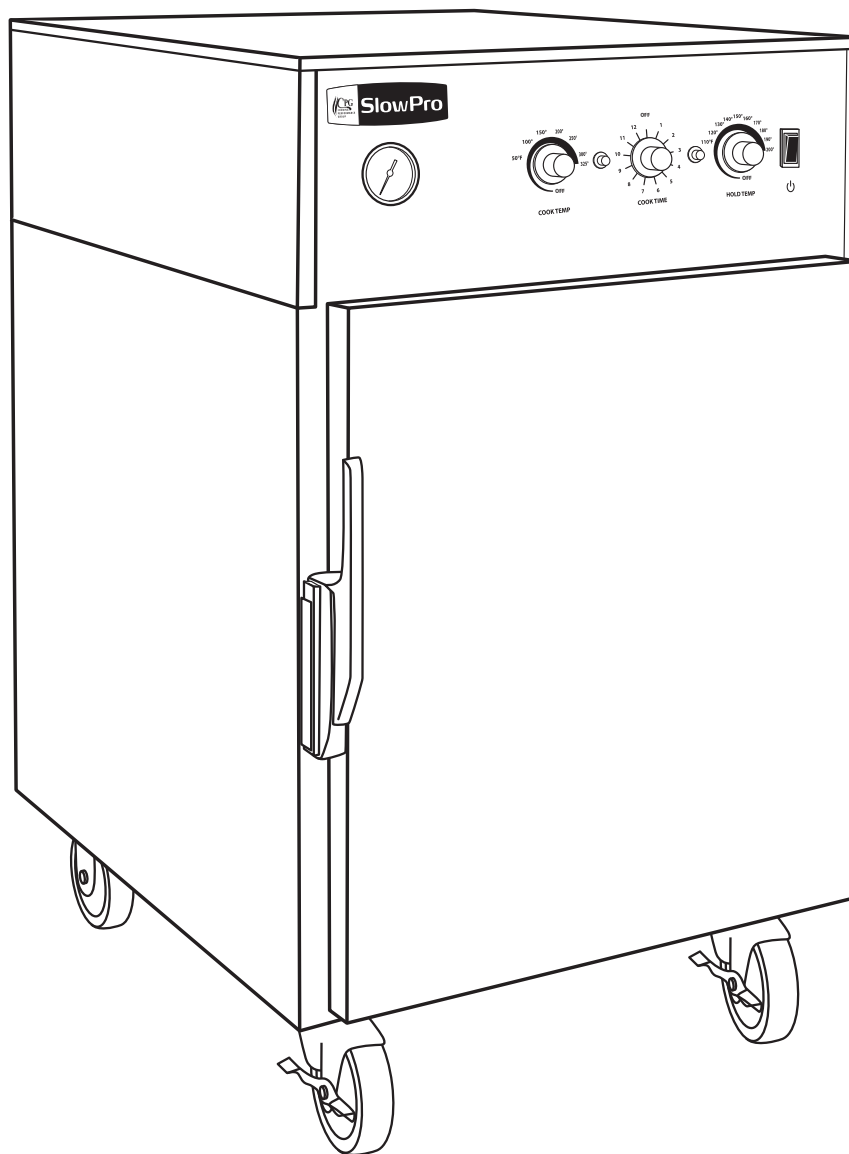




USER MANUAL

Cook & Hold Ovens



MODELS: 351CHSP1, 351CHSP2

03/2019

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

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.

NOTICE: In the event of a power failure, do not attempt to operate this device.

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.

/// CONTENTS

SAFETY PRECAUTIONS	2
GENERAL	4
Introduction.....	4
Principles of Cook & Hold Ovens	4
Benefits of Cook & Hold Ovens	4
INSTALLATION	5
Ventilation Hood Requirements	5
Electrical Requirements.....	5
STRUCTURAL DIAGRAMS	6
STACKING OVEN INSTRUCTIONS	8
OPERATION	10
Controls.....	10
Before First Use.....	10
Operating Instructions.....	10
Testing the Oven	11
Shutdown.....	11
Extended Shutdown.....	11
MAINTENANCE	12
Cleaning	12
Door Gasket Care.....	12
COOKING	13
COOKING & HOLDING GUIDE	13
RE THERMALIZATION GUIDE	14
TROUBLESHOOTING	15
REPLACEMENT PARTS LIST	16
WARRANTY	17

/// INTRODUCTION

This manual is provided to assist persons responsible for the operation and maintenance of the oven with a simple, but comprehensive understanding of its proper use. We recommend that you thoroughly read this entire manual and carefully follow all of the instructions provided prior to placing the oven into operation. As with any piece of food service equipment, this oven system requires a minimum of care and maintenance. Recommended procedures are contained in this manual and should become a regular part of the operation of the unit.

/// PRINCIPLES OF COOK & HOLD OVENS

CPG SlowPro Cook & Hold Ovens are designed and perfected for cooking at a lower temperature. The principles of Low Temperature Cooking and Holding can be summarized into several objectives:

- Increased product yields
- Increased profits from increased yields,
- Increased moisture retention
- Increased tenderization
- Consistency of doneness

When the CPG SlowPro Cook & Hold Oven finishes the cooking cycle, it automatically switches to the hold cycle. Throughout this manual we recommend holding temperatures such as 140°F (60°C). This temperature refers to the oven's hold temperature setting and not to the internal temperature of the food being roasted. The internal product temperature will run below the hold temperature. (For example: roast beef held at 140°F will be about 130°F internally or medium rare.) All meat products contain enzymes. These enzymes perform the important function of tenderizing the meat when they reach temperatures of 100°F (38°C) to 140°F (60°C). As these enzymes are heated, they break down the connective tissue that is inherent in all red meat products. The hold cycle allows this natural tenderization process to proceed in an orderly manner. As long as the internal temperature of the meat does not exceed 140°F, the process will continue. Once the temperature reaches 140°F the process will stop, because the enzymes will be deactivated. This tenderization process makes the meat more flavorful. It is similar to aging meat before it is sold. The longer the hold, the higher degree of tenderization.

NOTE: Each hour of holding is equal to one day of aging.

/// BENEFITS OF COOK & HOLD OVENS

SUPERIOR RESULTS

Low temperature roasting equals increased tenderness and a juicier product.

REDUCED ENERGY COSTS

It costs significantly less to run a CPG SlowPro Cook & Hold Oven instead of a conventional oven. Also, in most areas, no exhaust hood is needed.

REDUCED SHRINKAGE OF PRODUCT

You can cut your percent of shrinkage from 25 to 30% down to 5 to 10%. The CPG SlowPro Cook & Hold Oven can pay for itself in just months, depending on your volume.

REDUCED LABOR COST

Your cooks do not have to come in early to put roasts in or stay late to take them out of the oven.

/// INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the oven. If the supply and equipment requirements do not agree, do not proceed with unpacking and installation. Contact your Cooking Performance Group Service Department immediately.

UNPACKING

The oven was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage to the oven. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery. Carefully unpack and place in a work accessible area as near the installation position as possible.

1. Open oven door(s) and remove packing material.
2. Check under oven or separate package for racks, pans, etc.
3. Peel off vinyl protection film from oven.

CLEANING

The oven should be thoroughly cleaned prior to putting into service. Refer to cleaning instructions on page 12 of this manual.

LOCATION

For efficient oven operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders. The installation location must be level and allow adequate clearances of 2" - 4" for servicing and proper operation.

351CHSP2

The 351CHSP2 oven is simply two (2) 351CHSP1 ovens stacked on top of each other. One (1) oven will come with a caster kit and a stacking assembly on top. The oven without casters is placed inside the stacking assembly.

/// VENTILATION HOOD REQUIREMENTS

The unit must be installed in accordance with state and local codes, or in the absence of state and local codes, with the National Electrical Code ANSI/NFPA-70 (latest edition) and Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations NFPA 96 (latest edition). Both are available from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. In Canada refer to the Canadian Electrical Code C22.1 Part 1 (latest addition).

/// ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & STANDARDS

The oven must be installed in accordance with:

In the United States of America:

1. State & local codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition.)

In Canada:

1. Local codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.)

SlowPro Cook & Hold Oven



Intended for other than household use.
MADE IN CHINA

Item: 351CHSP1

Model: COOK AND HOLD OVEN

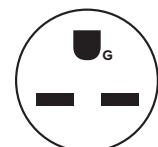
Voltage: 208/240V 60 Hz

Wattage: 2250/3000W

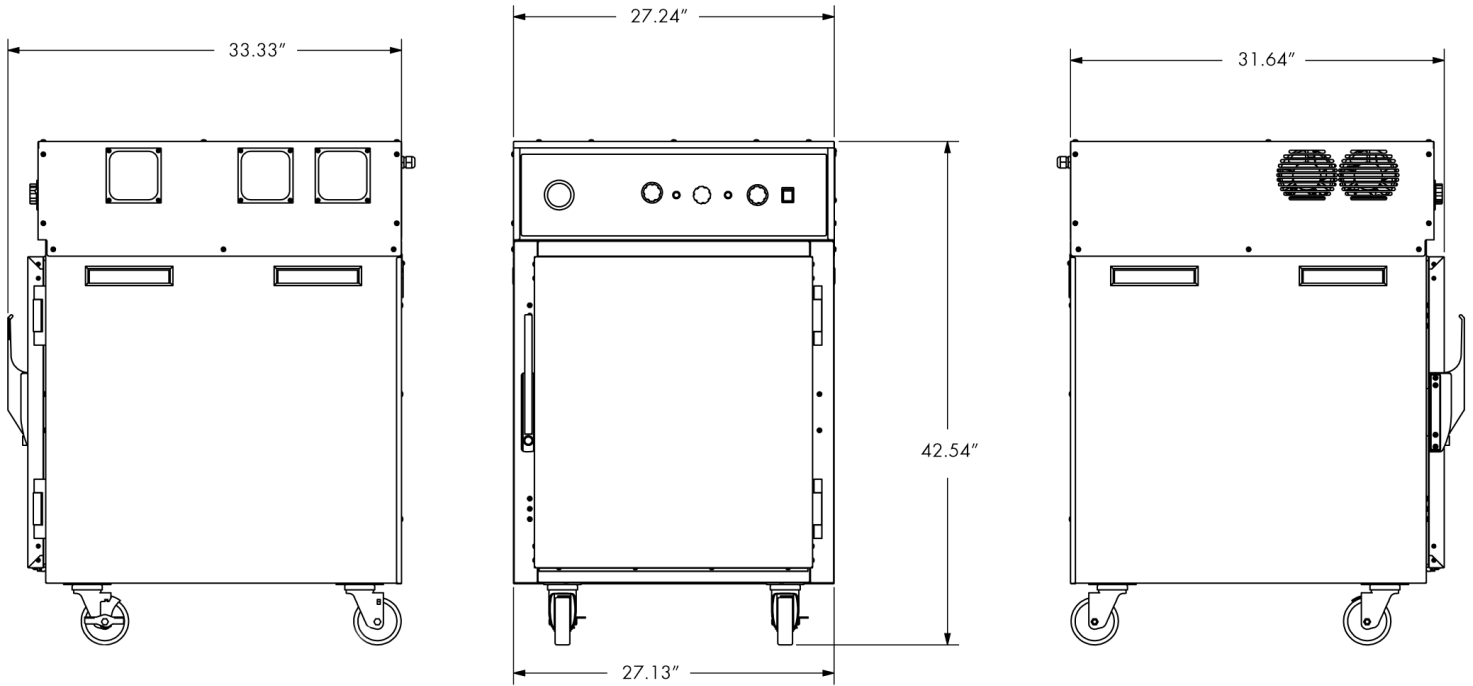
Serial #:

ELECTRICAL CONNECTIONS

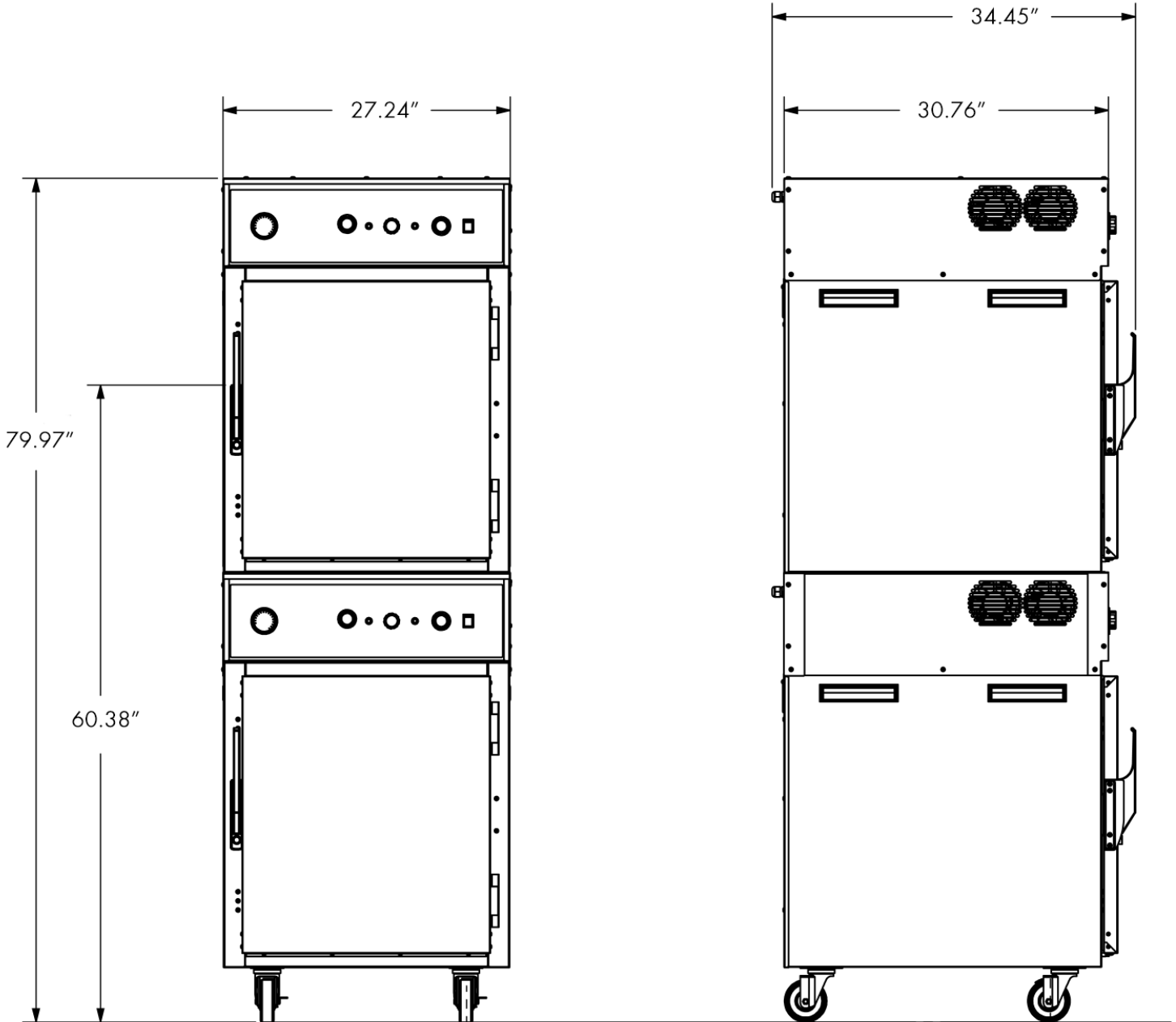
The oven is factory wired for single phase 208/240V or three phase operation. All ovens are equipped with a 6 foot cord and NEMA 6-30P plugs as standard equipment.



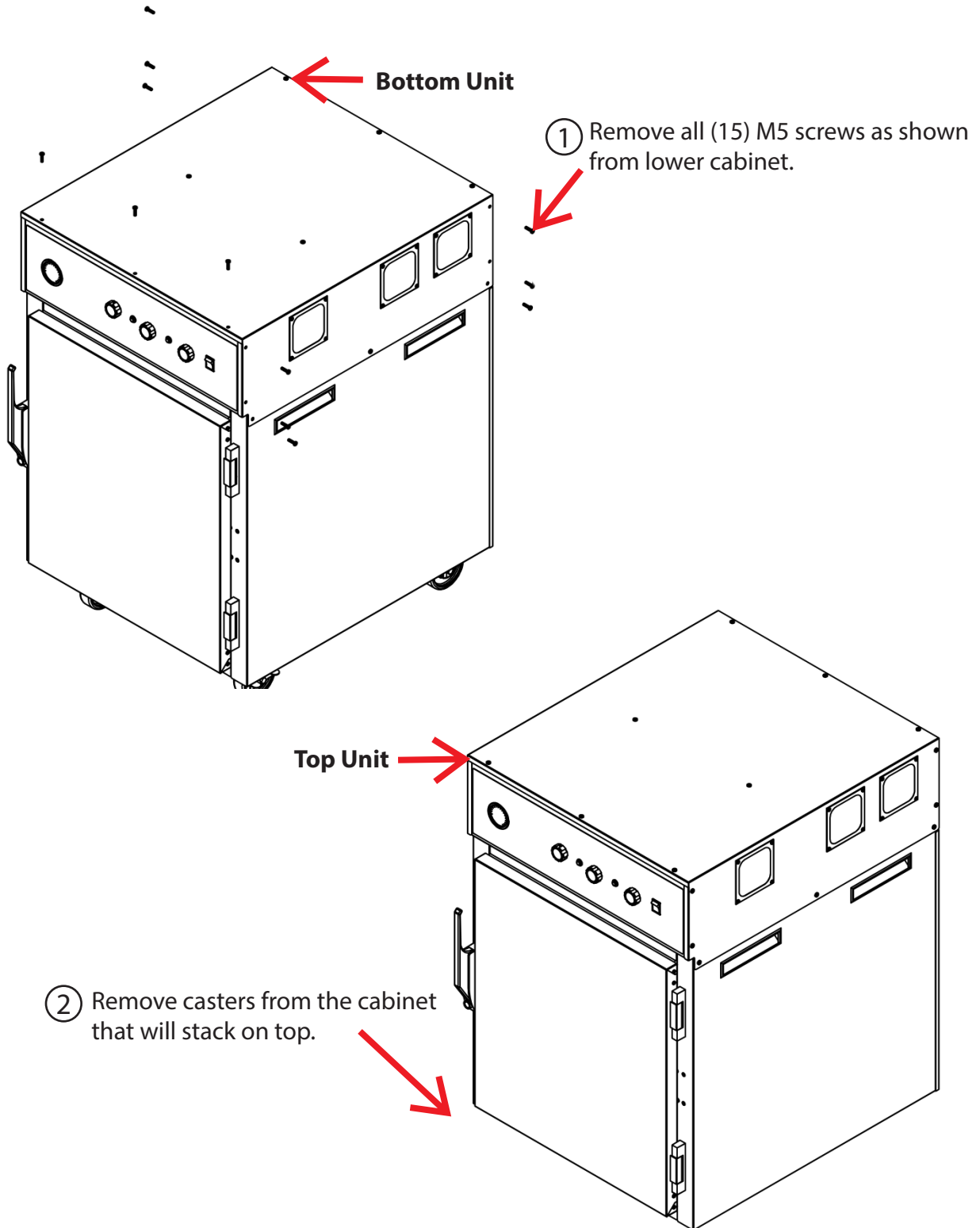
/// SINGLE UNIT



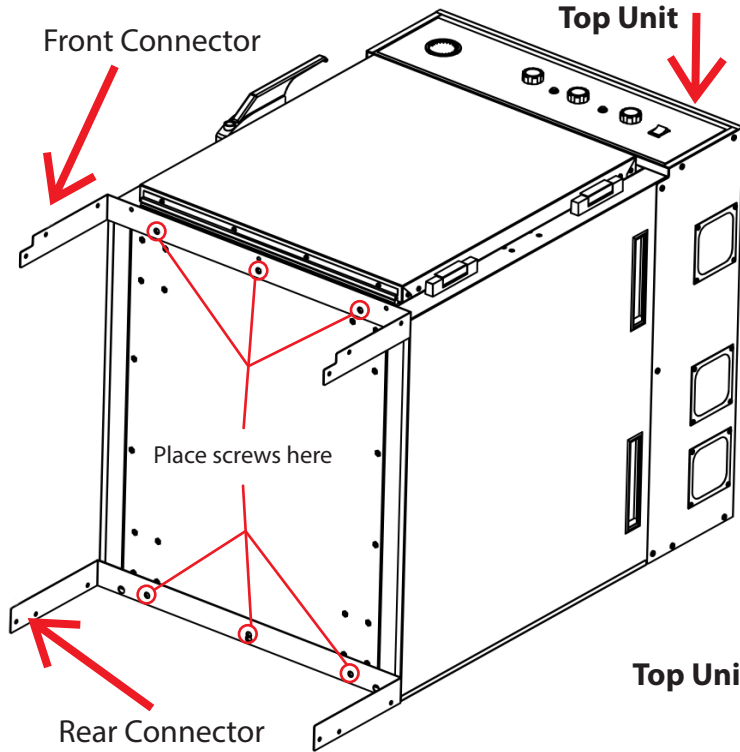
DOUBLE UNIT



/// STACKING OVEN INSTRUCTIONS



STACKING OVEN INSTRUCTIONS

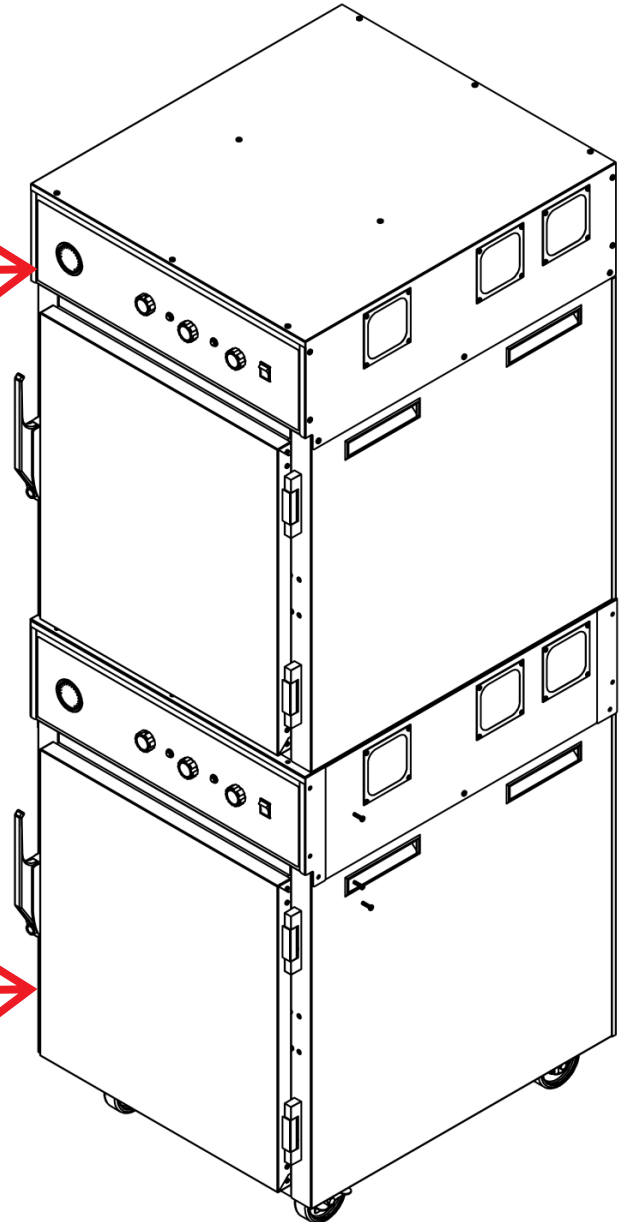


- ③ Install two brackets to bottom of cabinet that will stack on, total is 6 screws.
Pay attention to the direction of the bracket.

- ④ Place upper cabinet on top of lower cabinet.

- ⑤ Tighten screws to sides of lower cabinet.

Bottom Unit



CONTROLS



WARNING: The oven and its parts are hot.
Be very careful when operating, cleaning, or servicing the oven.

All operating controls are located on the front Control Panel(s). The oven is supplied with individual operating controls for each oven cavity.

COOKING TEMPERATURE KNOB

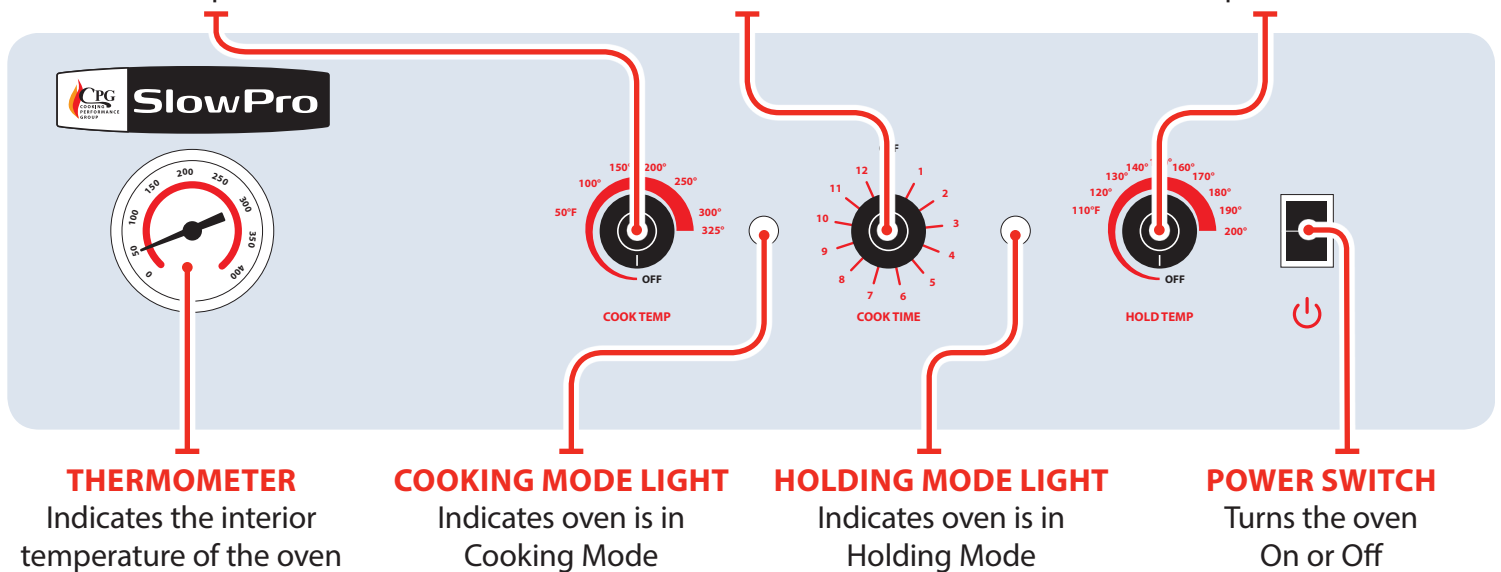
Sets the desired cooking temperature.

COOKING TIME KNOB

Sets the desired cooking time from 30 min. to 12 hrs.

HOLDING TEMPERATURE KNOB

Sets the desired holding temperature.



BEFORE FIRST USE



WARNING: The oven and its parts are hot.
Be very careful when operating, cleaning, or servicing the oven.

1. Thoroughly clean the oven before initial use (see Cleaning Instructions on page 12).
2. Test the oven to verify that it operates normally (see Testing The Oven on page 11).

OPERATING INSTRUCTIONS



WARNING: The oven and its parts are hot.
Be very careful when operating, cleaning, or servicing the oven.

1. Turn **Cooking Temperature Knob** to desired cooking temperature.
2. Set **Cooking Timer Knob** to desired cooking time to include 30 to 60 minute preheat time.
3. Turn **Holding Temperature Knob** to desired holding temperature.
4. Turn **Power Switch** to **ON** position. On/Off indicator Light and Holding Temperature Light will illuminate.

NOTE: Keep the oven door closed during the preheating cycle.

NOTE: When the oven reaches the desired cooking temperature, it is ready for use.

TESTING THE OVEN



WARNING: The oven and its parts are hot.
Be very careful when operating, cleaning, or servicing the oven.

1. Check that the oven is connected to the correct power source.
2. Set the **Cooking Time Knob** to **0**.
3. Turn the **Holding Temperature Knob** to **140°F**.
4. Set the **Power Switch** to **ON** position.
5. Check that the **Oven Circulating Fan(s)** are running.
6. Check that the **Holding Temperature Indicator Light** is illuminated.
7. Set the **Cooking Time Knob** to **2 Hours**. The **Holding Temperature Indicator Light** will go out and the **Cooking Temperature Indicator Light** will illuminate.
8. Turn the **Cooking Temperature Knob** to **300°F**. Check the interior rear of the oven cavity to determine that the oven is heating.
9. Turn the **Cooking Time Knob** to **0** and set the **Holding Temperature Knob** to **300°F**.
10. Check that the **Cooking Temperature Indicator Light** has gone out and the **Holding Temperature Indicator Light** has illuminated.
11. Check the interior rear of the oven to ensure that the oven is heating. If all the functions perform satisfactorily, the oven is ready for operation.

NOTE: Each oven is equipped with cooling fans. The cooling fans may not operate when the oven is first turned on. The cooling fans operate only when the thermostat, to which they are connected, requires it.

SHUTDOWN



WARNING: The oven and its parts are hot.
Be very careful when operating, cleaning, or servicing the oven.

1. Turn the **Holding Temperature and Cooking Temperature Knobs** counter-clockwise until they stop at the **OFF** position.
2. Open door slightly to allow ventilation and a cool-down period. This is to allow oven to properly cool-down so components are not damaged.

NOTE: Wait at least 15 minutes before turning Power Switch to OFF. The cooling fans need to operate during the cool-down period. The cooling fans will automatically turn off when the proper temperature is reached.

3. Turn **Power Switch** to **OFF** position.

EXTENDED SHUTDOWN

4. Unplug the oven.
5. Thoroughly clean the oven (see Cleaning Instructions on page 8).
6. Leave the door(s) slightly open to allow ventilation and preservation of the gasket(s).

CLEANING THE OVEN



WARNING: The oven and its parts are hot.
Be very careful when operating, cleaning, or servicing the oven.



WARNING: Always unplug electrical power supply before cleaning.
Avoid splashing water into upper areas of the oven to prevent damage to electrical components or connections.
Never spray the unit with a hose.
Never use harsh chemicals or abrasive pads.

DAILY

1. Unplug electrical power supply.
2. Allow oven to go through cool-down period before cleaning.
3. Remove the **Interior Side Racks**.
4. Take the **Interior Side Racks** to a sink or dishwasher for a thorough cleaning.
Use a mild soap and water solution to clean these items. Allow to air dry or use a soft dry cloth.
5. If necessary, clean the interior of the oven with a damp cloth. Wipe dry with a soft dry cloth.
6. Reassemble oven.
7. Clean the exterior of the oven with a damp cloth.

WEEKLY

At least once a week, thoroughly check the door gasket for damage/wear. A damaged gasket can cause inefficient and unsatisfactory operation of the oven.

If the gasket requires cleaning:

1. Gently wash the gasket using a damp cloth, a mild detergent solution, and warm water.
2. Rinse with a fresh cloth moistened in warm water to remove all traces of detergent.
3. Gently wipe dry with a clean dry cloth

NOTE: Never apply food oils or petroleum lubricants directly to the gasket(s). Petroleum-based solvents and lubricants will reduce the gasket's life.

COOKING

This cooking guide has been produced for your CPG SlowPro Cook & Hold Oven System. It should be used as a handy reference when using your oven. When using your oven, experiment with your own house specialties. The degree of doneness varies based upon individual preferences.

COOKING & HOLDING GUIDE

Please note that as products vary, as well as other elements such as altitude, so shall actual cooking times and temperatures. These should be adjusted as needed based upon your actual experience. Finished product temperatures should be verified manually, prior to serving, in order to insure food safety.

PRODUCT	WEIGHT	COOK TIME	COOK TEMP	HOLD TIME	HOLD TEMP	MAX INTERNAL TEMP	LOADING GUIDELINES
BEEF							
Beef Back Ribs	30 lb.	6 hrs.	225°F	4 hrs.	160°F	160°F	4 per shelf
Beef Short Ribs	10 lb.	4 hrs.	225°F	4 hrs. min.	155°F	165°F	1 per shelf
Boneless Rib Eye	12 lb.	3 hrs.	225°F	4 hrs. min.	140°F	135°F	3 per shelf
Boneless Strip Loin	12 lb.	3 hrs.	225°F	4 hrs. min.	140°F	130°F	3 per shelf
Bottom Round	20 lb.	5 hrs.	225°F	8 hrs. min.	140°F	130°F	2 per shelf
Corned Beef	12 lb.	4 hrs.	250°F	4 hrs. min.	150°F	165°F	2 per shelf
Cubed Steaks	10 lb.	4 hrs.	225°F	3 hrs. min.	160°F	160°F	1 tray per shelf
Prime Rib	20 lb.	5 hrs.	225°F	4 hrs. min.	140°F	135°F	2 per shelf
Steamship Round	60 lb.	10 hrs.	225°F	4 hrs. min.	140°F	130°F	1 per shelf
Top Round	18-20 lb.	4½-5 hrs.	225°F	4 hrs. min.	140°F	130°F	2 per shelf
Top Sirloin Butt	12-14 lb.	3 hrs.	225°F	4 hrs. min.	140°F	135°F	3 per shelf
Whole Tenderloin	10 lb.	2½ hrs.	225°F	2 hrs. min.	140°F	130°F	4 per shelf
PORK							
Cooked Cured Ham	12 lb.	4 hrs.	250°F	4 hrs.	160°F	135°F	2 per shelf
Fresh Ham	12 lb.	6 hrs.	250°F	4 hrs.	160°F	165°F	2 per shelf
Fresh Sausages	10 lb.	2 hrs.	225°F	5 hrs. max.	160°F	175°F	10 lb. per shelf
Pork Back Ribs	10 lb.	4 hrs.	250°F	3 hrs. max.	160°F	175°F	6 slabs per shelf
Pork Spare Ribs	30 lb.	4 hrs.	250°F	4 hrs.	160°F	175°F	5 slabs per shelf
Roast Pig	30 lb.	6 hrs.	250°F	3 hrs. min.	160°F	170°F	1 per shelf
POULTRY							
Whole Chickens	20 lb.	2½ hrs.	250°F	5 hrs. max.	150°F	170°F	6 per shelf
Whole Turkeys	20 lb.	4½ hrs.	250°F	5 hrs. max.	170°F	170°F	2 per shelf
Turkey Breast	10 lb.	4 hrs.	250°F	1 hr.	160°F	160°F	3 per shelf
LAMB							
Braised Lamb Shanks	10-12 lb.	4 hrs.	250°F	4 hrs. min.	160°F	180°F	1 tray per shelf
Rack of Lamb	18 lb.	3½ hrs.	250°F	3 hrs. max.	140°F	140°F	15 racks per shelf

RE THERMALIZATION GUIDE








PRODUCT	OVEN TEMP	REHEAT TIME	HOLD TEMP	MIN. HOLD TIME
BREAKFAST ITEMS				
French Toast & Sausage Links	225°F	42 min.	160°F	15 min.
Pancakes & Sausage Links	225°F	42 min.	160°F	15 min.
PASTA				
Baked Pasta	225°F	60 min.	160°F	20 min.
Beef Stroganoff	225°F	54 min.	160°F	20 min.
Italian Spaghetti	250°F	54 min.	160°F	20 min.
Macaroni & Cheese	225°F	48 min.	155°F	20 min.
Ravioli	250°F	60 min.	165°F	20 min.
Turkey & Noodles	225°F	54 min.	160°F	20 min.
CHICKEN				
Chicken & Noodles	225°F	54 min.	160°F	20 min.
Chicken & Rice	225°F	54 min.	160°F	20 min.
Chicken Legs	225°F	60 min.	155°F	20 min.
Chicken Nuggets	225°F	60 min.	160°F	20 min.
Fried Chicken Sandwich	225°F	60 min.	165°F	20 min.
Fried Chicken Strips	225°F	48 min.	160°F	20 min.
SANDWICHES & SNACKS				
Burrito	250°F	48 min.	160°F	20 min.
Cheese Pizza	200°F	42 min.	160°F	20 min.
Cheesy Bread With Marinara Sauce	225°F	54 min.	155°F	15 min.
Chili	225°F	54 min.	160°F	15 min.
Grilled Cheese Sandwiches	200°F	42 min.	155°F	15 min.
Grilled Chicken on Bun	225°F	60 min.	165°F	20 min.
Hamburger on Bun	250°F	60 min.	165°F	20 min.
Hot Dog on Bun	225°F	54 min.	160°F	20 min.
Meat Pizza	200°F	54 min.	160°F	20 min.
Mini Corndogs	225°F	54 min.	160°F	15 min.
Nacho Cheese Sauce	200°F	42 min.	155°F	20 min.
Pizza Bites	225°F	54 min.	160°F	20 min.
Sausage Bites	225°F	54 min.	160°F	15 min.
Steak Nuggets	225°F	60 min.	160°F	20 min.
Tacos	225°F	42 min.	160°F	20 min.

/// TROUBLESHOOTING

SYMPTOMS	CAUSES	SOLUTIONS
Oven not operating	Oven not connected to power source	Connect oven to power source.
	ON/OFF switch not ON	Press Power ON/OFF switch to ON.
	No power	Check circuit breaker.
Indicator Lights are lit, but Cooking Fan(s) are NOT operating	Oven is below 150°F	This is normal when unit is cold. If unit is above 150°F and fans are NOT operating, contact an authorized service provider.
	Defective connection, wiring, fan, or thermostat	Contact authorized service provider.
Oven compartment IS heating, but Blower Motor IS NOT operating with Power Switch ON	Defective connection or wiring to motor	Contact authorized service provider.
Oven compartment IS NOT heating and Blower Motor IS operating with Power Switch ON	Defective Cooking Temperature Thermostat	Set Cooking Temperature to 250°F. Wait several minutes and check the rear of the oven for heating. Both the Power Switch and Cooking Temperature Indicator Lights will be lit. If oven cavity does not heat, contact authorized service provider.
	Defective Holding Temperature Thermostat	Set Holding Temperature to 250°F. Wait several minutes and check the rear of the oven for heating. Both the Power Switch and Cooking Temperature Indicator Lights will be lit. If oven cavity does not heat, contact authorized service provider.
	Defective High-Limit Thermostat or Heating Element	Contact authorized service provider.
Incorrect oven temperature	Thermostat(s) require calibration	Contact authorized service provider.

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 is shut down.

REPLACEMENT PARTS LIST

ITEM #	DESCRIPTION	PART #	PHOTO
351PCH11	HEATING ELEMENT	11	
351PCH12	FAN	12	
351PCH13	RELAY	13	
351PCH16	KNOB	16	
351PCH17	LIGHT	17	
351PCH18	BLOWER MOTOR	18	
351PCH19	MAIN SWITCH WITH RED LIGHT	19	
351PCH201	THERMOSTAT - COOKING FUNCTION	20-1	
351PCH202	THERMOSTAT - HOLDING FUNCTION	20-2	
351PCH21	THERMOMETER	21	
351PCH22	TEMPERATURE LIMITER THERMOSTAT 120F	22	
351PCH23	TEMPERATURE LIMITER THERMOSTAT 210F	23	
351PCH25	TERMINAL BLOCK	25	
351PCH32	POWER BUSHING	32	
351PCH37	POWER CORD	37	

/// 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