

# User Manual

351CRCPG15NL, 351CRCPG24NL, 351CRCPG36NL,  
351CRCPG48NL, 351CRCPG60NL, 351CRCPG72NL



## Gas Countertop Charbroilers

Radiant Models



REVISED 08/2022

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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. 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.

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## Features & Specifications

- 40,000 BTU Burners with continuous pilot ignition
- Stainless steel construction
- Heavy-duty cast iron top grates
- Removable waste tray
- Adjustable legs
- Independent, manually controlled cooking zones

MODEL	DIMENSIONS (W x D x H)	# OF BURNERS	POWER	NG PRESSURE	LP PRESSURE
351CRCPG15NL	15" x 26.8" x 16.3"	1	40,000 BTU	6"WC	10"WC
351CRCPG24NL	24" x 26.8" x 16.3"	2	80,000 BTU	6"WC	10"WC
351CRCPG36NL	36" x 26.8" x 16.3"	3	120,000 BTU	6"WC	10"WC
3351CRCPG48NL	48" x 26.8" x 16.3"	4	160,000 BTU	6"WC	10"WC
351CRCPG60NL	60" x 26.8" x 16.3"	5	200,000 BTU	6"WC	10"WC
351CRCPG72NL	72" x 26.8" x 16.3"	6	240,000 BTU	6"WC	10"WC

**NOTE:** Depth DOES NOT include regulator (3.25") size.

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## 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.

### 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).

## Serial Plate

**NOTE:** The serial plate is located on the right side of the unit.



Made in China  
Item # 351CRCPG15  
Model # CBR15  
RADIANT CHARBROILER 15"  
Total BTU: 40,000  
Gas Type: Natural gas  
Manifold Pressure: 6" WC  
Orifice Size: # 36

#### CLEARANCE REQUIREMENTS:

Combustible Sides: 6"  
Combustible Back: 6"

Serial # 1101000001

Conforms to ANSI STD Z83.11-2016 and certified to CSA 1.8 STD-2016  
Conforms to NSF / ANSI STD. 4



Lancaster, Pennsylvania



Intertek



Intertek

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## Gas Orifice Elevation Charts

	#351CRCPG15NL	#351CRCPG24NL	#351CRCPG36NL	#351CRCPG48NL	#351CRCPG60NL	#351CRCPG72NL
DESCRIPTION	15" Gas Radiant Charbroiler	24" Gas Radiant Charbroiler	36" Gas Radiant Charbroiler	48" Gas Radiant Charbroiler	60" Gas Radiant Charbroiler	72" Gas Radiant Charbroiler
ORIFICE SIZE (NAT)	#36	#36	#36	#36	#36	#36
ORIFICE SIZE (LP)	#49	#49	#49	#49	#49	#49
2,000–4,000 FT (NG)	#38	#38	#38	#38	#38	#38
2,000–4,000 FT (LPG)	#50	#50	#50	#50	#50	#50
4,000–6,000 FT (NG)	#39	#39	#39	#39	#39	#39
4,000–6,000 FT (LPG)	#50	#50	#50	#50	#50	#50
6,000–8,000 FT (NG)	#40	#40	#40	#40	#40	#40
6,000–8,000 FT (LPG)	#51	#51	#51	#51	#51	#51
8,000–10,000 FT (NG)	#42	#42	#42	#42	#42	#42
8,000–10,000 FT (LPG)	#51	#51	#51	#51	#51	#51
HOOD Y/N	Y	Y	Y	Y	Y	Y
RECOMMENDED GAS PRESSURE (NAT)	6 WC	6 WC	6 WC	6 WC	6 WC	6 WC
RECOMMENDED GAS PRESSURE (LP)	10 WC	10 WC	10 WC	10 WC	10 WC	10 WC



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## Installation Instructions

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY. DO NOT INSTALL NEAR ANY COMBUSTIBLE SURFACES.

**Combustible Clearance Requirements: 6" sides, 6" back**

### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE:

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (ie: driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by an authorized service agency. If you have questions concerning the installation, operation, maintenance or service of your equipment, visit CPG's website at [www.CookingPerformanceGroup.com](http://www.CookingPerformanceGroup.com).

Make sure that the floor where you plan to locate the charbroiler is capable of supporting its weight along with any accessories. Adequate clearance should be provided for proper operation and servicing. Level the charbroiler once you've uncrated it in your facility using the adjustable feet.

Proper ventilation is crucial to safe and optimum performance. Ensure that the oven is installed underneath a ventilation hood according to all applicable local and national codes. Keep adequate clearance for air openings into the combustion chamber.

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## Gas Connection

**NOTE:** This charbroiler ships from the factory configured for areas with an altitude that is lower than 6,500 feet.

1. Ensure gas supply and gas type, as shown on unit serial plate agree. Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.
2. 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.
3. 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 limited equipment warranty.
4. Pipe threading compound must be resistant to the action of liquefied petroleum gases.

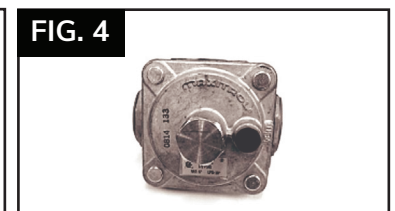
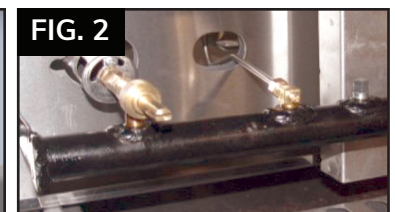
### CAUTION:

Do NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution prior to operating unit.

## Gas Conversion

The following instructions are for the conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply. It is recommended that an authorized service agency perform this conversion.

1. Remove the knobs and front panel. (Fig. 1)
2. Unscrew bolts and pilot valve, then remove the manifold. (Fig. 2)
3. Replace the orifice fittings into the valve. (Fig. 3)
4. Install the front panel knobs.
5. Before installing the regulator (Fig. 4), unscrew the octagonal cap (Fig. 5). If you can read NAT on the plastic insert, flip it over and snap back in place. It should now read LP. (Fig. 6)



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## Unit Setup

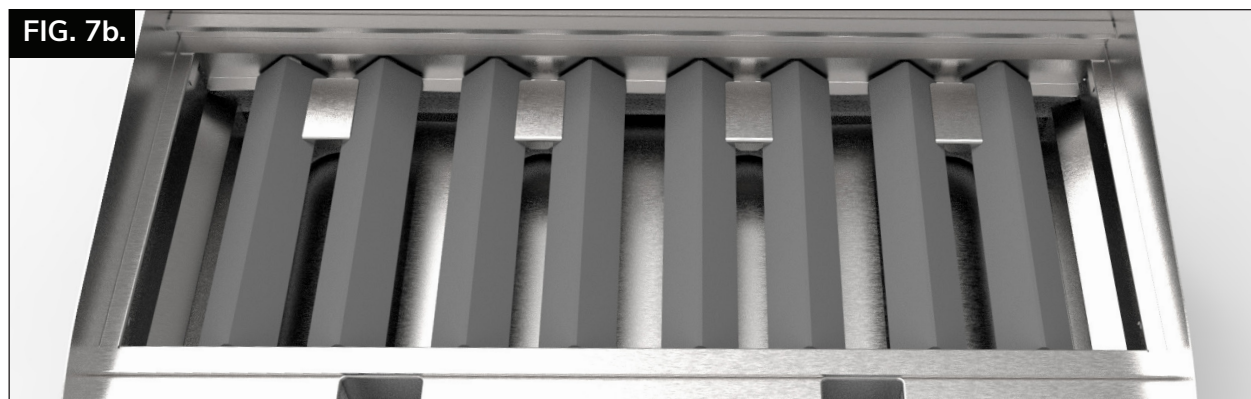
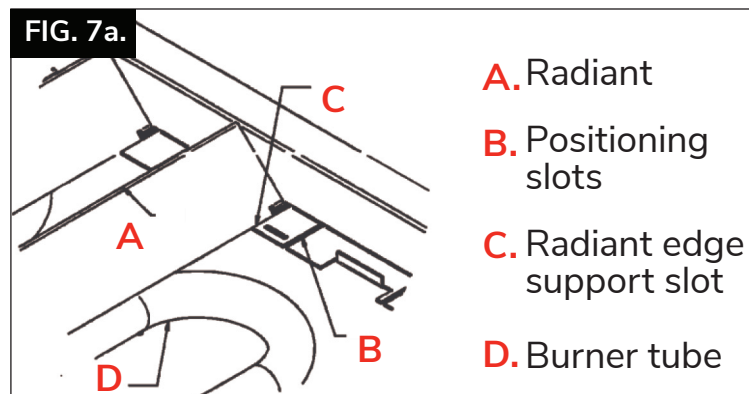
### RADIANTS:

Place radiant into position as shown in FIG. 7a and 7b, making sure that radiant is resting properly in positioning slots on both front and rear supports. Radiant should be centered over burner tube.

### COOKING GRATES:

Place the top rack grates in desired position as shown in FIG. 8a and 8b.

**NOTE:** When cooking grates are placed sloping toward the front, the grooves on top will guide the excess fat drippings into the grease trough.





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## Lighting Instructions

The pilot light on the charbroiler has been pre-set at the factory. A screwdriver may be required for the initial lighting to adjust the flame for your elevation.

1. Turn off the manual valve and wait 5 minutes to clear air gas.
2. Turn all knobs to "OFF" position.
3. Hold an ignition source (match) at pilot. When the flame is established, remove ignition source.
4. Turn burner knobs to "ON". If the burner does not ignite, promptly open pilot valve more. If pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of burners when knobs are turned to "ON".

### LIGHTING MAIN BURNER:

To light burner, turn knob to "ON." Then back off to the desired flame level. The range of adjustment is virtually infinite between "ON" and "OFF".

### MAIN BURNER AIR SUPPLY:

1. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
2. Loosen the screws on the front of the burner and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening screws.

### CAUTION:

- Never attempt to move a grate section while cooking. An unexpected flare could lead to severe injury. Turn off the unit, let it cool and use potholders and/or gloves to reposition or remove.
- The space between the legs at the bottom admits combustion air. It is imperative that this space NOT be blocked.
- All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.
- Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.
- It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.
- A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

### NOTICE:

All valves must be checked and lubricated periodically. This must be done by an authorized service agency.



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## Operating Instructions

Turn the burners on about 15-20 minutes before cooking for preheating. Set knobs to the desired flame height or temperature. Each valve will control the gas flow to the burner to bring that area of the unit up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

## Cleaning & Maintenance

Regular cleaning and maintenance will maintain the appearance and performance of your charbroiler for years to come. Follow these tips to keep your charbroiler operating at its best.

### INITIAL CLEANING:

Prior to operating your new charbroiler, thoroughly wash the exterior with a mild detergent or soap solution. DO NOT use abrasive cleaners, as this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

When the charbroiler is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.

### DAILY CLEANING:

#### CAUTION:

When handling grates or radiants, always use insulated gloves to prevent burns.

#### WARNING:

Do NOT cover top of the grid grates during a burn off operation. Restricting airflow by covering grid grates may cause warp. This could cause damage to the valves, knobs, and front panel decal.

### STEPS:

1. Remove grease pan, empty and wash.
2. Place grates on broiler, w/ grid bars horizontal, facing down.
3. Turn broiler on for approximately 45 minutes.
4. Turn off broiler and allow to cool for 20 minutes.
5. Clean top and bottom surfaces of grates w/ a wire brush to remove fats and carbonized grease.
6. Clean channels on grates w/ a scraper.
7. Remove grates from broiler and clean top surface of radiants w/ wire brush (they may be cleaned in place).
8. Reassemble.

## RECOMMENDED CLEANING AGENT

# **FORMULA-D**

Attack tough grease, oil, and carbon with this ready-to-use carbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods, and a wide variety of other surfaces.

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## Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Heat does not come on when valve is on	Pilot burner not lit	Light and adjust pilot burner (pg. 7)
	Gas valve malfunction	Replace the gas valve
Pilot burner will not light	Pilot valve turned off	Turn the pilot valve on
	Obstructed pilot orifice	Clear obstructions from the pilot orifice
Pilot burner will not stay lit	Obstructed Pilot orifice	Clear obstructions from the pilot orifice
	Gas supply is not purged of air	Purge gas supply of air (pg. 4)
	Air is blowing pilot light out	Turn any fans away from the broiler or move to a less breezy location
Fat appears to smoke excessively	Heat is set too high	Turn heat down
	Moisture in the food may be turning into steam	No solution necessary
Food sticks to the grates	Heat is set too high	Turn heat down
	Grates need to be cleaned and/or seasoned	Clean broiler and grates (pg. 8)
	Grates need to be oiled	Oil grates with acceptable food oil
Food is undercooked inside	Heat is set too high or too low	If cooked on the outside, turn heat down & increase cook time
	Food may not have been cooked for long enough time	If undercooked on the outside, turn heat up & increase cook time
Food tastes greasy or has an objectionable off-flavor	Food itself may have off flavor	Check raw product for freshness
	Food may have been stored improperly before cooking	Check storage containers and "use by" dates
	Too much fat used	Use less fat
	Heat is set too low	Turn heat up

### NOTICE:

The above examples are provided for your reference. Provided a failure occurs, stop using, and consult an authorized service agency. All maintenance should be done after the power supply and gas supply are shut off.

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