



## INSTALLATION AND OPERATION MAINTENANCE

### CPG SERIES – RANGE OWNER’S MANUAL Models: 24CPG4BS20, 36CPG6BS26, 60CPG10BS26, 60CPG6BG24S26, 60CPG6BRG24S26

All equipment manufactured by Cooking Performance Group is for use with the type of gas specified on the rating plate and for installation that will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).



**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.



Instructions to be followed in the event the user smells gas must be posted in a prominent location in the kitchen area. This information shall be obtained from the local gas supplier.



**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.**  
This equipment is design engineered for commercial use only.

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## INSTALLATION INSTRUCTIONS

- Installation of the equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before installation please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings or plates from the product.

### SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. **Visible loss or damage:** Note on freight bill or express delivery and have signed by person making delivery.
2. **File claim for damages immediately:** Regardless of the extent of damages.
3. **Concealed loss or damage:** If damage is noticed after unpacking, notify Transportation Company immediately and file 'Concealed Damage' claim with the transportation carrier. This should be done within five (5) days from the date of delivery and receipt of goods. Retain container for inspection.

- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition) In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45kpa).



- The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45kpa)

## **OPERATING INSTRUCTIONS**

Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

## **MAINTENANCE INSTRUCTIONS**

### **RATING PLATE**

Information on this plate includes the model, serial number, BTU / hour input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

### **COOKING PERFORMANCE GROUP COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE**

### **CLEARANCES**

The appliance area must be kept free and clear of all combustibles.

The clearances from combustible and non combustible construction of ranges and range mounted salamander broiler or cheese melter are as follows.

	<b>Combustible</b>	<b>Non-combustible</b>
Back	4"	0"
Sides	10"	0"

If legs or casters are not used, the appliance must extend 2" beyond the front edge of a non-combustible curb or platform.

### **HIGH SHELF ASSEMBLY**

- Mount the high shelf assembly to the range with # 10 sheet metal screws.
- If a salamander broiler / cheesemelter are to be mounted on range, read installation instructions for salamander / cheesemelter before installing the high shelf. Care must be taken to ensure gas supply piping and / or gas supply regulator is not exposed to exhaust gases, or elevated temperatures.

### **LEVELLING (Ranges equipped with Ovens)**

A carpenter's spirit level should be used and placed on the oven's center baking rack and/or across the range so that the unit is level from front to back and side to side. If it is not level, cakes, casseroles and any other liquid or semi liquid batter will not bake evenly, burner combustion may be erratic, and the unit will not function efficiently.

If the floor is smooth and level, the appliance may be further leveled with adjustment in the foot of the leg. Units with castors require adjustment with shims. A unit will probably not return to the same position after being moved, requiring re-leveling after each and every move.



## **AIR SUPPLY AND VENTILATION**

The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained around the appliance for easy servicing.

Provisions should be made for any commercial, heavy duty cooking appliance to have its exhaust combustion waste products released outside of the building. The usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance with local codes.

Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

## **GAS CONNECTION**

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. COOKING PERFORMANCE GROUP ranges and ovens use a ¾" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

## **MANUAL SHUT OFF VALVE**

This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

## **PRESSURE REGULATOR**

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every COOKING PERFORMANCE GROUP range.

**Failure to install the pressure regulator will void the appliance warranty.**

The regulators supplied along with Cooking Performance Group appliances, will have ¾" inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of ½" psi (14" WC). If the line pressure is beyond this limit, a step down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The red air vent cap on the top is part of the regulator and should not be removed.

Any adjustments to the regulator should be made only by qualified service personnel with the proper equipment.

## **CONNECTIONS**



Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog orifices.

All connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots.

### **FLEXIBLE COUPLINGS, CONNECTOR AND CASTERS**

For an appliance equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick Disconnect Devices for Use With Gas Fuel, CANI-6.9.



If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position. Domestic gas or water connectors are not suitable.

Restraining device may be attached to the back frame / panel of the unit.

If the appliance is to be installed with casters, a flexible connector must be used and the same ANSI standards apply. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with a flexible connector.

All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with soap water solution before lighting pilots.

### **INITIAL PILOT LIGHTING**

	<b>CAUTION:</b> When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.	
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All COOKING PERFORMANCE GROUP appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, or adapt to low gas characteristics; correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and / or dealer and are not covered by our warranty.

Check all gas connections for leaks with a soapy water solution before lighting any pilots.

### **DO NOT USE ANY FLAME TO CHECK FOR LEAKS**

Before lighting any pilots, make sure that burner valves and thermostats are turned "OFF."

### **TOP BURNERS / RAISED GRIDDLE / BROILER**

All top section burners are equipped with constant burning pilots. These are to be manually lighted immediately after the gas is turned on and the system is checked for leaks. Burner pilots are provided for each burner and can be rechecked for proper adjustment. All adjustments can be made with a screw driver to the brass pilot valve which is accessible through the valve cover.

### **GRIDDLE**



The pilot should be lighted immediately after the gas is turned on and the system is checked for leaks. The pilot can be reached with a long match through the valve cover, or by lifting the plate upward and accessing through the top. Adjustment of the pilot flame can be made with a screwdriver to the pilot valve, which is accessible through the valve cover.

## **STANDARD OVEN**

Pilot gas is tapped from the main burner manifold pipe, routed through tubing to a safety valve, and then to a pilot burner. Gas flow is controlled by the safety valve.

Oven pilot lighting or relighting is to be completed as follows:

- Turn the thermostat knob to "OFF" position and wait for 5 minutes.
- Open the oven's lower kick plate by lifting up and out. This exposes the pilot valve and the igniter button.
- Make sure accumulated gas, if any has dispersed. Since propane gas is heavier than air, check near the floor area for the odor of propane gas before attempting to light any pilot burner.
- Depress the red button on the safety valve and hold it in throughout the lighting procedure.
- Press the red button of the pilot ignitor and you should hear a snap and see a spark at the pilot burner. If a spark or spark ignitor is not present, apply a lit match to the pilot burner head.
- Continue to depress the safety valve button until the pilot remains lit when released.
- If pilot is extinguished, repeat steps 4 through 6 above.
- Turn the oven thermostat knob "ON" and set to desired temperature setting. Watch to make sure the oven burner ignites from the pilot and that there are no yellow flames from the burner.
- Turn the oven thermostat to "OFF" and replace the lower kick plate.

**NOTE:** It may be necessary to relight the pilot several times until the lines are purged of any trapped air and a constant gas flow is attained.

For complete shutdown, turn all burner valves, pilot valves and thermostats to the "OFF" position. Turn shut off valve.

## **BEFORE 1<sup>st</sup> USE**

### **Griddles**

- Clean the griddle surface thoroughly with hot, soapy water to remove protective oil coating applied at the factory.
- Rinse with a mixture of ¼ cup vinegar to one quart water.
- Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
- Turn all griddle burners to medium and wait until the shortening begins to smoke, then turn the burners "OFF."
- Rub the now melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface.
- Allow the griddle to cool.
- When the griddle is cool after the second seasoning, wipe it with a thin film of shortening or cooking oil.

## Ovens

On initial installation turn the oven temperature to 250 degrees and operate for one hour, then reset the thermostat to its maximum and operate for another hour. This will drive off any solvents remaining in the unit. At the end of this second hour, turn the thermostat "OFF," open the door, and allow the unit to cool. Oven should then be thoroughly washed using hot soapy water before being used.

## CLEANING AND MAINTENANCE

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your COOKING PERFORMANCE GROUP range and oven must be cleaned on a daily basis.



**CAUTION:** Never use ammonia in an oven that is warmer than room temperature and always have direct ventilation!



### DAILY MAINTENANCE

#### OPEN BURNERS

- Remove all top grates.
- Lift off the burner heads and venturies by raising the head slightly, sliding to the rear of the range and lifting upwards.
- Wash all of the above in hot, soapy water.
- Re-install burner parts in the reverse order.

#### GRIDDLES

- Scrape with a nylon griddle scraper to remove cooked on spills. When absolutely necessary use a fine grained stone to scrape.
- Wipe away any griddle stone dust and food particles with burlap.
- Wash with hot, soapy water, then rinse with vinegar and water.
- Rinse again with clear water.
- Re-oil with shortening or liquid frying compound.
- **DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER.**  
This could cause warping and griddle plate to crack.

#### OVENS

- Remove the baking racks. Wash in hot soapy water, and replace after the oven is fully cleaned.
- Remove the oven bottom by lifting it out from the front, then sliding forward, out of the oven.
- Scrape off any food particles with a nylon griddle scrapper. Be very careful about scratching the porcelain finish on the oven liner panels.
- Wash all the above with hot soapy water, then reassemble.
- Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
- Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.



- After cleaning the oven, rinse well with  $\frac{1}{4}$  cup of vinegar to one quart of clean water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.

### **STAINLESS STEEL**

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. **DO NOT USE** steel wool, abrasive cloth, or powders to clean stainless surfaces. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. **DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

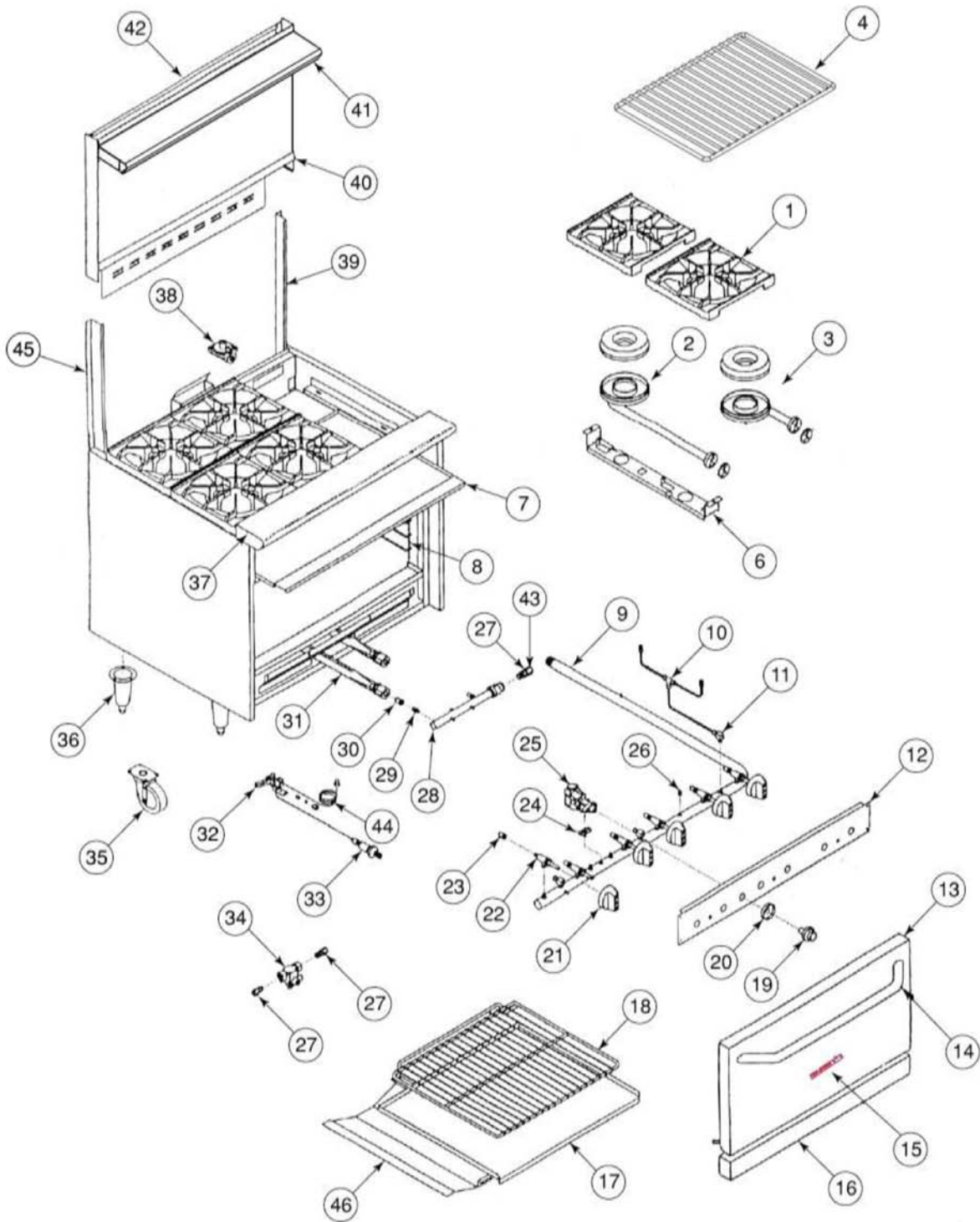
### **PERIODIC CLEANING**

Check the ventilation system periodically to see that nothing has fallen down into the stub back, high riser or high shelf exhaust vents. Lubricate the pivot pins of the oven door hinge where the right and left arms connect to the door. Use lubricating oil. Ensure your **COOKING PERFORMANCE GROUP** range is checked by a qualified technician once a year for efficient operation of the appliance.

Contact the factory, factory representative or a local service company to perform all Maintenance and Service Repairs.



## EXPLODED VIEW CPG - RANGE SERIES



## PARTS LIST CPGEB-C – LAVA ROCK CHARBROILERS

Item	Part No.	Description	Item	Part No.	Description
1	311016	TOP GRATE – 12" X 12"	15	315413 311017	LOGO CPG LOGO TRISTAR
2	311015 311014	BURNER LONG – VENTURY UN MARKED BURNER LONG – VENTURI COOKING PERFORMANCE GROUP	17	318328	DRIP PAN 24" RAISED GRIDDLE
3	311013 311012	BURNER SHORT VENTURI UNMARKED BURNER SHORT VENTURI COOKING PERFORMANCE GROUP	18	314010	24" RAISED GRIDDLE RACK
4	310385 310462 310517	20" RACK, OVEN ECONOMY 26" RACK, OVEN ECONOMY 30" RACK, OVEN ECONOMY	19	310382	KNOB – THERMOSTAT 425
5	310119 310356 310253	20" OVEN BOTTOM 26 ½" OVEN BOTTOM 30" OVEN BOTTOM	20	310295	BEZEL - THERMOSTAT
6	310266	BURNER HANGER	21	311018 315411	KNOB – GAS VALVE KNOB RED
7	310133 310271	24" CRUMB TRAY 36" CRUMB TRAY	22	R3032A	GAS VALVE
8	310457 310456	RACK GUIDE – R/H RACK GUIDE – L/H	23	301039 301053	ORIFICE HOOD-#39 (30000- NAT) ORIFICE HOOD - #53 (30000 – BTU PROP)
9	310389 311037 310310 310514 311810 315710 310713	24" MANIFOLD PIPE 36" MANIFOLD PIPE 48" MANIFOLD PIPE 60" MANIFOLD PIPE 72" MANIFOLD PIPE MANIFOLD 60" RANGE 24" GRIDDLE ON RIGHT MANIFOLD 29" RAISED GRIDDLE	24	2000101	THERMOSTAR FLANGE / SADDLE
10	300177	TEE 1/16 COMPRESSION	25	360111	THERMOSTAT 425F
11	311027	PILOT VALVE – 1/8 NPT x 3/16 CC X 90o	26	2092517	PLUG – 1/8 NPT
12	315727 318220 310344 316010 311725 311824 310896	24" RAISE GRIDDLE VALVE COVER 24" VALVE COVER 36" VALVE COVER 48" VALVE COVER 60" VALVE COVER 72" VALVE COVER 60" VALVE COVER W/24" GRIDDLE RIGHT	27	370142	FITTING (STRAIGHT) – ¼ NPT x 3/8CC
13	390132 390130 390146	26 ½ " OVEN DOOR ASSY 20" OVEN DOOR ASSY 30" OVEN DOOR ASSY	28	311038	MANIFOLD OVEN
14	310464 315415 311920	26 ½ " OVEN ECONOMY DOOR HANDLE 20" OVEN ECONOMY DOOR	29	311028	ADAPTER 1/8 MALE NPT 3/8 – 27

		HANDLE 30" OVEN ECONOMY DOOR HANDLE			
<b>PARTS LIST CPGEB-C – LAVA ROCK CHARBROILERS</b>					
Item	Part No.	Description	Item	Part No.	Description
30	310150 310153 310156 310157	ORIFICE HOOD - #50, 25000 ORIFICE HOOD - #53, 10000, 20" OVEN ORIFICE HOOD = #56, 15000LP ORIFICE HOOD - #57, 10000CP, 20" OVEN	40	315418 311969 310471 315918 311825 318330	FRONT, HIGH SHELF 24" ECONOMY FRONT, HIGH SHELF 36" ECONOMY FRONT, HIGH SHELF 48" ECONOMY FRONT, HIGH SHELF 60" ECONOMY FRONT, HIGH SHELF 72" ECONOMY FRONT, HIGH SHELF 60" RAISED GRIDLE
31	311026	BURNER STRAIGHT OVEN	41	315419 311924 310472 310467 311826	SHELF 24" RANGE ECONOMY SHELF 36" RANGE ECONOMY SHELF 48" RANGE ECONOMY SHELF 60" RANGE ECONOMY SHELF 72" RANGE ECONOMY
32	310126	PILOT, NAT RANGE OVEN	42	310125 310236 310367 311715 311814 318313	BACK, HIGH SHELF 24" BACK, HIGH SHELF 36" BACK, HIGH SHELF 48" BACK, HIGH SHELF 60" BACK, HIGH SHELF 72" BACK, HIGH SHELF 48"W/RAISED GRIDDLE
33	310123	PIEZO, MANUAL SPARK IGNATOR	43	310330	ELBOW 3/8CC X 1/4 MNPT
34	311011	PILOT SAFETY VALVE	44	310210	THERMOCOUPLE 18" OVEN
34	390210 390211	CASTER 5" PLATE W/O BRAKE CASTER 5" PLATE WITH BRAKE	45	310237	CHANNEL SUPPORT LEFT
36	311039	LEG, 6" STAINLESS	46	318310	CRUMP TRAY 24" RAISED GRIDDLE
37	315416 311923 310470 310466 311811 315610	LANDING LEDGE 24" ECONOMY LANDING LEDGE 36" ECONOMY LANDING LEDGE 48" ECONOMY LANDING LEDGE 60" ECONOMY LANDING LEDGE 72" ECONOMY LANDING LEDGE 29" RHSED GRIDDLE			
38	310354 310226 311029 311044	REGULATOR, NAT 24:36" RANGES REGULATOR LP 24:36" RANGES REGULATOR, NAT 48 THRU 72" RANGES REGULATOR LP 48 - 72" RANGES			
39	310345	CHANNEL SUPPORT RIGHT			

## COOKING PERFORMANCE GROUP TERMS OF SALE & LIMITED WARRANTY FOR U.S.A. INSTALLATION

**TERMS** - 1%-10 days, n/30 days subject to credit approval. All accounts past due are subject to 1-1/2% per month service charge.

**FOB** – Standex Dock

**PRICES** - Prices are subject to change without notice. Prices do not include sales tax. All prices are in U.S. Dollars.

**POSSESSION** - of this price list does not constitute an agreement or an offer to sell.

**NOTE** - The company reserves the right, without prior notice, to make changes and revisions in product specifications, design and material; which in the opinion of the company will provide greater performance, efficiency, and durability.

**SHIPMENTS** - The Company's responsibility ceases with delivery of goods to the transportation company after receiving a receipt for them in "Good Order". In case of freight damage, do not refuse shipment, but call agents attention to its condition and make a careful note of details on freight bill before charges are paid. In case of concealed damages, immediately notify freight agent in writing (retaining a duplicate copy) notifying them of your intention to file claim, so that they may inspect shipment and provide necessary forms for filing claim. Retain all packaging and do not remove from delivery site.

**RETURNED GOODS** - Returned goods are subject to a 20% restocking charge and the cost of reconditioning. Prior to shipping, a Return Goods Authorization (RA) number must be granted by Cooking Performance Group all returned goods must be shipped freight prepaid. Shipments without RA number will be refused. Custom units built to buyer specifications may not be returned or canceled.

### LIMITED WARRANTY

**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 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 the 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. \* Ninety days on Cast Iron Parts.

Light bulbs, porcelain, and glass components are excluded from this warranty.

Fryers: one year parts and labor, Limited Warranty on the fry tank: 5 years, prorated on 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, owner-user or installing contractor and is not covered by this warranty.

Prices listed in this catalog are in U.S. Dollars. All Prices are subject to change without prior notification. **COOKING PERFORMANCE GROUP** is not responsible for printing errors in pricing or specifications.

