

## Gas Countertop Charbroilers

Radiant Models



351CRCPG15NL, 351CRCPG24NL, 351CRCPG36NL, 351CRCPG48NL, 351CRCPG60NL,  
351CRCPG72NL

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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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## 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 shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI (3.45 kPa).



Intertek  
3182799  
Conforms to ANSI STD Z83.11b-2009 (R2011)  
Conforms to CSA STD 1.8b-2009 (R2011) NSF Tested by ETL

# Parts Manual



Key	Item Number	Qty	Description
1	351CRCPG15	1	Cast Iron Top Grate 3511015028
	351CRCPG15	2	
	351CRCPG24	4	
	351CRCPG36	6	
	351CRCPG48	8	
	351CRCPG60NL	10	
	351CRCPG72NL	12	
2	351CRCPG15	2	Radiant 3511015048
	351CRCPG24	4	
	351CRCPG36	6	
	351CRCPG48	8	
	351CRCPG60NL	10	
	351CRCPG72NL	12	
3	351CRCPG15	1	Regulator 3511069501
	351CRCPG24	1	
	351CRCPG36	1	
	351CRCPG48	1	
	351CRCPG60NL	1	
	351CRCPG72NL	1	
4	351CRCPG15	1	Burner 3511470672
	351CRCPG24	2	
	351CRCPG36	3	
	351CRCPG48	4	
	351CRCPG60NL	5	
	351CRCPG72NL	6	
5	351CRCPG15	4	Foot 3511005373
	351CRCPG24	4	
	351CRCPG36	4	
	351CRCPG48	4	
	351CRCPG60NL	6	
	351CRCPG72NL	6	
6	351CRCPG15	1	Grease Tray 3511029395(15") 3511029318(24"&48") 3511029365(36") 3511030891(60") 3511030870(72")
	351CRCPG24	1	
	351CRCPG36	1	
	351CRCPG48	2	
	351CRCPG60NL	2	
	351CRCPG72NL	2	
7	351CRCPG15	1	Pilot Pipe 3511472152
	351CRCPG24	2	
	351CRCPG36	3	
	351CRCPG48	4	
	351CRCPG60NL	5	
	351CRCPG72NL	6	

# Parts Manual



Key	Item Number	Qty	Description
8	351CRCPG15	1	Pilot Valve 3511068509
	351CRCPG24	2	
	351CRCPG36	3	
	351CRCPG48	4	
	351CRCPG60NL	5	
	351CRCPG72NL	6	
9	351CRCPG15	1	Valve 3511068502
	351CRCPG24	2	
	351CRCPG36	3	
	351CRCPG48	4	
	351CRCPG60NL	5	
	351CRCPG72NL	6	
10	351CRCPG15	1	Dial 3511473191
	351CRCPG24	2	
	351CRCPG36	3	
	351CRCPG48	4	
	351CRCPG60NL	5	
	351CRCPG72NL	6	
11	351CRCPG15	1	Orifice Natural Gas 3511068636
	351CRCPG24	2	
	351CRCPG36	3	
	351CRCPG48	4	
	351CRCPG60NL	5	
	351CRCPG72NL	6	
	351CRCPG15	1	Orifice Liquid Propane 3511068649
	351CRCPG24	2	
	351CRCPG36	3	
	351CRCPG48	4	
	351CRCPG60NL	5	
	351CRCPG72NL	6	

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