



# USER MANUAL

## Electric Convection Oven



**MODEL:** 351FEC100(B/C/D/E), 351FEC200(B/C/D/E)

2/2020



# USER MANUAL

*Congratulations on your purchase of Cooking Performance Group commercial cooking equipment! At Cooking Performance Group, we take pride in the design, innovation, and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from your Cooking Performance Group equipment. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review. Cooking Performance Group declines any responsibility in the event users do not follow the instructions or guidelines stated here.*

## CONTENTS

<b>Features &amp; Specifications</b> .....	2	<b>Working Instructions &amp; Operation</b> .....	13-14
<b>Product Overview</b> .....	3	<b>Cleaning &amp; Maintenance</b> .....	15
<b>Structural Diagram</b> .....	3-4	<b>Electrical Diagram</b> .....	16-17
<b>Oven Stacking Instructions</b> .....	5-9	<b>Parts Diagrams &amp; Parts Lists</b> .....	18-30
<b>Specifications</b> .....	10	<b>Warranty</b> .....	31
<b>Startup</b> .....	11-12		

## SAFETY PRECAUTIONS

**CAUTION:** Potential hazard or unsafe practice could result in minor or moderate injury or product or property damage.

### NOTICE:

- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.
- This product is intended for commercial use only. Not for residential use.

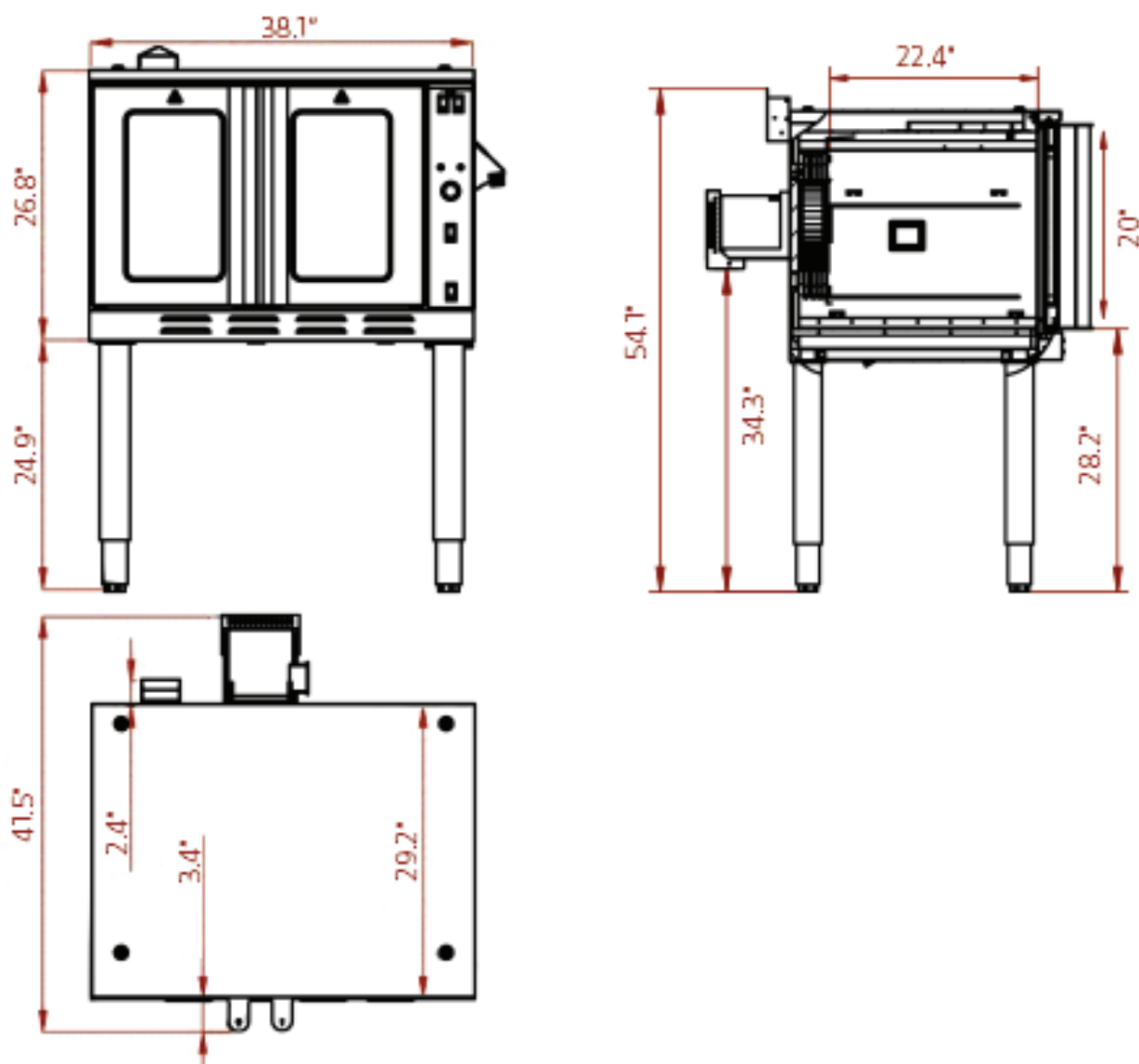
### WARNING:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance could lead to property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing CPG equipment. This manual must be retained for future reference.
- A factory authorized agent should handle all maintenance and repair. Prior to conducting any maintenance or repair work contact an authorized service agency.

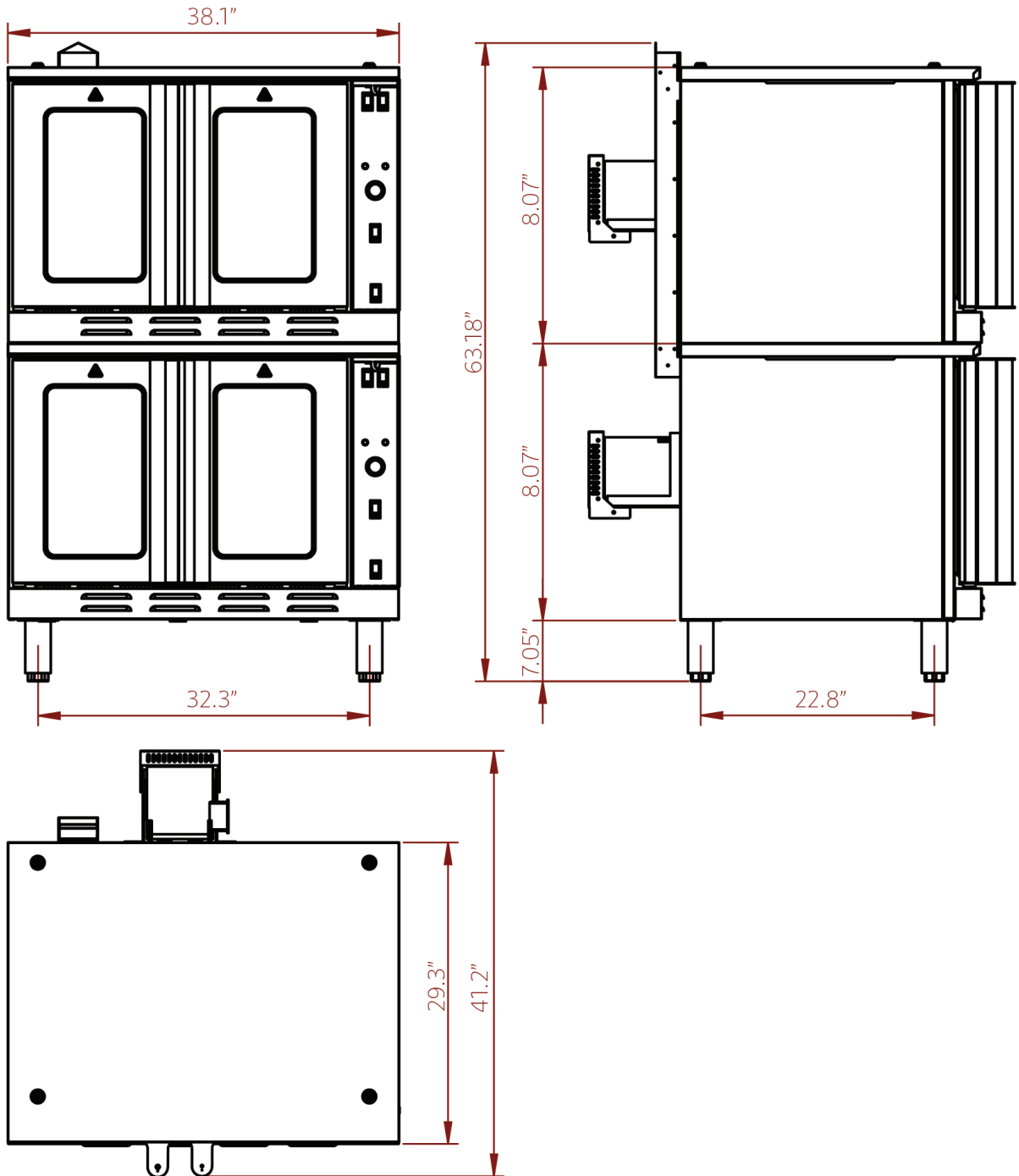
## PRODUCT OVERVIEW

The 351FEC100 features a sturdy steel construction with 4 adjustable legs. It is equipped with a built-in two speed convection fan for temperature uniformity throughout the cavity. Three high efficiency heating tubes and an electronic thermostat ensure accurate temperature for precise cooking. The 351FEC200 features two ovens cavities helping you meet higher production demands.

## SINGLE DECK OVEN



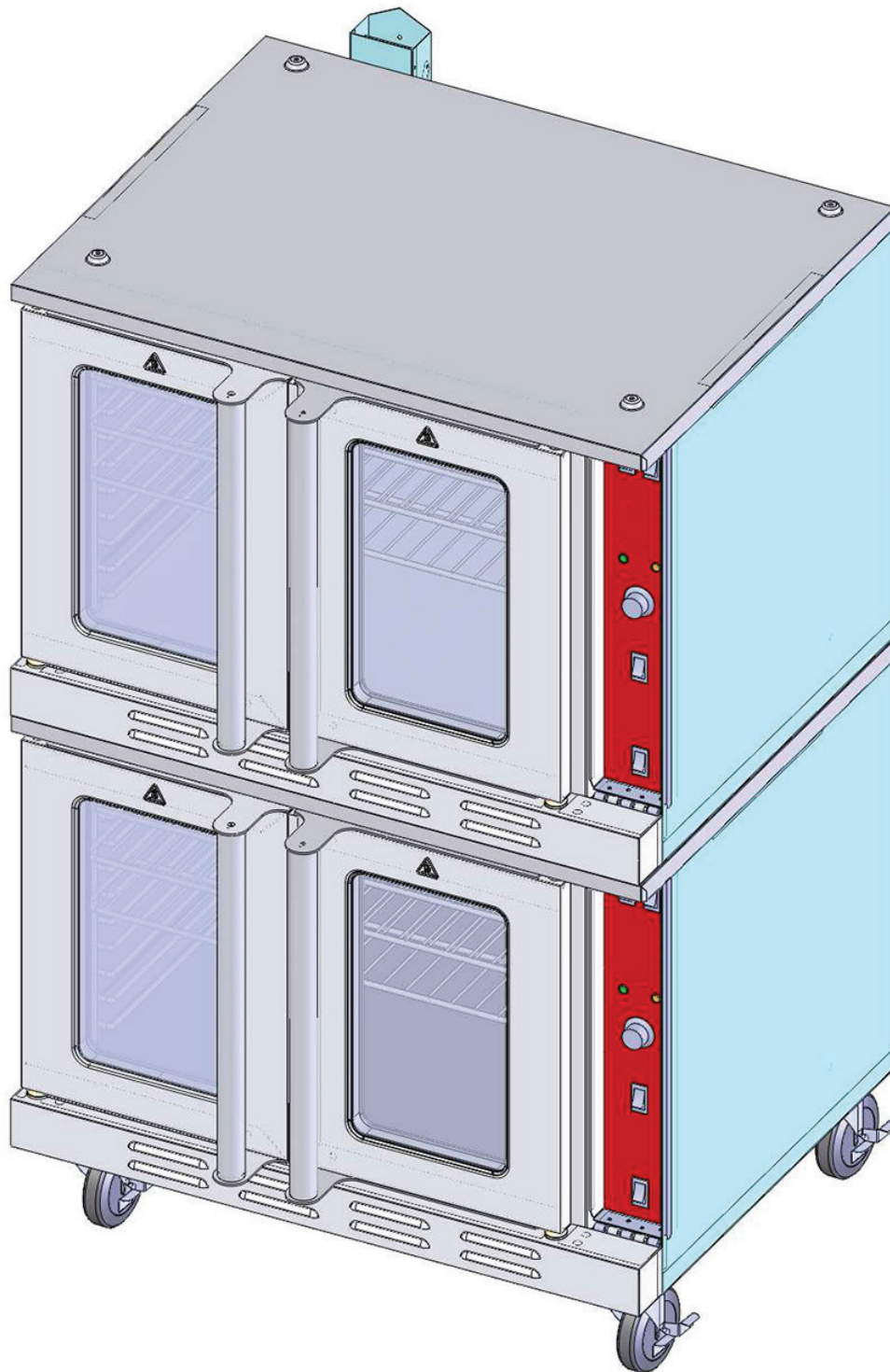
## DOUBLE DECK OVEN



## STACKING OVEN INSTRUCTIONS

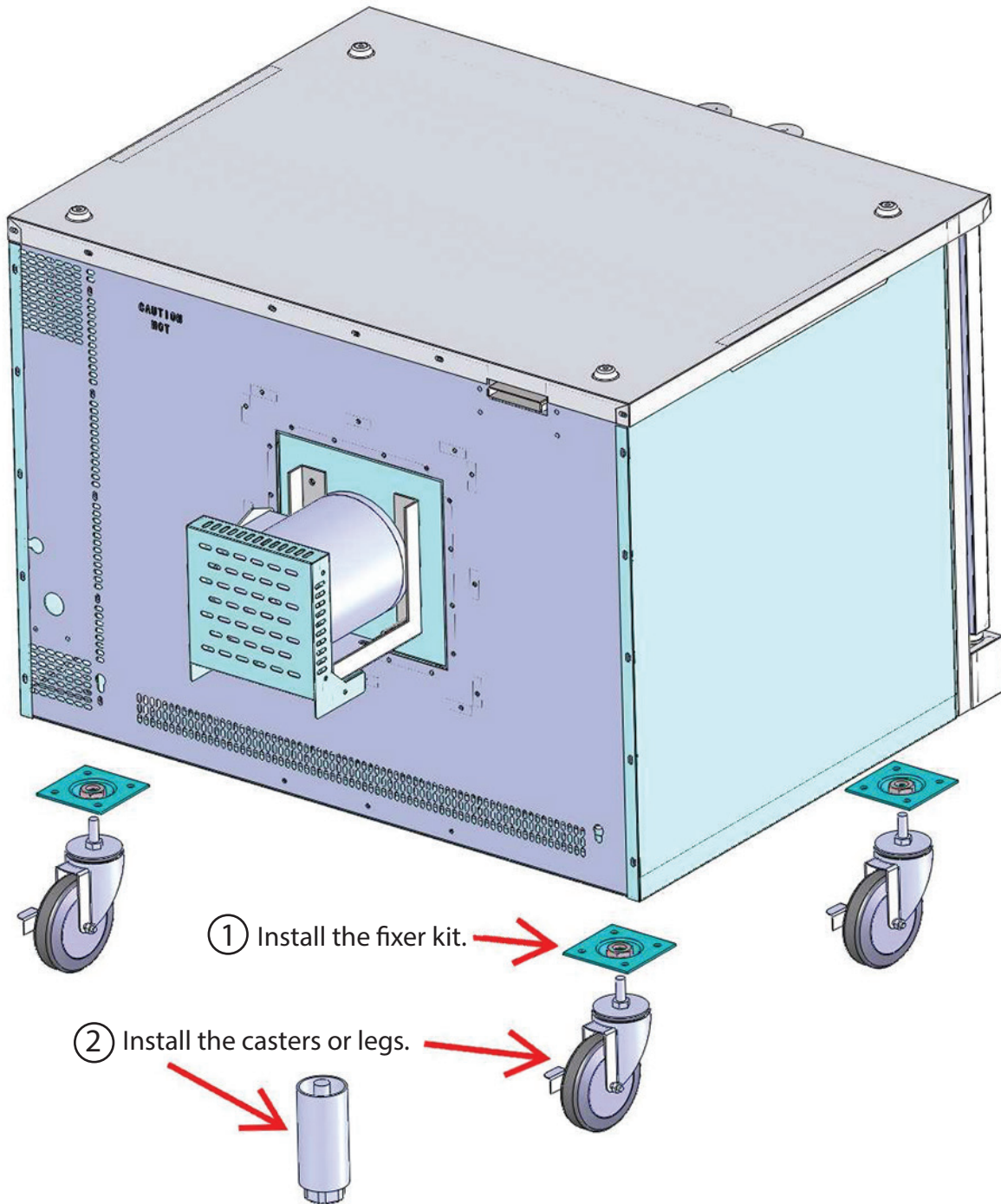
**\*Requires two ovens and stacking kit**

**NOTE** We recommend that the stacking is performed by an authorized service agent or installer.



## /// BOTTOM OVEN

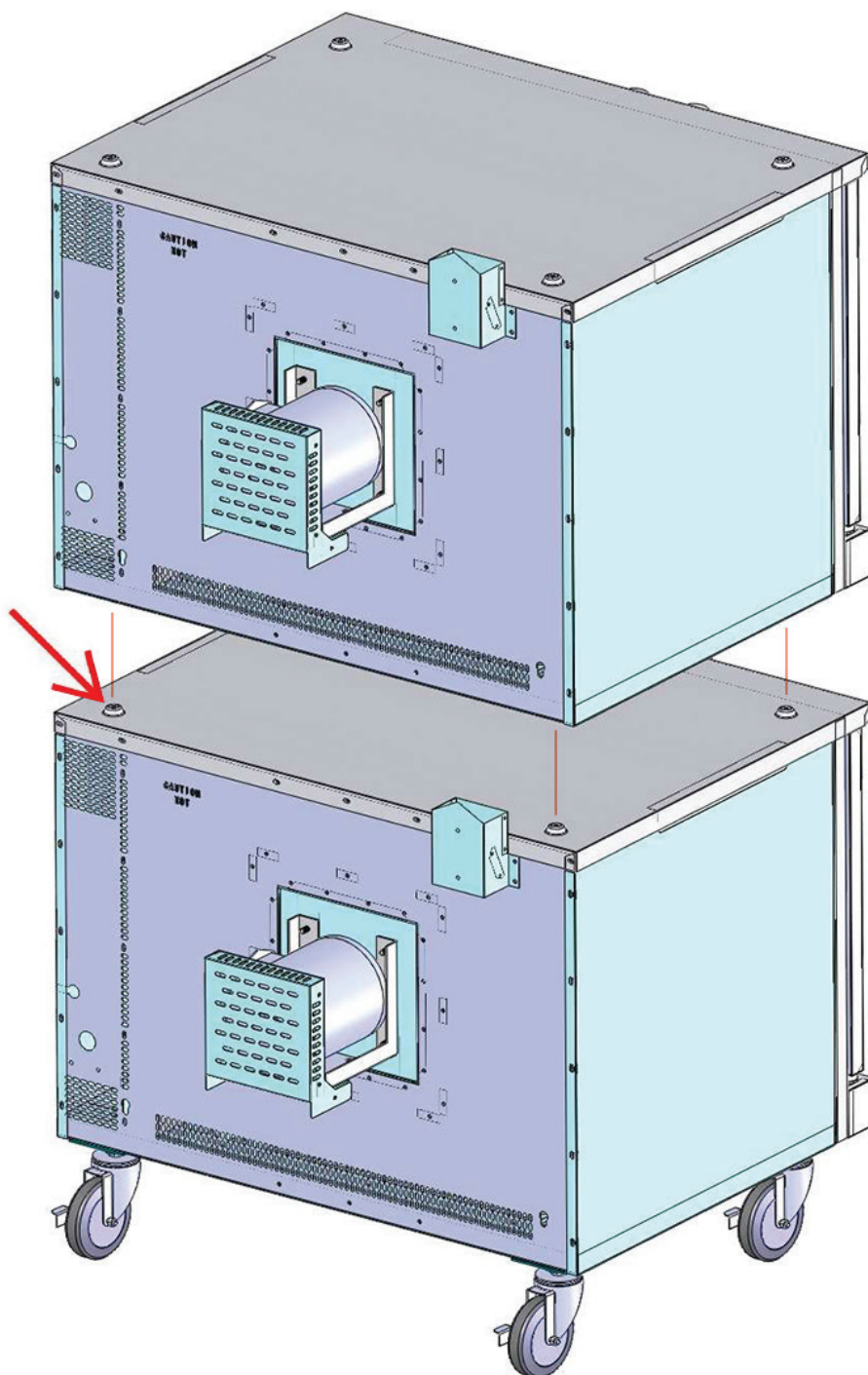
### STEP 1





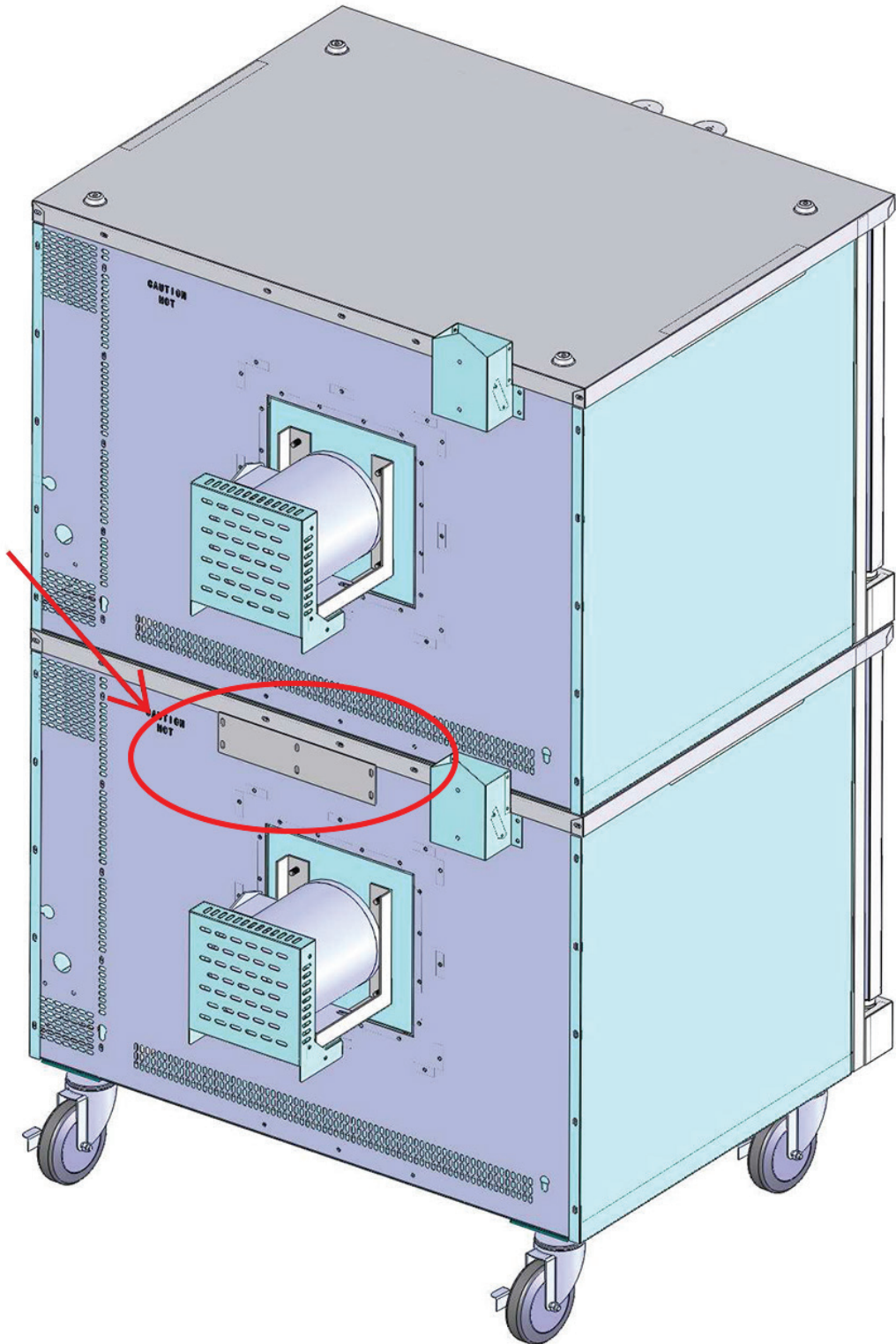
## STEP 2

- ③ Align the top knobs with the notches on the bottom of the oven.



## STEP 3

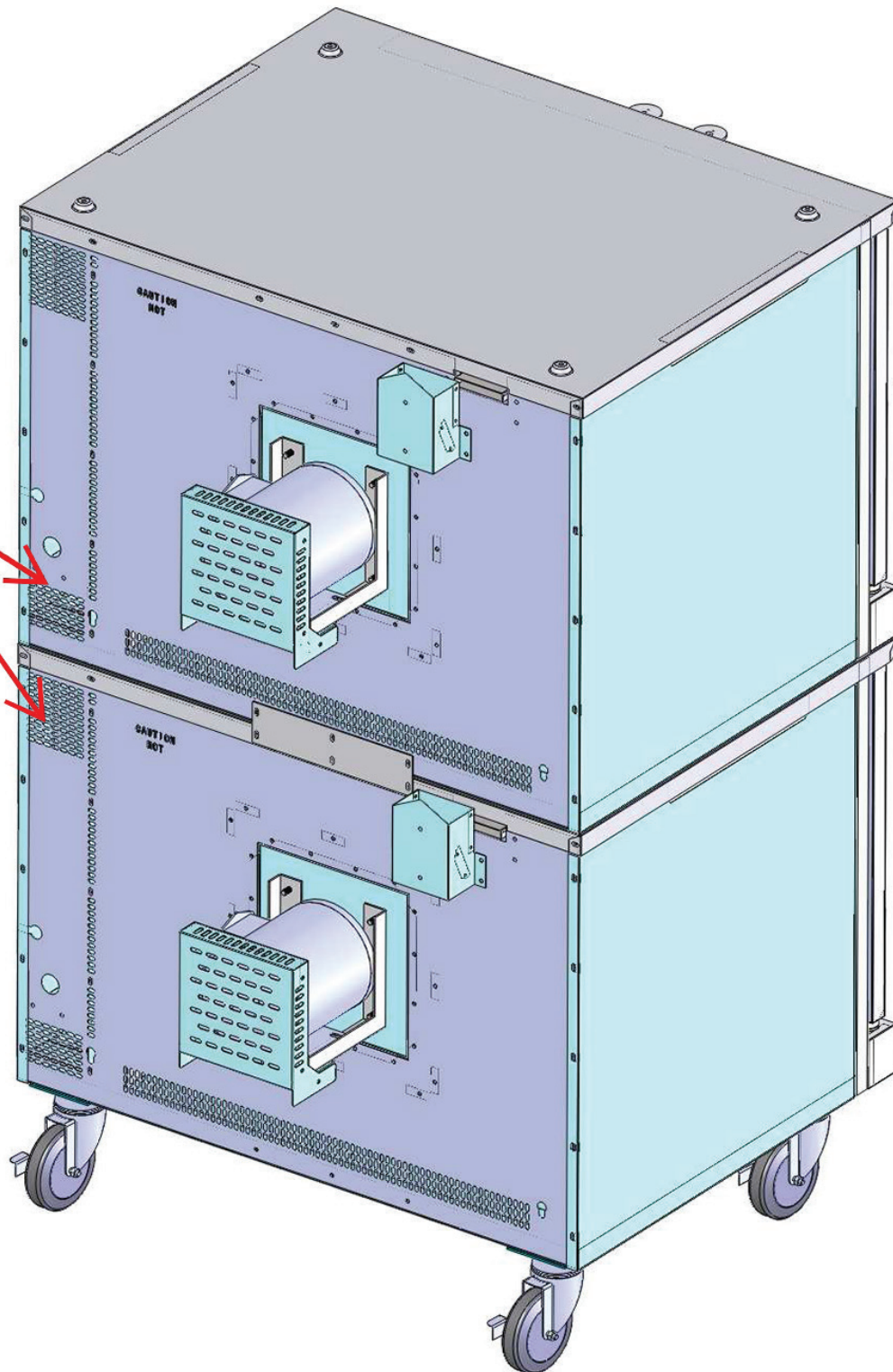
- ④ Attach the top and bottom unit with connecting plates and screws.





## STEP 4

Stacking complete



## SPECIFICATIONS

SPECIFICATIONS	SINGLE OVEN	DOUBLE STACK OVEN
Overall Dimensions	38" x 41½" x 54"	38" x 41½" x 63½"
Oven chamber dimensions (in)	29" x 20" x 22¼"	29" x 20" x 22¼" per chamber
Temperature Range (°F)	150- 550°F	150- 550°F

MODEL	TOTAL POWER (kW)	VOLTAGE	PHASES	FAN-60HZ	
				HIGH SPEED	LOW SPEED
351FEC100B	11	208	1	1725	850
351FEC100D	10.1-11.9	220-240	1	1725	850
351FEC100C	11	208	3	1725	850
351FEC100E	10.1-11.9	220-240	3	1725	850

Each oven requires its own electrical connection.



# CPG USER MANUAL

## /// 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 electric network must be close to the equipment and easy to reach.
4. Place the unit under an exhaust hood to ensure you 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 equipment 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. **Notes for the installer:**
  - Explain and demonstrate to the user how the equipment 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 equipment will warrant a recheck of the equipment functions.
  - Do not install the equipment 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.
8. **Room Ventilation:** The room where the equipment is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange
  - During installation, make sure the air suction and evacuation ways are free from any obstacles.

## **ELECTRIC CONNECTION:**

The oven must be electrically grounded in accordance with all local and national codes (In the USA the National Electrical code ANSI/NFPA no. 70 is applicable).

## **WARNINGS:**

- 1.** Always ensure proper supervision while the equipment 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 equipment, an acrid or burning smell may be detected. This will disappear after two or three uses.
- 5.** The equipment 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 equipment is strictly for professional use and must be used by qualified personnel.
- 7.** The installation, startup, and maintenance of this equipment 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 equipment may not perform properly or the user may be placed at risk and void manufacturer warranty.**

## WORKING INSTRUCTIONS & OPERATIONAL FLOW

### CONTROLS:

#### Power Switch:

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

#### 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 heating element. 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 heating element is on and will remain on while the oven preheats.

#### Cook Temperature Control:

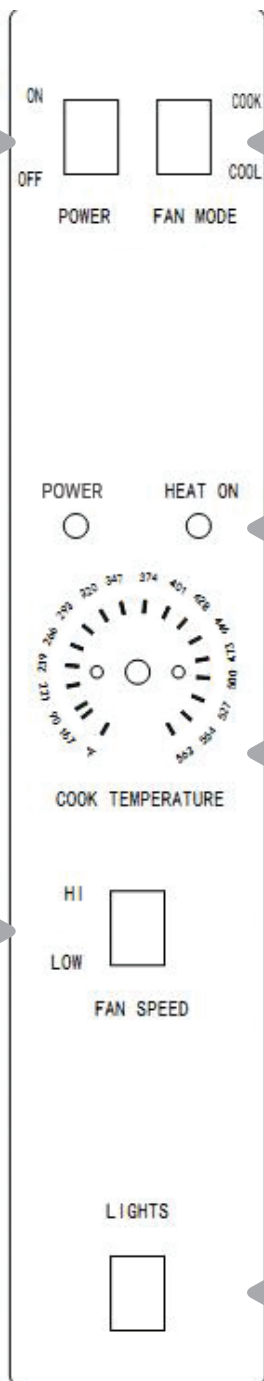
Turn the knob to desired temperature. When the set point is reached, the HEAT ON indicator will be off. When the heating element maintains the set temperature, the indicator will cycle between ON and OFF.

#### HI/LOW Fan Speed:

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

#### Oven Interior Light Switch:

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





## **TO COOK, DO THE FOLLOWING:**

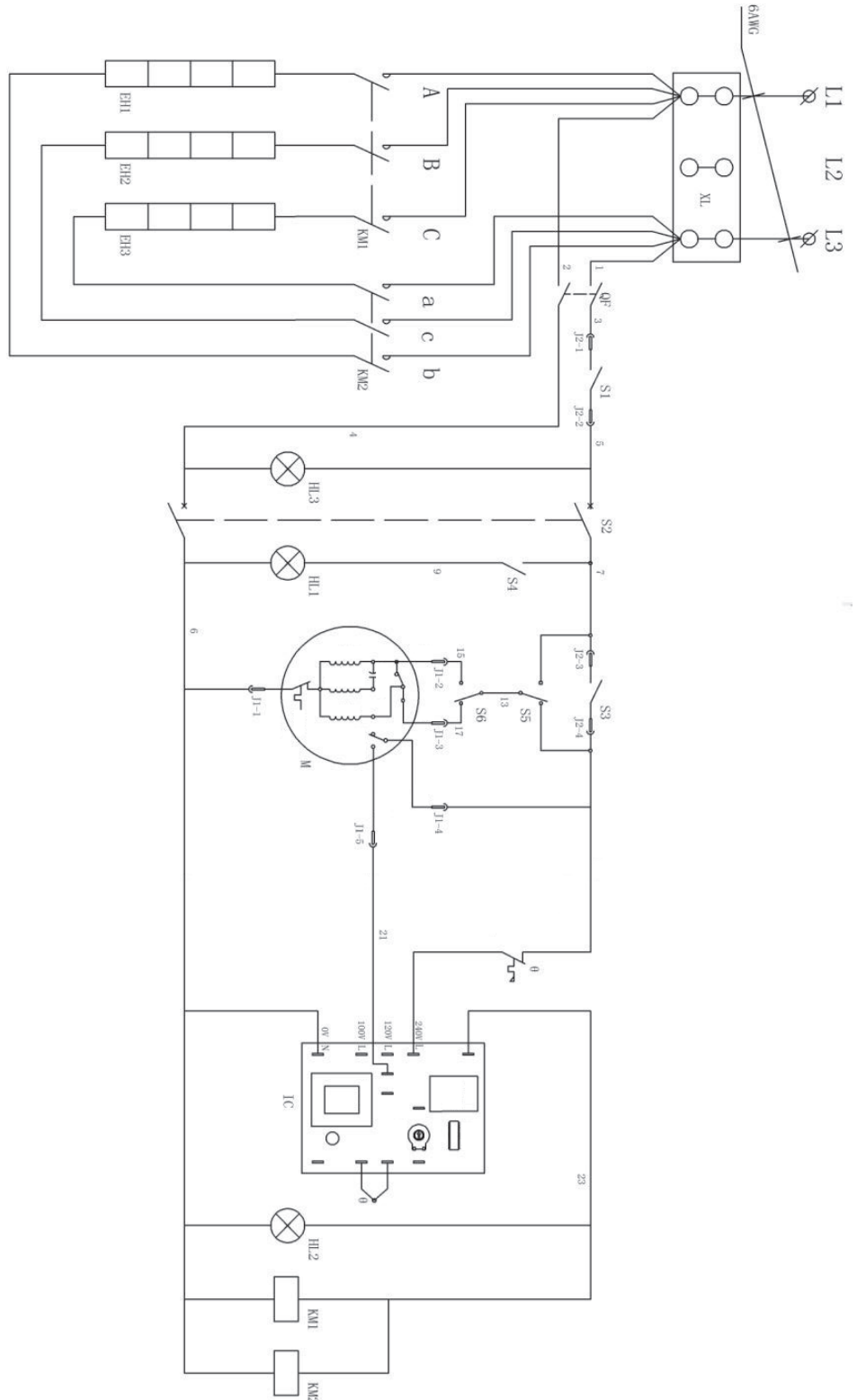
- 1.** Turn the oven ON using the Power Switch at the top of the control panel.
- 2.** Select the desired fan speed using the Fan Speed switch. The appropriate fan speed (HI or LOW) depends on the type of food being cooked.
- 3.** Switch the Fan Mode to COOK. The fan will run continuously when the oven doors are closed (the fan does not cycle on and off with the heating element). If this switch is set to COOL, the only difference is that 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 heating element is 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.** To rapidly cool the oven cavity when finished cooking, turn thermostat down to lowest level. open the oven door and switch the fan to COOL mode. This will cause the fan to run even with the doors open. in order to cool quicker, switch the fan speed to HI. (the fan to run even though the doors are open). For the most rapid cooling, also switch the Fan Speed to HI.
- 8.** When you are done cooking, turn the Cook Temperature Control to the lowest setting (fully counterclockwise) and switch the Power Switch to OFF.

## **CLEANING & MAINTENANCE**

- 1.** Before cleaning, turn off the unit and let it cool down.
- 2.** Carefully clean the equipment 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 equipment 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 sulfuric vapors rising from floor washing products. Do not aim water jets directly on the equipment. After cleaning, rinse properly with clean water and dry carefully with a cloth.
- 6.** This equipment requires minimal maintenance. Despite this, we recommend that the user subscribes to a maintenance agreement to have the equipment checked at least once per year by an authorized technician.
- 7.** Before carrying out any maintenance or repair, disconnect the equipment from the mains. Use only original spare parts supplied by Cooking Performance Group.
- 8.** If the equipment 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 equipment with a suitable material, leaving some openings to allow air to circulate.

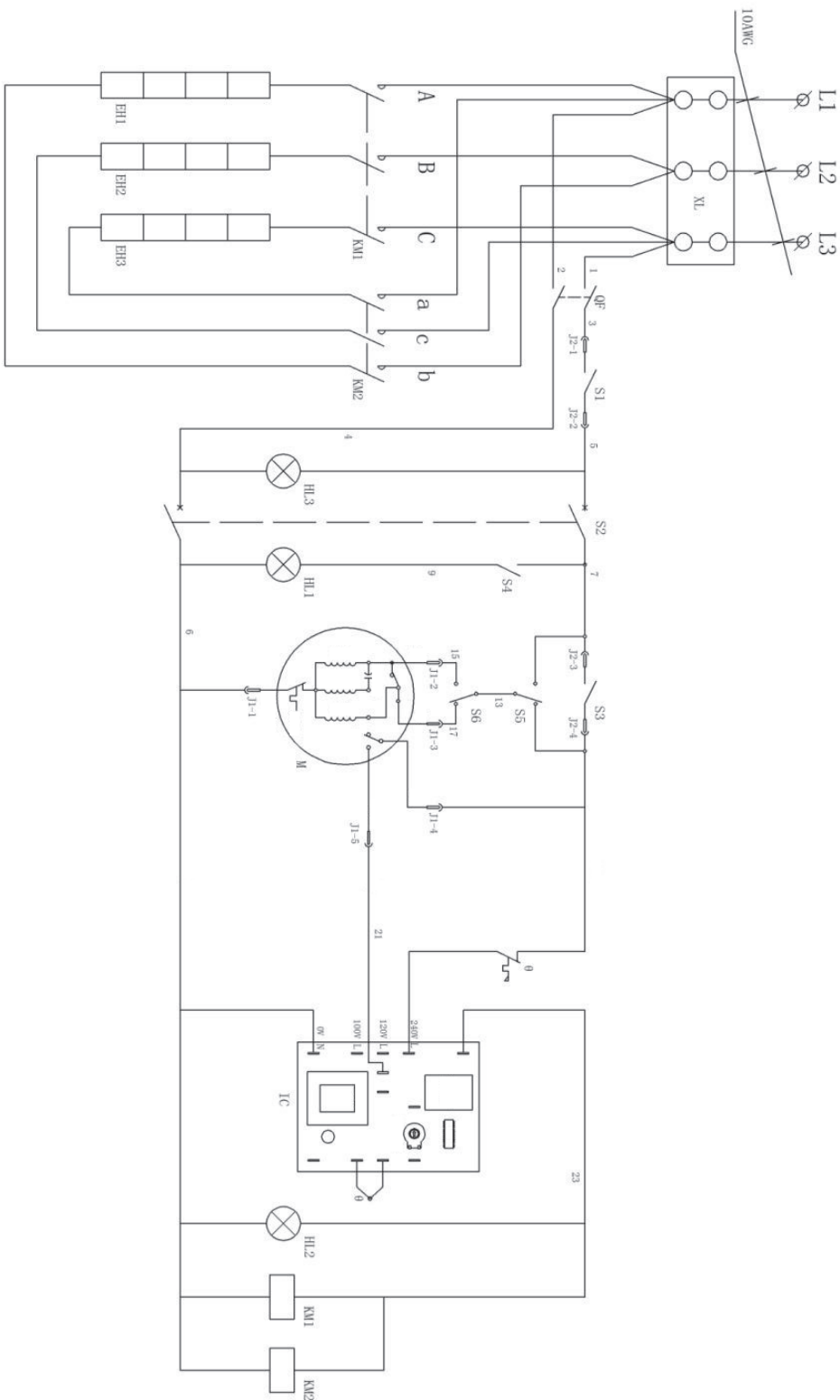
# ELECTRICAL DIAGRAMS

## 1 PHASE:



XL	connecting terminal	HL1	interior light
KM1/KM2	AC contactor	HL2/HL3	indicator light
EH1 EH2 EH3	electric heating tubes	M	motor
QF	air switch	HA	buzzer
S1	protection switch of Electrical box	IC	electronic thermostat
S2	power switch	θ	temperature limiter
S3	door control		
S4	interior light switch		
S5	cooling switch		
S6	fan switch (HI or LOW)		

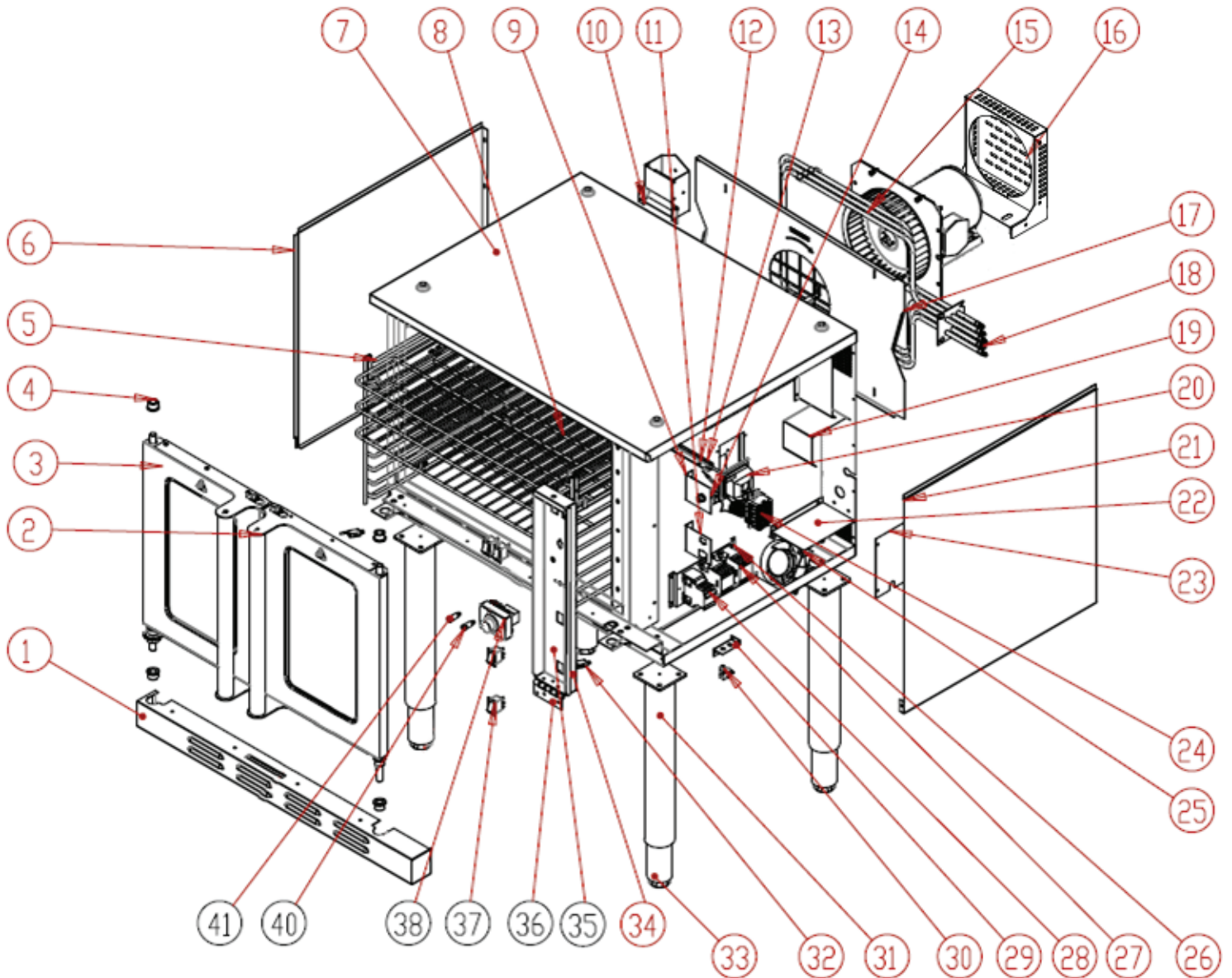
### 3 PHASE:



XL	connecting terminal	HL1	interior light
KM1/KM2	AC contactor	HL2/HL3	indicator light
EH1 EH2 EH3	electric heating tubes	M	motor
QF	air switch	HA	buzzer
S1	protection switch of Electrical box	IC	electronic thermostat
S2	power switch	θ	temperature limiter
S3	door control		
S4	interior light switch		
S5	cooling switch		
S6	fan switch (HI or LOW)		

## PARTS DIAGRAM

### WHOLE ASSEMBLY:





## PARTS DIAGRAM

#	PART CODE	OUR ITEM #	DESCRIPTION	QTY
1	20217046028	35117046028	LOWER FRONT COVER PLATE	1
2(A)	20165002011	35165002011	RIGHT DOOR ASSEMBLY	1
3 (A)	20165002014	35165002014	LEFT DOOR ASSEMBLY	1
4	302201928	351201928	DOOR SHAFT BUSHING	4
5	302110577	351110577	OVEN RACK GUIDE	2
6	20217046026	35117046026	LEFT SIDE PANEL	1
7 (B)	20117046001	35117046001	EXTERIOR CABINET	1
8	302110578	351110578	OVEN RACK	3
9	20265002082	35165002082	FIXED PLATE THERMOSTAT COVER	1
10	20165002032	35165002032	REAR VENT	1
11	20265002081	35165002081	CABLE CLIP FIXED PLATE	1
12	302170022	351170022	THERMOCOUPLE	1
13	20228051023	35128051023	FIXED PLATE (SENSOR)	1
14	301030187	351030187	EGO HIGH-LIMIT	1
15 (C)	20117046008	35117046008	MOTOR ASSEMBLY	1
16	20117046012	35117046012	MOTOR COVER ASSEMBLY	1
17	20217046019	35117046019	FAN COVER PLATE	1
18	301041024	351041024	HEATING ELEMENT	1
19	20217046031	35117046031	WATER BAFFLE PLATE	1
20	301130146	351130146	OVEN LAMP ASSEMBLY	1
21	20217046027	35117046027	RIGTH SIDE PANEL	1
22	20217046036	35117046036	FAN FIXED PLATE	2
23	20265002032	35165002032	COVER PLATE	1
24	301071088	351071088	TERMINAL BLOCK	1
25	301010246	351010246	COOLING FAN	1
26	20217046030	35117046030	ELECTRIC COMPONENT FIXED PLATE	1
27	301090135	351090135	AC CONTACTOR	2
28	301030192	351030192	BREAKER	1
29	20265002083	35165002083	SWITCH FIXED PLATE	1
30	301080020	35180020	MICRO SWITCH	1

\* Part not shown in diagram

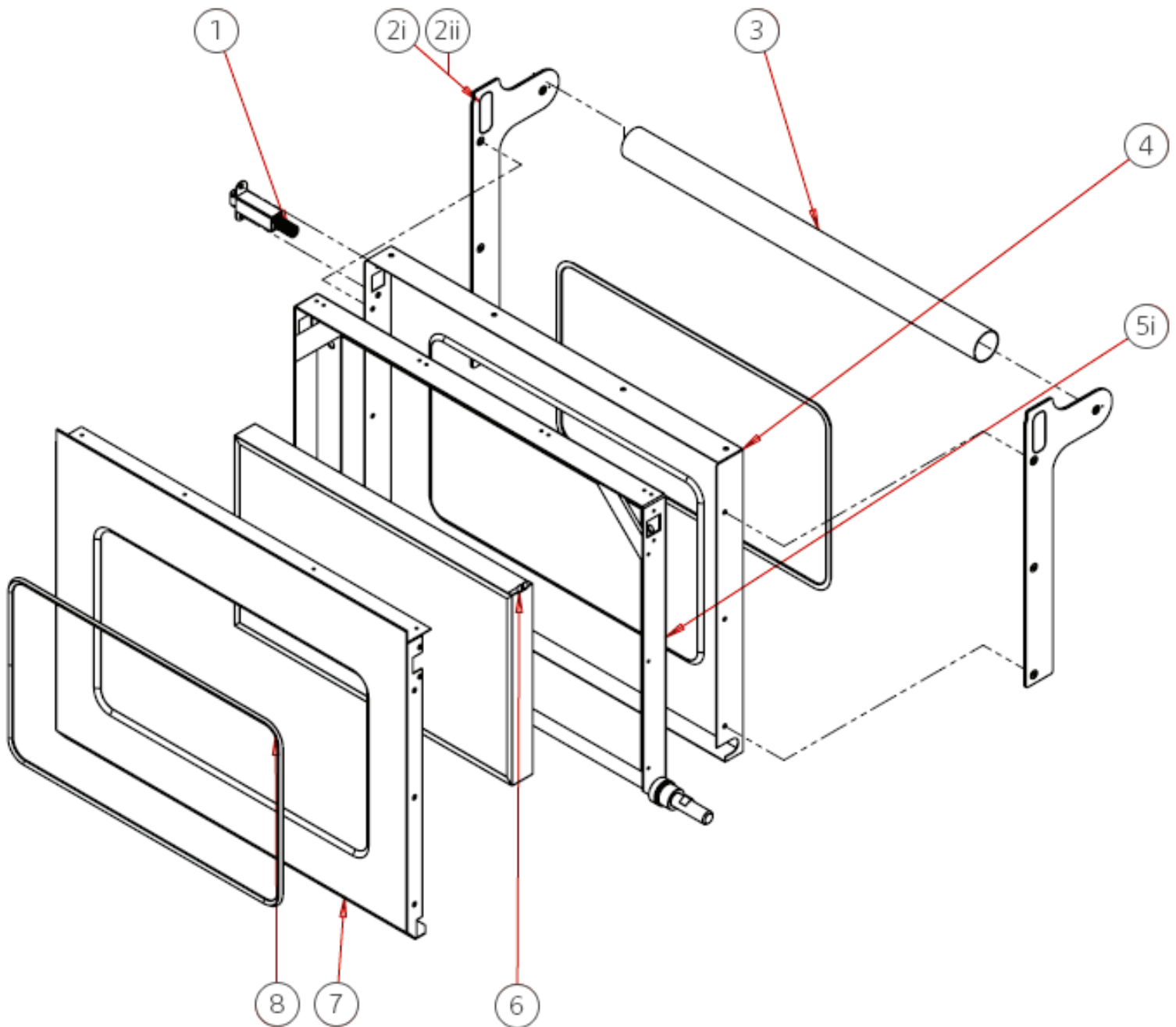
## /// PARTS DIAGRAM CONTINUED

#	PART CODE	OUR ITEM #	DESCRIPTION	QTY
31	302090152	351090152	LEG ASSEMBLY	4
32	301080079	351080079	DOOR TRAVEL SWITCH	2
33	302090088	351090088	ADJUSTABLE FOOT	4
34 (E)	20165002008	35165002008	CONTROL PANEL ASSEMBLY	1
35	20217046018	35117046018	CONTROL PANEL	1
36	302190015	351190015	DOOR HINGE	1
37	301080141	351080141	WATER-PROOF SWITCH	4
38	301030169	351030169	ELECTRONIC THERMOSTAT	1
40	301130140	351130140	WORKING INDICATOR	1
41	301130141	351130141	POWER INDICATOR	1

**\* Part not shown in diagram**

## PARTS DIAGRAM

### RIGHT AND LEFT DOORS (2A, 3A):



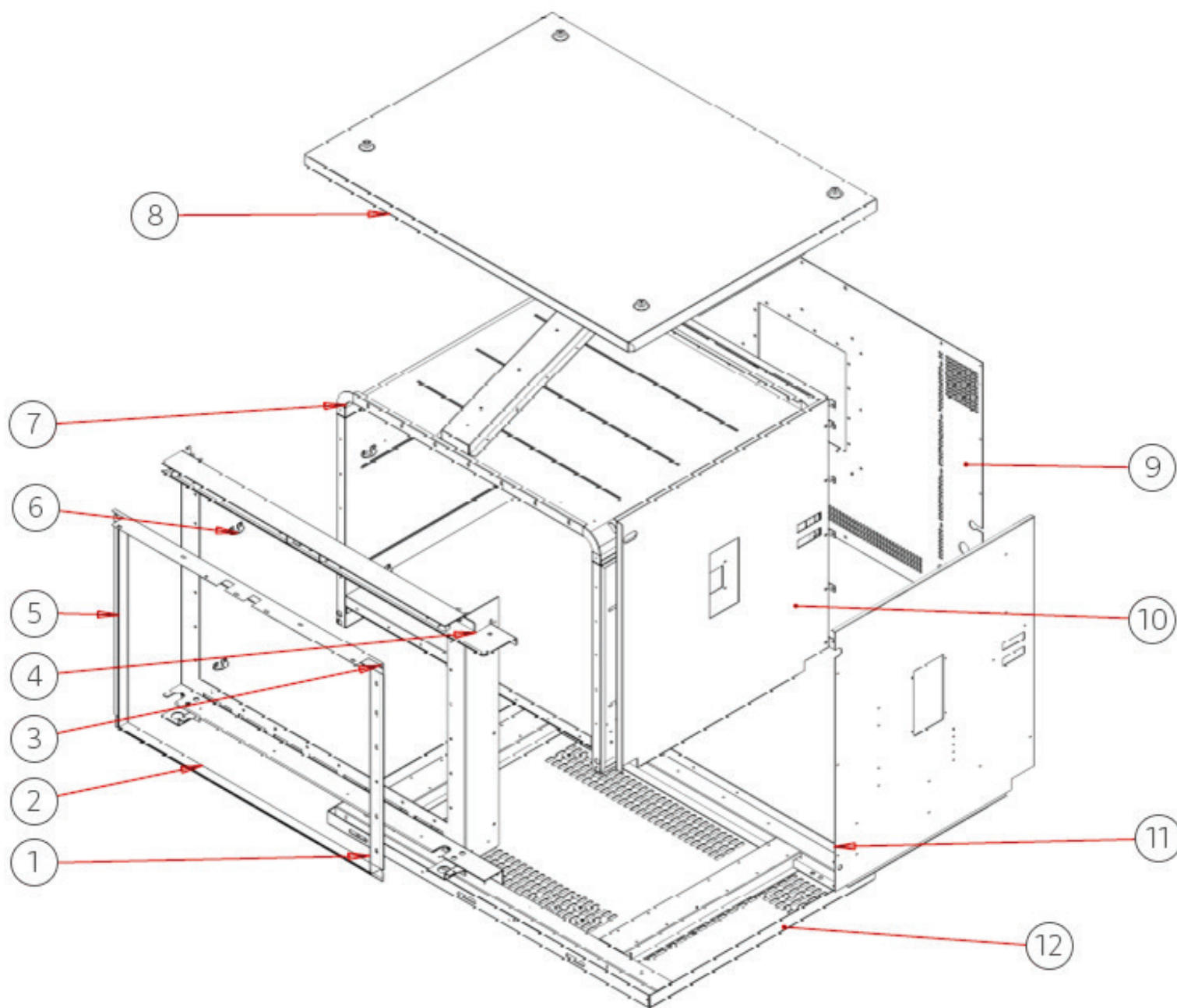
## /// PARTS DIAGRAM CONTINUED

#	PART CODE	OUR ITEM #	DESCRIPTION	QTY
1	20165002016	35165002016	DOOR STOP ASSEMBLY	1
2- i	20265002092	35165002092	LEFT DOOR HANDLE FIXING PLATE(STRAIGHT)	1
2- ii	20265002093	35165002093	RIGHT DOOR HANDLE FIXING PLATE(STRAIGHT)	1
3	20265002055	35165002055	DOOR HANDLE(ROUND TUBE)	1
4	20265002046	35165002046	EXTERIOR PLATE OF RIGHT DOOR	1
5-i	20165002012	35165002012	RIGHT DOOR FRAME ASSEMBLY	1
6	20165002013	35165002013	DOOR GLASS FRAME ASSEMBLY	1
7	20265002053	35165002053	INTERIOR PLATE OF RIGHT DOOR	1
8	20465002001	35165002001	SEALING GASKET OF DOOR GLASS FRAME	2

\* Part not shown in diagram

## PARTS DIAGRAM

### COVER ASSEMBLY (7B)



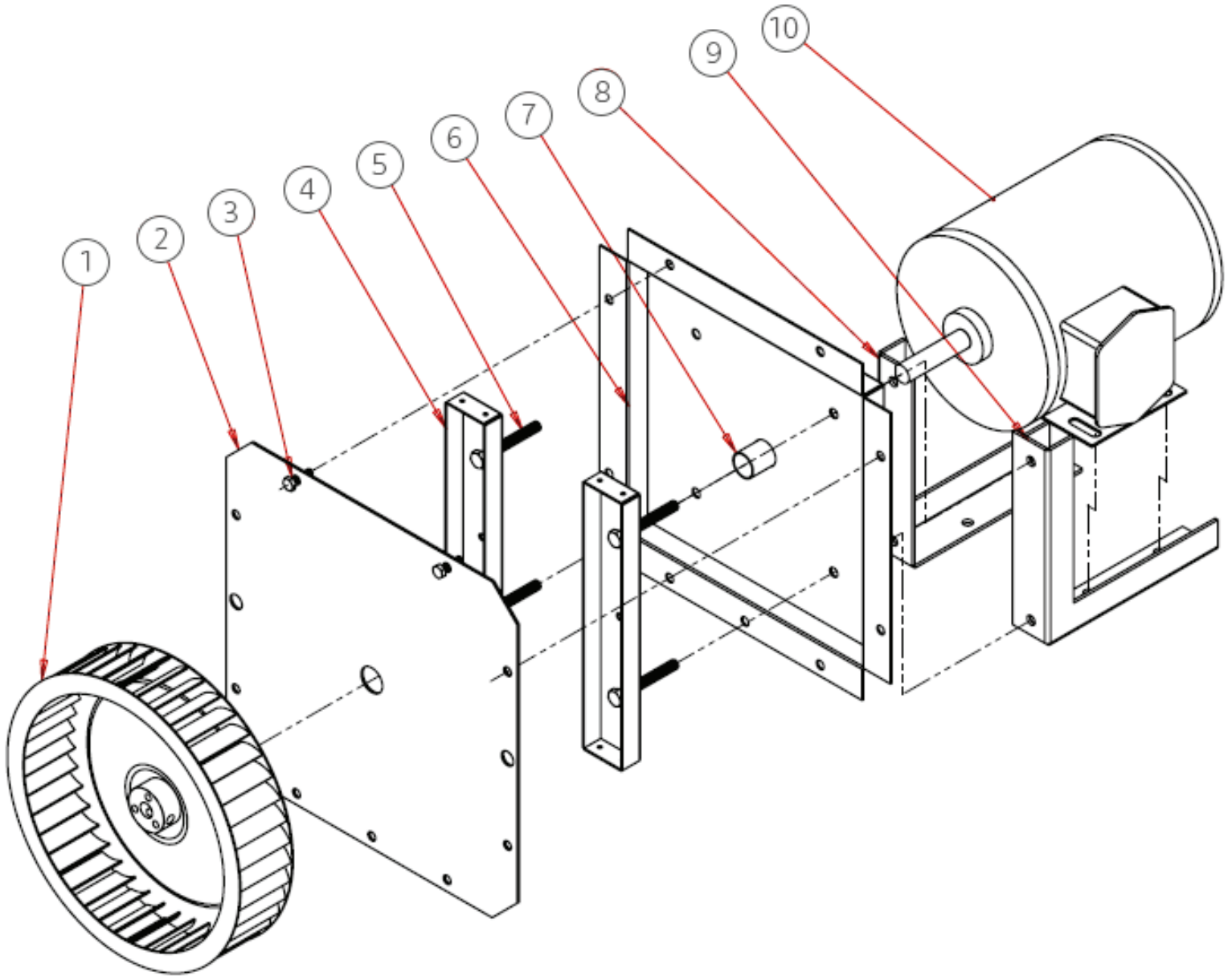


## /// PARTS DIAGRAM CONTINUED

#	PART CODE	OUR ITEM #	DESCRIPTION	QTY
1	20265002037	35165002037	PERIMETER DOOR GASKET RIGHT	1
2	20265002036	35165002036	PERIMETER DOOR GASKET	1
3	20265002035	35165002035	BOTTOM	2
4	20117046004	35117046004	PERIMETER DOOR GASKET TOP	1
5	20265002038	35165002038	FRONT FRAME ASSEMBLY	1
6	20265002039	35165002039	PERIMETER DOOR GASKET LEFT	8
7	20117046003	35117046003	OVEN RACK GUIDE CLIP	1
8	20165002006	35165002006	CHAMBER ASSEMBLY	1
9	20217046014	35117046014	TOP COVER ASSEMBLY	1
10	20217046037	35117046037	REAR SHROUDING	1
11	20217046016	35117046016	RIGHT COTTON SEALING PLATE	1
12	20117046002	35117046002	COTTON SEALING PLATE BASE ASSEMBLY	1

## /// PARTS DIAGRAM

### MOTOR (15C)

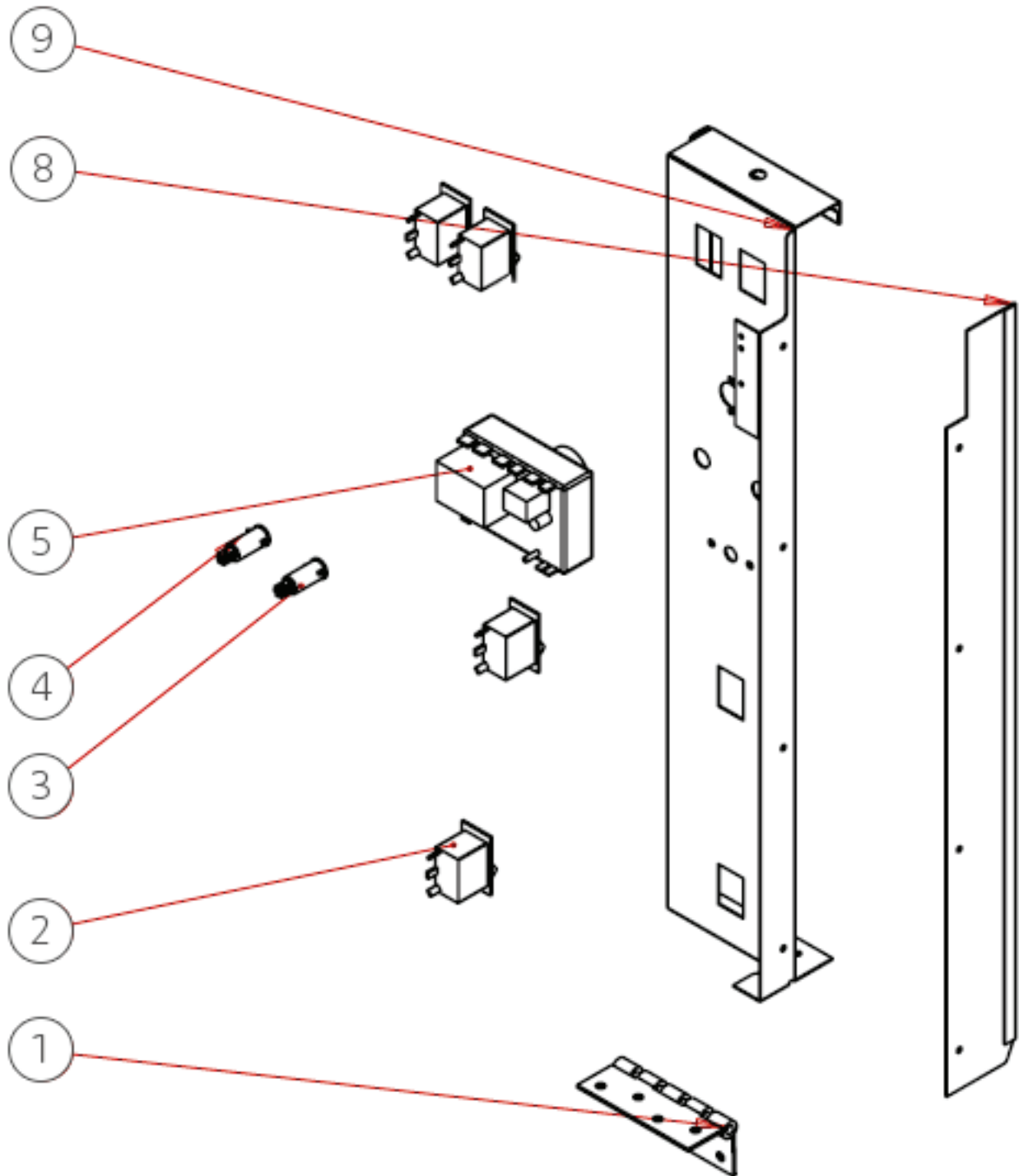


## /// PARTS DIAGRAM CONTINUED

#	PART CODE	OUR ITEM #	DESCRIPTION	QTY
1	301010212	351010212	TURBO FAN	1
2	20265002066	35165002066	MOTOR THERMAL BAFFLE PLATE 1	1
3	302212429	351212429	M6*20 SCREW	2
4	20217046022	35117046022	MOTOR INSTALLATION STRENGTHENING PLATE	2
5	302212449	351212449	M8*20 SCREW	4
6	20217046021	35117046021	MOTOR THERMAL BAFFLE PLATE 2	1
7	20217046023	35117046023	MOTOR COTTON BUSHING	1
8	20217046025	35117046025	MOTOR INSTALLATION SUPPORT RACK (LEFT)	1
9	20217046025	35117046025	MOTOR INSTALLATION SUPPORT RACK (RIGHT)	1
10	301010250	351010250	MOTOR	1

## /// PARTS DIAGRAM

### CONTROL PANEL (34E)

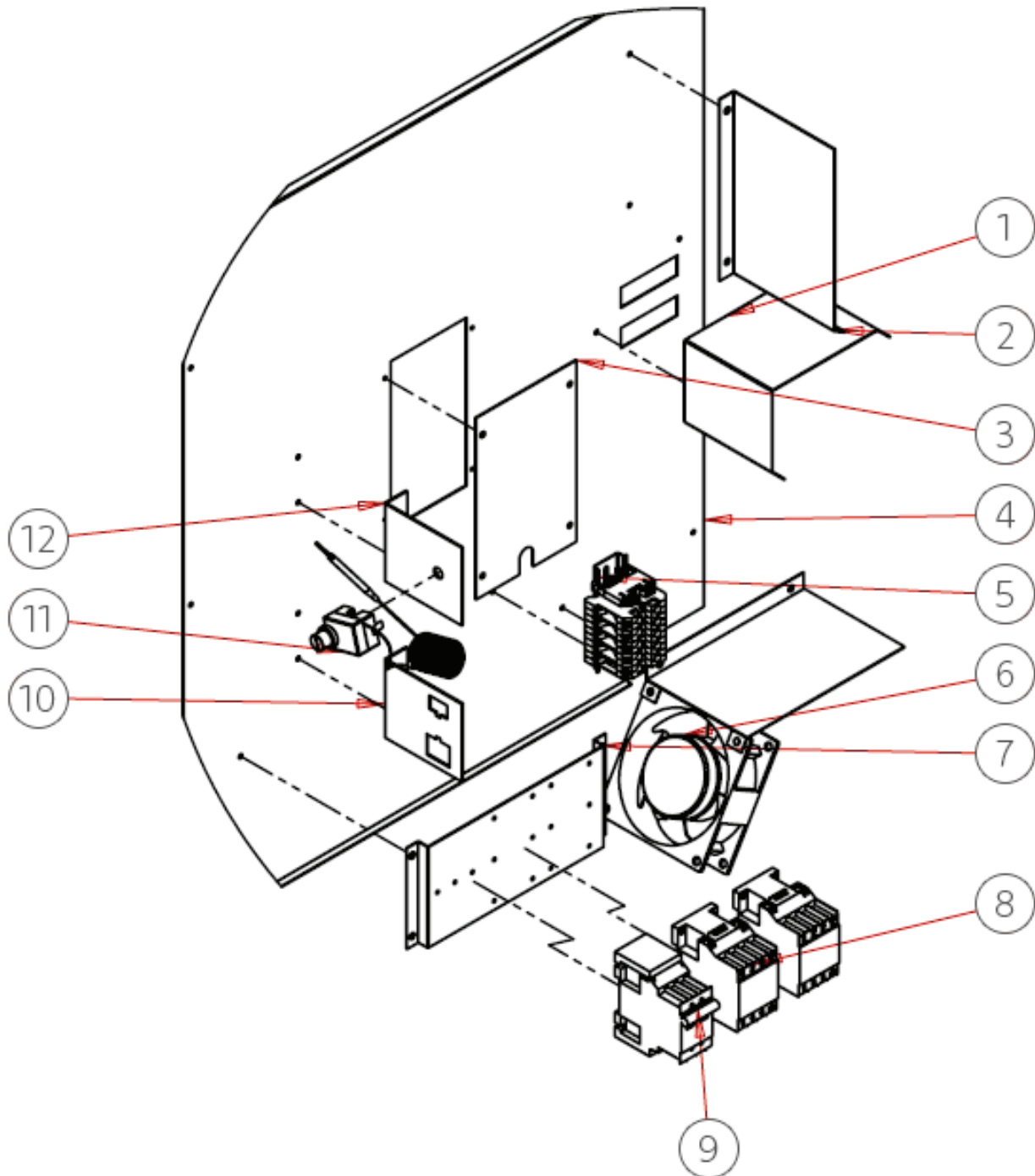


## PARTS DIAGRAM CONTINUED

#	PART CODE	OUR ITEM #	DESCRIPTION	QTY
1	302190015	351190015	DOOR HINGE	1
2	301080141	351080141	WATER-PROOF SWITCH	4
3	301130141	351130141	POWER INDICATOR	1
4	301130140	351130140	WORKING INDICATOR	1
5	301030169	351030169	THERMOSTAT	1
8	20265002041	35165002041	SIDE PLATE OF CONTROL PANEL	1
9	20217046018	3511704608	CONTROL PANEL	1

## /// PARTS DIAGRAM

### RIGHT SIDE



## /// PARTS DIAGRAM CONTINUED

#	PART CODE	OUR ITEM #	DESCRIPTION	QTY
1	20217046031	35117046031	WATER BAFFLE	1
2	20217046036	35117046036	SMALL FAN FIXED PLATE	2
3	20265002032	35165002032	COTTON COVER PLATE	1
4	20217046016	35117046016	RIGHT COTTON COVER PLATE	1
5	301071088	351071088	TERMINALS ASSEMBLY	1
6	301010246	351010246	COOL FAN	1
7	20217046030	35117046030	COMPONENT FIXED PLATE	1
8	301090135	351090135	AC CONTACTOR	2
9	301030192	3510300192	BREAKER	1
6	20265002081	35165002081	WIRE CLIP FIXED PLATE	1
7	301030187	351030187	EGO TEMP LIMITER	1
8	20265002082	35165002082	TEMP LIMITER FIXED PLATE	1