



INSTALLATION AND OPERATION MAINTENANCE

CPG “C” SERIES OWNER’S MANUAL

**Model: CPGMG-C – Manual Griddle, CPGTG-C – Thermostatic Griddle,
CPGRB-C – Radiant Broiler, CPGEB-C – Lava Rock Broiler,
CPGHP-C – Hot Plate, CPGSP-C – Stockpot,
CPGCM – Cheese Melter, CPGSB – Salamander**

All equipments manufactured by Cooking Performance Group for use with the type of gas specified on the rating plate and for installation 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 REFERENCES.

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 signed by person making delivery.
2. **File claim for damages immediately:** Regardless of 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 fifteen (15) days from the date 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

To perform maintenance and repairs of the appliance, please contact the factory, the factory representative, or the nearest authorized local service company.

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 for 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.

CPG Model	COOKING PERFORMANCE GROUP Model	Combustible		Non combustible	
		Rear	Sides	Rear	Sides
CPGMG-C	TSMG-C	8"	10"	0"	0"
CPGTG-C	TSTG-C	8"	10"	0"	0"
CPGRG-C	TSRB-C	N/A	N/A	0"	0"
CPGHP-C	TSHP-C	8"	10"	0"	0"
CPGSP-C	TSSP-C	17"	15"	0"	0"
CPGEB-C	TSEB-C	8"	10"	0"	0"
CPGCM	TSCM	4"	4"	0"	0"
CPGSB	TSSB	4"	4"	0"	0"

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.

Provision should be made for any commercial, heavy duty cooking appliance exhaust combustion waste products to the outside of the building. Usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance to the 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 appliances 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 appliance.

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 by qualified service personnel only 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.

INITIAL PILOT LIGHTING



CAUTION: When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.



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, 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.



LIGHTING & SHUTDOWN

- Turn all valves to OFF position.
- Wait for 5 minutes.
- Turn pilot valve(s) adjusting screw counter clockwise, then light standing pilot and adjust flame ¼ inch high.
- Turn ON gas valve(s) to light main burner.
- For complete shutdown, shut OFF gas valve(s) and turn pilot valve(s) adjusting screw clockwise to shut off gas to the pilot(s).

BEFORE 1st USE

- Clean the griddle surface thoroughly with hot, soapy water to remove factory applied protective oil coating.
- 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.

MAINTENANCE INSTRUCTONS

CLEANING & MAINTENANCE

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Cooking Performance Group appliance must be kept clean too on a daily basis.

DAILY MAINTENANCE

OPEN BURNERS

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

GRIDDLES

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



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.

- 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 scraper. 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 the 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.

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 be checked by a qualified technician once a year for efficient operation of the appliance.

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.

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



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.

