



USER MANUAL

Fryers



REVISED 06/2021



Intertek Intertek
3182799

FRYER MODELS:
351FCPG15L, 351FCPG15N, 351FCPG30L, 351FCPG30N

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. When used as intended and with proper care and maintenance, you will experience years of reliable operation from your Cooking Performance Group equipment. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review.

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FEATURES AND SPECIFICATIONS

- Stainless steel construction
- Heavy-duty durable access door
- Stainless steel burners
- Piezo ignition and pilot light
- Heavy-duty adjustable feet
- Flame failure device system
- Stainless steel tube style tank
- Heavy-duty chrome plated fryer basket with cool-grip handle

ITEM #	DIMENSIONS (W x D x H)	# OF BURNERS	POWER	WORK PRESSURE (LN.W.C)
351FCPG15N	11" x 29" x 26.8"	2	26,500 BTU	4
351FCPG15L	11" x 29" x 26.8"	2	26,500 BTU	10
351FCPG30N	17" x 29" x 26.8"	4	53,000 BTU	4
351FCPG30L	17" x 29" x 26.8"	4	53,000 BTU	10

NOTE: Depth DOES NOT include regulator (3.25") size.

SAFETY PRECAUTIONS

CAUTION: Potential hazard or unsafe practice could result in minor or moderate injury or product or property damage.

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 appliance.
- 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.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.
- A factory authorized agent should handle all maintenance and repair. Prior to conducting any maintenance or repair work contact an authorized service agency.

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).

SERIAL PLATE

NOTE: The serial plate is located on the inside of the unit.



<p>Made in China Item # 351FCPG15N Model # CF15-NG COUNTERTOP FRYER 15LB. Total BTU: 26,500 Gas Type: Natural Gas Manifold Pressure: 4" WC Orifice Size: # 54 CLEARANCE REQUIREMENTS: Combustible Sides: 6" Combustible Back: 6" Serial # 10101010101 Conforms to ANSI STD Z83.11-2016 and certified to CSA 1.8 STD-2016 Conforms to NSF / ANSI STD. 4</p>	 <p>Lancaster, Pennsylvania</p>	 <p>Intertek 3182799</p>	 <p>Intertek</p>
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INSTALLATION INSTRUCTIONS

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY. *DO NOT INSTALL NEAR ANY COMBUSTIBLE SURFACES.*

Combustible Clearance Requirements: 6" sides, 6" back, 4" floor

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE:

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (ie: driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by an authorized service agency. If you have questions concerning the installation, operation, maintenance or service of your equipment, visit CPG's website at www.CookingPerformanceGroup.com.

Make sure that the floor where you plan to locate the fryer is capable of supporting its weight along with any accessories. Adequate clearance should be provided for proper operation and servicing. Level the fryer once you've uncrated it in your facility using the adjustable feet.

Proper ventilation is crucial to safe and optimum performance. Ensure that the oven is installed underneath a ventilation hood according to all applicable local and national codes. Keep adequate clearance for air openings into the combustion chamber.

/// LIGHTING INSTRUCTIONS

CPG Fryers are furnished with a Gas Control Safety Valve system. It is recommended that the following steps be followed to ensure safe and optimal operation of your new CPG Fryer.

BEFORE LIGHTING PILOT AND BURNERS:

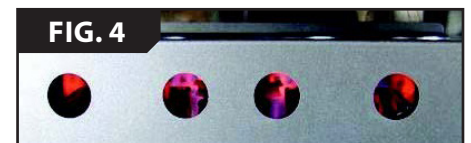
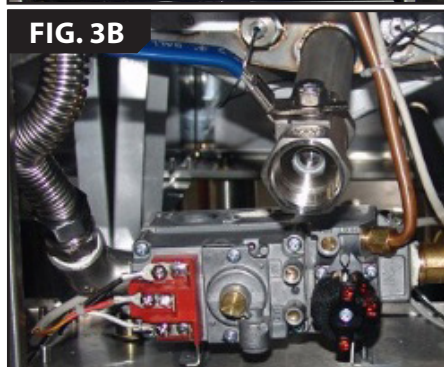
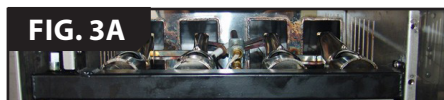
Fill the fat tank approximately $\frac{3}{4}$ " below the full line with a proper frying compound prior to lighting the pilot. By filling the tank $\frac{3}{4}$ " below the full line, the tank is provided sufficient space to allow for the frying compound to expand during the preheating phase. Provided frying compound would expand above the full line, the frying compound may overflow out of the tank during the cooking process.

By adding frying compound in the fry tank prior to lighting the pilot or burner(s), it ensures that the unit will not be damaged. Provided the above step is not followed, your CPG Fryer could be permanently damaged.

/// OPERATING INSTRUCTIONS

CPG Fryers are furnished with a Gas Control Safety Valve system. It is recommended that the following steps be followed to ensure safe and optimal operation of your new CPG Fryer.

1. Ensure gas control valve dial is turned to the "OFF" position. (Fig. 1)
2. Ensure thermostat dial is in the "OFF" position. (Fig. 2)
3. Turn gas control valve dial to "Pilot" position and hold. Engage pilot ignition button. In order to drain any air within the gas pipe system, for initial use, hold the Valve dial in the "Pilot" position for approximately 5-7 minutes until the pilot is lit. Should the Gas Fryer pilot light not ignite, safely hold an ignition source (i.e. match) toward the pilot. When the flame has been established, safely remove the Ignition source. (Fig. 3A-3B)
4. Turn gas control valve dial to "ON" position. Using the thermostat dial, set the desired temperature. Monitoring flame status can be done with ease via through the panel featuring circular holes. (Fig. 4)



/// OPERATING INSTRUCTIONS (CONTINUED)

DRAINING OIL:

5. A drain extension pipe is affixed to the inside of the main door for ease of draining process.

STEPS:

1. Thread drain extension pipe into main drain valve.
2. Firmly secure drain extension pipe to the drain valve – do not over tighten.
3. Using the blue handle/lever, slowly rotate the valve to the “ON” position.
4. Slowly release oil from drain valve.



Each burner is lit from a constantly burning pilot. By rotating the thermostat to the desired temperature, your CPG Fryer becomes an active, in-service unit.

/// CLEANING & MAINTENANCE

INITIAL CLEANING:

Thoroughly clean your new CPG Fryer before its first usage. It is strongly recommended that you clean and remove the protective oil from the bright parts and interior of tank with a solution of washing soda or other grease dissolving product.

DAILY CLEANING:

Frequency of cleaning should depend on load conditions. Set a definite cleaning schedule corresponding to how hard your CPG Fryer is used. It is recommended that cleaning

STEPS:

1. Always **TURN UNIT OFF** and allow to cool completely before cleaning.
2. Never clean unit by immersing in water.
3. Drain frying compound into a clean container.
4. Verify that no compound remains in tank.

NOTE: If the tank is left empty for more than 2 minutes, ensure that the pilot light is shut off. Provided this step is not executed, the fryer tank could be permanently damaged.

5. Add water up to the **MAX** line.
6. Add approved food grade cleaner and follow cleaner instructions.

/// CLEANING & MAINTENANCE (CONTINUED)

7. Adjust thermostat to 250°F.
8. Allow the heating unit bring the solution to a boil.
NOTE: Boil long enough to loosen or dissolve all varnish or carbon deposit. This process should take approximately 30 minutes to complete.
9. Turn unit to the **OFF** position, and be sure that pilot light is turned.
10. If necessary, clean thermostat probes using a long-handled fiber or plastic brush and mild soap solution.
11. Rinse with clean water to remove all cleaning mixture.
12. Rinse inside of the tank using 2 cups of vinegar.
13. Rinse with clean water until vinegar odor is eliminated.
NOTE: Fry tank must be thoroughly rinsed, as even a trace of cleaner left inside the tank will likely contaminate frying compound.
14. Clean and dry thoroughly.
15. Insert frying compound, or fully cover the tank if frying compound will not be added at this time.
16. Clean all exterior surfaces of unit on a regular basis with a clean, damp cloth.
NOTE: Thin films of oil subjected to frying temperatures could quickly form into a gummy, tough-to-remove formation. In order to avoid such gummy formations, clean the surfaces on a regular basis.
17. To remove discolorations or oil film, a non-abrasive cleaner may be used cautiously.

CAUTION: Clean fryer regulator monthly. Be sure that vent opening is fully-opened and unobstructed. Failure to do so will cause negative variations in pressure. Additionally, the unit will not perform optimally, and it could shorten the longevity of the unit.

OVERNIGHT SHUTDOWN:

Turn the temperature control knob to the **OFF** position. Or turn the Off/Pilot/On valve control to Pilot if you prefer not to change temperature setting. The pilot flame independently will keep the frying compound temperature to 130-145°F when not under any load. This will shorten the preheat time when unit is turned back to the **ON** position.

EXTENDED SHUTDOWN (4 DAYS OR LONGER):

STEPS:

1. Turn temperature control knob to **OFF** position.
2. Turn Off/Pilot/On valve control knob to **OFF** position.
3. Turn manual control valve under unit to **OFF** position.
4. Turn supply valve to **OFF** position (not supplied by CPG).
NOTE: The entire flue duct opening, located on the top rear of unit, must be left uncovered indefinitely.

RECOMMENDED CLEANING AGENT



FORMULA-D

Attack tough grease, oil, and carbon with this ready-to-use carbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods, and a wide variety of other surfaces.

/// CLEANING & MAINTENANCE (CONTINUED)

FILLING FRY TANK:

CAUTION: Never light pilot or turn burners on with empty tank.

STEPS:

1. Fill fry tank approximately 3/4" below full line.

NOTE: Frying compound will expand as it is heated. Heat fry compound to 375° F for 20 minutes, then check frying compound level. Add or decrease amount of frying compound so as to ensure that it lines up with the full line.

2. When using solid frying compound, insert enough compound into fry tank so at least half or more of the tank has frying compound. Then set the temperature to 200° F on dial and allow frying compound to liquefy. Add if necessary to adjust compound level.
3. Filter frying compound frequently, daily.
4. Skim-out food particles frequently with a strainer/skimmer.
5. Add at least 15% (of fry tank capacity) of fresh frying compound daily without overloading tank. If 15% of frying compound is not used daily, remove necessary frying compound to permit adding 15% of fresh compound daily.
6. Do not overload fry baskets. This could result in longer recovery time, longer cook time, and compound absorption into food product.
7. Prepare the food properly.
8. Keep salt out of frying compound. Do not salt foods with the basket above fryer.
9. Ensure quality thermostat operation by checking frying compound temperature with a reliable frying thermometer. Temperature of compound should be comparable to thermostat setting.
10. Ensure that the fry tank and thermo-probes remain clean at all times.

THERMOSTAT CALIBRATION:

The fryer control on your CPG Fryer is factory calibrated to ensure optimal cooking performance. Provided cooking results indicate the unit is not maintaining correct temperatures, consult an authorized service agency.

/// TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Excessive & Premature Foaming	Contamination of fryer compound. (Due to salt or other foreign material)	Replace frying compound.
	Inadequate frying compound turnover.	Replace frying compound.
	Overloading fryer.	Replace food product.
	Frying temperature too high/overheating.	Adjust fryer temperature.
Greasy food/excessive frying compound absorption	Improper preparation of food.	Replace food product.
	Inadequate frying compound turnover.	Replace frying compound.
	High moisture content in food being fried.	Check the product for over-moisture saturation or replace product.
	Overloading fryer.	Replace food product.
	Frying temperature too low/under-heating.	Adjust fryer temperature.
Objectionable odor or flavor of frying compound	Contamination of fryer compound. (Due to salt or other foreign material)	Replace frying compound.
	Inadequate frying compound turnover.	Replace frying compound.
	High moisture content in food being fried.	Check the product for over-moisture saturation or replace product.
Objectionable flavor of fried food	Improper preparation of food.	Replace food product.
	Inadequate frying compound turnover.	Replace frying compound.
	High moisture content in food being fried.	Check the product for over-moisture saturation or replace product.
Excessive smoking of frying compound	Contamination of fryer compound. (Due to salt or other foreign material)	Replace frying compound.
	Improper preparation of food.	Replace food product.
	Inadequate frying compound turnover.	Replace frying compound.
	Frying temperature too high/overheating.	Adjust frying temperature.
Excessive darkening of frying compound	Contamination of fryer compound. (Due to salt or other foreign material)	Replace frying compound.
	Improper preparation of food.	Replace food product.
	Inadequate frying compound turnover.	Replace frying compound.
	Frying temperature too high/overheating.	Adjust fryer temperature.
Frying compound won't hold heat	Improper preparation of food.	Replace food product.
	High moisture content in food being fried.	Check the product for over-moisture saturation or replace product.
	Overloading fryer.	Reduce food product.
	Frying temperature too low/under-heating	Adjust fryer temperature.

/// TROUBLESHOOTING (CONTINUED)

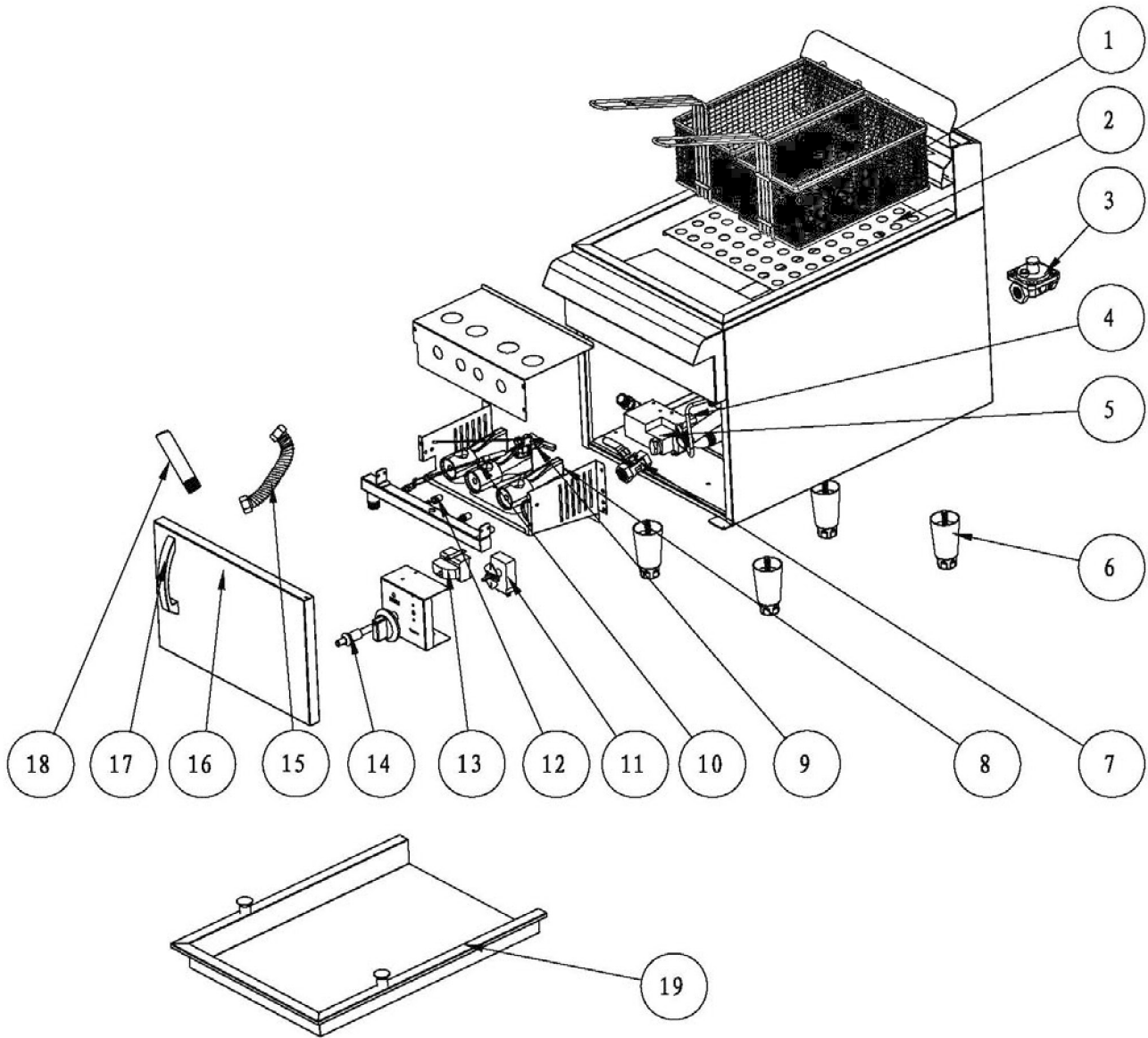
PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Food crust color not brown	Improper preparation of food.	Replace food product.
	High moisture content in food being fried.	Check the product for over-moisture saturation or replace product.
	Overloading fryer.	Reduce product.
	Frying temperature too low/under-heating	Adjust fryer temperature.
Rapid breakdown of frying compound	Contamination of fryer compound. (Due to salt or other foreign material)	Replace frying compound.
	Improper preparation of food.	Replace food product.
	High moisture content in food being fried.	Check the product for over-moisture saturation or replace product.
	Frying temperature too high/overheating.	Adjust fryer temperature.

NOTICE: The above examples are provided for your reference. Provided a failure occurs, stop using, and consult an authorized service agency. All maintenance should be done after the power supply and gas supply are shut off.

PARTS DIAGRAM

#	DESCRIPTION	MODEL	CODE	QTY
1	BASKET	CF15-NG / CF15-LPG	01.02.1005190	1
		CF30-NG / CF30-LPG		2
2	FILTER PANEL	CF15-NG / CF15-LPG	01.05.1026472	1
		CF30-NG / CF30-LPG	01.05.1026210	
3	REGULATOR 6"-NAT OR 10"-LP, 3/4"-PT	CF15-NG / CF15-LPG	01.22.1069501	1
		CF30-NG / CF30-LPG		
4	PILOT PIPE (WITH SLEEVE)	CF15-NG / CF15-LPG	01.02.1005201	1
			01.18.1067454	
		CF30-NG / CF30-LPG	01.02.1005197	
			01.18.1067454	
5	GAS SAFETY CONTROL VALVE	CF15-NG / CF15-LPG	06.05.1470654	1
		CF30-NG / CF30-LPG	06.05.1470674	
6	ADJUSTABLE FOOT	CF15-NG / CF15-LPG	01.02.1005373	4
		CF30-NG / CF30-LPG		
7	VALVE, OIL DRAIN	CF15-NG / CF15-LPG	01.20.1068677	1
		CF30-NG / CF30-LPG		
8	BURNER	CF15-NG / CF15-LPG	06.05.1470489	2
		CF30-NG / CF30-LPG		4
9	FLAME DEVICE SYSTEM	CF15-NG / CF15-LPG	01.21.1069001	1
		CF30-NG / CF30-LPG	01.21.1069003	
10	THERMOPILE	CF15-NG / CF15-LPG	03.11.1250027	1
		CF30-NG / CF30-LPG		
11	GAS THERMOSTAT	CF15-NG / CF15-LPG	03.05.1220047	1
		CF30-NG / CF30-LPG		
12	ORIFICE #51 NG	CF15-NG / CF30-NG	01.20.1068651	2
				4
	ORIFICE #58 LPG	CF15-LPG / CF30-LPG	01.20.1068658	2
				4
13	LC SERIES LIMIT CONTROL	CF15-NG / CF15-LPG	03.99.1290101	1
		CF30-NG / CF30-LPG		
14	PIEZO IGNITER	CF15-NG / CF15-LPG	03.99.1290152	1
		CF30-NG / CF30-LPG		
15	BELLOWS	CF15-NG / CF15-LPG	01.02.1005117	1
		CF30-NG / CF30-LPG		
16	DOOR	CF15-NG / CF15-LPG	06.05.1470658	1
		CF30-NG / CF30-LPG	06.05.1470653	
17	DOOR HANDLE	CF15-NG / CF15-LPG	01.02.1005070	1
		CF30-NG / CF30-LPG		
18	OIL DRAIN PIPE	CF15-NG / CF15-LPG	01.02.1005195	1
		CF30-NG / CF30-LPG	06.05.1470653	
19	COVER (OPTIONAL ACCESSORIES)	CF15-NG / CF15-LPG	06.05.1470668	1
		CF30-NG / CF30-LPG	06.05.1470669	

//// PARTS DIAGRAM (CONTINUED)



/// 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.

For Warranty Inquiries or Service:

This warranty is only valid on equipment purchased from an authorized dealer. A list of authorized dealers can be found at www.cookingperformancegroup.com. For warranty inquiries or to request service please call 888-713-7230. Please have the model number, serial number, and order number (if available) ready when calling.

To register your CPG equipment, visit: www.CookingPerformanceGroup.com/Warranty