USER MANUAL

Gas Restaurant Ranges

Intertek 4003027

Intertek

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

11/2017

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.

SAFETY PRECAUTIONS

DANGER: This symbol warns of imminent hazard which will result in serious injury or death.
WARNIG: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION: This symbol refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.

NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

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.

NOTICE: This product is intended for commercial use only. Not for household use.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and 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. This manual must be retained for future reference.

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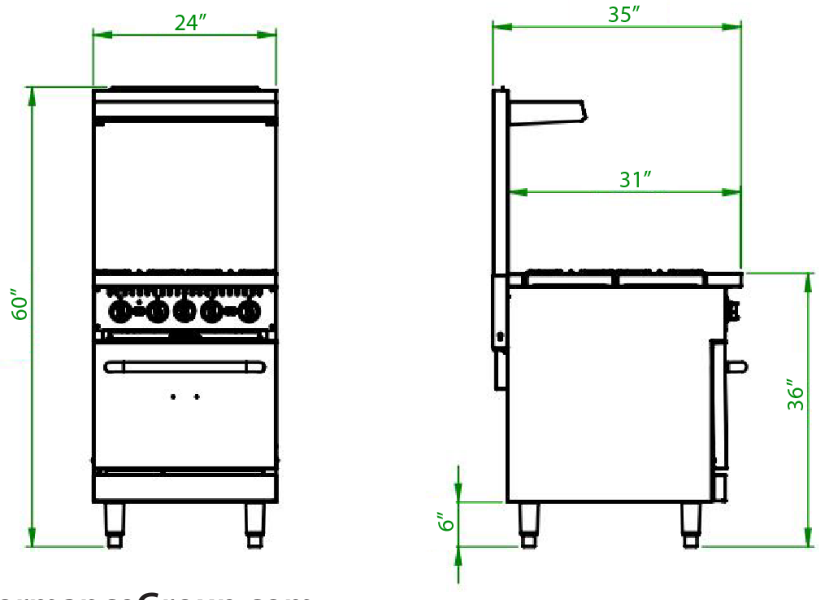
FEATURES AND SPECIFICATIONS

- 30,000 BTU Open Top Burners with Standing Pilot Ignition
- Cast iron lift-off grates
- Deep pull-out crumb tray with welded corners
- (2) 20,000 BTU U-shaped burners for griddle models
- 30,000 BTU Oven with tube style burner
    - 250-550 degrees Fahrenheit temperature range
    - 2 oven racks with 4 rack positions per oven compartment
    - Oven Dimensions: 26 7/8"W x 25 7/8"D x 13 7/8"H
- 6" adjustable stainless steel legs

MODEL	DIMENSION (IN)	OVEN TEMPERATURE (F)	POWER (BTU) LP/NG	LP PRESSURE GAS TYPE	NG PRESSURE GAS TYPE
351S24(L/N)	24" x 32 5/8" x 60 3/8"	250-550	150,000	10"	4"
351S36(L/N)	36" x x 32 5/8" x 60 3/8"	250-550	210,000	10"	4"
351S60(L/N)	60" x x 32 5/8" x 60 3/8"	250-550	360,000	10"	4"
351S60G24(L/N)	60" x x 32 5/8" x 60 3/8"	250-550	280,000	10"	4"
351S60GS24(L/N)	60" x x 32 5/8" x 60 3/8"	250-550	276,000	10"	4"

351S24(L/N)



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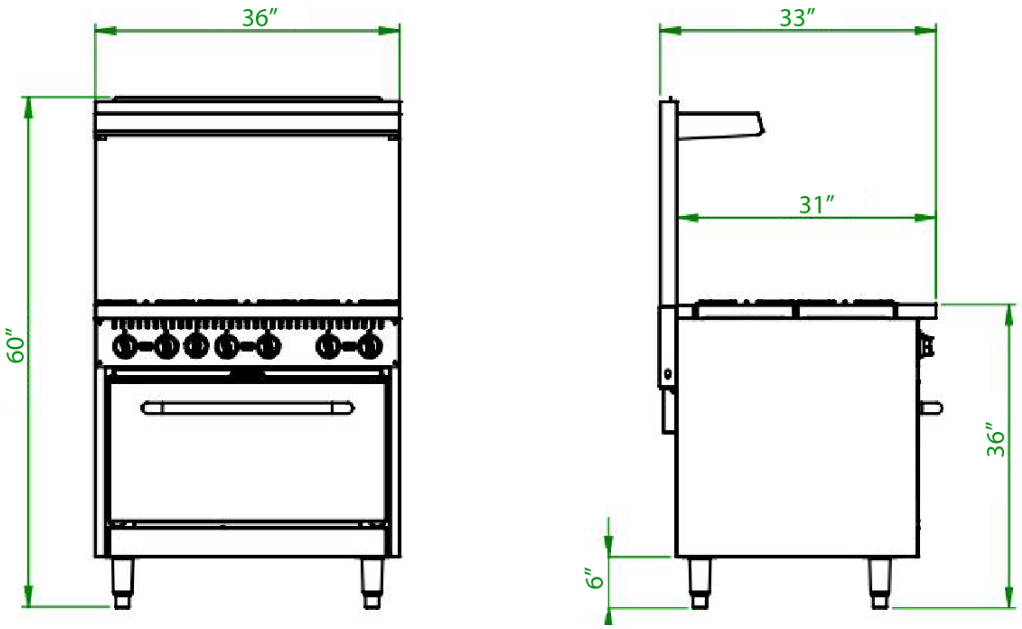

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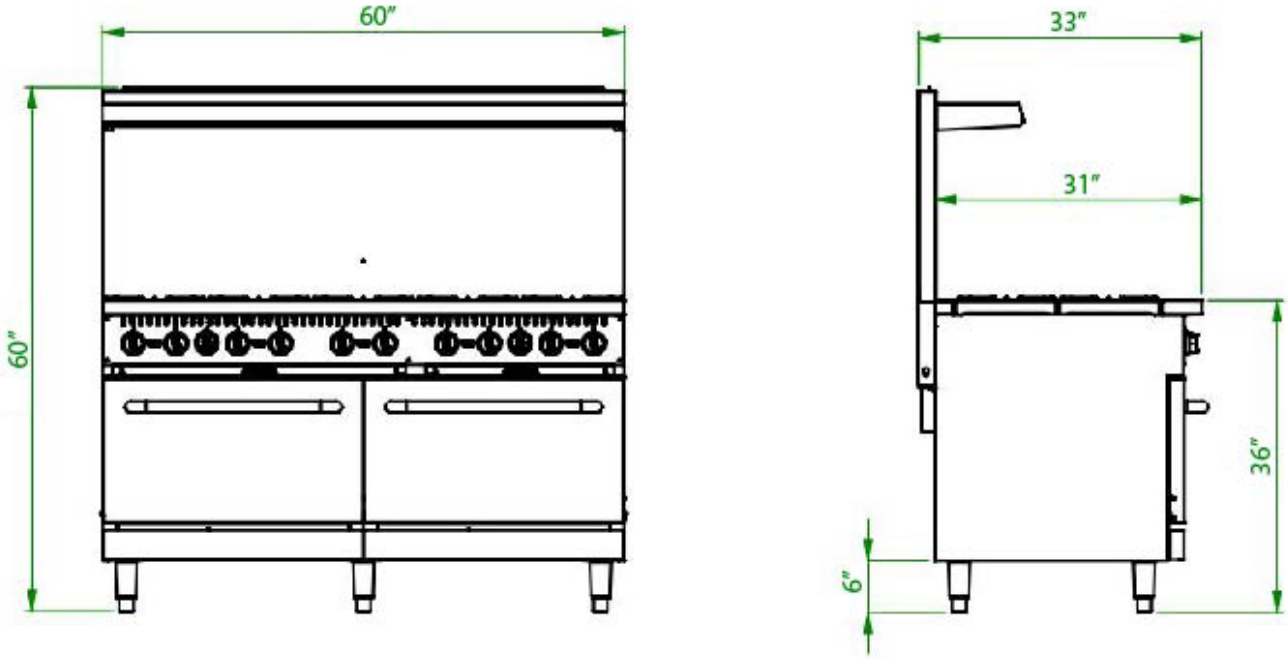

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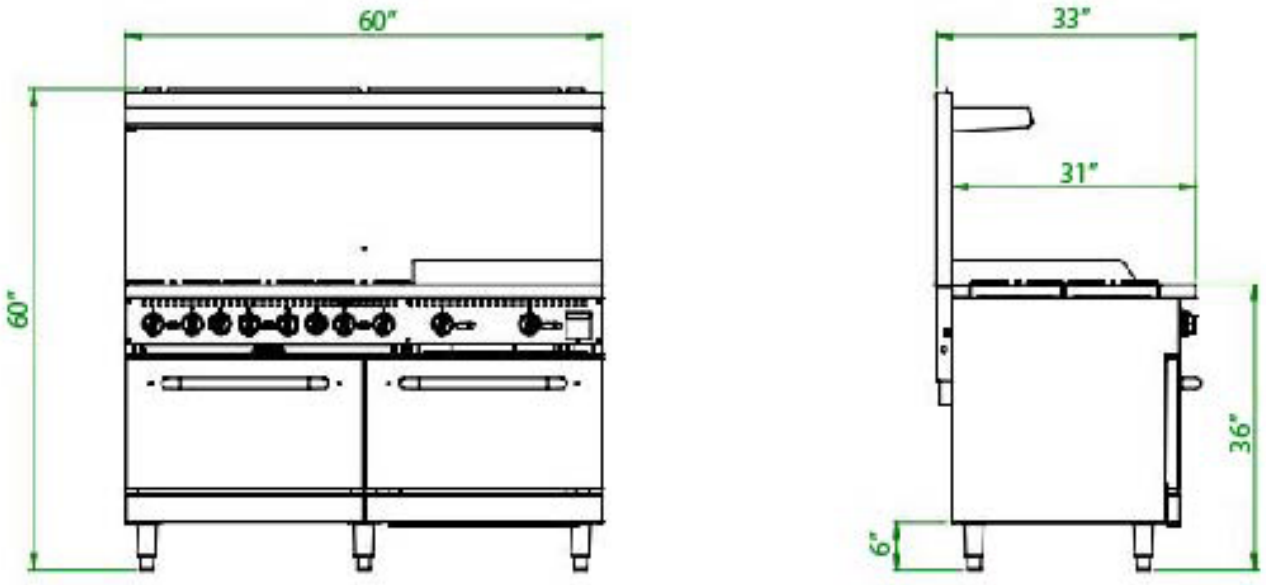

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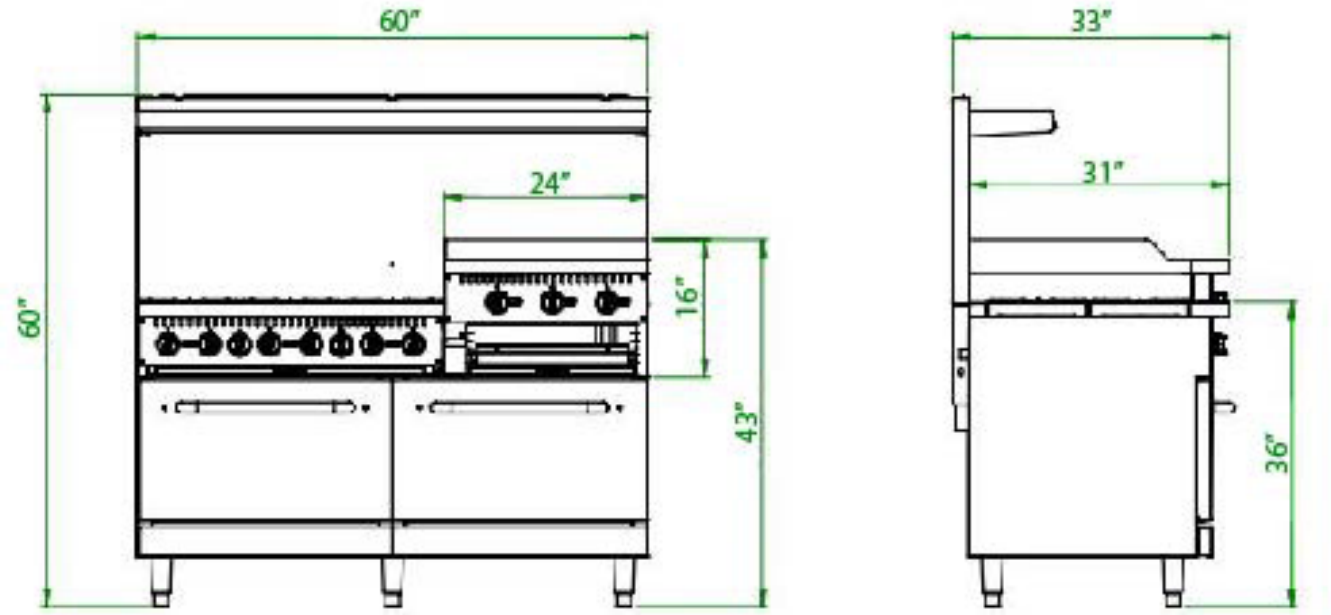


INSTALLATION INSTRUCTIONS

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

Combustible Clearance Requirements: 6" sides, 6" back

Installation and service should be performed by a qualified installer who thoroughly reads, understands and follows these instructions. If you have questions concerning the installation, operation, maintenance or service of this product, visit Cooking Performance Group's website at www.CookingPerformanceGroup.com.

Make sure that the floor where you plan to locate the oven is capable of supporting its weight along with any accessories. Adequate clearance should be provided for proper operation and servicing.

Level the range 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.

GAS CONNECTION

NOTE: This device ships from the factory configured for areas whose altitude is lower than 6500 feet.

1. Ensure gas supply and gas type, as shown on unit nameplate 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 the appliance 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 before operating unit.

FINAL PREPARATION

Your new range has a plastic coating to help protect the finish from scratches during shipping. This protective plastic film should be peeled off prior to starting the range.

CAST IRON TOP GRATES

Seasoning the grates before their first use and after each cleaning will help prevent them from rusting.

- Remove the grates and wash them thoroughly with mild soap and warm water, then dry them with a clean cloth.
- After drying, immediately season the grates with vegetable oil. **DO NOT SEASON THE GRATES WHILE ON THE RANGE TOP!**
- After seasoning, reinstall the grates and turn all the burners to "low" for approximately 20 minutes before using pots or pans.

OVEN

- Wash and dry the interior as well as oven racks with soap and water before first use.
- It is normal for an unpleasant smell to be noticeable the first time the oven is used. This is caused by the burn-off of any grease or solvents left over from the manufacturing process. Before cooking food in the oven for the first time, turn the oven on and set it to its maximum temperature until the smell dissipates.

GRIDDLE *(if applicable)*

CAUTION: This griddle plate is steel, but the surface is relatively soft and can be scratched or dented by the careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

Remove all factory applied protective material by washing with hot water, mild detergent or soap solution.

Because the metal surface of the griddle is porous, a new griddle surface must be seasoned before its first use to prevent sticking and prolong its life. To season, heat the griddle top section at a low burner setting. Pour one ounce of cooking oil per square foot of surface and spread it around to create a thin film with a cloth. Wipe off any excess oil. Heat the griddle slowly for 15 to 20 minutes, and then wipe away any excess oil. Repeat this procedure 2 to 3 times until the griddle has a slick surface.

NOTE: The griddle surface may discolor during this process. This will not affect its performance and is not a defect.

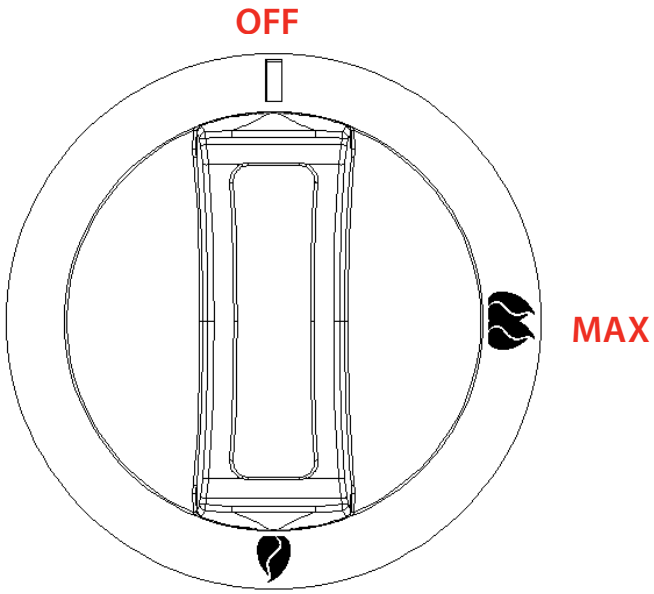
You should not have to re-season the griddle surface if you use it properly. If it gets overheated or products begin to stick, you may need to repeat the seasoning process. You will also need to re-season it if you clean it with soap and water.

OPERATING INSTRUCTIONS

HOT TOP AND GRIDDLE TOP BURNERS:

1. Light the pilot adjacent to each burner
2. Push and turn the burner valve 90 degrees counterclockwise, and the burner will ignite.

CAUTION: Should burner ignition fail within 4 seconds, turn the burner valve off and repeat steps 1 and 2. If ignition continues to fail, contact Cooking Performance Group.



OVEN:

1. Open the kick plate under the oven door.
2. Press down the temperature control knob and rotate it counterclockwise to align the " " mark with the notch on the bezel. Hold the knob down.
3. Ignite the pilot flame with a lighter via the ignition hole.
4. After the pilot flame is ignited, continue holding the knob for at least 20 seconds to heat up the thermocouple. If the pilot light goes out after this, repeat steps 2-4 until it stays lit.
5. Keep rotating the temperature control knob counterclockwise to ignite the main burner of the oven. Select appropriate temperature according to food requirement

To turn off the burner: Rotate the knob clockwise to align the pointer on the knob with the notch on the bezel.

CLEANING & MAINTENANCE

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

BURNERS AND GRATES

- Wipe any spills as they occur
- Remove grids and trays daily to wash, rinse, and dry them
- Use a wire brush to clean any clogged burner ports or to remove any baked-on material
- Lightly coat the grates with vegetable oil after cleaning to help prevent rust from forming

GRIDDLE *(if applicable)*

Keeping the griddle surface free of carbonized grease for maximum heat transfer, even cooking, and satisfactory food taste and appearance.

- **AFTER EACH USE:** Use a grill scraper or spatula to wipe off any excess food particles leftover from the cooking process
- **DAILY:** clean griddle surface using a grill brick and grill pad. Clean and empty the grease pan.
- **WEEKLY:** Clean surface thoroughly. A mild detergent or degreaser may be used but ensure it is thoroughly removed. Re-season the grill surface to prevent rusting and maintain its nonstick properties.

OVEN

- Oven racks and oven guides may be removed and cleaned with soap and water.
- The rest of the oven interior may be cleaned with a suitable oven cleaning product.

TROUBLESHOOTING

SYMPTOMS	CAUSES	SOLUTIONS
The pilot flame cannot be ignited	1. The gas pressure is too low. 2. The nozzle is blocked. 3. Connection of the thermocouple is loose. 4. The thermocouple is defective. 5. The gas control valve is malfunctioning.	1. Adjust the release valve to get a proper pressure. 2. Unblock the nozzle. 3. Tighten the thermocouple. 4. Replace the thermocouple 5. Replace the gas control valve.
The pilot flame is on but the main burner cannot be ignited	1. The gas pressure is too low. 2. The main burner nozzle is blocked. 3. The gas control valve is defective.	1. Adjust the relief valve to get the proper pressure. 2. Unblock the nozzle. 3. Replace the gas control valve.
The oven backfires	1. The diameter of nozzle does not match with the gas supply. 2. The damper is too large. 3. The gas pressure is too low. 4. The flow of the connected pipe is insufficient.	1. Adjust the nozzle diameter. 2. Adjust the damper. 3. Adjust the relief valve. 4. Increase the permitted flow.
The flame is red and accompanied by black smoke	1. The diameter of the nozzle does not match the gas supply. 2. The damper is too small. 3. The gas supply has run out. 4. The gas regulator reduces the gas flow in gas peak demand.	1. Adjust the nozzle diameter. 2. Adjust the damper. 3. Replace the gas. 4. Decrease the gas flow and increase it after the peak demand of the gas.

All these examples are provided for your reference. If any failure occurs, please stop using, and consult a qualified service technician. All maintenance should be done after the power supply and gas supply are shut down.

INFORMATION FOR OPTIONAL CASTERS

Identify the item number of your range, which can be found on the serial plate located on the side of your unit.
If you are unable to access the serial plate on your unit, use this information to help identify which casters you should be using:

If your unit features solid red knobs, you will need casters #369CASTER4 or #369CASTER6

If your unit features a metallic knob with red strip down the center, you will need casters #351CASTER4 or #351CASTER6

OLD ITEM NUMBER 1	CASTER
35124CPG4B LP	369CASTER4
35124CPG4B NAT	369CASTER4
35136CPG6B LP	369CASTER4
35136CPG6B NAT	369CASTER4
35160CPG10B LP	369CASTER6
35160CPG10B NAT	369CASTER6
35160CPG624MLP	369CASTER6
35160CPG624MNAT	369CASTER6
35160CPG624GLP	369CASTER6
35160CPG624GNAT	369CASTER6

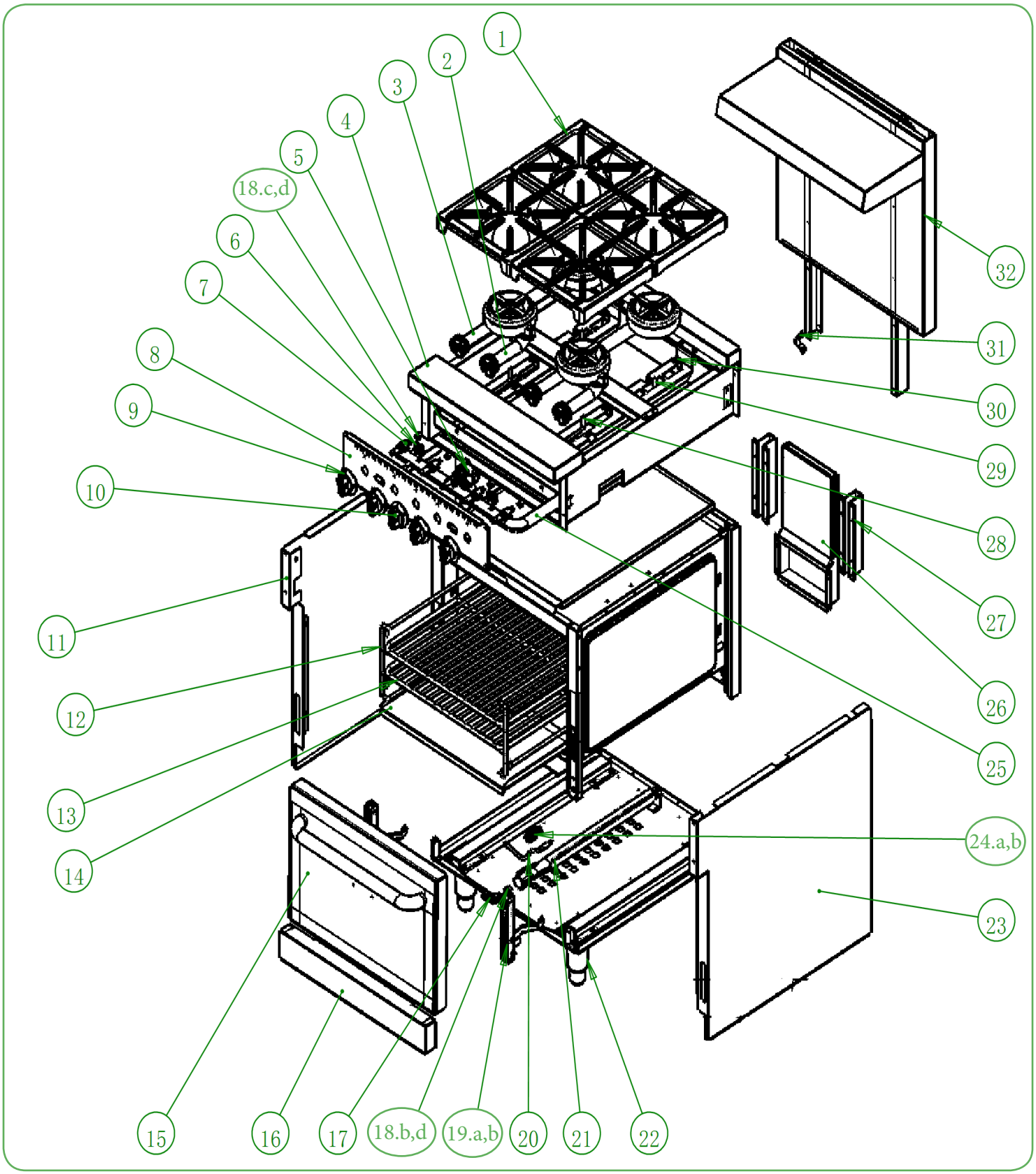
OLD ITEM NUMBER 2	CASTER
35124CPG4BL	369CASTER4
35124CPG4BN	369CASTER4
35136CPG6BL	369CASTER4
35136CPG6BN	369CASTER4
35160CPG10BL	369CASTER6
35160CPG10BN	369CASTER6
35160CPG624MLP	369CASTER6
35160CP624MN	369CASTER6
35160CPG624GLP	369CASTER6
35160CPG624GNAT	369CASTER6

CURRENT ITEM	CASTER
351S24L	351CASTER4
351S24N	351CASTER4
351S36L	351CASTER4
351S36N	351CASTER4
351S60L	351CASTER6
351S60N	351CASTER6
351S60GS24L	351CASTER6
351S60GS24N	351CASTER6
351S60G24L	351CASTER6
351S60G24N	351CASTER6

PARTS DIAGRAM 351S24(L/N)

*NOT SHOWN IN DIAGRAM

#	PART NUMBER	OUR ITEM NUMBER	DESCRIPTION	QTY
1	302250132	351302250132	BURNER GRATE	4
2	20128051028	351128051028	BURNER ASSEMBLY (SHORT)	2
3	20128051027	351128051027	BURNER ASSEMBLY (LONG)	2
4	20128058002	351128058002	FRAME ASSEMBLY	1
5	302220064	351302220064	GAS OVEN VALVE	1
6	302220027	351302220027	PILOT VALVE	2
7	302050051	351302050051	GAS STOVE VALVE	4
8	20228058005	351228058005	FRONT CONTROL PANEL	1
9	20228051057+301110390	351202230111	STOVE KNOB	4
10	20228051061+301110389	351301130111	OVEN KNOB	1
11	20228058020	351228058020	SIDE PANEL(LEFT)	1
12	302110504	351302110504	RACK HOLDER	2
13	302110557	351302110557	RACK (CHAMBER)	2
14	20428058001	351428058001	BASEBOARD (CHAMBER)	1
15	20128058024	351128058024	DOOR ASSEMBLY	1
16	20228058021	351228058021	KICK PLATE	1
17	302140137	351302140137	NOZZLE ELBOW	1
18.a	302150132	351302150132	NOZZLE - NO HOLES	5
18.b	302150189	351302150189	NOZZLE - #50 OVEN LP	1
18.c	302150190	351302150190	NOZZLE - #51 BURNER LP	4
18.d	302150198	351302150198	NOZZLE - #36 OVEN & BURNER NAT	5
19.a	302190430	351190430	DOOR HINGE - LEFT	1
19.b	302190428	351190428	DOOR HINGE - RIGHT	1
20	302170045	351302170045	THERMOCOUPLE	1
21	302130384	351302130384	OVEN TUBE BURNER	1
22	302090149	351302090149	ADJUSTABLE LEG	4
23	20228058019	351228058019	SIDE PANEL (RIGHT)	1
24.a	302130365	351302130365	PILOT OVEN NAT	1
24.b	302130366	351302130366	PILOT OVEN LP	1
25	302180496	351302180496	GAS INLET PIPE ASSEMBLY	1
26	20128051007	351128051007	INNER FLUE ASSEMBLY	1
27	20228051044	351228051044	SLIDE RAIL (REAR BAFFLE)	2
28	20228046015	351228046015	GAS PIPE (PILOT)(SHORT BURNER)	2
29	20228046016	351228046016	GAS PIPE (PILOT)(LONG BURNER)	2
30	302130019	351302130019	STOVE PILOT	4
31	302060231	351302060231	PIPE FIXER	1
32	20128058007	351128058007	BACK PANEL ASSEMBLY	1
33*	302090080	351302090080	CASTER WITH BRAKE	OPTIONAL
34*	302090148	351302090148	CASTER WITHOUT BRAKE	OPTIONAL
35*	CASTER SET 4	351CASTER4	CASTER SET OF 4	OPTIONAL
36*	302050081	351050081	EXTERNAL REGULATOR	1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PARTS DIAGRAM 351S36(L/N)

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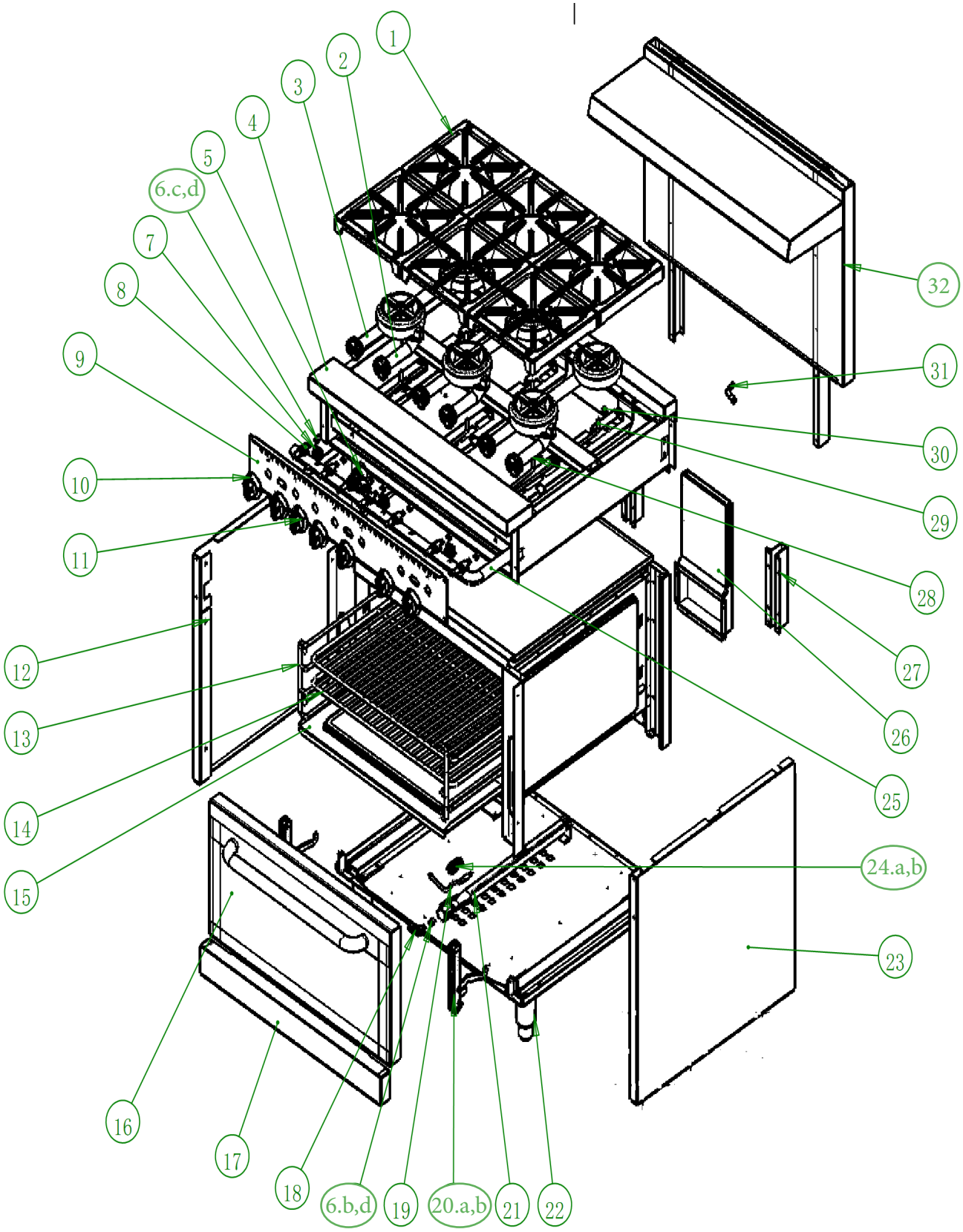
#	PART NUMBER	OUR ITEM NUMBER	DESCRIPTION	QTY
1	302250132	351302250132	BURNER GRATE	6
2	20128051028	351128051028	BURNER ASSEMBLY (SHORT)	3
3	20128051027	351128051027	BURNER ASSEMBLY (LONG)	3
4	20128051002	351128051002	FRAME ASSEMBLY	1
5	302220064	351302220064	GAS OVEN VALVE	1
6.a	302150132	351302150132	NOZZLE - NO HOLES	7
6.b	302150189	351302150189	NOZZLE - #50 OVEN LP	1
6.c	302150190	351302150190	NOZZLE - #51 BURNER LP	6
6.d	302150198	351302150198	NOZZLE - #36 OVEN & BURNER NAT	7
7	302220027	351302220027	PILOT VALVE	3
8	302050051	351302050051	GAS STOVE VALVE	6
9	20228051005	351228051005	FRONT CONTROL PANEL	1
10	20228051057+301110390	351202230111	STOVE KNOB	6
11	20228051061+301110389	351301130111	OVEN KNOB	1
12	20228051032	351228051032	SIDE PANEL (LEFT)	1
13	302110504	351302110504	RACK HOLDER	2
14	302110503	351302110503	RACK (CHAMBER)	2
15	20428051001	351428051001	BASEBOARD (CHAMBER)	1
16	20128051030	351128051030	DOOR ASSEMBLY	1
17	20228051031	351228051031	KICK PLATE	1
18	302140137	351302140137	NOZZLE ELBOW	1
19	302170045	351302170045	THERMOCOUPLE	1
20.a	302190430	351190430	DOOR HINGE - LEFT	1
20.b	302190430	351190430	DOOR HINGE - RIGHT	1
21	302130384	351302130384	OVEN TUBE BURNER	1
22	302090149	351302090149	ADJUSTABLE LEG	4
23	20228051030	351228051030	SIDE PANEL (RIGHT)	1
24.a	302130365	351302130365	PILOT OVEN NAT	1
24.b	302130366	351302130366	PILOT OVEN LP	1
25	302180441	351302180441	GAS INLET PIPE ASSEMBLY	1
26	20128051007	351128051007	INNER FLUE ASSEMBLY	1
27	20228051044	351228051044	SLIDE RAIL (REAR BAFFLE)	2
28	20228046015	351228046015	GAS PIPE (PILOT)(SHORT BURNER)	3
29	20228046016	351228046016	GAS PIPE (PILOT)(LONG BURNER)	3
30	302130019	351302130019	STOVE PILOT	6
31	302060231	351302060231	PIPE FIXER	1
32	20128051006	351128051006	BACK PANEL ASSEMBLY	1
33*	302090080	351302090080	CASTER WITH BRAKE	OPTIONAL
34*	302090148	351302090148	CASTER WITHOUT BRAKE	OPTIONAL
35*	CASTER SET 4	351CASTER4	CASTER SET OF 4	OPTIONAL
36*	302050081	351050081	EXTERNAL REGULATOR	1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PARTS DIAGRAM 351S60(L/N)

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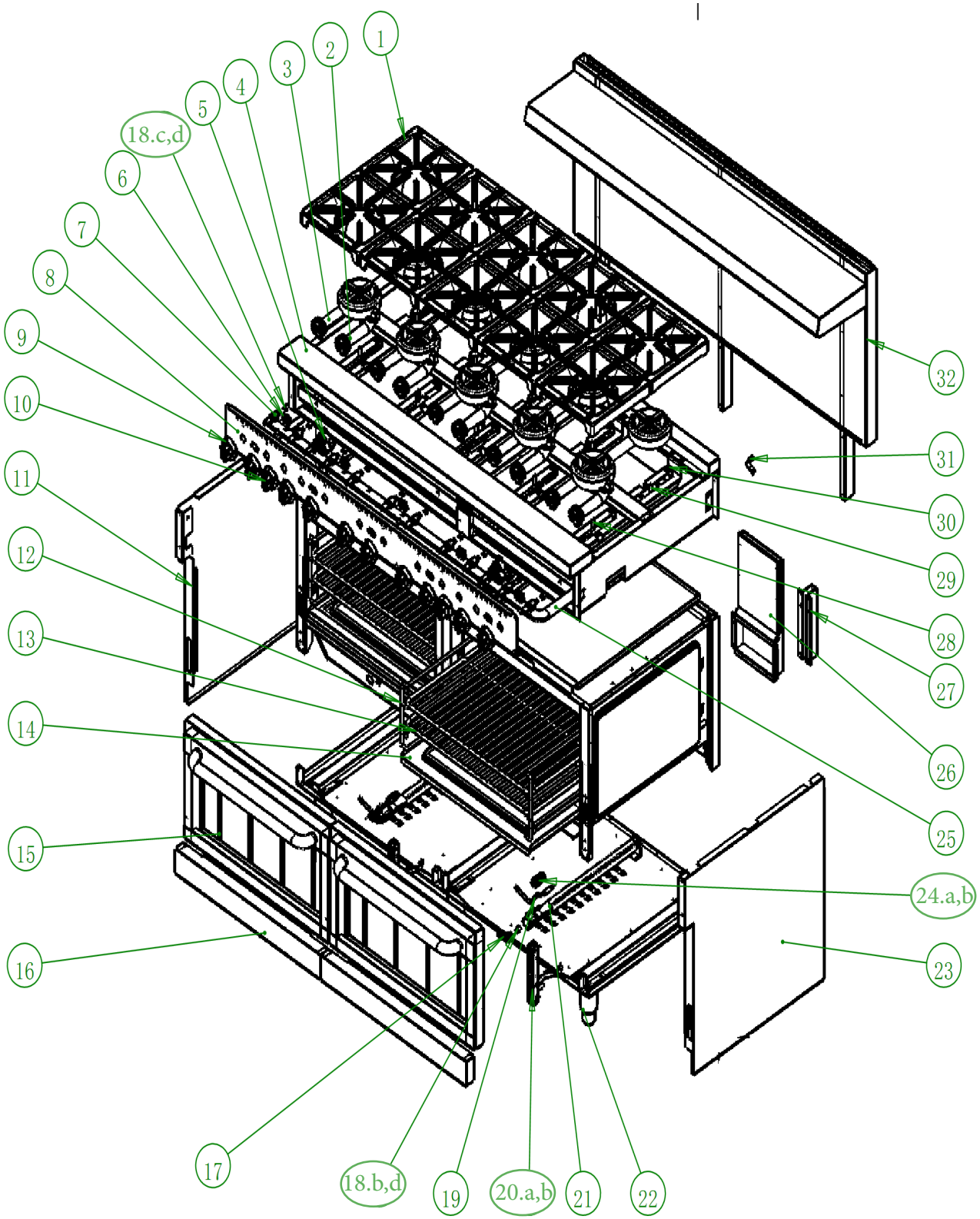
#	PART NUMBER	OUR ITEM NUMBER	DESCRIPTION	QTY
1	302250132	351302250132	BURNER GRATE	10
2	20128051028	351128051028	BURNER ASSEMBLY (SHORT)	5
3	20128051027	351128051027	BURNER ASSEMBLY (LONG)	5
4	20128059002	351128059002	FRAME ASSEMBLY	1
5	302220064	351302220064	GAS VALVE	2
6	302220027	351302220027	PILOT VALVE	5
7	302050051	351302050051	GAS VALVE	10
8	20228059007	351228059007	FRONT CONTROL PANEL	1
9	20228051057+301110390	351202230111	STOVE KNOB	10
10	20228051061+301110389	351301130111	OVEN KNOB	2
11	20228058020	351228058020	SIDE PANEL (LEFT)	1
12	302110504	351302110504	RACK HOLDER	4
13	302110503	351302110503	RACK (CHAMBER)	4
14	20428051001	351428051001	BASEBOARD (CHAMBER)	2
15	20128059010	351128059010	DOOR ASSEMBLY	2
16	20228059011	351228059011	KICK PLATE	2
17	302140137	351302140137	NOZZLE ELBOW	2
18.a	302150132	351302150132	NOZZLE - NO HOLES	12
18.b	302150189	351302150189	NOZZLE - #50 OVEN LP	2
18.c	302150190	351302150190	NOZZLE - #51 BURNER LP	10
18.d	302150198	351302150198	NOZZLE - #36 OVEN & BURNER NAT	12
19	302170045	351302170045	THERMOCOUPLE	2
20.a	302190430	351190430	DOOR HINGE - LEFT	1
20.a	302190428	351190428	DOOR HINGE - RIGHT	1
21	302130384	351302130384	OVEN TUBE BURNER	2
22	302090149	351302090149	ADJUSTABLE LEG	6
23	20228058019	351228058019	SIDE PANEL(RIGHT)	1
24.a	302130365	351302130365	PILOT OVEN NAT	2
24.b	302130366	351302130366	PILOT OVEN LP	2
25	302180497	351302180497	GAS INLET PIPE ASSEMBLY	1
26	20128051007	351128051007	INNER FLUE ASSEMBLY	2
27	20228051044	351228051044	SLIDE RAIL (REAR BAFFLE)	2
28	20228046015	351228046015	GAS PIPE (PILOT)(SHORT BURNER)	5
29	20228046016	351228046016	GAS PIPE (PILOT)(LONG BURNER)	5
30	302130019	351302130019	STOVE PILOT	10
31	302060231	351302060231	PIPE FIXER	1
32	20128059006	351128059006	BACK PANEL ASSEMBLY	1
33*	302090080	351302090080	CASTER WITH BRAKE	OPTIONAL
34*	302090148	351302090148	CASTER WITHOUT BRAKE	OPTIONAL
35*	CASTER SET 6	351CASTER6	CASTER SET OF 6	OPTIONAL
36*	302050081	351050081	EXTERNAL REGULATOR	1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PARTS DIAGRAM 351S60G24(L/N)

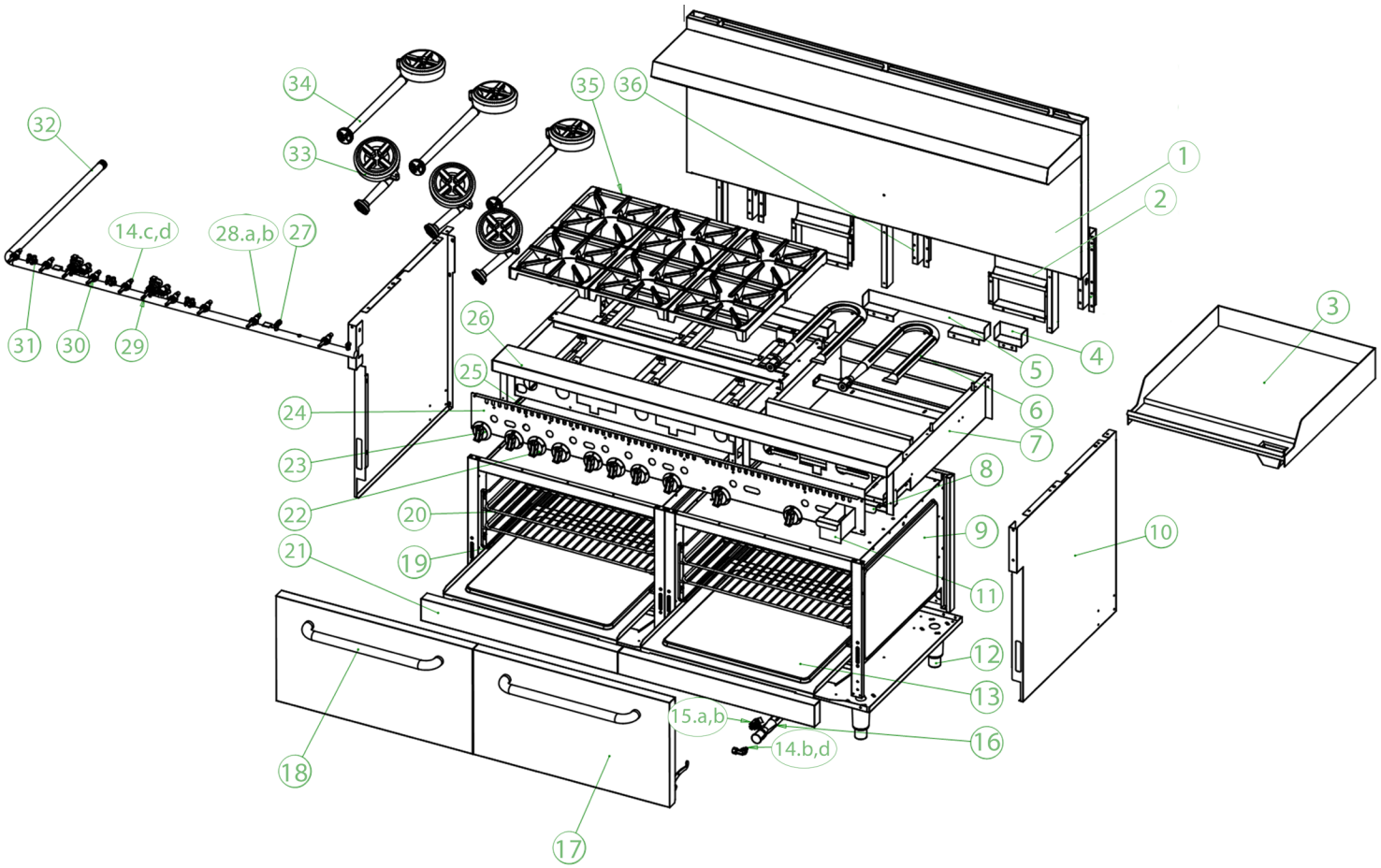
*NOT SHOWN IN DIAGRAM

#	PART NUMBER	OUR ITEM NUMBER	DESCRIPTION	QTY
1	20128059006	351128059006	BACK PANEL ASSEMBLY	1
2	20128051007	351128051007	INNER FLUE ASSEMBLY	2
3	20128078007	351128078007	GRIDDLE PLATE ASSEMBLY	1
4	20228077011	351228077011	FLUE SHEET (GRIDDLE)	1
5	20228078023	351228078023	FLUE SHEET (GRIDDLE)	1
6	302130387	321302130387	GRIDDLE BURNER	2
7	20128078005	351128078005	FRAME ASSEMBLY (GRIDDLE)	1
8	20228077016	351228077016	CRUMB TRAY (RIGHT) - GRIDDLE	1
9	20128059004	351128059004	CHAMBER ASSEMBLY (OVEN)	2
10	20228078024	351228078024	RIGHT SIDE PANEL	1
11	20128078006	351128078006	OIL PAN ASSEMBLY	1
12	302090149	351302090149	ADJUSTABLE LEG	6
13	20428051001	351428051001	OVEN CHAMBER BOTTOM PLATE	2
14.a	302150132	351302150132	NOZZLE - NO HOLES	10
14.b	302150189	351302150189	NOZZLE - #50 OVEN LP	2
14.c	302150190	351302150190	NOZZLE - #51 BURNER LP	6
14.d	302150198	351302150198	NOZZLE - #36 OVEN & BURNER NAT	8
15.a	302130365	351302130365	PILOT OVEN NAT	2
15.b	302130366	351302130366	PILOT OVEN LP	2
16	302130384	351130384	OVEN TUBE BURNER	1
17	20228059012	351228059012	DOOR EXTERIOR PLATE(WITHOUT LOGO HOLE)	2
18	302070144	351302070144	DOOR HANDLE	2
19	302110504	351302110504	RACK HOLDER	4
20	302110503	351302110503	RACK (OVEN CHAMBER)	4
21	20228059011	351228059011	KICK PLATE	2
22	20228051061+301110389	351301130111	OVEN KNOB	2
23	20228051057+301110390	351202230111	STOVE& GRIDDLE KNOB	8
24	20228078005	351228078005	FRONT CONTROL PANEL	1
25	20228051012	351228051012	CRUMB TRAY (LEFT) - BURNER	1

PARTS DIAGRAM 351S60G24(L/N) *NOT SHOWN IN DIAGRAM

#	PART NUMBER	OUR ITEM NUMBER	DESCRIPTION	QTY
26	20228078004	351228078004	FRONT COUNTERTOP	1
27	302220028	351302220028	NG/LPG REGULATING VALVE	2
28.a	302150193	351302150193	NOZZLE #54 GRIDDLE LP	2
28.b	302150197	351302150197	NOZZLE #44 GRIDDLE NAT	2
29	302220064	351220064	GAS VALVE	2
30	302050051	351050051	PB100 VALVE	8
31	302220027	351220027	NG/LPG REGULATING VALVE	3
32	302180621	351180621	GAS INLET PIPE ASSEMBLY	1
33	20128051028	35128051028	SHORT BURNER ASSEMBLY	3
34	20128051027	35128051027	LONG BURNER ASSEMBLY	3
35	302250132	351250132	GRATE	6
36	20228059020	35128059020	SLIDE RAIL (REAR BAFFLE)	1
37*	302090080	351302090080	CASTER WITH BRAKE	OPTIONAL
38*	302090148	351302090148	CASTER WITHOUT BRAKE	OPTIONAL
39*	CASTER SET 6	351CASTER6	CASTER SET OF 6	OPTIONAL
40*	302050081	351050081	EXTERNAL REGULATOR	1

PARTS DIAGRAM 351S60G24(L/N)



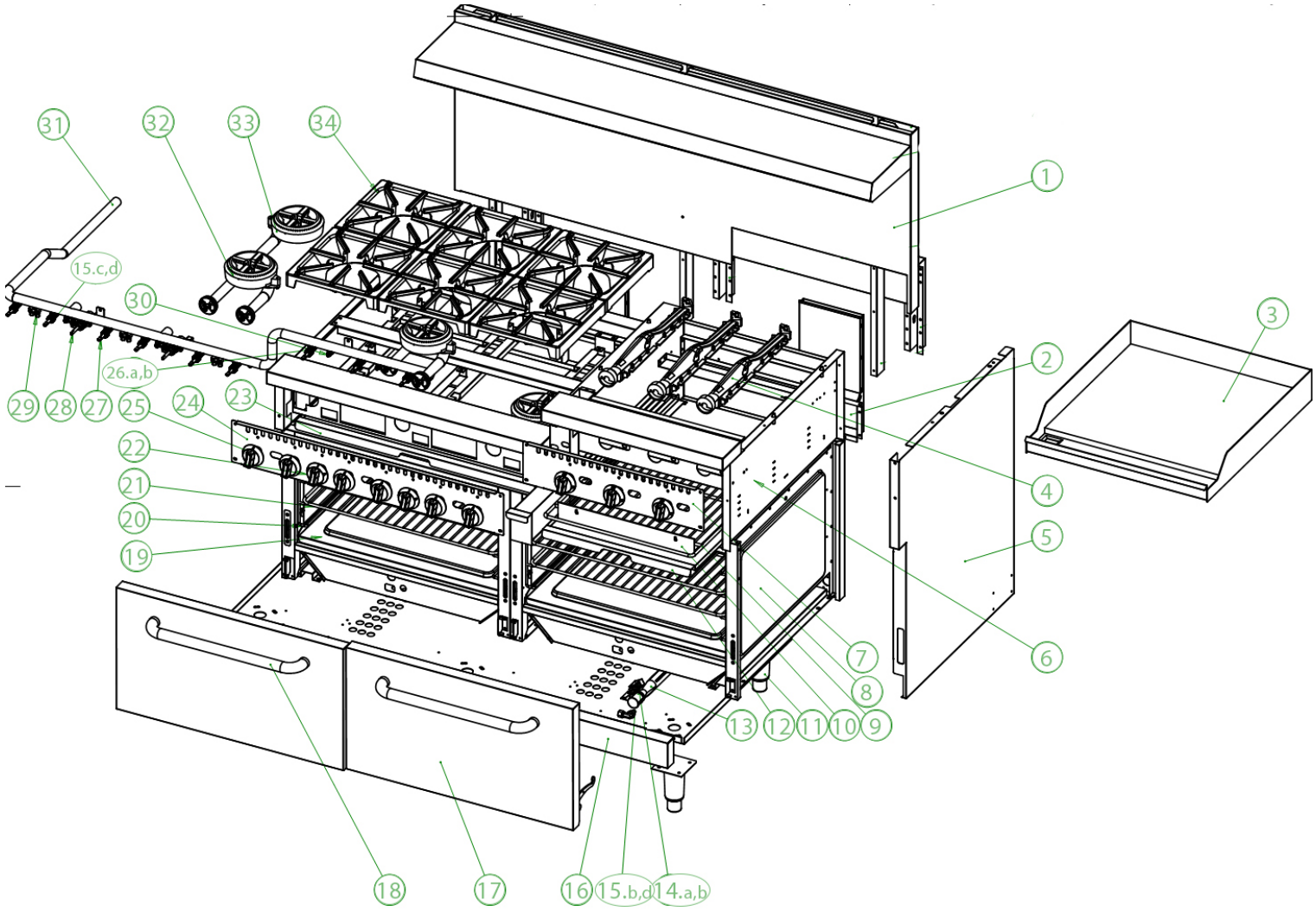
PARTS DIAGRAM 351S60GS24(L/N) *NOT SHOWN IN DIAGRAM

#	PART NUMBER	OUR ITEM NUMBER	DESCRIPTION	QTY
1	20128059006	351128059006	BACK PANEL ASSEMBLY	1
2	20128051007	351128051007	INNER FLUE ASSEMBLY	2
3	20128079009	35128079009	GRIDDLE PLATE ASSEMBLY	1
4	302130384	351302130384	SALAMANDER BURNER	3
5	20228079028	351228079028	RIGHT SIDE PANEL	1
6	20128079005	351128079005	FRAME ASSEMBLY (GRIDDLE & SALAMANDER)	1
7	20228079005	351228079005	FRONT CONTROL PANEL (GRIDDLE & SALAMANDER)	1
8	20128059004	351128059004	OVEN CHAMBER ASSEMBLY	2
9	302110676	351302110676	RACK (SALAMANDER)	1
10	20228079021	351228079021	CRUMB TRAY (SALAMANDER)	1
11	302090149	351302090149	ADJUSTABLE LEG	6
12	20228058007	351228058007	CRUMB TRAY	1
13	302130384	351302130384	OVEN TUBE BURNER	2
14.a	302130365	351302130365	PILOT OVEN NAT	2
14.b	302130366	351302130366	PILOT OVEN LP	2
15.a	302150132	351302150132	NOZZLE - NO HOLES	10
15.b	302150189	351302150189	NOZZLE - #50 OVEN LP	2
15.c	302150190	351302150190	NOZZLE - #51 BURNER LP	6
15.d	302150198	351302150198	NOZZLE - #36 OVEN & BURNER NAT	8
16	20228059011	351228059011	KICK PLATE	2
17	20228059012	351228059012	OUTER PANEL (DOOR)	2
18	302070144	351302070144	DOOR HANDLE	2
19	20428051001	351428051001	BASEBOARD (OVEN CHAMBER)	2
20	302110504	351302110504	RACK HOLDER	4
21	302110503	351302110503	RACK (OVEN CHAMBER)	4
22	20228051061+301110389	351301130111	OVEN KNOB	2
23	20228051012	351228051012	CRUMB TRAY	1
24	20228079003	351228079003	FRONT CONTROL PANEL (GAS RANGE)	1

PARTS DIAGRAM 351S60GS24(L/N) *NOT SHOWN IN DIAGRAM

25	20228051057+301110390	351202230111	STOVE& GRIDDLE KNOB	9
26.a	302150195	351302150195	NOZZLE #59 SALAMANDER LP	3
26.b	302150189	351302150189	NOZZLE #50 SALAMANDER NAT	3
27	302050051	351302050051	PB100 VALVE	9
28	302220064	351302220064	GAS VALVE	2
29	302220027		NG/LPG REGULATING VALVE	3
30	302220028		NG/LPG REGULATING VALVE	3
31	302180624		GAS INLET PIPE ASSEMBLY	1
32	20128051028		SHORT BURNER ASSEMBLY	3
33	20128051027		LONG BURNER ASSEMBLY	3
34	302250132		GRATE	6
35*	302090080	351302090080	CASTER WITH BRAKE	OPTIONAL
36*	302090148	351302090148	CASTER WITHOUT BRAKE	OPTIONAL
37*	CASTER SET 6	351CASTER6	CASTER SET OF 6	OPTIONAL
38*	302050081	351050081	EXTERNAL REGULATOR	1

PARTS DIAGRAM 351S60GS24(L/N)



LIMITED WARRANTY

Cooking Performance Group warrants its equipment free from manufacturer defect and workmanship for a period of **1 Year** from the original date of purchase. CPG equipment installed in/on a food truck or trailer will be limited to a period of **30 Days** from the original date of purchase. The CPG equipment umbrella covers:

- CPG Charbroilers
- CPG Griddles
- CPG Flat Top Grills
- CPG Ranges
- CPG Stock Pot & Wok Ranges
- CPG Fryers
- CPG Convection Ovens
- CPG Cook & Hold

CPG warrants all cast iron equipment parts for a period of 90 days from the equipment's original date of purchase. CPG does not warrant parts or accessories purchased independently from equipment. This CPG Limited Warranty is non-transferable and valid to the original commercial purchaser only.

CPG shall bear the standard labor charge for each approved repair or replacement, to the extent that such repair or replacement is performed within 50 miles of an authorized service agency, during regular (i.e. straight time) hours of operation. CPG does not assume responsibility for travel exceeding 50 miles, or any work performed outside of regular hours of operation (i.e. overtime). CPG reserves the right to approve or deny the repair or replacement of any part or repair request.

CPG Limited Warranty Does NOT Cover:

- CPG equipment not purchased directly from an authorized dealer.
- Installation of CPG equipment in a non-commercial or residential setting.
- Failure to install or use CPG equipment under proper operating conditions.
- CPG equipment purchased, installed, or used outside of the Continental United States.
- CPG equipment damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- CPG equipment where the serial number plate has been removed or altered.
- CPG equipment that has not been used appropriately, or subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, or an act of God.
- CPG equipment that has been altered, modified, or repaired by anyone other than an authorized service agency. Cooking Performance Group shall not be held liable for any damages to any person or property which may result from the use of the equipment thereafter.
- Parts deemed by Cooking Performance Group to be categorized as normal wear and tear parts, such as light bulbs, gaskets, porcelain, and other glass components.

Prior to contacting your authorized service agency, locate the product serial number plate. See your CPG Product Spec Sheet for additional information. CPG parts deemed as defective must be returned to CPG at the expense of the commercial purchaser for a thorough warranty inspection, conducted by a certified CPG Equipment Pro.

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.

This states the exclusive remedy against CPG 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. CPG shall not be held 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, including without limitation, losses or damages arising from food or product spoilage.

To register your CPG equipment, visit: www.CookingPerformanceGroup.com/Warranty

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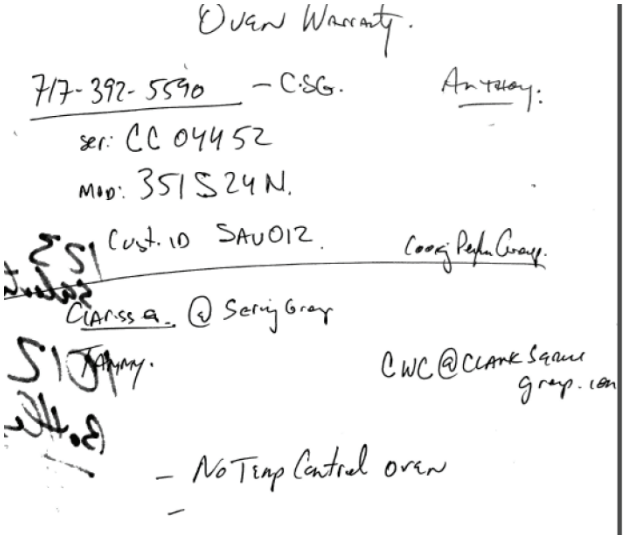
To register your CPG equipment, visit: www.CookingPerformanceGroup.com/Warranty

Oven Warranty Call Cooking Preference Group (CSG serves warranty)
717-392-5590
Ser# CC04452
Model number: 351S24N (24” NatGas)
CustID SAU012 (TRS)
Clarissa at ServiceGroup,

CWC@ClarkServiceGroup.com

(no temp control called in)