



USER MANUAL

Convection Oven



MODEL: 351FGC100(L/N), 351FGC200(L/N)

01/2018



USER MANUAL

*This user's manual contains information and guidelines collected from years of industry experience. For optimal safety and efficient operation, please make this document available to staff members authorized to use this equipment, and have them read this manual carefully before startup. **Cooking Performance Group declines any responsibility in the event users do not follow the instructions or guidelines stated here.** We have the full authority to reserve the further technical changes of the unit, in the scope of further performance improvement characteristic development.*

Should you have any questions about the proper use of this product, please contact Cooking Performance Group using the information listed on the back page of this manual.

WARNING

- Any incorrect installation, maintenance, or self-modification can lead to property loss, bodily harm, or death. Please contact Cooking Performance Group for any adjustment or maintenance. Service must be performed by an authorized technician.
- For the safety of everyone involved, please keep the appliance away from any flammable or explosive objects and substances. Do not store or use any such items in the vicinity of this unit.
- This appliance should not be operated by persons with insufficient experience or knowledge of the equipment (including children), nor should it be used by those with physiological, perceptual, or mental disabilities without proper supervision.
- Keep children away from the appliance for their safety.
- Always keep this manual accessible. When transferring possession of the appliance to a third party, the manual must also be handed over. All users must operate the unit in compliance with this manual.
- Any nearby walls, surfaces, kitchen supplies, etc. should be non-combustible and heat-resistant. Please pay special attention to fire prevention regulations.

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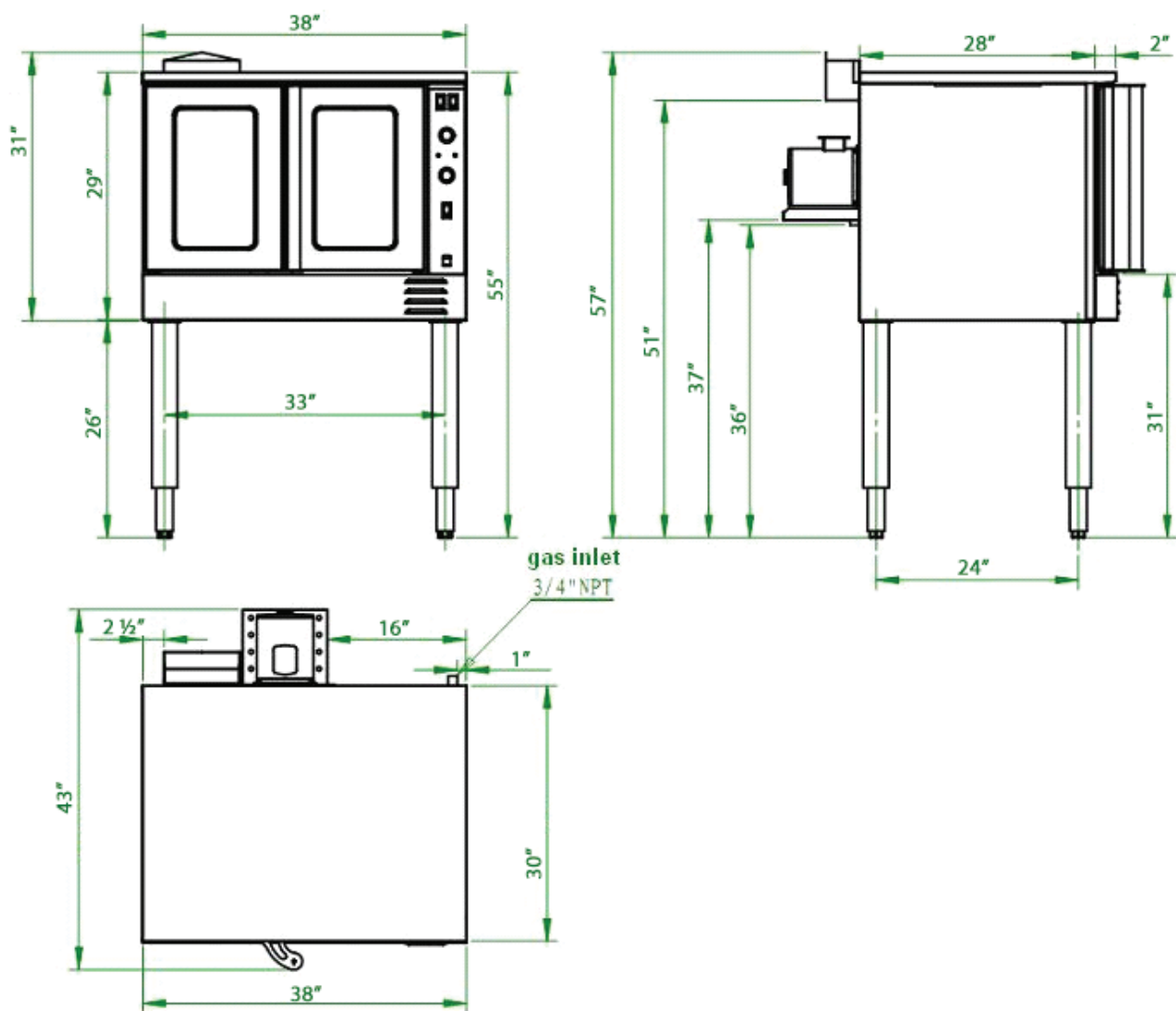
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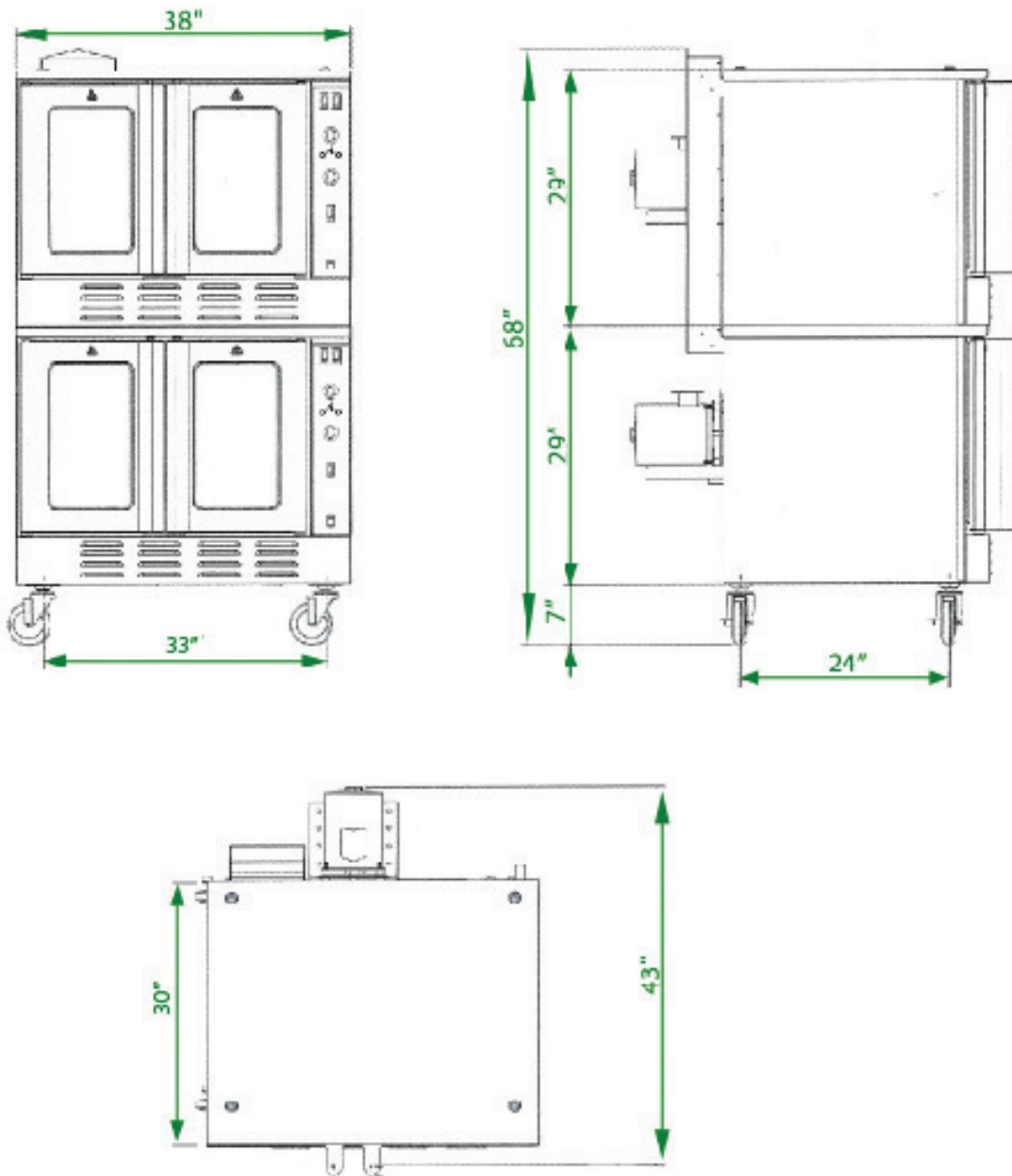
PRODUCT OVERVIEW

The 351FGC100 features a sturdy steel construction with 4 adjustable legs. It is equipped with built-in convection fan(s) for temperature uniformity throughout the cavity. The automatic ignition system activates in the event of a flameout, and a shutdown device stops the system from trying to ignite the burner(s) after 3 unsuccessful attempts to ensure safety. The electronic automatic thermostat ensures accurate temperatures for precise cooking.

SINGLE DECK OVEN

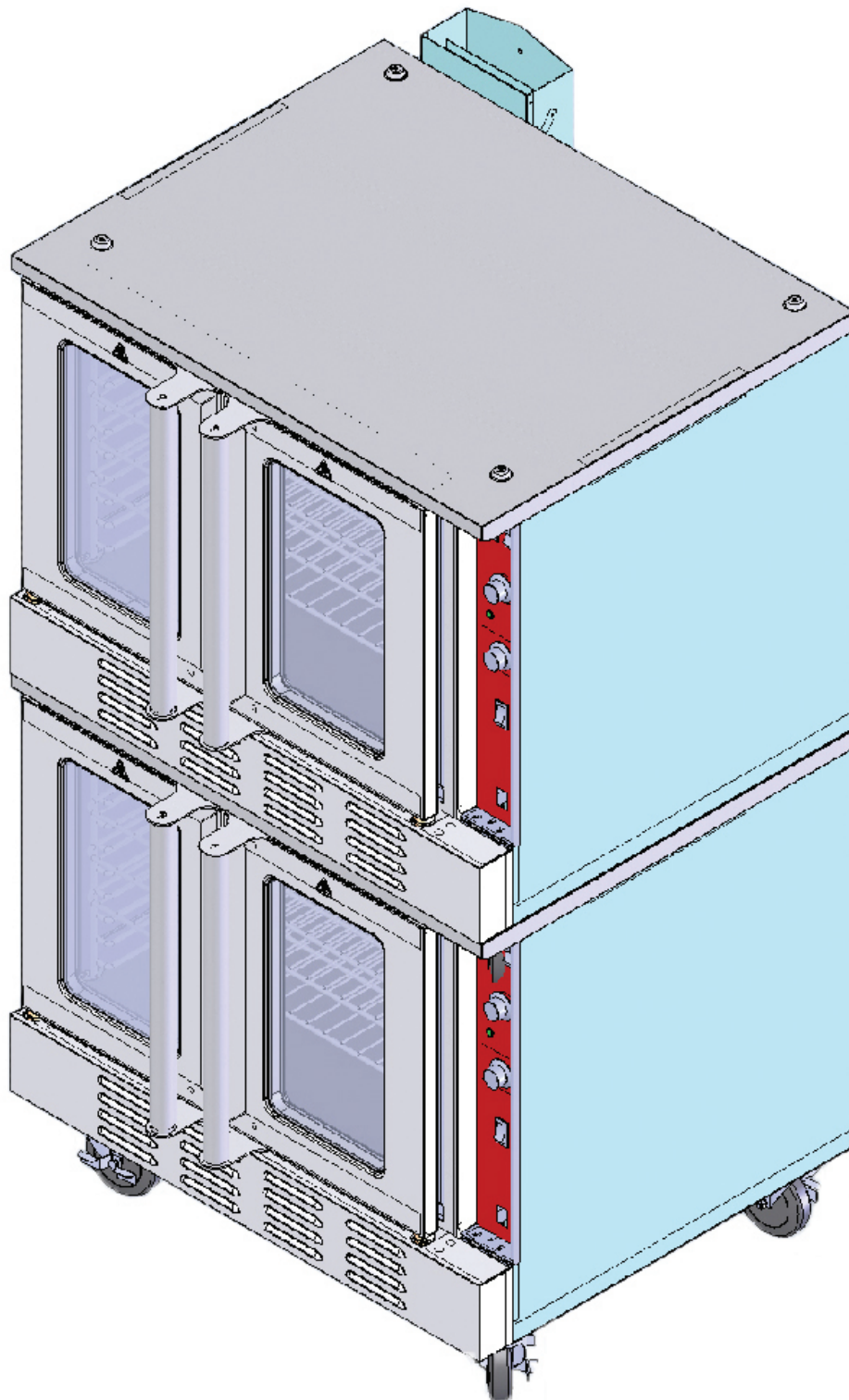


DOUBLE DECK OVEN

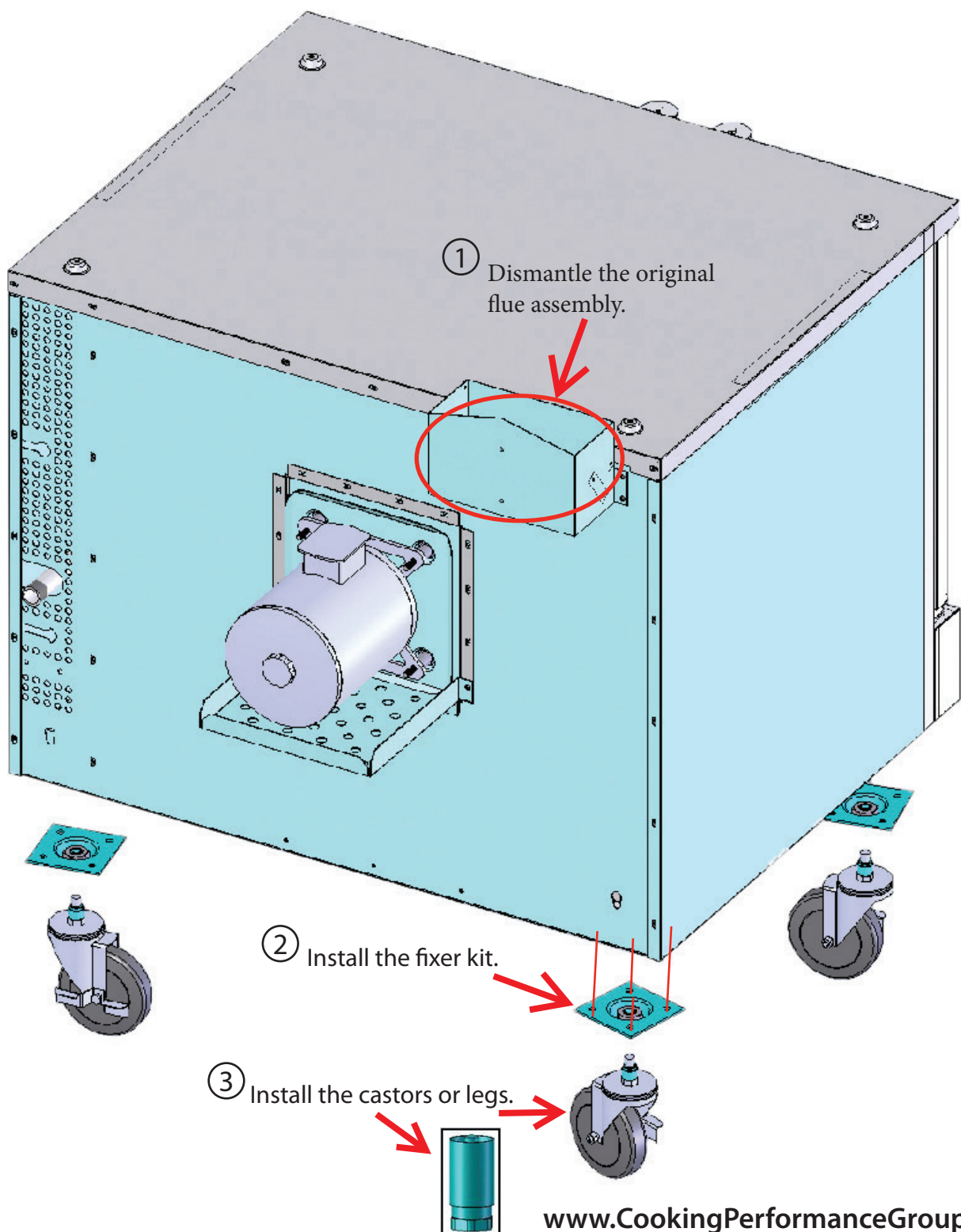


/// STACKING OVEN INSTRUCTIONS

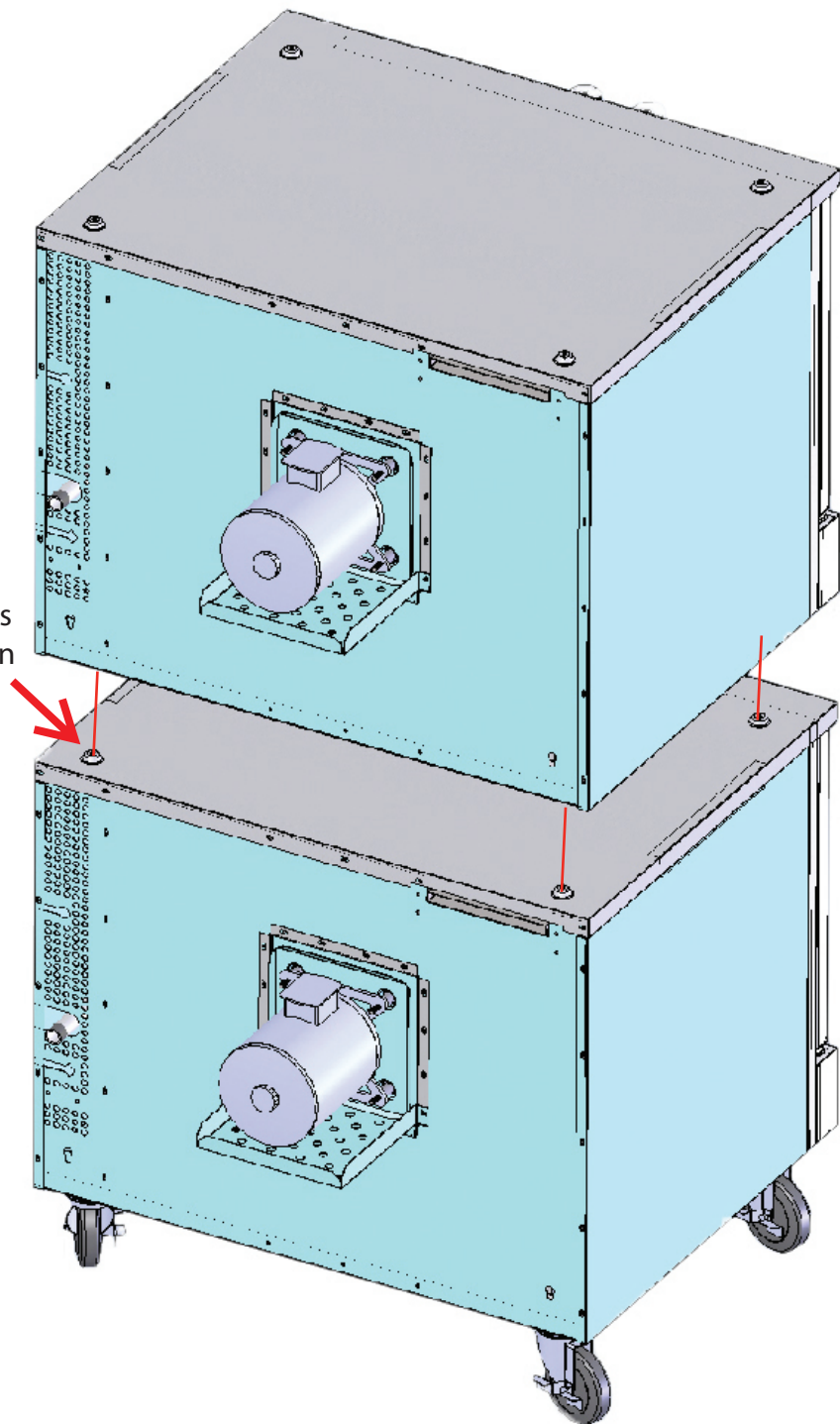
*Requires two ovens and stacking kit



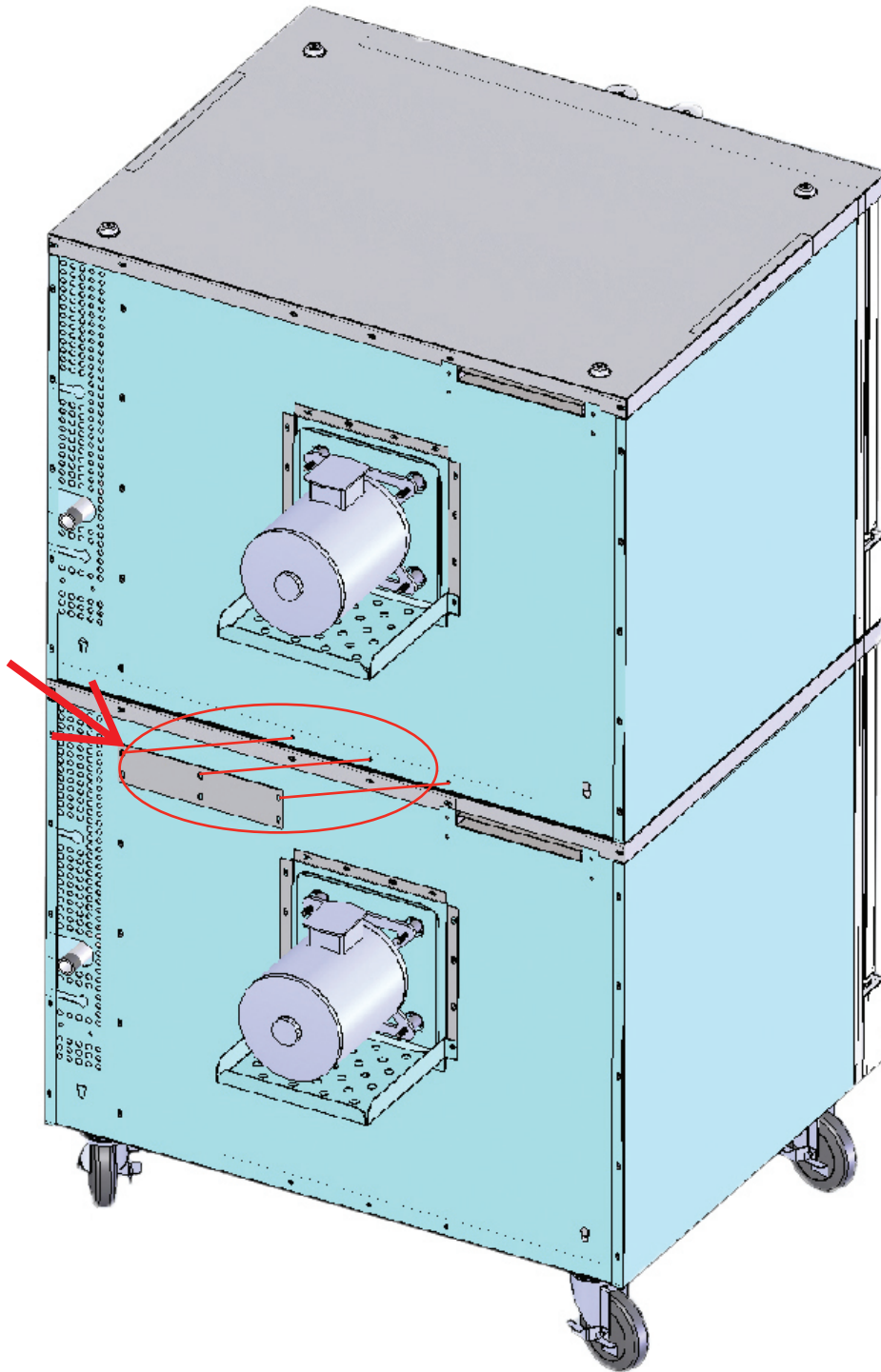
/// BOTTOM OVEN

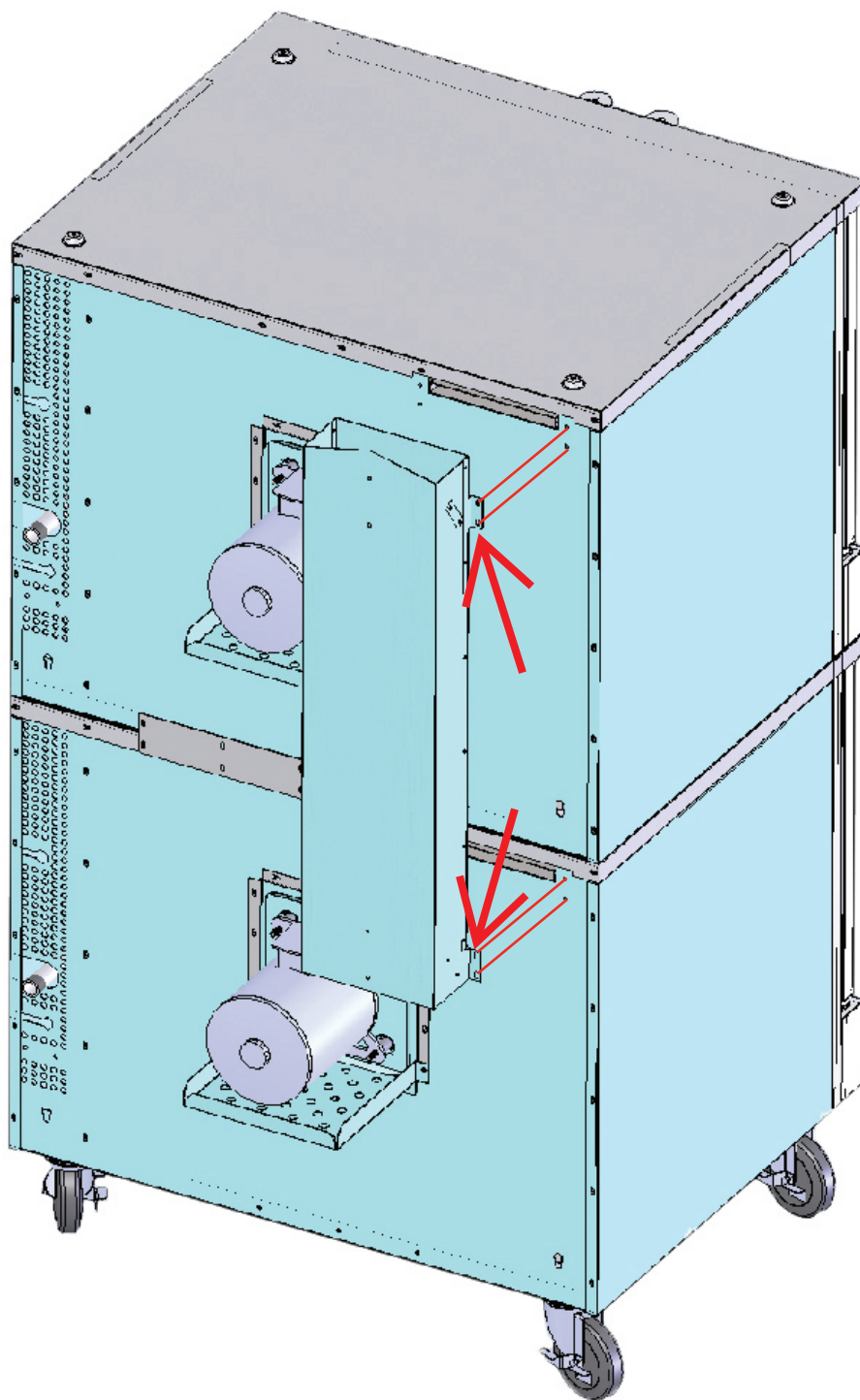


- ④ Align the top knobs with the notches on the bottom of the oven.



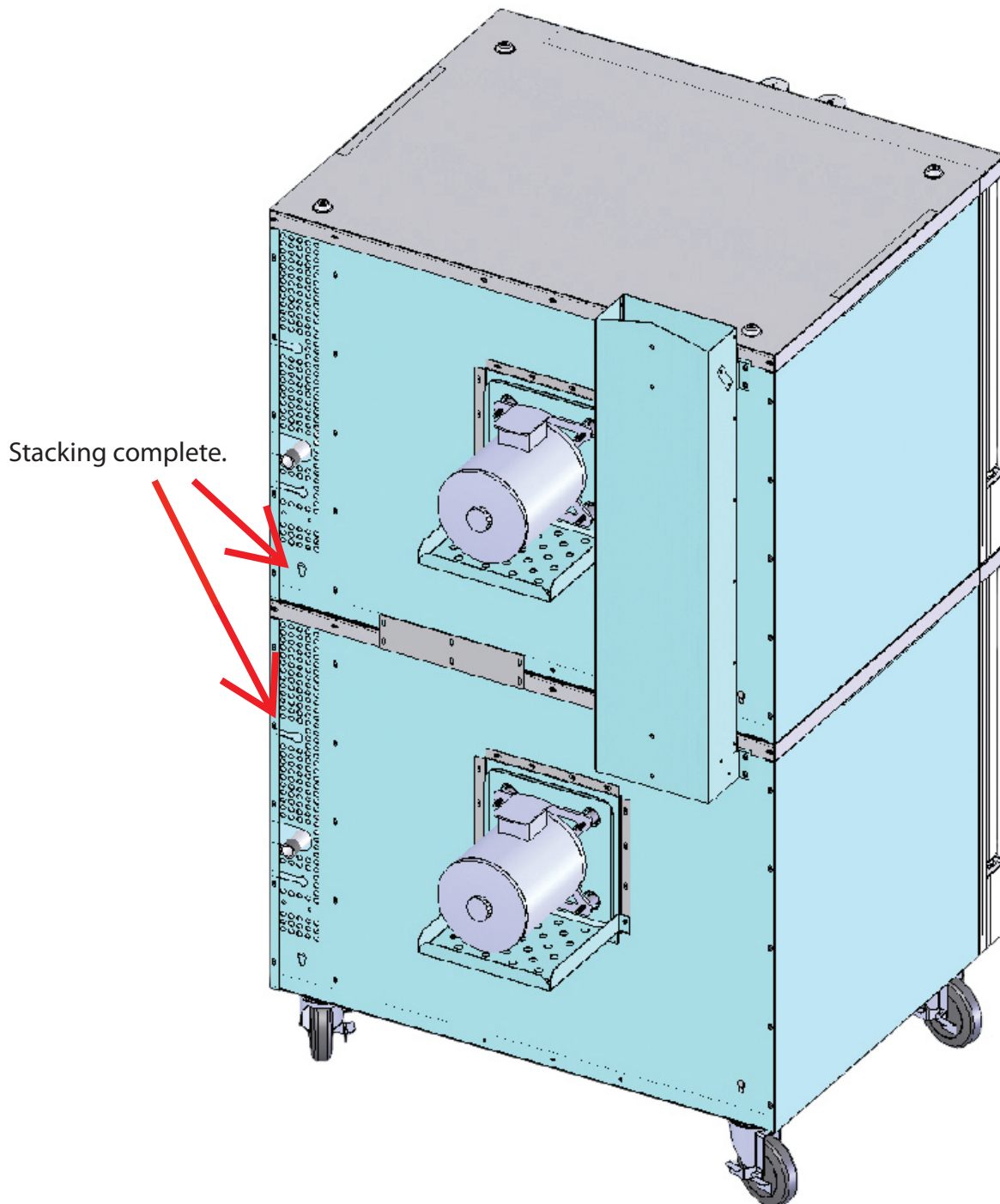
- ⑤ Attach the top and bottom unit with connecting plates and screws.





⑥

Attach the stacked
flue with screws.



SPECIFICATIONS

SPECIFICATIONS	Single Oven	Double Stack Oven
Overall Dimensions	38" × 42" × 57"	38" × 42" × 68"
BTU (per oven)	54,000	54,000
Voltage (V) (per oven)	AC120V/60HZ	AC120V/60HZ
Oven Chamber Dimensions (in)	29" × 25" × 20"	29" × 25" × 20" per oven
Temperature Range (F)	150-550	150-550

STARTUP

INSTALLATION

1. Remove packaging before beginning installation. **Note:** Some parts are protected with an adhesive film. Remove any glue residue with approved substances, such as petrol; **never** use abrasive substances.
2. Mount the feet, adjusting them to make the unit level.
3. The connections to the gas and/or electric network must be close to the appliance and easy to reach.
4. Place the unit under an exhaust hood to comply with your local regulations.
5. Install the unit at least 2" from the wall and at least 6" from other heat-producing equipment. Any wall, surface, cabinet, table, etc. in close proximity to the appliance should be made of non-combustible materials with proper thermal insulation.
6. **Law provisions, technical regulations, and directives:** The manufacturer requires the installation to be performed according to national and local codes.
7. **Open the control panel and remove the right side panel. Turn the electric and manual gas valve to the "ON" position, and reattach the side panel.**
8. **Checking the functions:** Start the appliance; check the gas pipes for leaks; check the burner flame. See Gas connection section below for more details.
9. **Notes for the installer:**
 - Explain and demonstrate to the user how the appliance works according to the instructions, and ensure that the user manual is accessible.
 - Remind the user that any structural alterations or modifications made to the room that houses the appliance will warrant a recheck of the appliance functions.
 - Do not install the appliance close to other units that can reach high temperature, as the electrical components could be damaged. A 6" minimum clearance is required from such equipment.

GAS CONNECTION

1. The serial plate is located on the side panel. It indicates the type of gas the unit is equipped to use. All equipment is adjusted at the factory.
2. The appliance is design-certified for operation on either natural or propane gas; it should only be connected to the type of gas for which it is equipped.
3. A 3/4" NPT inlet is located at the rear for the gas connection. The external regulator provided with the unit must be installed. An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance.
4. An adequate gas supply line to the unit should be no smaller than 3/4" diameter.
5. Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.
6. All pipe joints and connections must be tested thoroughly for gas leaks. Use only soapy water for testing on all gases. Never use an open flame to check for gas leaks.

ELECTRIC CONNECTION

1. Before connecting the appliance to the network, check the following:
 - Network voltage corresponds to the data written on the plate
 - Grounding is efficient
 - The connection cable is suitable to the power absorbed by the appliance

ELECTRICAL GROUNDING INSTRUCTIONS:

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

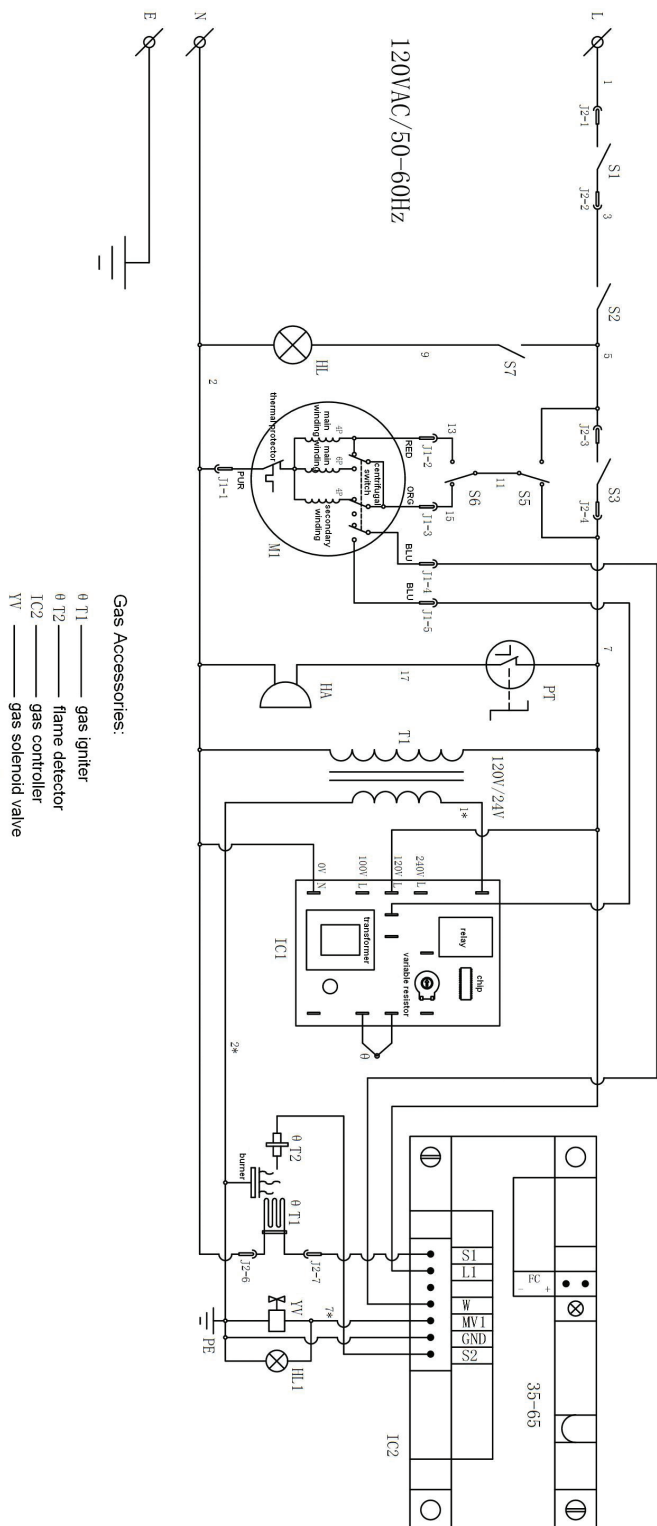


EXHAUST SYSTEM

1. This appliance must be positioned in suitable areas for the discharge of the combustion products in respect to how much is prescribed by the installation's norms. These appliances are classified as type "A" gas units.
2. This appliance must discharge the combustible products into appropriate hoods.
3. This appliance is not designed to be connected to an evacuation duct for the discharge of combustible products.

ELECTRICAL DIAGRAM

FGC100 Gas Convection Oven



WARNINGS

1. Always ensure proper supervision while the appliance is in use.
2. Simple adjustments to knobs, leg height, etc. do not require assistance from specialized personnel. For more technical adjustments, please consult a qualified technician.
3. Use only parts and accessories recommended by Cooking Performance Group.
4. During the initial uses of the appliance, an acrid or burning smell may be detected. This will disappear after two or three uses.
5. The appliance will remain hot for a short time after use (residual heat). Avoid all physical contact with the unit during this time to prevent injury.
6. This appliance is strictly for professional use and must be used by qualified personnel.
7. The installation, startup, and maintenance of this appliance must be carried out by a qualified technician.
8. All installation must be carried out according to the law. Cooking Performance Group is not responsible for damages due to an incorrect installation, improper maintenance, or incorrect use.
 - **These are very important regulations; if they are neglected, the appliance may not perform properly or the user may be placed at risk and void manufacturer warranty.**

WORKING INSTRUCTIONS & OPERATIONAL FLOW

LIGHTING, RELIGHTING, AND SHUTDOWN INSTRUCTIONS

1. To light the oven, flip the power switch at the top left corner of the control panel to the "ON" position. The oven is equipped with a direct hot surface ignition system. There is no pilot to light.
2. If the burners fail to ignite within four seconds, the oven will automatically shut off the gas. Wait five minutes to allow the gas that was released to dissipate, and try to light the burners again. If the burners still fail to ignite after three such attempts, the oven will stop trying, even though the power switch is in the "ON" position. To continue to attempt to light the burners, turn the power switch "OFF" and then "ON" again.
3. To shut down the oven, flip the power switch to the "OFF" position. For a complete shutdown, also open the control panel and remove the right side panel. Turn the manual electric and gas valve to the "OFF" position. Re-attach the right side panel.

CONTROLS

Power Switch:

Switch ON to use the oven; switch OFF when done using the oven.

Cook Timer:

Turn knob to set a cook time. An alarm will sound when the timer runs out. Turn the knob to OFF to cancel the alarm. The timer is a reminder to the user; the timer does not control the oven.

HI/LOW Fan Speed:

Use to select fan speed (HI or LOW). The appropriate speed is determined by the type of food being cooked.

Fan Mode:

In COOK mode, the fan runs continuously except when the doors are open. The fan does not cycle with the operation of the burners. In COOL mode, the fan runs continuously even if the doors are open. To rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to COOL.

HEAT-ON Indicator:

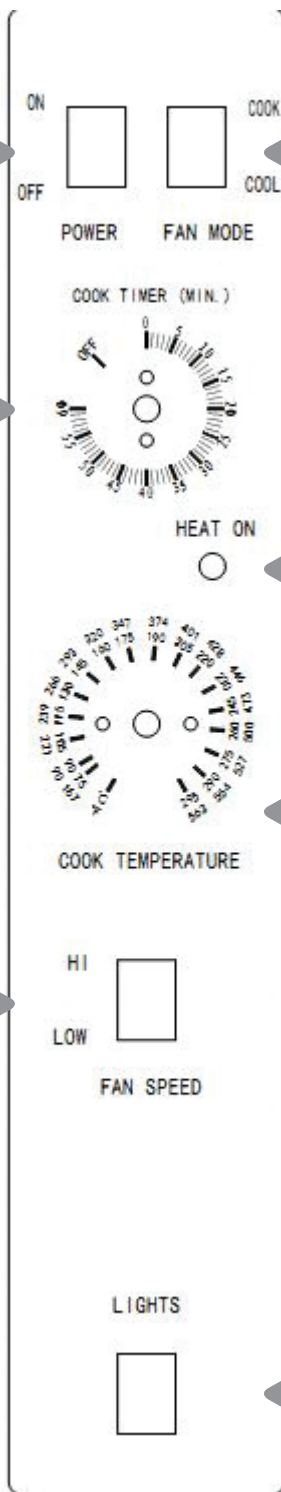
The HEAT-ON indicator will light when the burners are on and will remain on while the oven preheats.

Cook Temperature Control:

Turn the knob to desired temperature. When the set point is reached, the HEAT ON indicator will be off. When the burners maintain the set temperature, the indicator will cycle between on and off.

Oven Interior Light Switch:

Press to turn on the light. The light is controlled independently.



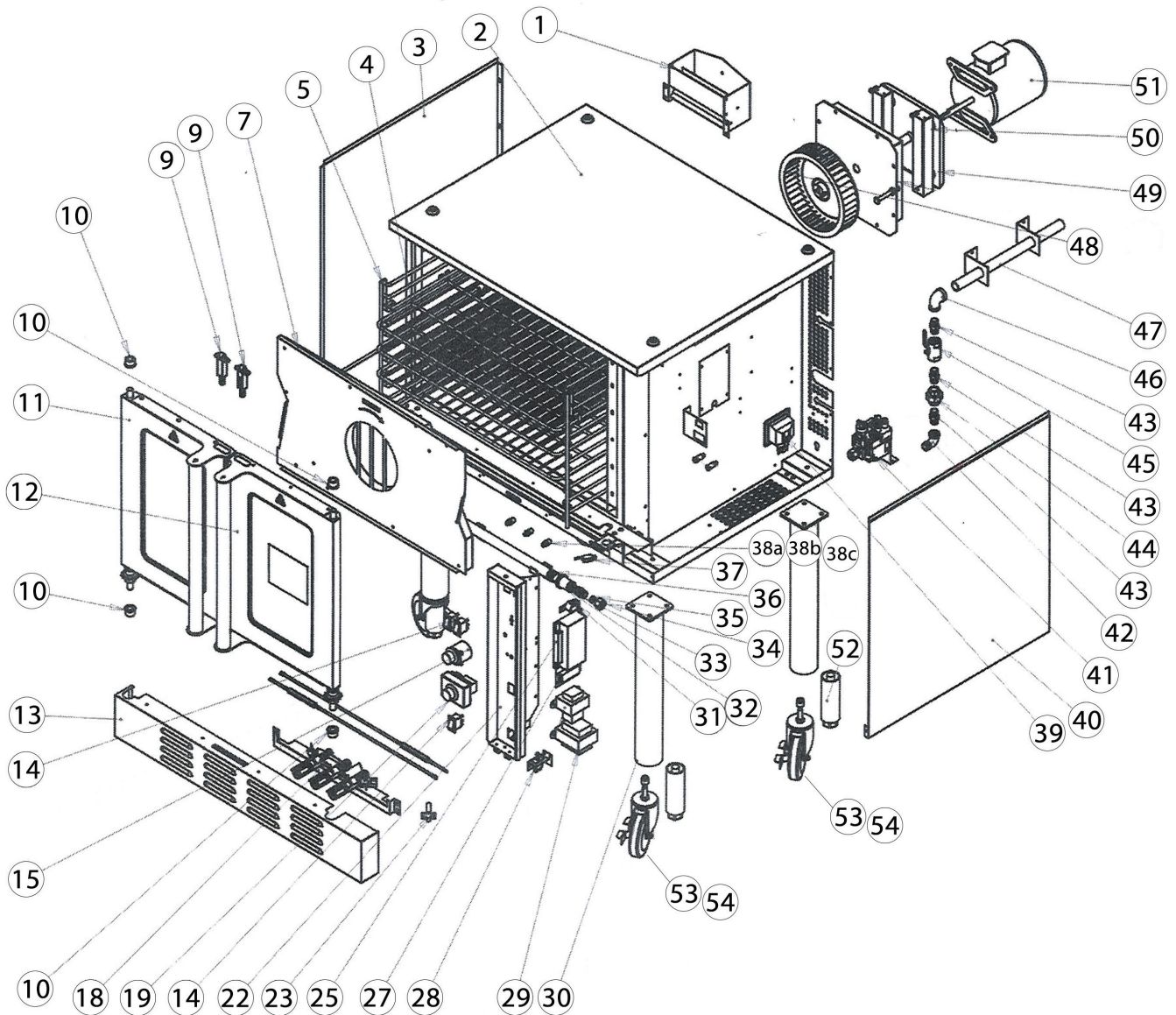
OPERATIONS

1. Turn the oven ON using the Power Switch at the top of the control panel.
2. Select the desired fan speed using the Fan Speed switch. The appropriate fan speed (HI or LOW) depends on the type of food being cooked.
3. Switch the Fan Mode to COOK. The fan will run continuously when the oven doors are closed (the fan does not cycle on and off with the burners). If this switch is set to COOL, the fan will continue to run when the oven doors are open.
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to desired cooking temperature. The HEAT ON indicator will light when the burners are on and will remain on while the oven preheats.
5. Wait until the HEAT ON indicator has gone out. At that time the oven will have reached the set cooking temperature.
6. Open the oven doors, load the product into the oven, and close the doors.
7. You can use the Cook Timer as a reminder of when to remove the product from the oven. Turn the Cook Timer knob until the indicator mark points to the desired cooking time (up to 55 minutes). The timer knob will rotate counterclockwise as the timer runs down, indicating how much time remains. You can turn the knob while cooking to increase or decrease the remaining time. When the timer runs out, a buzzer will sound for a short time, then turn itself off. (To immediately silence the buzzer, turn the Cook Timer knob to the OFF position.) The timer is a reminder to you; it does not control the oven.
 - If you open the oven doors, the burners and fan will shut off until the doors are closed. However, the timer will continue running even if the doors are open.
 - To turn on the oven light, press and hold the switch located at the bottom of the control panel.
8. To rapidly cool the oven cavity when finished cooking, open the oven doors (which will shut off the burners) and switch the Fan Mode to COOL (which will cause the fan to run even though the doors are open). For the most rapid cooling, also switch the Fan Speed to HI.
9. When you are done cooking, turn the Cook Temperature Control to the lowest setting (fully counterclockwise) and flip the Power Switch to OFF.

CLEANING & MAINTENANCE

1. Before cleaning, turn off the unit and let it cool down.
2. Carefully clean the appliance daily to promote proper operation and long life.
3. Steel surfaces must be cleaned with dish detergent diluted in very hot water using a soft cloth; do not use abrasive powder detergents or corrosive substances. The use of acids can affect the unit's operation and safety. Do not use brushes, steel cottons, or abrasive disks made with other metals or alloys that may cause rust stains due to contamination. For the same reason, avoid contact with iron objects. Do not use stainless steel brushes, as they can cause damaging scratches.
4. Metal powder, metal shavings, and iron material in general can cause stainless steel to rust. Superficial rust stains may be present on new appliances and they can be removed with a detergent diluted in water and a scouring pad. If dirt is difficult to remove, a sponge may be used.
5. Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapors rising from floor washing products. Do not aim water jets directly on the appliance. After cleaning, rinse properly with clean water and dry carefully with a cloth.
6. These appliances require minimal maintenance. Despite this, we recommend that the user subscribes to a maintenance agreement to have the appliance checked at least once per year by an authorized technician.
7. Before carrying out any maintenance or repair, disconnect the appliance from the gas network or cut off the mains. Use only original spare parts supplied by Cooking Performance Group.
8. If the appliance is not going to be used for a long period of time, it is advised to clean the equipment and surrounding areas properly. Pour a small quantity of cooking oil on the stainless steel surfaces, carry out all maintenance operations, and cover the appliance with a suitable material, leaving some openings to allow air to circulate.

PARTS DIAGRAM



PARTS DIAGRAM

#	Part Code	Our Item #	Description	QTY
1	20165002032	35165002032	REAR VENT (SINGLE)	1
2	20165002001	35165002001	EXTERIOR CABINET	1
3	20265002077	35165002077	LEFT SIDE PANEL	1
4	302110578	351110578	OVEN RACK	3
5	302110577	351110577	OVEN RACK GUIDE	2
6*	20265002039	35165002039	OVEN RACK GUIDE CLIP	4
7	20165002009	35165002009	FAN COVER	1
8*	20265002014	35165002014	FAN COVER STANDOFF BRACKET	2
9	20165002016	35165002016	DOOR LATCH	2
10	302201928	351201928	DOOR SHAFT BUSHING	4
11	20165002014	35165002014	LEFT DOOR ASSEMBLY	1
12	20165002011	35165002011	RIGHT DOOR ASSEMBLY	1
13	20265002079	35165002079	LOWER FRONT COVER PLATE	1
14	301080141	351080141	SWITCH	4
15	301120028	351120028	TIMER	1
16*	301110438+301150066	351110438	KNOB (TIMER/TEMP)	2
17*	301130140	351130140	INDICATOR LIGHT	1
18	20165002019	35165002019	BURNER ASSMEBLY	1
19	301030169	351030169	SOLID STATE THERMOSTAT	1
20*	302170022	351170022	TEMPERATURE PROBE	1
21*	20228051023	35128051023	GUARD TEMP PROBE	1
22	20165002008	35165002008	CONTROL PANEL HOUSING	1
23	302170039	351170039	HOT SURFACE IGNITOR	1
24*	302220004	351220004	FLAME SENSOR	1
25	301150304	351150304	IGNITION MODULE	1
26*	302170039	351170039	MOLEX PLUG - IGNITION MODULE	1
27	301070047	351070047	TERMINALS	1
28	301080079	351080079	DOOR SWITCH	1
29	301100149	351100149	TRANSFORMER	1
30	20365002002	35165002002	LEG ASSMEBLY - TALL (SINGLE UNIT)	4
31	301100086	351100086	BUZZER	1

* Part not shown in diagram

/// PARTS DIAGRAM CONTINUED

#	Part Code	Our Item #	Description	QTY
32	302060028	351060028	STRAIGHT TUBE	1
33	302140077	351140077	STRAIGHT CONNECTOR	1
34	302140080	351140080	COMPRESSION NUT	1
35	302140079	351140079	COMPRESSION RING	1
36	302180512	351180512	MANIFOLD	1
37	301080026	351080026	PANEL SAFETY SWITCH	1
38a	302150177	351150177	BURNER ORIFICE - NO HOLE	3
38b	302150211	351150211	BURNER ORIFICE LP #56 - 1.25mm	3
38c	302150212	351150212	BURNER ORIFICE NAT #47 - 2.00mm	3
39	301130151	351130151	OVEN LAMP ASSEMBLY	1
40	20265002122	35165002112	RIGHT SIDE PANEL	1
41	302220079	351220079	SAFETY VALVE	1
42	302060152	351060152	ELBOW	1
43	302060040	351060040	STRAIGHT PIPE	1
44	302060046	351060046	UNION	1
45	302050076	351050076	BALL VALVE	1
46	302060151	351060151	ELBOW	1
47	302180511	351180511	GAS INLET PIPE	1
48	301010212	351010212	BLOWER WHEEL	1
49	302202143	351202143	MOTOR MOUNTING BRACKET	1
50	302201881	351201881	INSULATION PAD	1
51	301010239	351010239	TWO SPEED MOTOR 115V	1
52	20365002002	35165002002	ADJUSTABLE FOOT	4
53	302090129	351090129	CASTER - SWIVEL - optional	2
54	302090130	351090130	CASTER - LOCKING - optional	2
55*	20165002027	35165002027	STACKING KIT - optional	1

* Part not shown in diagram

/// PARTS DIAGRAM CONTINUED

#	Part Code	Our Item #	Description	QTY
56*	302050081	351050081	EXTERNAL NAT/LP REGULATOR	1
57a*	20265002034	35165002034	PERIMETER DOOR GASKET TOP	1
57b*	20265002035	35165002035	PERIMETER DOOR GASKET TOP 2	1
57c*	20265002036	35165002036	PERIMETER DOOR GASKET BOTTOM	1
57d*	20265002037	35165002037	PERIMETER DOOR GASKET RIGHT	1
57e*	20265002038	35165002038	PERIMETER DOOR GASKET LEFT	1

*** Part not shown in diagram**



WARRANTY

Cooking Performance Group Cooking Equipment Models:

Ranges: 351S24(L/N), 351S36(L/N), 351S60(L/N), 351S60G24(L/N), 351S60GS24(L/N)

Convection Ovens: 351FGC100 (L/N), 351FGC200 (L/N)

Cooking Performance Group warrants its new product(s) to be free from defects in material and workmanship for a period of one (1) year from the original date of installation not to exceed 18 months from the date of shipment from our factory. Equipment sold and installed for residential use or outside the continental United States is excluded from this warranty. This warranty is limited to product(s) sold to the original commercial user. The liability of Cooking Performance Group is limited to, at Cooking Performance Group's option, the repair or replacement of any part found by Cooking Performance Group to be warranted herein. Cooking Performance Group shall bear the normal labor charges for repair or replacement to the extent that such repair or replacement is performed within 35 miles of the office of an authorized service agency, within the continental United States and during regular (straight time) hours. Travel outside of 35 miles and any work performed at overtime or weekend rates would be the responsibility of the owner/user. Defective parts must be returned to Cooking Performance Group, freight prepaid, for Warranty Inspection.

Cooking Performance Group assumes no responsibility for any product not installed properly in accordance with the instructions supplied with the equipment. Any equipment which has been modified by unauthorized personnel or changed from our original design is not covered under this Warranty. Furthermore, Cooking Performance Group assumes no obligation for any product which has been subject to misuse, abuse, or harsh chemicals. Normal maintenance as outlined in the instructions is the responsibility of the owner-user and is not a part of this warranty. There is a 90 day warranty on Cast Iron Parts.

Light bulbs, porcelain, and glass components are excluded from this warranty. Fryers: one year parts and labor warranty, with a Limited Warranty on the fry tank. There is a 5 year pro-rated warranty on the stainless steel fry tank. Normal parts wear and maintenance is also not covered by this warranty. This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of Cooking Performance Group with respect to the products.

This states the exclusive remedy against Cooking Performance Group relating to the product(s) whether in contract or in tort or under any other legal, theory, and whether arising out of warranties, representations, instruction, installation or defects from any cause. Cooking Performance Group shall not be liable whether in contract or in tort or under any other legal theory, for loss of revenue or profit, or for any substitute use or performance, or for incidental, indirect, special or consequential damages, or for any other loss or cost of similar type.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owneruser or installing contractor and is not covered by this warranty.

 **NOTES**This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.