

Gas Salamander Broilers



351S36SBL36K, 351S36SBL60K, 351S36SBLWK, 351S36SBN36K, 351S36SBN60K, 351S36SBNWK

REVISED 02/2023

Congratulations on your purchase of Cooking Performance Group commercial cooking equipment. Cooking Performance Group takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

Contents

Product Overview.....	2
Safety Precautions.....	3
Gas Pressure.....	3
Assembly Instructions.....	4-7
Specifications.....	8
Start-up.....	8-9
Gas Connection.....	9
Elevation Guide.....	10
Exhaust Sytem.....	10
Operating Instructions.....	10
Lighting Instructions.....	11
Warnings.....	11
Cleaning & Maintenance.....	12
Troubleshooting.....	13

Product Overview

The CPG 351S36SB 36" Gas Salamander allows you to quickly and easily brown the top of casseroles, melt cheese, toast sandwiches, or even finish steaks and other meats! It is equipped with a gas-fired 36,000 BTU atmospheric infrared burner with an adjustable gas valve and a continuous pilot for instant ignition. The Salamander features a sleek stainless steel front and sides, making it both durable and easy to clean! A full-width, large capacity broiler pan can also be removed for convenient cleaning. The Salamander can be operated on an equipment stand, mounted to the wall or select Cooking Performance Group ranges using the appropriate mounting kit.



Intertek
4003027

Conforms to ANSI STD Z83.11-2016
Conforms to CSA STD 1.8-2016
NSF Tested by ETL

Safety Precautions

CAUTION:

- Failure to comply with the following operation instructions could lead to potential hazards and/or unsafe practice and could result in injury and damage to product and property.

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. Use in residential applications will void warranty.

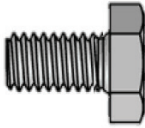
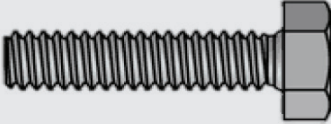
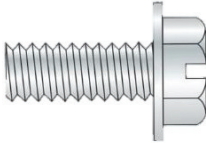


WARNING:

- 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 must handle all maintenance and repair.

Gas Pressure

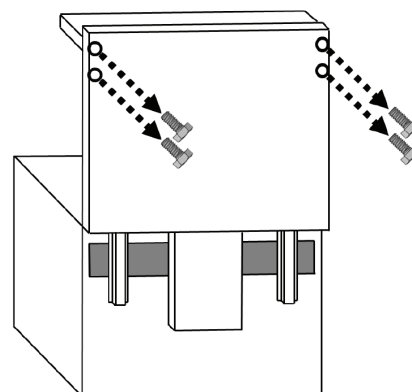
- The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI (3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its 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 (3.45 kPa).

Assembly Instructions

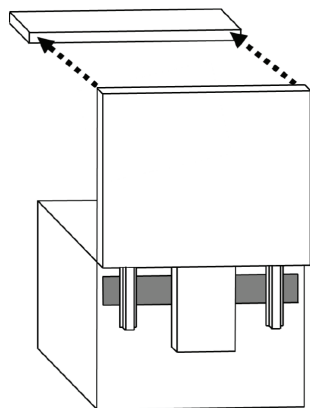
ITEM	PHOTO	MEASUREMENT
Bolt A		M8 x 24
Bolt B		M8 x 60
Bolt C		4-15
Lock Washer		M8
Flat Washer		M8

STACKING 36" WIDE RANGE

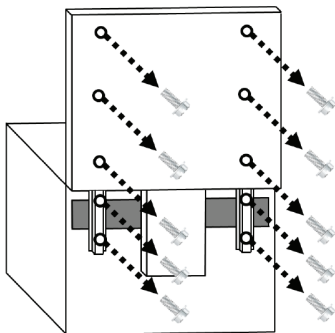
1. Remove A bolts (x4), flat washers (x4), and lock washers (x4) from backside of backsplash. Keep flat washers (x2), and lock washers (x2) for step 15. Discard A bolts (x4), flat washers (x2), and lock washers (x2).



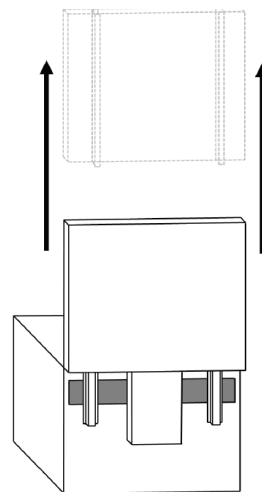
2. Remove and discard top shelf from backsplash.



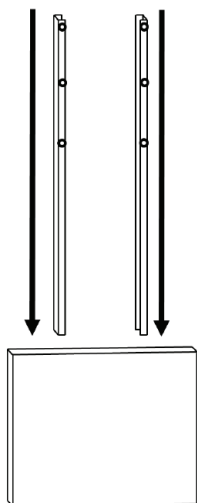
3. Remove C bolts (x6) from backside of backsplash and remove C bolts (x4) from backside of support brackets. Keep C bolts (x10) for steps 6 and 14.



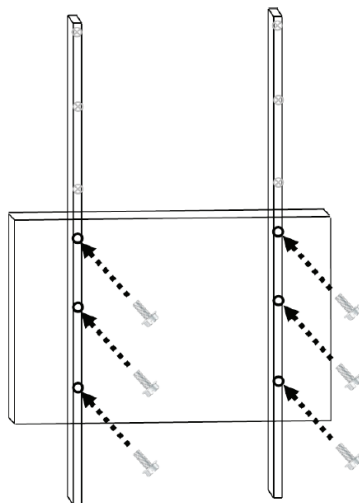
4. Remove original support brackets (x2) and back plate assembly from range. Discard original support brackets (x2).



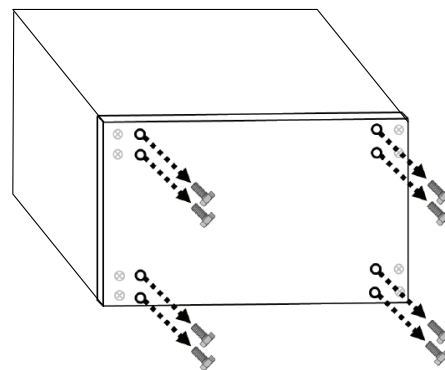
5. Insert new support brackets (x2) into U-shaped brackets that original support brackets were removed from.



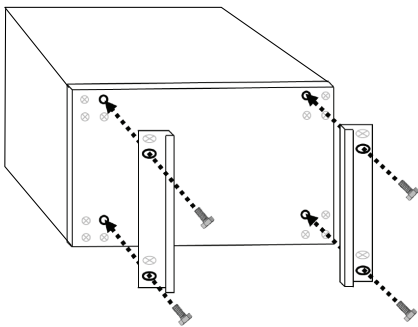
6. Secure new support brackets (x2) to back plate assembly using C bolts (x6).



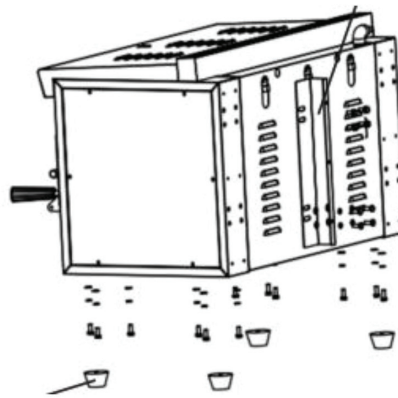
7. Remove A bolts (x8), flat washers (x8), and lock washers (x8) from back of salamander (specified in below diagram). Keep A bolts (x4), flat washers (x4), and lock washers (x4) for step 8.



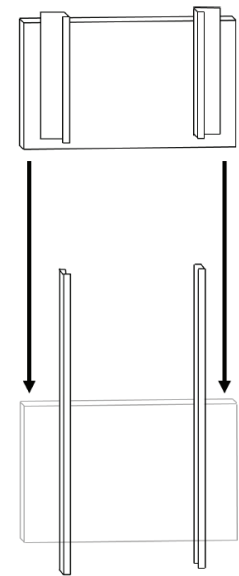
8. Attach L-shaped brackets (x2) to back side of salamander using the A bolts (x4), flat washers (x4), and lock washers (x4).



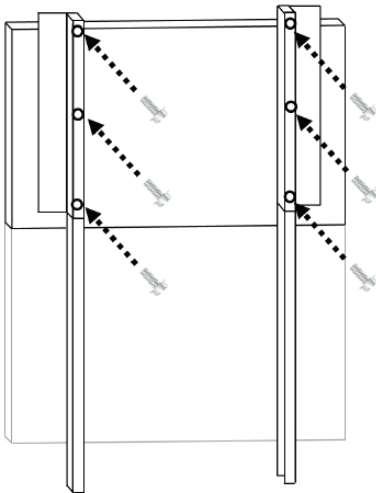
9. Before installation of the salamander, remove the outer plastic film. Remove and discard rubber feet from salamander (x4).



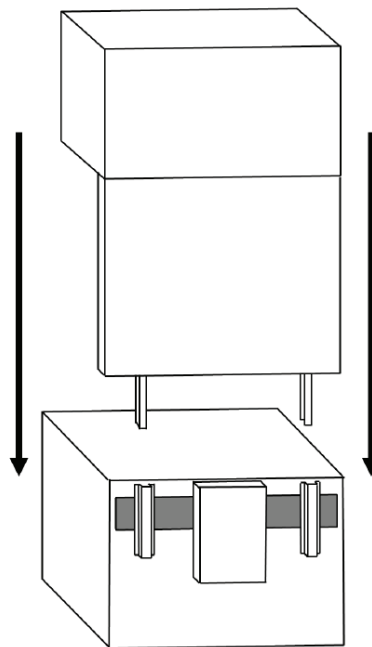
10. Lift salamander and place into backsplash assembly.



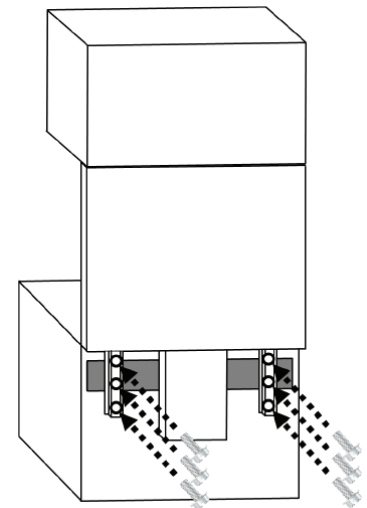
11. Secure support brackets and back plate assembly to back of salamander assembly using C screws (x6).



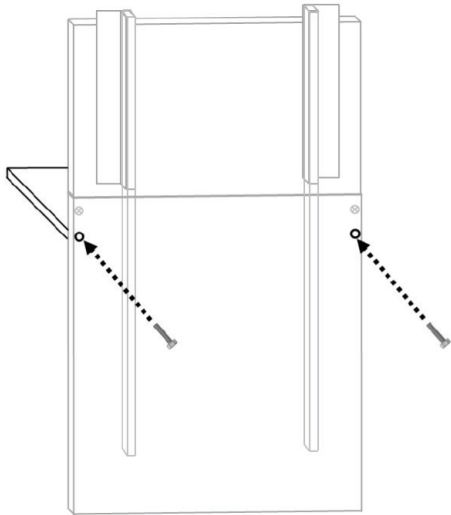
12. Lift salamander and back plate assembly onto range.



13. Secure support brackets and back plate assembly to back of range using C bolts (x6).



14. Attach heat shelf to backsplash using **B** bolts (x2), flat washers (x2), and lock washers (x2).

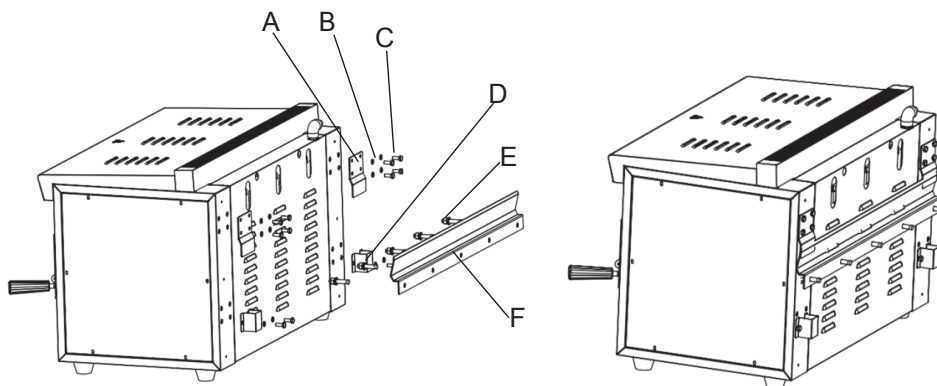


60" WIDE RANGE

1. Select a side to mount the salamander to the range. It cannot be mounted in the center.
2. Follow the same procedure as the 36" range as listed above.

WALL MOUNT

1. Secure top hanger plate (A) on salamander with lock washers (B) & screws (C).
2. Secure bottom hanger plate (F) horizontally on wall with anchor bolts (E) (not included).
3. Secure stand off (D) on salamander with lock washers (B) & bolts (C).
4. Put top hanger plate (A) on the bottom hanger plate (F) and tighten.



Specifications

		35136SB (L/N) 36K	35136SB (L/N) 60K	35136SB (L/N) WK
DIMENSIONS (IN)		34 ³ / ₈ "W × 20 ³ / ₄ "D × 23 ¹ / ₄ "H	34 ⁷ / ₈ "W × 20 ³ / ₄ "D × 23 ¹ / ₄ "H	34 ⁷ / ₈ "W × 20 ³ / ₄ "D × 23 ¹ / ₄ "H
MOUNTING TYPE		36" Range Mount	60" Range Mount	Wall Mount
TOTAL BTU		36,000 BTU	36,000 BTU	36,000 BTU
PRESSURE	LP	10" WC	10" WC	10" WC
	NG	4" WC	4" WC	4" WC
ORIFACE SIZE	LP	#59	#59	#59
	NG	#52	#52	#52
GAS INLET *		1/2" Top Connection	1/2" Top Connection	1/2" Top Connection
SALAMANDER WEIGHT		155 lb.	155 lb.	155 lb.
SIDE CLEARANCE		4"	4"	4"
BACK CLEARANCE		10"	10"	10"

NOTE: The Salamander must be mounted on a non-combustible wall and under a ventilation hood following local laws and regulations. If mounted near combustible materials, observe the above clearances.

***NOTE:** 1/2" gas connection inlet is located on the top of the unit near the back left corner. Please see Gas Connection on pg. 9 for more details.

Start Up

INSTALLATION

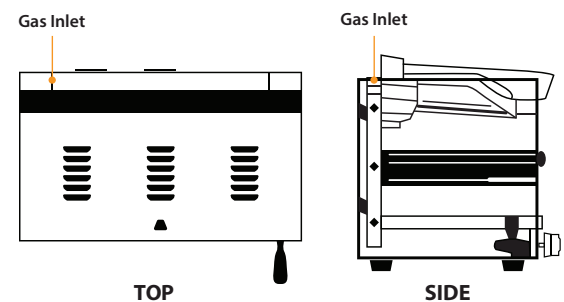
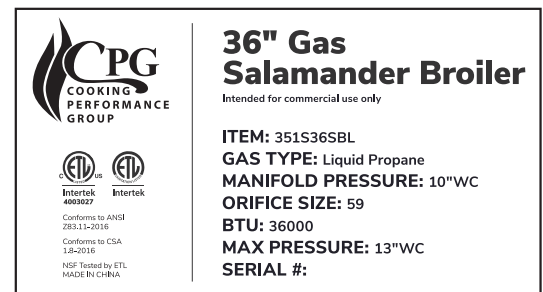
NOTE: This installation is to be carried out by a certified technician. Issues related to installation, such as adjustments and calibrations, are the responsibility of the installer and are not matters of warranty. Proof of installation may be required to make a warranty claim.

1. Before installation, remove the outer plastic films.
2. To mount the Salamander please follow the steps outlined on page 4–7. Mounting of the salamander must be performed with the included mounting kit by a licensed installer.
3. Please install the included CPG gas regulator. Failure to install this regulator may result in a voided warranty. This unit is only applicable to a low-pressure gas regulating valve. It may cause property loss or safety accidents if a high or medium pressure regulating valve is used.

4. Check the gas connection prior to connection. Your gas type should match the serial plate located on the front of the unit.
5. After connecting the unit to the gas system, check for leaks at joints and pipe fittings using soapy water.
6. This unit should be installed under a vent hood in compliance with all applicable regulations.
7. After installation please keep the appliance stable and level. Do not tilt or sway during operation.
8. Please refer to the spec table on page 8 for the official clearances for this unit. These units are for use only on non-combustible surfaces and floors.

Gas Connection

1. The serial plate is located on the front of the unit. It indicates the type of gas the unit is equipped to use. All equipment is set for use with the specified gas type at the factory.
2. The equipment 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 as stated on the serial plate.
3. A ½" NPT inlet is located on the top of the unit near the back left corner 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. The dual gas regulator supplied with the unit must be installed. There is an arrow on the bottom of the unit that should point toward the unit when installed correctly.
 - To use with Liquid Propane Gas, unscrew the octagonal cap on the regulator and if you can read NAT on the plastic insert, flip it over and snap back in place. It should now read LP. Then screw the octagonal cap back on.
5. Ensure the supply lines are clean 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.



Elevation Guide

NOTE: For use above 2,000 ft. please consult the below table for the specific gas orifice size for safe

	UNDER 2,000 ft.	2,000–5,000 ft.	5,000–8,000 ft.	8,000–10,000 ft.
LIQUID PROPANE	#59	1 mm	0.95 mm	0.9 mm
NATURAL GAS	#52	1.5 mm	#54	1.4 mm

Exhaust System

1. This unit must be installed in accordance with all applicable hood regulations.
2. This unit is not designed to be directly connected to an evacuation duct for the discharge of combustible products.
3. The room where the equipment is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange.
4. During installation, make sure the air suction and evacuation ways are free from any obstacles.

Operating Instructions

Controls

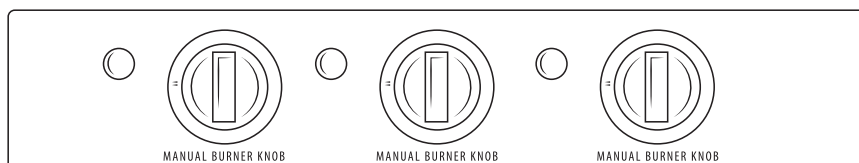


BROILER RACK ASSEMBLY:

The spring-balanced, adjustable tension assembly raises or lowers with multiple locking positions to provide varying proximity to the infrared burners.

MANUAL BURNER KNOBS:

Turn knobs to control the three infrared burners located above the broiler rack.



Lighting Instructions

1. To light the unit, ensure that all the valves of the gas pipeline have been switched on.
2. Arrange the drip pan, baking pan, and broiler rack at appropriate places.
3. Turn all knobs to the “OFF” position.
4. Hold an ignition source (match) at the pilot. When the flame is established, remove the ignition source.
5. Turn the burner knobs to “ON”. If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition.
6. Pull out the baking frame and place the food onto the rack.
7. If the unit cannot be operated as explained, please contact Cooking Performance Group.
8. The gas control knobs control the gas flow of every burner. The temperature can be increased by rotating the knobs counterclockwise.
9. Please be careful when operating the device to avoid burnings.

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. Follow burnoff instructions if applicable.
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.

Cleaning & Maintenance

WARNING: Please provide time for the unit to cool prior to cleaning and maintenance to prevent injury.

1. Pull out the rack assembly and detach the rack from the frame. Clean them separately before re-installing. Care should be taken during cleaning to prevent the enameled grill from being damaged.
2. Remove the drip pan for cleaning.
3. Wipe the chamber clean.
4. Wash the unit with a wet cloth and soapy water solution or detergent solution as long as such solutions do not contain any acidic or alkaline substances. Wipe with clean water and then dry with a clean cloth. Do not use steel wool or brushes which may cause rust to form.
5. Do not wash the unit with a water jet or hose. Water may penetrate inside the unit and damage the electric components.
6. Turn off the gas supply when the unit is not in use.
7. If you are not going to use the unit for a long period of time, clean the surface with a cloth and store it in a well-ventilated area.
8. It is advised to carry out a complete inspection of the device at least once a year by professional personnel.

RECOMMENDED CLEANING AGENTS					
	 #999SUNBRIGHT Sunbright Lemon Dish Soap		 #999KNOCKOUT Knockout Heavy-duty Oven/Grill Degreaser & Carbon Remover		 #147BLASTQT Blast Liquid Oven & Grill Cleaner

Troubleshooting

SYMPTOMS	CAUSES	SOLUTIONS
The pilot flame cannot be lit.	<ol style="list-style-type: none"> 1. Plug or plug cord of igniter is damaged. 2. Pressure in the gas pipeline is too low. 3. The pilot nozzle is blocked. 4. Thermocouple connection is loose. 5. The thermocouple is defective. 6. The gas control valve is defective. 	<ol style="list-style-type: none"> 1. Replace relevant fittings. 2. Regulate the reducing valve or contact the gas supplier. 3. Unblock the nozzle. 4. Tighten the thermocouple. 5. Replace the thermocouple. 6. Repair or replace the gas control valve.
The pilot flame is on but the main burner cannot be lit.	<ol style="list-style-type: none"> 1. Pressure in the gas pipeline is too low. 2. Main nozzle is blocked. 3. The gas control valve is defective. 4. Gas regulator not set up properly 	<ol style="list-style-type: none"> 1. Regulate the reducing valve or contact the gas supplier. 2. Unblock the nozzle. 3. Repair or replace the gas control valve. 4. Verify regulator is installed correctly, verify arrow on regulator points towards to unit. Make sure the dual gas regulator was setup to the correct gas being supplied to the unit
There is a light-back sound when turning off the gas supply.	<ol style="list-style-type: none"> 1. Nozzle diameter does not match with the gas supply. 2. The supply pressure is too low. 3. Flow within the connected pipe is too low. 	<ol style="list-style-type: none"> 1. Regulate the nozzle diameter. 2. Regulate the reducing valve or contact the gas supplier. 3. Increase the permitted flow.
Unit has red flame and black smoke.	<ol style="list-style-type: none"> 1. Nozzle diameter does not match with the gas supply. 2. Low gas supply. 3. Gas ingredients are volatile in gas peak period. 	<ol style="list-style-type: none"> 1. Regulate the nozzle diameter. 2. Increase the gas supply. 3. Decrease the gas flow. Increase it after the peak.

NOTE: The issues mentioned above are for reference. If any failure occurs, please stop using and contact Cooking Performance Group. Safety should be prioritized and maintenance should be done after shutting down the power supply and gas supply.