

## Commercial Electric Ranges



351ER24SC, 351ER24SD, 351ER36SC, 351ER36SD, 351ER60SC 351ER60SD

REVISED 07/2024

*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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## Product Overview

Boost efficiency and performance in your kitchen with CPG electric ranges! Plus, the independently controlled burners allow you to cook multiple meals simultaneously and adapt to different situations with ease. Store essential seasonings and supplies on the convenient back shelf to ensure that your staff is always well equipped. These ranges have a durable stainless steel construction that withstands daily wear and tear and is extremely easy to clean. The metal control knobs can be easily wiped down. Adjustable legs provide stability even on uneven floors, and a handy kick plate ensures internal component protection and easy-access servicing. Featuring 24", 36", and 60" configurations, CPG electric ranges are a versatile asset to busy commercial kitchens!



SANITATION

Conforms to UL STD. 197  
Certified to CSA STD. C22.2 NO.109  
Conforms to NSF/ANSI Std. 4

This Electric Commercial Range is  
certified by CSA Group.

## Caution Statements

**READ THE MANUAL:** Thoroughly read and understand the manual before setting up, operating, or cleaning the range.

**ELECTRICAL CONNECTIONS:** A certified and insured electrician must complete hardwired electrical connections.

**DEDICATED CIRCUIT:** For optimal performance and safety, the range must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the range.

**OVERHEAT CONTROL:** Ensure the range does not overheat during extended operations. This range has an automatic shutoff to prevent overheating.

**VENTILATION:** Ensure the range has adequate ventilation to prevent overheating and ensure efficient operation.

**CHILD SAFETY:** Keep children away from the range and its controls to prevent accidents and misuse.

**CLEANING AND MAINTENANCE:** Regularly clean and maintain the range according to the instructions to ensure safe and hygienic operation.

**CHEMICAL USAGE:** If using cleaning chemicals, follow the guidelines for safe handling and storage.

**INSTRUCTION AND TRAINING:** Train users in safe and correct range operation.

**SANITIZATION:** After cleaning, ensure the oven's interior and range top are sanitized to prevent food contamination.

**ELEMENT CHECK:** Inspect the heating elements regularly for proper function and absence of damage.

**NO MODIFICATIONS:** Avoid modifying the range's components or features, as this may compromise safety and void warranties.

**EMERGENCY PROCEDURES:** Know how to turn off the range quickly in case of emergencies or malfunctions.

**INSTRUCTION LABELS:** Ensure any operational or safety labels on the range are visible and legible.

**REGULAR INSPECTION:** Regularly inspect the range for signs of wear, damage, or malfunction, and address any issues promptly.

**MAINTENANCE SCHEDULE:** Follow a maintenance schedule as recommended by the "Maintenance" section to ensure the range's longevity and safety.

**PROPER USAGE:** Teach users how to properly use the range to prevent mishaps and ensure consistent cooking results.

**INSTALLATION:** To reduce the risk of fire, the appliance is to be mounted on a surface of noncombustible surroundings only, with no combustible flooring and/or surface finish and with no combustible material against the underside. Such construction must extend at least 12" beyond the equipment on all sides from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.45 kPa).



## Initial Setup

### 1. INSPECT THE PACKAGING:

Examine the exterior of the packaging for any signs of damage that might have occurred during shipping.

### 2. UNBOXING:

Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the oven or its components.

### 3. REMOVE ALL COMPONENTS:

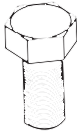
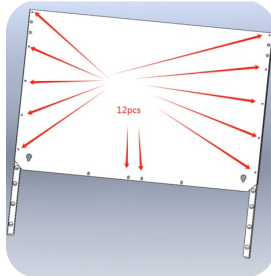

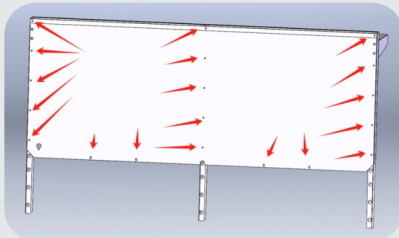
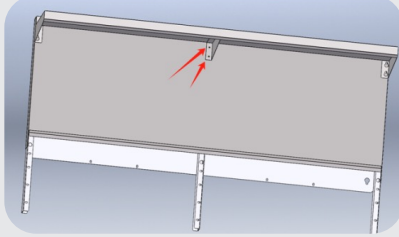
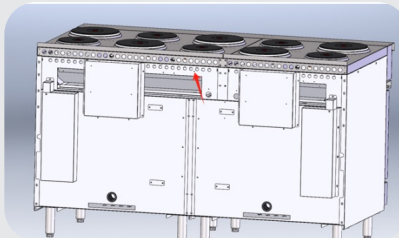
Extract the equipment and any included accessories from the box. The legs are located inside the oven cavity, and the backsplash and overshelf are wrapped on the backside of the oven.

### 4. OVEN RACKS:

Remove the zip ties that secure the oven racks to the rack slides.

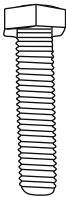
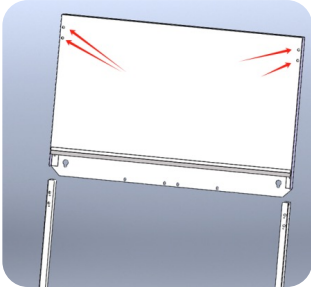

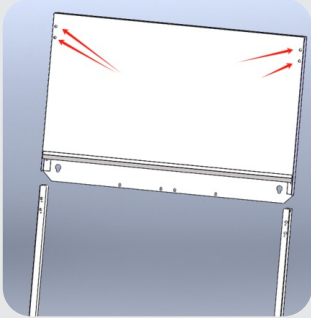
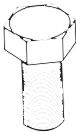
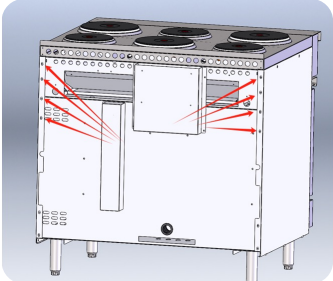

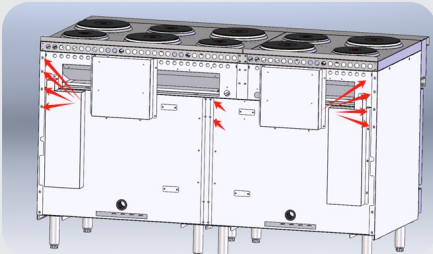
## Assembly

### HARDWARE BREAKDOWN

ITEM	PICTURE	QUANTITY	COMPATIBLE MODELS	LOCATION	DIAGRAM
6-32 x 1/2"		12pcs	351ER24SC 351ER24SD 351ER36SC 351ER36SD	Shipped in plastic bag	
6-32 x 1/2"		22pcs	351ER60SC 351ER60SD	Shipped in plastic bag	  



# User Manual

ITEM	PICTURE	QUANTITY	COMPATIBLE MODELS	LOCATION	DIAGRAM
M8*65		4pcs	351ER24SC 351ER24SD 351ER36SC 351ER36SD 351ER60SC 351ER60SD	Attached to the backsplash	
M8		4pcs	351ER24SC 351ER24SD 351ER36SC 351ER36SD 351ER60SC 351ER60SD	Attached to the backsplash	
6-32 x 1/2"		8pcs	351ER24SC 351ER24SD 351ER36SC 351ER36SD	Attached to the oven body	
6-32 x 1/2"		10pcs	351ER60SC 351ER60SD	Attached to the oven body	

## LEGS

Remove the box containing the legs from inside the oven cavity. Gently turn the oven on its side, or use a forklift to elevate the oven, and install the legs.

## BACKSPLASH

### 1. PREPARATION:

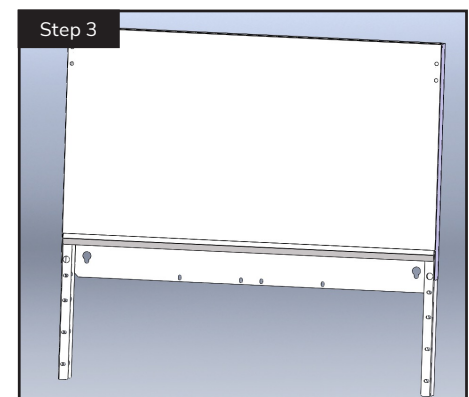
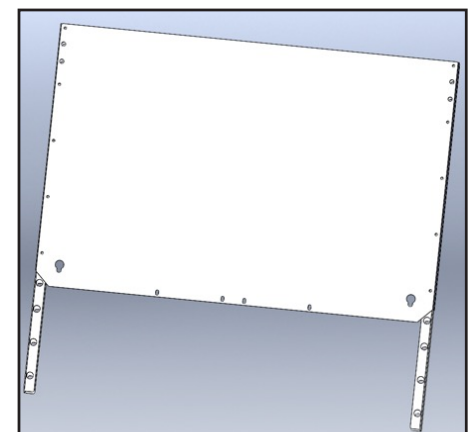
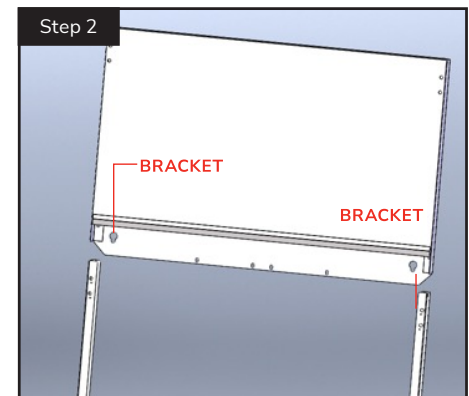
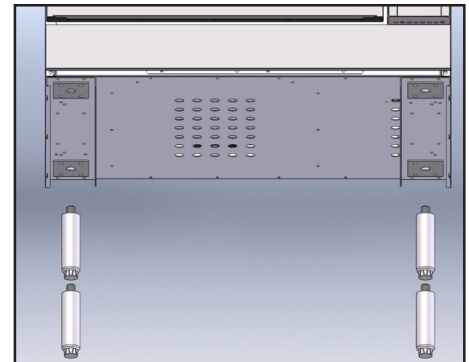
- Remove all packaging materials from the backsplash and side supports.

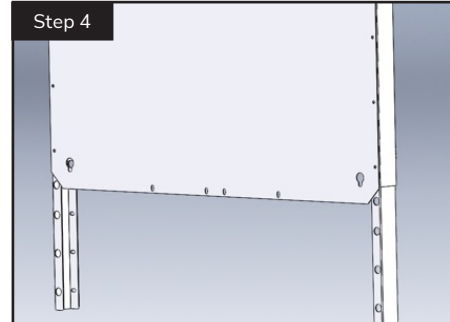
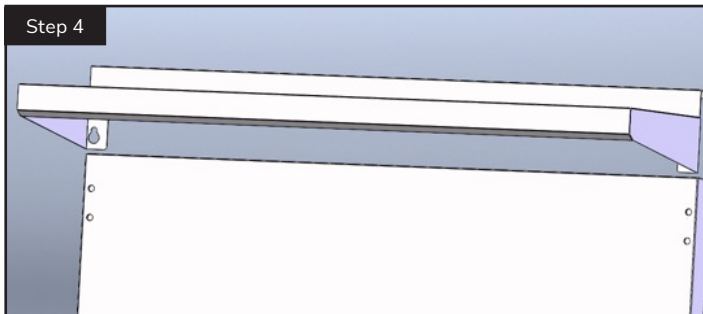
### 2. BRACKET INSTALLATION:

- Insert the brackets into the backsplash.
- Insert 4 bolts (M8\*65) through the upper holes of the bracket.
- Secure loosely (do not fully tighten yet to allow for later adjustments).
- Using the included nuts (M8), screw the nuts (M8) onto the non-head side of bolts. Leave a 1/4" gap for attachment of the overshelf.

### 3. SCREW FASTENING:

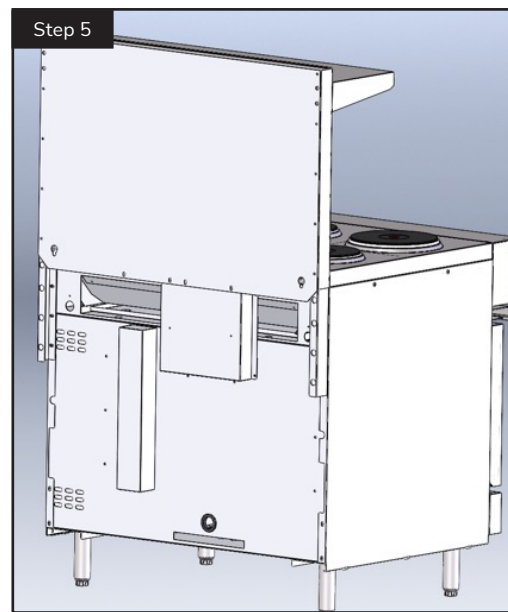
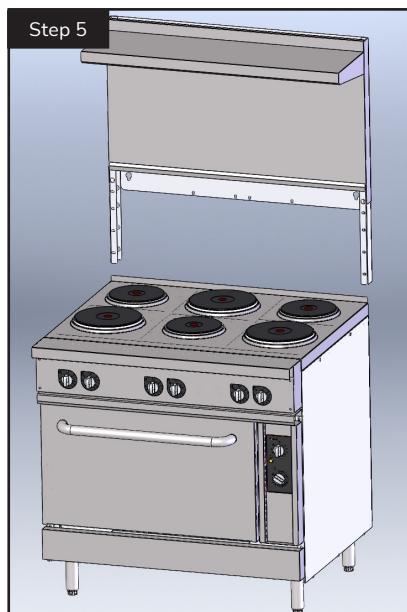
- Flip the backsplash over.
- Fasten all 12 tapped screws (6-32 x 1/2") into the backsplash for the 24" and 36" ranges and 22 tapped screws (6-32 x 1/2") into the backsplash for the 60" range.





#### 4. OVERSHELF PLACEMENT:

- Flip the backsplash back to its original position.
- Lay it on the ground with the 4 bolts (M8\*65) facing up.
- Place the overshelf on top, aligning the keyhole slots with the bolts.
- Slide the overshelf between the bolts and backsplash to secure it in place.
- Tighten the bolts (M8\*65) and nuts (M8) to firmly attach the overshelf to the backsplash.



#### 5. FINAL ASSEMBLY:

- Lift the entire backsplash assembly.
- Position it on top of the range.
- Fasten the backsplash to the range using the 8 provided screws or 10 provided screws (6-32 x 1/2") for the 60" range.



## PLACE IN LOCATION

Ensure a minimum clearance of 6" on all sides of the range. Avoid positioning it directly adjacent to a heat source. Place the range on a steady surface near an electrical breaker or suitable box. It is required to situate the range in a climate-controlled room to prolong its durability. A level placement ensures even cooking and baking.

## SPACE TO BREATHE

This oven needs at least 6" of free space on every side for adequate ventilation. Ranges generate heat, and maintaining proper ventilation is vital for consistent performance and the appliance's longevity.

## HOOD REQUIREMENT

This equipment requires a hood in compliance with federal guidelines. Please have it properly sized to accommodate this equipment.

## PROFESSIONAL INSTALLATION

This equipment requires a certified and insured foodservice equipment technician.



# Cleaning

## CLEANING AND MAINTENANCE INSTRUCTIONS

**EMPTYING:** Ensure that the oven is empty and free from any food residues or pans before proceeding.

**UNPLUG:** Always completely turnoff and shutdown the range for safety purposes, minimizing the risk of electrical shocks.

**GLOVES:** Wearing gloves is recommended. This helps protect your hands from grease or any sharp edges and keeps the range clean.

**BETWEEN USES:** Wipe down the range with a damp cloth and a mild cleaning solution. Ensure that you have removed any food particles. If necessary, a gentle equipment cleaner can be used for stubborn residues. Always make sure the range is cool before cleaning.

## DISASSEMBLY INSTRUCTIONS

**REMOVE THE OVEN RACKS:** Slide out the oven racks gently. If there are multiple racks, ensure you remember their specific placement.

## CLEANING

### **WATER TEMPERATURE:**

Use warm water combined with a gentle dish detergent to clean the removable parts.

### **SOFT SPONGE:**

Always use a non-abrasive sponge to prevent scratching any of the range's surfaces.

### **THOROUGH RINSING:**

Ensure all parts are rinsed thoroughly to avoid any soap residue, which could impart an unwanted flavor to your food.

### **USE A BRUSH:**

Use a soft-bristle brush to clean hard-to-reach areas, especially around the heating elements or vents. Some brushes can cause damage to the machine depending on their material.

### **WIPING DOWN EXTERIOR:**

Regularly wipe down the exterior of the oven to prevent buildup and maintain its appearance.

### **SAFE CLEANERS:**

If additional cleaning strength is required, use non-abrasive, food-safe cleaning solutions. Noble Chemical provides a range of effective cleaners suitable for kitchen appliances.

### **CHOOSE A SANITIZER:**

Consider a food-grade sanitizing solution for parts that regularly come in contact with food.

### **SANITIZER RESIDUE:**

Ensure any sanitizing solution is fully removed. For most ranges, a simple wipe-down with clean water will suffice.

### **AIR DRY:**

Allow all removable parts to air dry in a well-ventilated area. Ensure they are entirely dry before reinserting.

### **INSPECTION:**

Before reassembly, make sure all parts are clean, sanitized, and completely dry.

## REASSEMBLY INSTRUCTIONS

### **REPLACE THE OVEN RACKS:**

Slide in the oven racks gently. If there are multiple racks, ensure they are placed in their original positions.



## Operation

### START-UP PROCEDURE

**PROFESSIONAL INSTALLATION:** This equipment requires a certified and insured foodservice equipment technician for installation.

### SETTINGS & PROGRAMING

#### 1. BURNER USE:

- Adjust each burner control individually to the desired setting, between 1-10, with a temperature range of 122°F - 750°F.
- Always turn burners to the '0' position when not in use to ensure safety.

**NOTE:** Operating burners without pans may damage the heating elements.

#### 2. OVEN TEMPERATURE CONTROL:

- To set the oven temperature, turn the bottom thermostat to the desired level.
- The temperature for both the oven and the top browning switch can be adjusted between 122°F - 500°F.

#### 3. TOP BROWNING SWITCH:

- Use the top browning switch to control the upper element for tasks like melting cheese or browning food.

**NOTE:** The top browning switch only functions when the bottom thermostat is on.

#### 4. SHUTDOWN:

- When the oven and burners are not in use, ensure both the top browning switch, bottom thermostat, and burner controls are turned to the '0' position for safety.

## **COOK OFF**

All equipment requires a cookoff period to remove any residue from the manufacturing process. Turn the oven to 450°F and run for 30-45 minutes. Turn the hot plates onto their maximum setting '10' and run for 10-15 minutes.

## **PREHEAT**

Before baking or cooking, preheat the oven to the desired temperature. This ensures consistent cooking results and verifies the oven's proper operation.

## **TEMPERATURE & MODE SETTINGS (OVEN):**

To control the oven, turn the bottom thermostat to the desired cooking temperature. If desired, you may adjust the top browning switch which controls the upper element. This is useful to melt cheeses or brown the top of the food product.

## **FILL**

When baking or roasting using the oven, place your dish or tray within the oven, ensuring it is centrally located for even cooking. Do not use any wet or damp pots or pans when using the hotplates. Refrain from placing wet or damp parts such as pan lids onto hotplates when cooking. When using the range top, place your pot or pan directly on the burner plate, ensuring it is centrally located for even cooking. Do not span pots or pans across multiple burners.

## **SAFETY**

Always use oven mitts when removing hot dishes or trays. Keep the oven door closed when not accessing to conserve energy and maintain temperature.

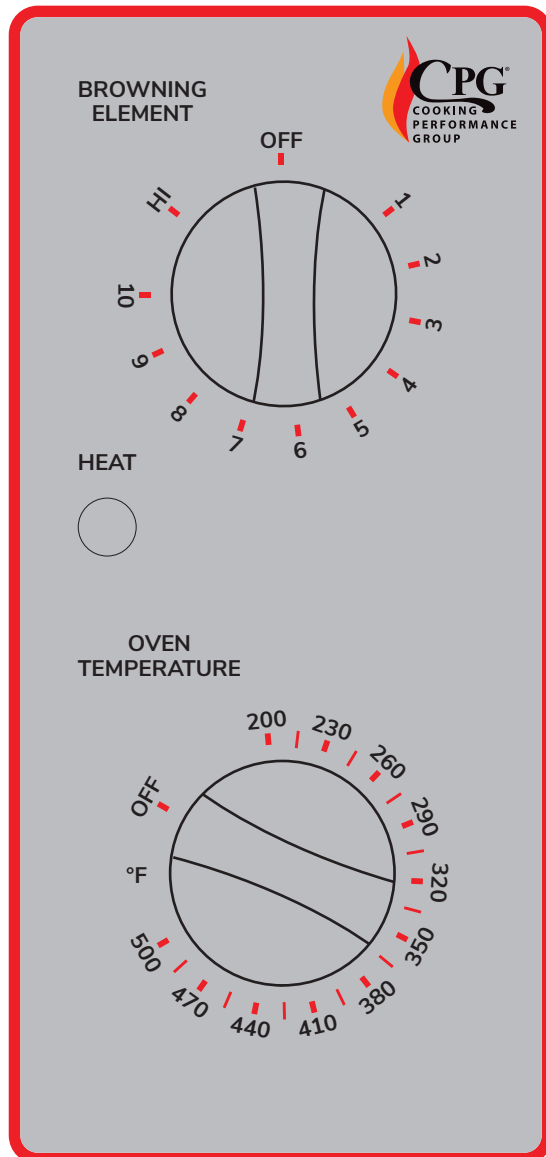
## **LONG TERM STORAGE**

After using and cleaning the equipment, store it in a dry place, preferably covered, to protect it from dust and maintain its longevity.

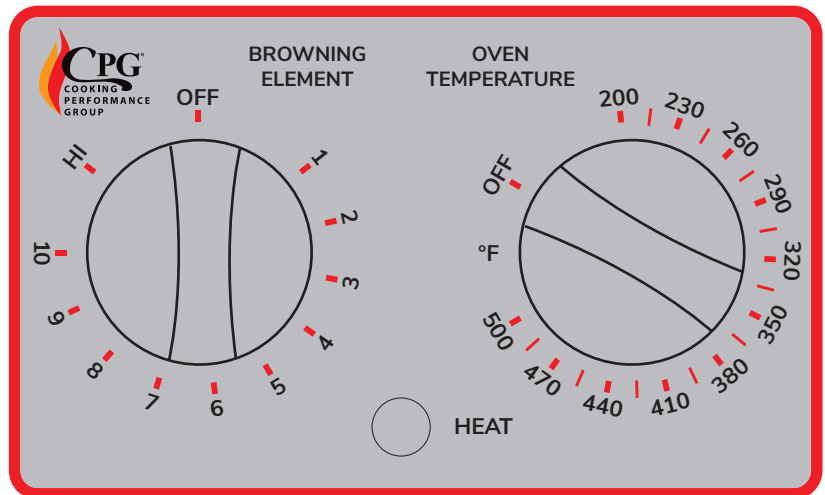
## Control Panels

### CONTROL LAYOUTS

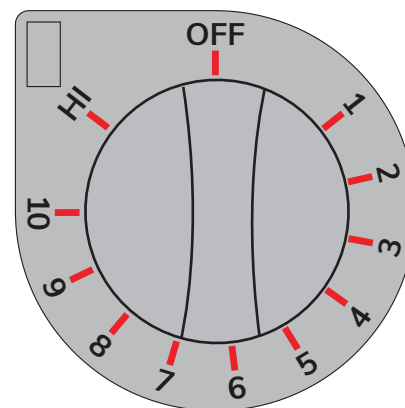
#### 36" Model Oven Controls



#### 24" and 60" Models Oven Controls



#### Burner Knob (All Models)





## Maintenance

### Regular Cleaning

#### DAILY WIPE

**PURPOSE:** To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

- Turn off the machine and ensure it is fully deenergized.
- Remove any remaining food parts.
- Perform a complete cleaning process as outlined in the “Cleaning” section.
- Use a damp cloth to wipe down all exterior surfaces, including handles, sides, and door.
- Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

### Monthly Checks

#### INSPECT FOR WEAR

**PURPOSE:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

- Turn off the machine and ensure it is fully deenergized.
- Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
- Inspect all seals, gaskets, and hoses for signs of wear or leakage.
- Check the integrity of electrical cords and plug points.
- Examine taps, levers, and other manual components for ease of operation.
- Regularly inspect the hotplates and apply vegetable oil or a hotplate cosmetic for optimal performance.
- If any issues are detected, consult the “Troubleshooting” section or service provider for recommended actions or replacements.

### Professional Servicing

#### ANNUAL MAINTENANCE

**PURPOSE:** To ensure that specialized features like electrical components and temperature controls are working correctly.

- Schedule an annual service appointment with a certified technician who specializes in cold beverage equipment.
- The technician will perform a comprehensive inspection, checking electrical components and plumbing connections.
- Calibration tests may be performed to ensure optimal temperature and carbonation levels.
- Any worn-out or damaged parts will be replaced.
- Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.

## Troubleshooting

SYMPTOM	CAUSES	SOLUTIONS
Oven not heating.	No power to oven.	Check breaker is ON. Contact a certified and insured foodservice equipment technician.
	Doors are open.	Close the doors.
	Wiring malfunction.	Contact a certified and insured foodservice equipment technician.
	Thermostat malfunction.	Contact a certified and insured foodservice equipment technician.
	Oven has not finished preheating.	Allow oven to finish preheating.
Oven not reaching set temperature.	Failure of heating element.	Contact a certified and insured foodservice equipment technician.
	Range control knobs are set to OFF.	Set control knobs to ON.
Range tops not heating.	No power to range.	Check breaker is ON. Contact a certified and insured foodservice equipment technician.
	Wiring malfunction.	Contact a certified and insured foodservice equipment technician.
	Thermostat malfunction.	Contact a certified and insured foodservice equipment technician.