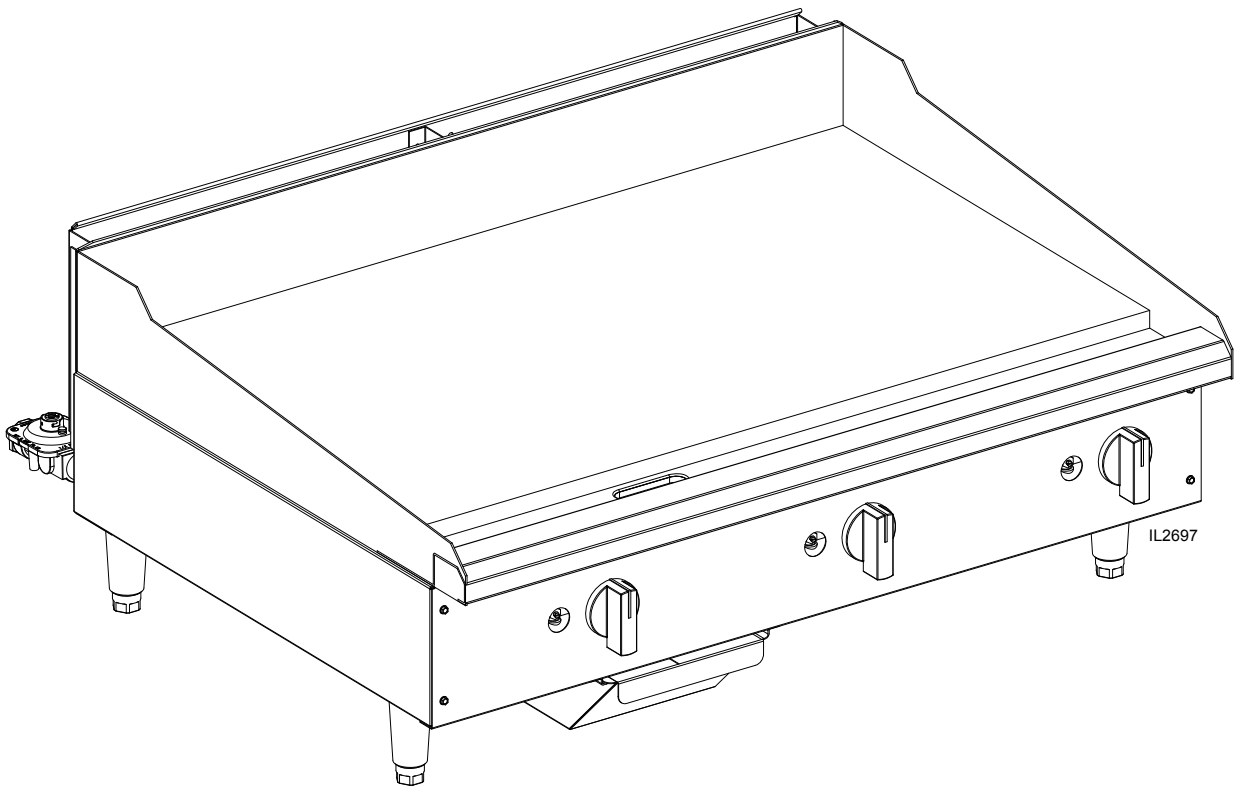


Central[®]

RESTAURANT PRODUCTS



GAS GRIDDLE

MODEL
CPGM24, CPGM36, CPGM48

Installation, Operation & Parts Manual

2M-Z17577 Rev. A 06-2019

SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.



RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star International Holdings Inc., Company exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____

Serial No. _____

Voltage _____

Purchase Date _____

Authorized Service Agent Listing

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com

Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

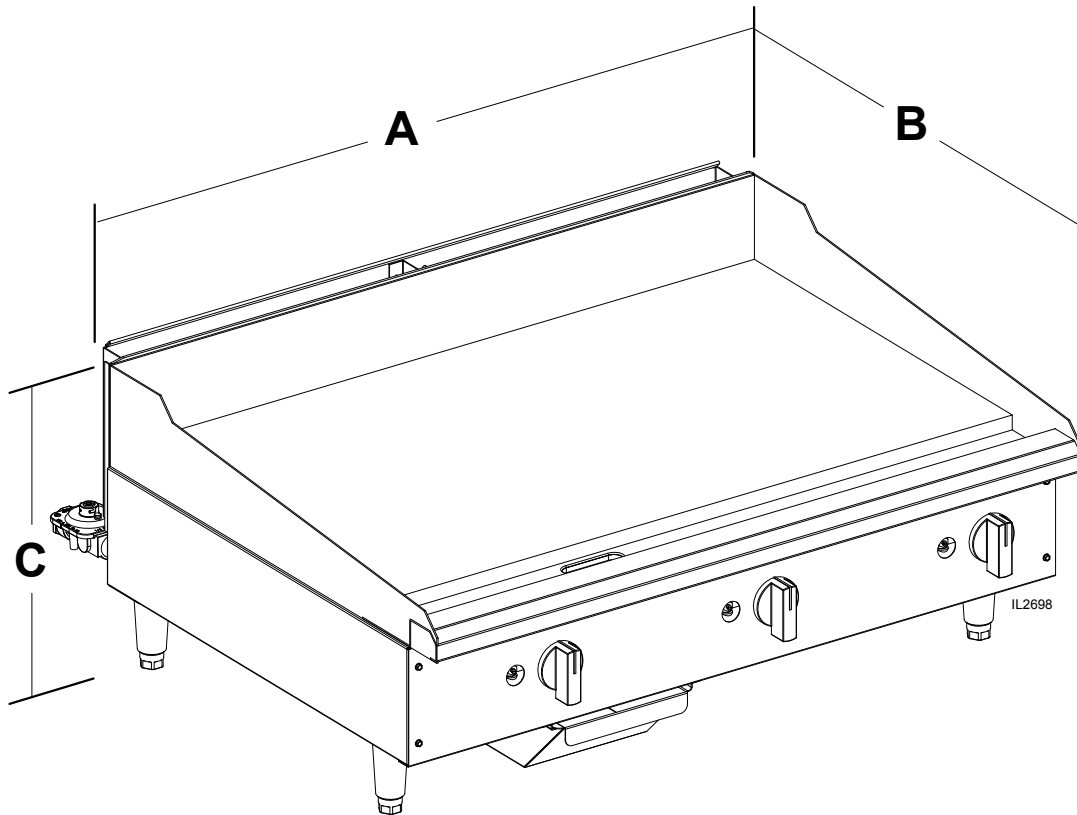
Telephone: (800) 264-7827

Fax: (314) 781-2714

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star International Holdings Inc., Company
265 Hobson St.
Smithville, TN 37166
U.S.A



Central Products Gas Manual Griddles Specifications									
Model No	Dimensions			Controls	BTU	Cooking Surface	Plate Thickness	Approximate Weight	
	A	B	C					Installed	Shipping
CPGM24	24" (61.0 cm)	29" (73.7 cm)	15 1/2" (39.4 cm)	2	40,000	498 sq in	3/4"	165 lbs	175 lbs
CPGM36	36" (91.4 cm)			3	60,000	747 sq in		247 lbs	262 lbs
CPGM48	48" (121.9 cm)			4	80,000	996 sq in		330 lbs	350 lbs

- Manual control with standing pilot for the budget-minded operator and experienced chefs who prefer the "feel" of a manual control.
- Available in 24", 36" and 48" widths to meet your space and volume requirements.
- Ultra-smooth 3/4" thick polished steel plate for superior heat distribution, fast recovery and energy efficient operation.
- Custom designed 20,000 BTU aluminized steel U-shaped burner every 12" of cooking surface provide even heat distribution
- Heavy-duty body construction with stainless steel front, bull nose and 4-1/2" high tapered splash guard.
- Spatula wide 3-1/4" front grease trough and grease chute for easier cleaning.
- Large 4-1/2 quart stainless steel grease drawer.
- Gas convertible in the field with conversion kit supplied. Units are shipped Natural Gas.
- Heavy-duty 4" adjustable legs to fit your countertop line-up requirements.



GENERAL INSTALLATION DATA

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

The Gusto model griddles are equipped for use with the types of gas specified on the nameplate.

All units are shipped from the factory for use with natural gas. The unit can easily be converted for use on propane gas: See propane gas.

-IMPORTANT-

The installation of the Appliance should conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.



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.

For your safety, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the appliance area clear and free from combustibles.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45KPA).

This appliance and its pressure regulator 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 1/2 PSIG (3.45KPA). For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.



For your safety, if you smell gas -

1. Do not touch electrical switches.
2. Extinguish any open flame.
3. Immediately call your gas company.

KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.

CLEARANCE

For use on non-combustible countertops only.

Combustible and non-combustible material must be at least 48" (120cm) from the top of the appliance and 6" (150mm) from the sides and back. Adequate clearance should also be provided for proper operation and servicing.

AIR SUPPLY

Make certain not to obstruct the flow of combustion and ventilation air. Provisions for adequate air supply must be furnished. The legs supplied with the unit must be installed. Make certain that air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

EXHAUST CANOPY

It is essential that facilities be provided over the griddle to carry off fumes and gases. However, the unit should not be directly connected to a flue or stack.

LEVELING UNIT

This griddle is supplied with (4) feet which must be screwed into the legs attached to the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate and perfect lineup with other units. After the griddle is in its final position, adjust the legs to create 1/8 inch slant from back to front on the griddle plate. This will allow grease to run into the grease gutter and provide the proper combustion air for the burners.

DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.

GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of LP gases.

WARNING: Any loose dirt or metal particles which are allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from loose dirt.

GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each griddle. It should be connected to the inlet pipe at the rear of the unit. The gas supply line is then connected to it. It is shipped set for 6" (15.24cm) water column manifold pressure for use with natural gas.

MANUAL SHUT-OFF VALVE

A manual shut-off valve should be installed upstream from the union and within 6 feet (1.829m) of this appliance.

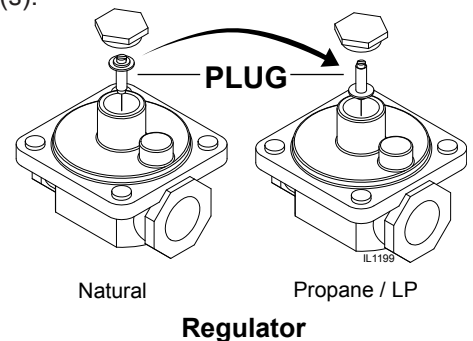
GAS CONVERSION

This griddle is equipped with fixed orifice hoods and is shipped from the factory for use on either natural or LP gas. To convert to propane gas, install the burner orifice hoods, located in the grease drawer, (NAT orifices are not included) as follows:

1. Remove front panel by removing screws located on the front and the bottom.
2. Remove the burner(s) from the orifice hood(s). This is accomplished by removing the burner mounting screw(s) and sliding the burner(s) off the hood(s).
3. Remove natural gas orifice hood(s) and install the propane hood(s) furnished.
4. Reinstall burner(s).

Note: CPGM series grills use a #47 drill orifice for natural gas and a #55 drill orifice for propane.

5. Reinstall front panel.
6. Remove the slotted, or hex-threaded, plug from the pressure regulator. Invert the plug and re-install. The letters "LP or NAT" should now be visible on the plug. LP units the regulator is now set for 10" (25.4cm) water column, and NAT units the regulator is now set for 6" (15.24cm) water column.
7. For LP Gas, set manifold pressure to 10" (25.4cm) water column. A 1/8" pipe plug on the supply pipe can be removed for attaching a pressure gauge.



CONNECTING GAS SUPPLY LINE

The gas inlet of the griddle is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose shall be used in locating gas leakage. Matches, candle flame, or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

LIGHTING INSTRUCTIONS

When griddle is first lit, it will smoke until the preservation oils and impurities are burned off.

1. Turn off main valve to unit and wait 5 minutes to clear gas.
2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. Turn burner knobs to desired setting.
5. To turn burners off, turn knobs off.

NOTE: The griddles are equipped with standing pilots and should be lit immediately after the gas is turned on.

Pilot flames can be lit and observed through the front panel view ports. However, best access for lighting the pilot is from the bottom of the unit just behind the center wall.

PILOT LIGHT REGULATION

Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.

BURNER ADJUSTMENT

1. Remove the front panel.
2. Turn burner valve knob to "HI" position.
3. Close the air shutter on the front of the burner to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear and a hard blue flame is obtained. Repeat for all burners.

BURNER OPERATION

To ignite burners, turn burner valve knob to "HI" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of temperatures may be obtained by turning the burner valve knob to any position between high and low. For overnight shutdown, turn the valves to the "OFF" position.

SEASONING THE GRIDDLE HEATING SURFACE (NON-CHROMIUM SURFACES)

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using, and after each thorough scouring, season the griddle heating surface in the following manner:

1. Turn the temperature control dial to 350°F (174.9°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface 1/2 hour.
3. Remove excess oil and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another 1/2 hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

Even with careful seasoning food may, to some extent, stick to the griddle cooking surface until griddle plate is "broken in."

GREASE PAN

A grease pan is located at the front and can be removed for cleaning from the front. This pan should be checked and emptied when necessary.

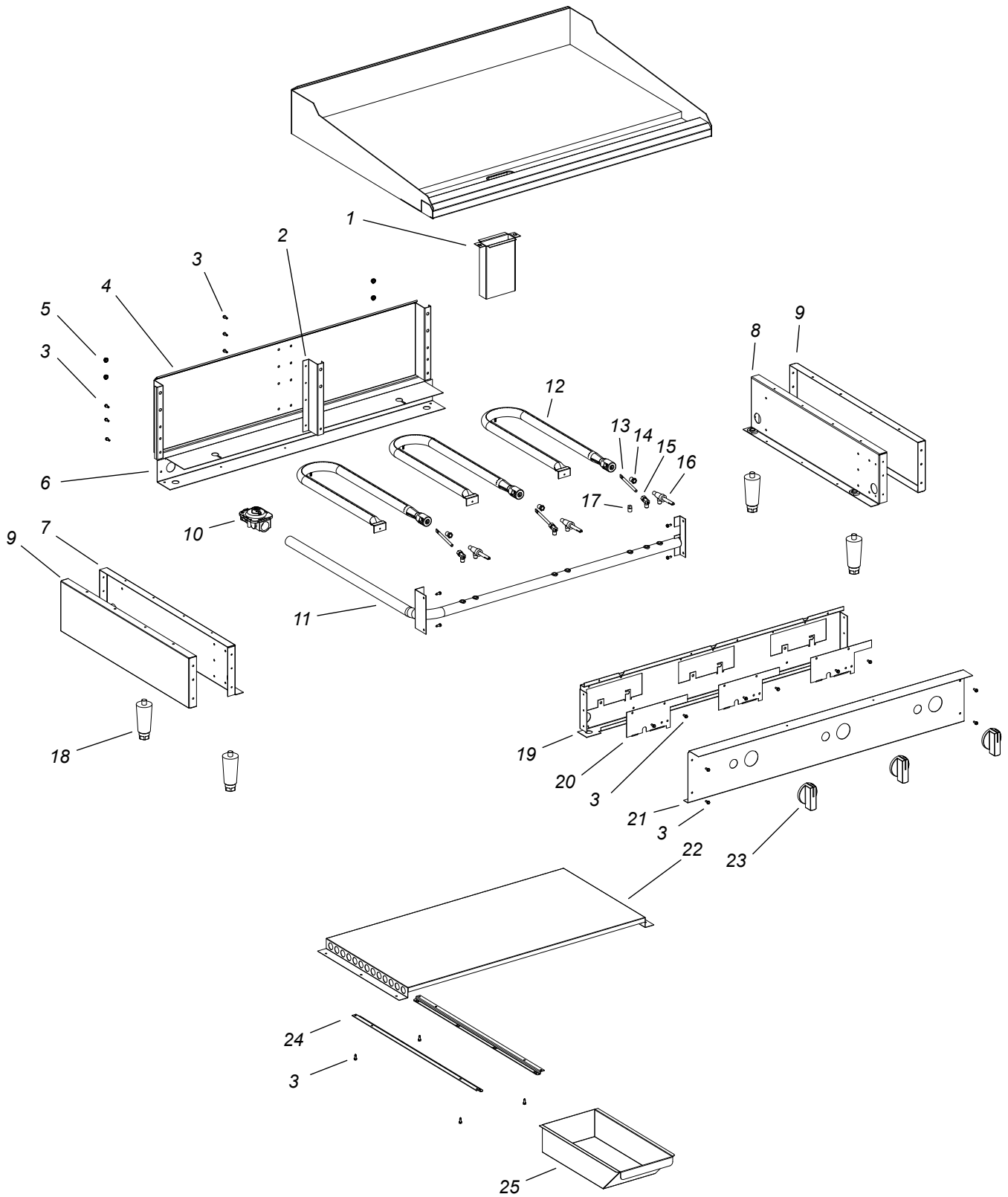
EXERCISE EXTREME CARE IN HANDLING THE GREASE PAN CONTAINING HOT GREASE.

GRIDDLE CARE (NON-CHROMIUM AREAS)



It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed:

1. After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on grease and food, the griddle should be thoroughly scoured and reseasoned. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.
2. Daily-use a clean cloth and good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawer is removed by pulling forward, up and out.



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RESTAURANT PRODUCTS

Model: CPGM Gas Manual Control Griddle

SK2704,

Rev. -

11/12/13

Model: Central Products Manual Gas Griddle				
Fig No.	Part Number	Description	Qty	Model
1	G3-624304		1	CPGM24, 36, 48
2	G5-Z4817	FLUE DIVIDER	1	CPGM36, 48
3	2C-8833	SCREW 8-18X1/2 HEX STL NP	44	CPGM24
			45	CPGM36
			58	CPGM48
4	G5-Z4812	FLUE 24"	1	CPGM24
	G5-Z4813	FLUE 36"		CPGM36
	G5-Z4814	FLUE 48"		CPGM48
5	2C-Z2893	NUT 10-24 HEX STL ZP	6	CPGM15, 24
			8	CPGM36, 48
6	G3-Z5953	REAR PANEL	1	CPGM24
	G3-Z5955			CPGM36
	G3-Z5957			CPGM48
7	G3-624302	LINER ASSY LEFT	1	CPGM24
8	G3-624303	LINER ASSY RIGHT	1	CPGM24
9	G3-Z5945	SIDE PANEL LT/RT	2	CPGM24
10	2J-Z0792	REGULATOR	1	CPGM24
11	2K-Z5962	MANIFOLD	1	CPGM24
				CPGM36
				CPGM48
12	2F-Z5949	BURNER	2	CPGM24
			3	CPGM36
			4	CPGM48
13	2V-Z6647	PILOT TUBE CUT 4 1/4	2	CPGM24
			3	CPGM36
			4	CPGM48
14	2J-Y7216	HOOD BURNER #47 NAT	2	CPGM24
			3	CPGM36
			4	CPGM48
	2J-Y7250	ORIFICE #55 LP GRIDDLE	2	CPGM24
			3	CPGM36
			4	CPGM48
15	2V-6671	VALVE-LINCOLN BRASS#3817	2	CPGM24
			3	CPGM36
			4	CPGM48
16	2V-Y8832	VALVE-MANUAL GAS	2	CPGM24
			3	CPGM36
			4	CPGM48
17	2P-1453	PLUG-PIPE 1/8NPT SQ HD	1	CPGM24
18	2A-Z5942	FOOT, 1/2-13 X 4"L.	4	CPGM24
19	G3-Z5915	CENTER WALL	1	CPGM24
	G3-Z5925			CPGM36
	G3-Z5935			CPGM48

Model: Central Products Manual Gas Griddle				
Fig No.	Part Number	Description	Qty	Model
20	G3-Z5946	BURNER COVER GAS	2	CPGM24
			3	CPGM36
			4	CPGM48
21	G3-Z15867	FRONT PANEL	1	CPGM24
	G3-Z15868			CPGM36
	G3-Z15869			CPGM48
22	G3-Z5919	BAFFLE	1	CPGM24
	G3-Z5929			CPGM36
	G3-Z5939			CPGM48
23	2R-W498	KNOB-RED	2	CPGM24
			3	CPGM36
			4	CPGM48
24	G3-Z6036	DRAWER SLIDE	2	CPGM24
25	G3-Y7046	GREASE DRWR GRIDDLE	1	CPGM24

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