

User Manual



Countertop Rotisserie Ovens



351CROE48D, 351CROE415D

REVISED 07/2024

User Manual



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.

Contents

Product Overview	2
Safety Information	3
Installation	4
Control Panel.....	7
Operation.....	8
Cleaning	9
Troubleshooting	10

Product Overview

CPG electric rotisserie ovens feature sturdy stainless steel construction with 4 adjustable legs. These ovens feature unique cook and hold settings, allowing food product to be cooked and then switched over to holding mode after the cooking time has elapsed. The included baskets and split grease tray are easily removable for simple cleaning at the end of the day. Each unit is equipped with fan motors to improve air circulation and reduce cooking time. The oven comes equipped with on/off switches that control power, lights, and rotation to provide control over the entire cooking process.



Conforms to UL STD. 197
Conforms to NSF/ANSI STD. 4



Safety Information

WARNING RISK OF ELECTRIC SHOCK AND/OR INJURY

- Turn off and unplug before cleaning or servicing.
- If the equipment malfunctions, disconnect it and contact an authorized service center. DO NOT attempt repairs yourself.
- Stop using the appliance if electrical wires are damaged.
- The exterior of this unit gets hot while operating; use caution when touching.
- Use caution with hands, fingers, and objects near pinch points.

CAUTION

- Failure to comply with the following guide may lead to serious injury and/or damage to the unit.
- Disregarding these notices may also void the warranty and relieve the manufacturer of any liability.
- Before installation, use, and maintenance of the equipment, please read this manual carefully and keep it available for future consultation by operators. If you do not understand all the contents of this manual, please contact the manufacturer.
- A certified and insured foodservice equipment technician must perform installation and servicing.
- Only use OEM (original equipment manufacturer) parts to repair this unit.
- DO NOT block air intake vents.
- Only use for cooking food in professional kitchens by qualified personnel.
- Children must be supervised around the appliance.
- Use by children under 8 years old is prohibited. Children over 8 years old or with reduced abilities may use this equipment with supervision/training.

NOTICE

- This unit is designed for commercial use only. It is not designed for household use.
- Annual maintenance by a certified and insured foodservice technician is recommended.

Installation

INSTALLATION REQUIREMENTS



- A certified and insured foodservice equipment technician or electrician is required for installation.
- Installation must conform to all applicable codes. Improper installation voids warranty.
- DO NOT obstruct oven vents.
- This unit requires 8" of clearance (sides and back). Maintain required clearance around unit to avoid voiding the warranty.
- This unit requires a minimum of 48" of clearance between the oven top and filters/combustibles.
- The surface that the unit will be installed on should be sturdy, stable, and level.
- DO NOT install near combustible surfaces.
- Dedicated circuit with approved fuse/breaker required. Power supply must match data plate specifications.
- DO NOT install in environments where the temperature is outside of the accepted operating temperature range of 41°F - 113°F and 70% minimum humidity.
- UL-197 compliant hood required. Exhaust installation must meet applicable codes.
- Oven operates only at voltages indicated on data plate.

ELECTRIC CONNECTION


WARNING RISK OF ELECTRIC SHOCK

- Only a certified and insured foodservice equipment technician or electrician should perform the electrical connection. Improper connection can lead to serious injury or death.
- Proper voltage, frequency, and cord type can be found on the serial plate located on the machine.
- Never modify the plug or cord.
- Avoid using extension cords or adapters.
- All installation types require a dedicated circuit protected by a fuse or circuit breaker.

ELECTRICAL SPECIFICATIONS

ITEM #	351CROE48D	351CROE415D
VOLTAGE	240V	240V
WATTAGE	2700W	5000W
PHASE	1	1
AMPERAGE	11.25A	20.83A
PLUG TYPE	 NEMA 6-15P	 NEMA 6-15P

SERIAL PLATE



Intended for commercial use only

ITEM: 351CROE48D
VOLTAGE: 240V **WATTAGE:** 2700W
PHASE: 1
AMPERAGE: 11.25
PLUG TYPE: NEMA 6-15P
SERIAL #:

Conforms to UL STD. 197
 Conforms to NSF/ANSI STD. 4
 MADE IN SOUTH AFRICA
 Manufactured for
 Clark Core Services, LLC,
 Lancaster, PA 17602

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 the equipment.

INSTALLATION NOTES

- Remove all packaging materials and protective plastic before installation.
- Always prioritize safety when working with the oven. Seek professional help for installation and complex procedures.
- Measure doorways and oven BEFORE attempting to physically move the oven. The oven door and feet may require removal to pass through doorways and other tight spaces.
- Remove packaging and protective adhesive film BEFORE installation. Only plastic or rubber tools should be used to remove the protective plastic. Metal or similar tools can scratch or damage the surfaces.
- Clean all surfaces and components (baskets, supports) of the oven BEFORE installation (see "Cleaning" section). Remove any glue residue left behind by the adhesive film.

INSTALLATION INSTRUCTIONS

NOTE: If stacking two ovens, please see next page for oven stacking instructions.

1. Screw the feet into the bottom of the unit and position the oven in its designated location.
2. Ensure the unit is level by loosening or tightening each foot to adjust the height.
3. Locate the power cord and plug coming from the back of the oven.
4. Locate a compatible receptacle with a grounded power supply that complies with the rated voltage, frequency, and cord-type specified on the serialh plate.
5. Carefully insert the oven's plug into the receptacle. Ensure it is fully seated without any exposed prongs, kinks, or strain on the cord.

NOTE: Prioritizing safety is crucial when working with electrical equipment. If you are unsure about any aspect of the electrical connection, consult a qualified professional.
6. Place the unit under a compliant exhaust hood that conforms to all applicable codes.
7. Install the unit with at least 8" of clearance on the sides and back.

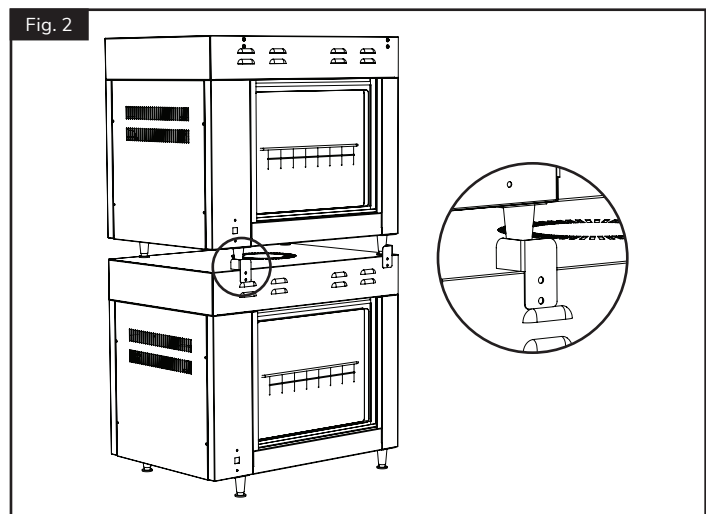
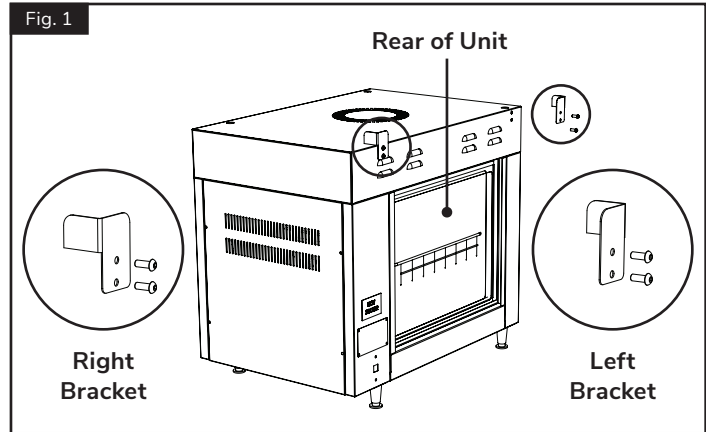
NOTE: Ensure nearby surfaces are non-combustible and thermally insulated.
8. Double check the cord, clearances, and all connections before turning on the oven.
9. Run through an initial heating cycle to remove any residue or odors left behind from the manufacturing process. Run oven at 450°F for 30 minutes to dissipate the odor.

STACKING KIT INSTALLATION INSTRUCTIONS

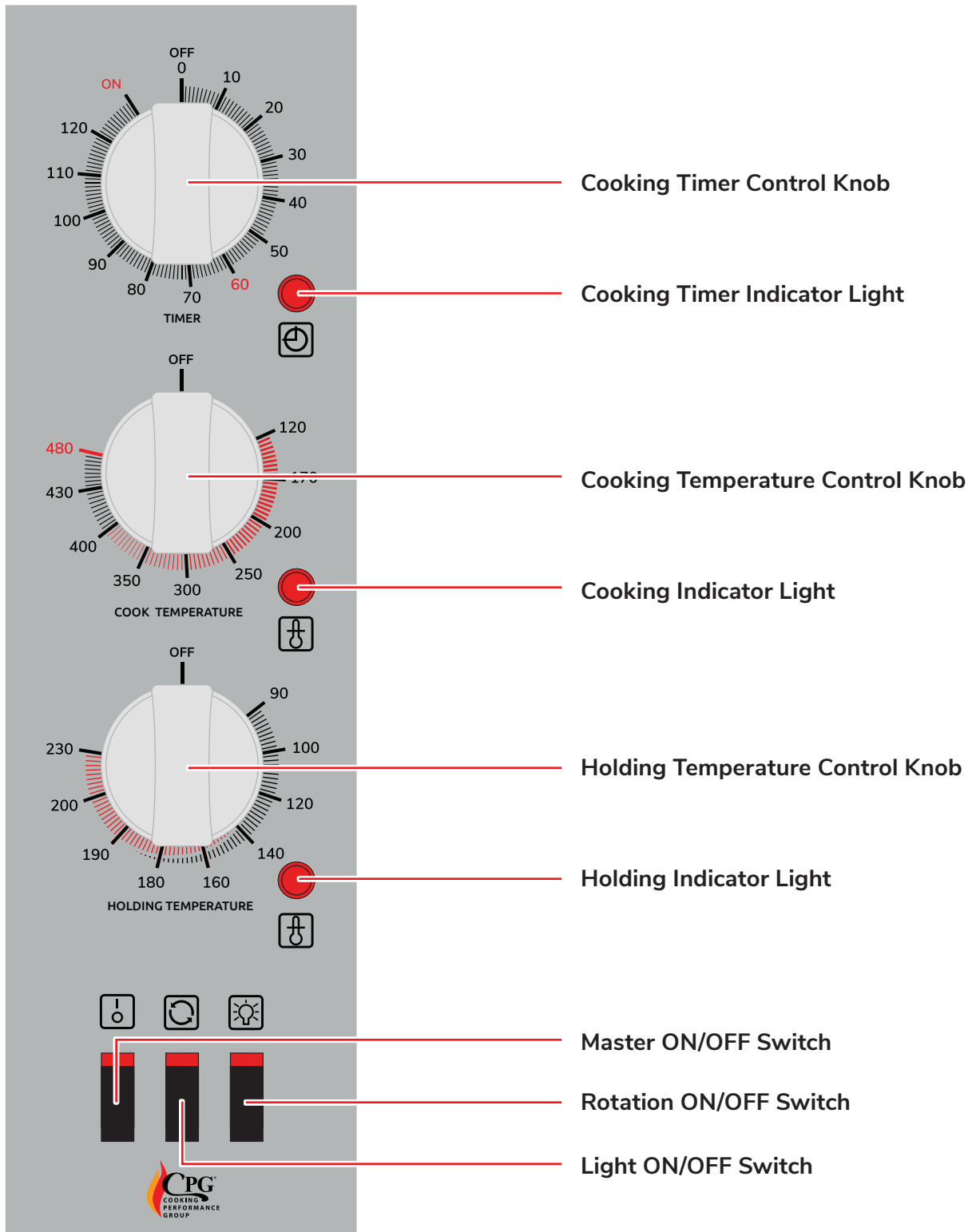
1. Stacking brackets are supplied in the box containing the baskets and adjustable feet.
2. Fasten the left and right brackets to the rear of the unit using the fasteners supplied (Fig. 1)
3. When the brackets are in place, position the second unit on top of the first (Fig. 2).

NOTE: There are indents in the top panel that coincide with the position of the feet to make alignment easier.

4. The brackets prevent the top units rear feet from moving to the side or rear.



Control Panel



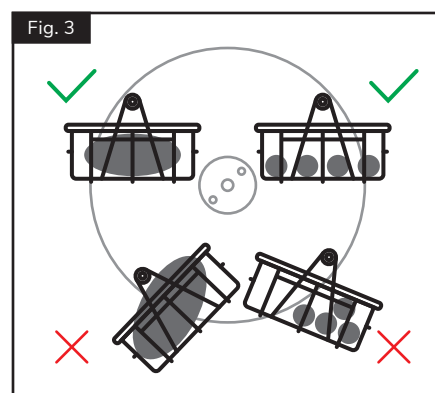
Operation

1. Place chickens or other food product in the baskets. The baskets should be evenly loaded and distributed for proper operation. Refer to "Operation Best Practices" below for detailed loading recommendations.
NOTE: The baskets can be removed for easier loading or left in the oven as desired.
2. Turn on the oven by switching the master on/off switch to the "ON" position.
3. Rotate the cooking temperature control knob clockwise to your desired cooking temperature.
4. If you wish to keep cooked food warm after cooking, rotate the holding temperature control knob clockwise to your desired holding temperature.
5. Rotate the cooking timer knob clockwise to the desired cooking time. The indicator light will illuminate, indicating the timer is active.
6. Turn the light and rotation on/off switches to the "ON" position if desired. The light will illuminate the oven interior for easier monitoring, and the rotation feature will continuously rotate the baskets for even cooking.
7. Once the cooking timer reaches "0" minutes, a buzzer will sound and the oven will either turn off or enter the holding temperature mode (if set).
NOTE: In holding mode, the oven will maintain the preset holding temperature until you turn it off by switching the master on/off switch to the "OFF" position or setting the holding temperature control knob back to "0."
8. To ensure the oven is completely off at the end of service, rotate the cooking timer, cooking temperature, and holding temperature control knobs to the "0" position and turn the light, rotation, and main power switches to the "OFF" position.

OPERATION BEST PRACTICES

- Recommended cooking time for medium-sized whole chickens is approximately 1.5 - 2 hours at 395°F. It is recommended to use these settings and adjust as needed according to your specific application.
- Cooking times may vary depending on various factors, including:
 - Bird weight and type.
 - Total number of birds.
 - Individual oven and settings.
- Avoid overcrowding baskets. Do not load more than:
 - 8-Bird Rotisserie Oven: 10 lb. per basket.
 - 15-Bird Rotisserie Oven: 15 lb. per basket.
- Distribute the baskets evenly throughout the oven chamber.
- Turn the rotation switch to the "OFF" position when loading and unloading.
- Overloading or uneven distribution can cause premature or uneven wear on the oven's drive system. (Fig. 3)
- For proteins/high-fat foods, add water to drip/grease trays (covering the bottom). This aids cleaning and prevents excess fat/grease accumulation.

NOTE: Frequent cleaning of drip/grease trays is recommended for these types of foods.



Cleaning

- ALWAYS prioritize safety when cleaning your oven.
 - ALWAYS turn off the oven and let it cool completely before cleaning.
 - DO NOT use any abrasive or flammable cleaning fluids.
 - DO NOT use a pressure washer or other high pressure water source to clean the interior of the oven.
 - DO NOT use a scrubber pad, steel wool, or abrasive material to clean the oven. This can scratch the stainless steel or leave behind small fibers in the cooking chamber.
 - DO NOT use cleaners containing chlorine, iodine, ammonia, or bromine chemicals, as these will deteriorate the stainless steel and shorten the life of the unit.
1. Once the unit is cool, remove all racks, drip/grease trays, and baskets. Wash them in the dishwasher or by using a three-sink method with appropriate cleaning agent. Air dry.
 2. Clean grease buildup from the interior by using mild detergent, hot water, and a soft-bristle brush.
 3. Dry the oven thoroughly with a soft, dry cloth.
 4. Wipe the glass door with mild detergent and dry thoroughly.
 5. Allow oven and all parts to dry completely before reassembling and turning on the oven.

RECOMMENDED CLEANING AGENTS



ITEM #	#999SUNBRIGHT	#147BLASTQT	#999KNOCKOUT
NAME	Sunbright	Blast	Knockout
DESCRIPTION	Lemon Dish Soap	Liquid Oven & Grill Cleaner	Heavy-Duty Oven/Grill Degreaser & Carbon Remover
USAGE	Cleaning the racks, drip/grease trays, and baskets.	Everyday cleaning of the inside of the unit.	Deep cleaning of the inside of the unit.
SIZE	1 Qt.	1 Qt.	1 Gal.

Troubleshooting

WARNING

- If the equipment malfunctions, disconnect it and contact an authorized service center.
- DO NOT attempt any repairs yourself.

SYMPTOM	CAUSES	SOLUTIONS
Unit will not begin cooking cycle.	Cooking temperature control knob is set at "0."	Rotate cooking temperature control knob to setting other than "0."
	Cooking timer is set at "0."	Rotate cooking timer knob to setting other than "0."
	Timer is defective.	Contact authorized technician.
	Cooking temperature control knob is defective.	Contact authorized technician.
Unit does not cook evenly.	Fan is not working.	Contact authorized technician.
	Defective heating element.	Contact authorized technician.
	Food is not evenly distributed or is overcrowded in basket(s).	Distribute food in baskets per "Operation Best Practices" on page 7.
Unit will not turn on.	Lack of power.	Contact authorized technician.
	Improper power connection.	Contact authorized technician.