

Countertop Range



351RCPG12NL, 351RCPG24NL, 351RCPG36NL

REVISED 11/2024

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.

Contents

Safety Precautions	2
Parts List & Diagram	3-4

Safety Precautions

CAUTION:

Failure to comply with the following operation instructions could lead to potential hazards and/or unsafe practice and could result in injury and damage to product and property.

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.
- This product is intended for commercial use only. Not for residential use.

WARNING:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service, or maintenance could lead to property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing CPG equipment. This manual must be retained for future reference.
- A factory authorized agent must handle all maintenance and repair.

GAS PRESSURE:

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI (3.45 kPa).

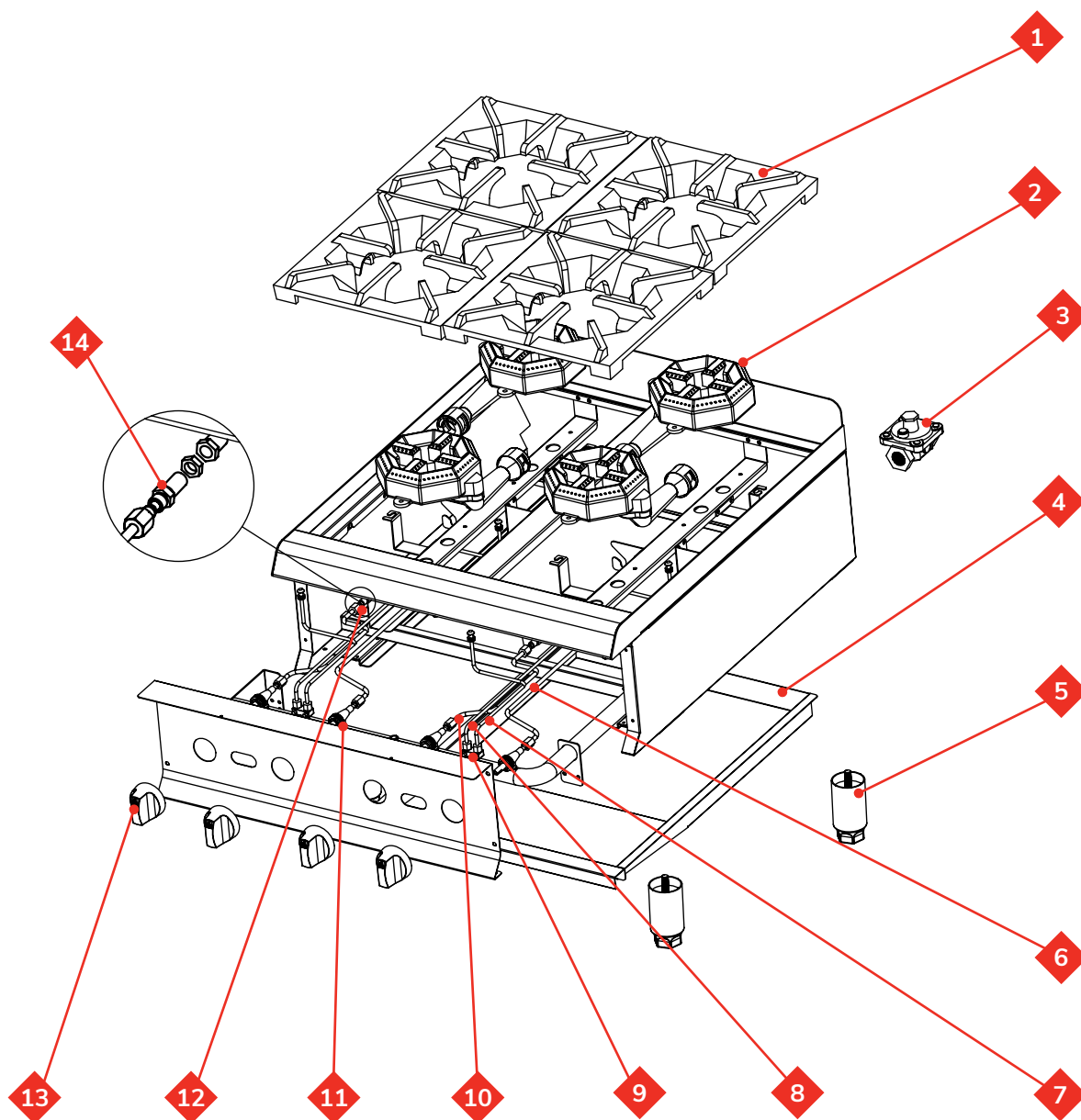


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Conforms to ANSI STD Z83.11 GAS food service equipment
Conforms to NSF/ANSI STD 4

Parts Diagram



Parts Manual



#	Description	Item Number	Quantity Per Model		
			351RCPG12NL	351RCPG24NL	351RCPG36NL
1	Trivet	3511015096	2	4	6
2	Burner	3511015025	2	4	6
3	Pressure Regulator	3511069501	1	1	1
4a	Grease Tray for 12"	3511029410	1	-	-
4b	Grease Tray for 24"	3511029318	-	1	-
4c	Grease Tray for 36"	3511029365	-	-	1
5	Adjustable Foot	3511005373	4	4	4
6	Front Main Burner Pipe Assembly	3511472181	1	2	3
7	Front Pilot Pipe Assembly	3511472180	1	2	3
8	Rear Pilot Pipe Assembly	3511472179	1	2	3
9	Pilot Valve Dual	3511068508	1	2	3
10	Rear Main Pipe Assembly	3511472182	1	2	3
11	Control Valve	3511068502	2	4	6
12a	#46 Orifice - Natural Gas	3511068646	2	4	6
12b	#54 Orifice - Liquid Propane	3511068654	2	4	6
13	Dial	3511473191	2	4	6
14	Connector	3511005184	2	4	6