

INSTALLATION & OPERATION MANUAL

GAS RESTAURANT RANGES

CONNERTON

11990 Rivera Rd. Santa Fe Springs CA 90670



MODEL NUMBERS and BTU CONSUMPTION

CN-24-2-12G	1@ 25,000	2@32,000	1@18,000
CN-24-4	1@ 25,000	4@32,000	
CN-24-24G	1@ 25,000	2@18,000	
CN-36-2-24G	1@35,000	2@32,000	2@18,000
CN-36-4-12G	1@35,000	4@32,000	1@18,000
CN-36-6	1@35,000	6@32,000	
CN-36-36G	1@35,000	3@18,000	
CN-48-2-36G	1@35,000	2@32,000	3@18,000
CN-48-4-24G	1@35,000	4@32,000	2@18,000
CN-48-6-12G	1@35,000	6@32,000	1@18,000
CN-48-8	1@35,000	8@32,000	
CN-48-48G	1@35,000	4@18,000	
CN-60-2-48G	1@35,000	2@32,000	4@18,000
CN-60-4-36G	1@35,000	4@32,000	3@18,000
CN-60-6-24G	1@35,000	6@32,000	2@18,000
CN-60-8-12G	1@35,000	8@32,000	1@18,000
CN-60-10	1@35,000	10@32,000	
CN-72-4-48G	2@35,000	4@32,000	4@18,000
CN-72-6-36G	2@35,000	6@32,000	3@18,000
CN-72-8-24G	2@35,000	8@32,000	2@18,000
CN-72-10-12G	2@35,000	10@32,000	1@18,000
CN-72-12	2@35,000	12@32,000	

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST THIS INFORMATION IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

I IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

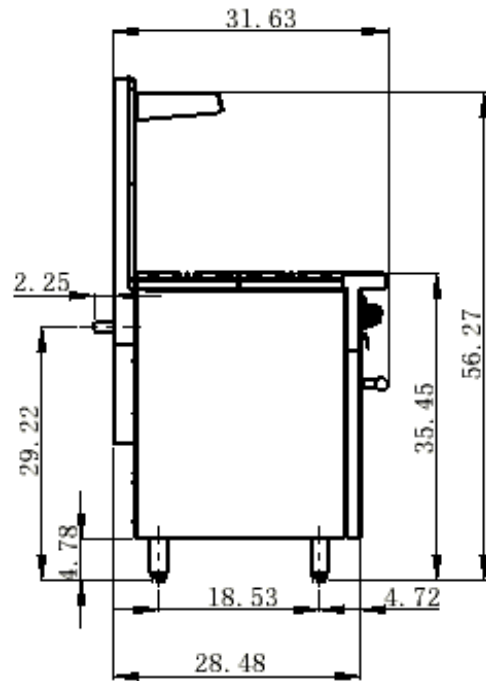
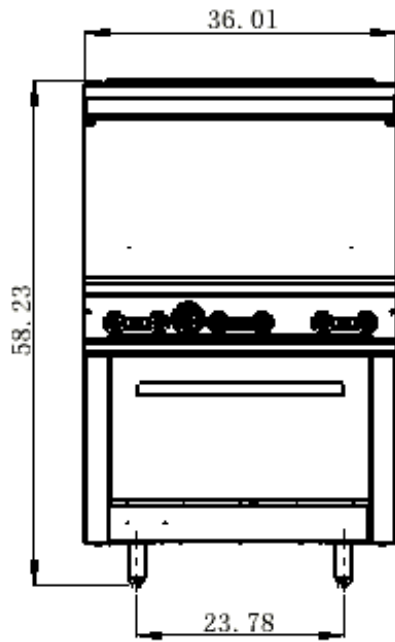
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

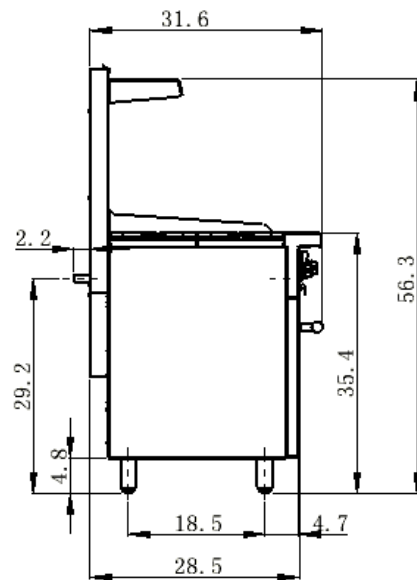
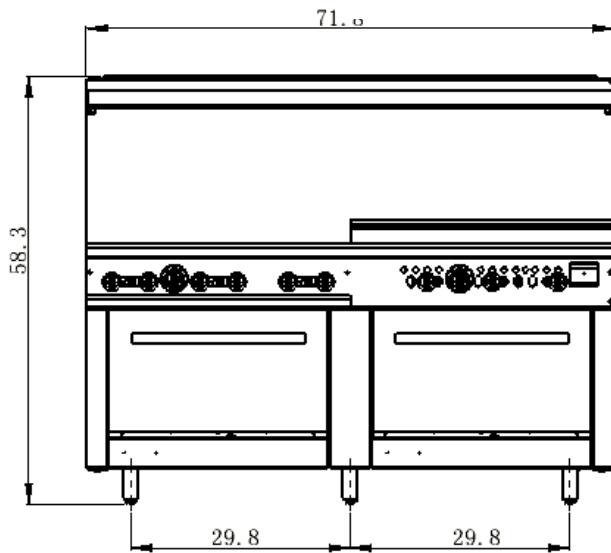
IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

GAS RESTAURANT RANGE MODELS



CN36



CN72

Installation, Operation and Care of GAS RESTAURANT RANGES

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

GENERAL

Connerton ranges and ovens are produced with quality workmanship and material. Proper installation, usage and maintenance of your range will result in many years of satisfactory performance.

Connerton suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

INSTALLATION

UNCRATING

This range was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery, upon acceptance of the shipment, Immediately after unpacking, check for possible shipping damage. If the range is found to be damaged, save the packaging material and contact the carrier within 5 days of delivery.

Uncrate unit carefully and place in a work-accessible area as near to its final installed position as possible. Remove all shipping/packing material, vinyl coating, and wood blocking.

Before installing, check the electrical service (*convection oven series ranges only*) and type of gas supply (*natural or propane*) to make sure they agree with the specifications on the rating plate located on the rear of the unit. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Connerton Company (714-547-9218) immediately.

LOCATION

The equipment area must be kept free and clear of combustible substances.

The range, when installed, must have a minimum clearance from combustible construction of 12" (304 mm) at the sides and 10" (253 mm) at the rear. Clearance from non-combustible construction is 0" at the sides and 6" (152 mm) at the rear.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 40" (1016 mm) is required.

The range must be installed so that the flow of combustion exhaust and/or make up air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to allow for proper combustion of the gas at the burners.

INSTALLATION CODES AND STANDARDS

Ranges must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI/Z223.1 (latest edition). Copies may be obtained from The American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.

NOTE: In the Commonwealth of Massachusetts,

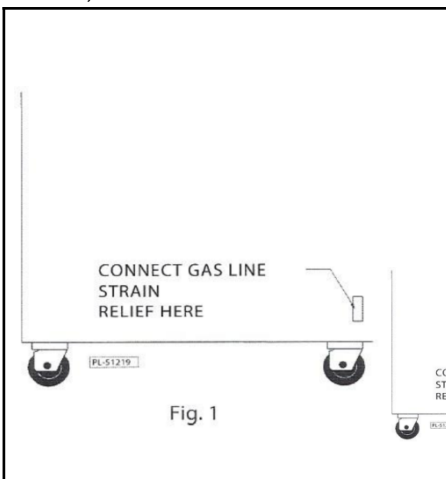
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means shall comply with 248 CMR.

3. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
4. *Vapor Removal From Cooking Equipment*, NFPA-96 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CSA B149.1 Natural Gas and Propane Installation Code.
3. CSA C22.1 Canadian Electric Code.
4. CSA C22.2 Canadian Electric Code.

The above are available from the Canadian Standard Association, 5060 Spectrum Way, Suite 100, Mississauga, Ontario, Canada L4W 5N6.



ASSEMBLY

Ranges Mounted on Casters

Ranges mounted on casters must use a flexible connector (**not supplied by Connerton**) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI-Z21.69 • CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI-Z21.41 • CSA 6.9. In addition, adequate means must be provided to limit movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit appliance movement. Attach the restraining device at the rear of the range as shown in Fig. 1.

If disconnection of the restraint is necessary, turn off the gas supply before disconnection. Reconnect this restraint prior to turning the gas supply on and returning the range to its installation position. Separate instructions for installing casters to the range are included with the casters.

Note: If the range is installed on casters and is moved for any reason, it is recommended that the range be releveled front to back and side to side.

BACKSPLASH

The standard Restaurant Range is equipped with a 23" (584 mm) high backsplash and shelf.

Remove the backsplash components from the crating materials.

1. Check the backsplash component parts to ensure that all the required parts for the backsplash installation have been obtained. (See Fig's. 8 .) If any parts are missing, contact your dealer or Connerton (714-547-9218) immediately.

2. Assemble the required components as shown in Fig's. 8 and 9.

3. Lift the assembly up, sliding the channels into the space provided at the rear of the range (*this may require two people*).

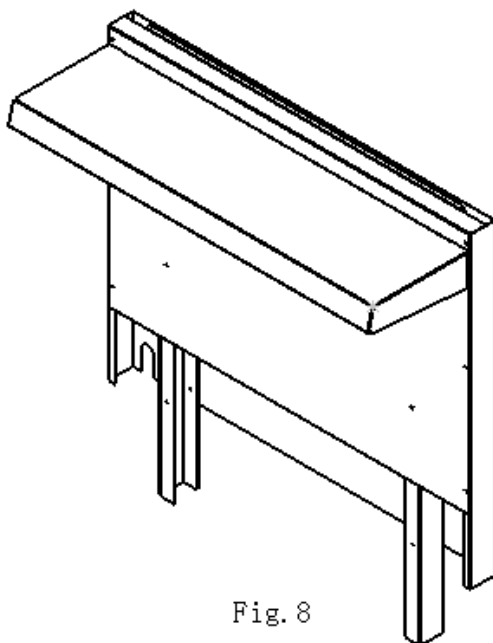


Fig. 8

LEVELING

Check the leveling of the range. Place a carpenter's level inside the oven cavity across the oven rack(s). Level front-to-back and side-to-side.

To adjust the leveling, tilt the range to one side and, using channel locks, unscrew the adjustable leg insert as required. Repeat this procedure as necessary for each leg.

**Casters for this range are of the non-adjustable type. Therefore, the floor must be level. If floor surface is not level, the range will experience cooking problems.

GAS CONNECTIONS

CAUTION: All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

Each range is factory-equipped for the type gas specified on the rating plate. The installation gas connection is a 3/4" (19 mm) 14 FPT ANSI schedule #40 standard pipe.

Connect gas supply. Make sure the pipes are clean and free of obstructions.

Codes require that a gas shutoff valve be installed in the gas line ahead of the range.

Standard ranges are equipped with fixed burner orifices which coincide with installation elevation and gas type.

Install the gas pressure regulator.

Before installing, ensure that regulator supplied agrees with rating plate gas supply.

As of 7/11/90, the gas pressure regulator is **NOT** factory installed. The regulator for this gas type is included with the range. This regulator must be field installed by a qualified installer.

Natural gas regulators are preset for 5" W.C. (Water Column) (.99 kPa); propane gas regulators for 10.0" W.C. (2.5 kPa)

1. Locate the 3/4" (19 mm) gas connection pipe extending from rear of range.
2. Cover pipe threads with leak sealant.
3. Screw regulator hand-tight onto pipe with regulator arrow pointing towards range body back (Fig. 15).
4. Using pipe wrench, tighten regulator securely in an upright position (Fig. 15).

The arrow on the regulator shows the direction of the gas flow (Fig. 15). The pressure regulator must be mounted horizontally to ensure proper preset outlet pressure. If the regulator is installed in any other position, the outlet pressure must be reset for proper operation.

A leak limiter is supplied with every regulator to allow excess gas pressure to escape. Do not obstruct leak limiter on gas pressure regulator, as obstruction may cause regulator to malfunction.



Fig. 15

WARNING: PRIOR TO THE GAS SUPPLY LINE FOR USE SOAP AND WATER OPEN FLAME.

LIGHTING, CHECK ALL JOINTS IN LEAKS. SOLUTION. DO NOT USE AN

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

Before operation, verify thermocouple is securely seated in the valve. The thermocouple should be tightened a 1/4 turn past finger tight. **DO NOT OVERTIGHTEN.** Overtightening may damage the thermocouple or safety magnet.

TESTING THE GAS SUPPLY SYSTEM

When gas supply pressure exceeds 1/2 psig (3.45 kPa), the range and its individual shutoff valve must be disconnected from the gas supply piping system.

When gas supply pressure is 1/2 psig (3.45 kPa) or less, the range should be isolated from the gas supply system by closing its individual manual shutoff valve until the range is ready for start-up.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue located on the rear of the range. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

From the termination of the flue riser to the filters of the hood venting system, a minimum clearance of 18" (457 mm) must be maintained.

Information on the construction and installation of ventilating hoods may be obtained from the standard for the "Removal of Vapors from Commercial Cooking Equipment", NFPA No. 96 (latest edition), available from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

OPERATION

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

CONTROLS

THERMOSTAT DIAL - STANDARD OVEN — Allows operator to regulate oven temperature from low to 500°F (260°C).

GRIDDLE and OPEN TOP BURNER KNOBS - Regulates gas flow to the griddle and/or open top burners. To increase heat, turn knob counterclockwise; to decrease, turn knob clockwise.

BEFORE FIRST USE

GRIDDLE SEASONING

NOTE: This griddle plate is steel, but the surface is relatively soft and can be scored or dented by the careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

A new griddle surface must be seasoned to do a good cooking job. The metal surface of the griddle is porous. Food tends to get trapped in these pores and stick; therefore, it is important to "season" or "fill up" these pores with cooking oil before cooking. Seasoning gives the surface a slick, hard finish from which the food will release easily.

To season the griddle plate, heat griddle top section at a low burner setting, to achieve a temperature of 400 degrees. Pour one ounce of cooking oil per square foot of surface over the griddle top section. With an insulated cloth, spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with an insulated cloth.

Repeat this procedure 2 to 3 times until the griddle has a slick surface.

LIGHTING AND SHUTTING DOWN PILOTS

All adjustment procedures associated with pilot lighting must be performed by a qualified installation or service person

GRIDDLE BURNERS

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light the hot top or griddle top pilot (Fig. 16).



Fig. 16

If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat the above procedures. Turn one griddle or top burner valve ON to remove air from the gas line. Turn burner valve OFF when gas begins to flow.

Nightly Shutdown

Turn burner valve OFF; pilot will remain lit.

Complete Shutdown

1. Turn burner valve OFF; pilot will remain lit.
2. Turn main gas supply OFF.

OPEN TOP BURNERS

1. Turn main gas supply ON. Wait 30 seconds and, using a taper, light the open top pilots
2. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat the above procedures.
3. Turn one open top burner valve ON to remove air from the gas line. Turn burner OFF when gas begins to flow.

Nightly Shutdown

Turn burner valve OFF; pilot will remain lit.

Complete Shutdown

1. Turn burner valve OFF; pilot will remain lit.
2. Turn main gas supply OFF.

GRIDDLE

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light griddle pilot.
3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat Steps 1 and 2.
4. Turn burner valve ON to purge air from the lines. Turn burner valve OFF when gas begins to flow.

Nightly Shutdown

Turn burner valve OFF; pilot will remain lit.

Complete Shutdown

1. Turn burner valve OFF; pilot will remain lit.
2. Turn main gas supply OFF.

STANDARD OVEN LIGHTING AND SHUTDOWN INSTRUCTIONS

NOTE: *Light open top/griddle pilots before lighting oven pilot.*

1. Turn thermostat dial to the "**pilot**" position.
2. Open lower panel (fig 18)
3. Depress and hold the dial in.
4. Using a taper or long match light the pilot thru the observation hole (fig 19)
5. Continue holding the dial in.
6. Hold down the dial for at least 30 seconds.
7. When the dial is released, pilot should remain lit.
8. Close lower panel.
9. Turn thermostat to desired temperature.
10. If the pilot becomes extinguished repeat the above procedure.

Nightly Shutdown

Turn oven thermostat OFF.

Complete Shutdown

1. Turn oven thermostat OFF.
2. Turn main gas supply OFF.

RACK ARRANGEMENT - STANDARD OVEN

The standard oven has four rack positions and is supplied with one oven rack. Additional racks may be obtained

through your selling dealer or Connerton. (714-547-9218) or email orders@connertoncooking.com.

For best results when baking cakes and pastries, it is recommended that only a single rack position be utilized. However, proper rack usage and positioning is really determined by the individual cooking needs of the operator. If you are cooking a large roast, the entire oven cavity may be utilized. Remove the oven rack completely from the range and place the roasting pan directly on the oven bottom.





Fig.18

Fig.19

INSERTING AND REMOVING STANDARD OVEN RACKS

The oven rack has a stop to keep the rack from being pulled all the way out when unloading product. To install rack, place rack along the top of side liner runners and slide rack completely to the rear of the oven compartment until rack drops into place (Fig's. 24 & 25).



Fig.24



Fig.25

To remove rack, reverse the procedure above by raising rear of oven rack stop above runner and pulling rack forward (Fig. 26).



Fig.26

PREHEATING

STANDARD OVEN

Turn thermostat control to the desired cooking temperature and preheat oven for 25 minutes. To save on gas consumption, do not operate oven at maximum heat when it is not necessary. Turn thermostat down to 250°F (121°C) or OFF when oven is not in use or during idle cooking periods.

OPEN TOP BURNERS

Open top burners ignite quickly and do not require any preheating time. When food comes to a rolling boil, cut back to slower boil to conserve energy, yet continue boiling. Turn burners ON only when in use.

GRIDDLE BURNERS

Turn the manual gas valve knobs to full ON. After preheating for 5 minutes, turn valves down until desired flame or heating level is achieved.

LOADING AND UNLOADING STANDARD OVEN

Open the door and load as quickly as practical to conserve heat. Take care to avoid spilling liquids while loading. Close the door and refer to recipe for cooking time.

Provide adequate space for product unloading. Rapid unloading will conserve heat and reduce preheating for the next load.

CLEANING

Do not use Dawn dish detergent to clean the exterior or interior components of the range. Do not use scouring powder. It is extremely difficult to remove completely. It can build up accumulations that will damage the oven.

DAILY

Remove nickel-plated racks and clean in a sink.

While still warm, wipe top with a soft cloth or other grease absorbing material to remove spillovers, grease, etc., before they burn in. A crust on top of the top range looks unsightly and slows down cooking speed because it reduces the flow of heat to the utensil.

Clean oven and oven door daily, especially if fruit pies or tomato sauces were baked, meats roasted, and if there have been spillovers.

After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500°F (260°C) and allowing the oven to operate unloaded for 30 to 45 minutes.

Empty the grease pan/trough daily or as often as necessary. **CAUTION: Remove the grease pan and be careful of liquid wave action.** It is recommended that the grease pan/ trough be emptied whenever it is filled. The drip shield, grids and grease pan/trough should be washed with a mild grease-dissolving solution. Some chefs scrape the grid with a three-cornered metal scraper.

Clean cast iron open top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying (with grates still removed from the range top), season grates lightly with liquid vegetable or Pam spray-type cooking oil.

After seasoning, replace grates onto the range. Turn all the open top sections **ON LOW** and allow them to burn for at least 15 minutes before using pots or pans on the range top.

Season the open top grates after each cleaning. Failure to season grates will cause grates to rust.

WEEKLY

Boil burners in a solution of washing soda. Rinse and dry parts thoroughly. Flash rusting may occur. This is a normal condition and will not affect the performance or the product prepared. When reinstalling the burner back onto the range, be sure the burner heads are properly connected. Do not light the pilot or turn burner valve ON with the burner head removed.

GRIDDLE PLATE

Cleaning the griddle section will produce evenly cooked, perfectly browned griddle products and will keep the cooking surface free from carbonized grease. Carbonized grease on the surface hinders the transfer of heat to the food. This results in loss of cooking efficiency and spotty browning which gives foods an unappetizing appearance. To keep the griddle clean and operating at peak efficiency, follow these simple instructions:

AFTER EACH USE

Carefully clean griddle with wire brush or flexible spatula.

DAILY

****Allow the plate to cool to approximately 250 degrees.**

Pour a small amount of warm water (*that amount that can be controlled with a spatula*) at 250 degrees the water should boil then carefully use the spatula to scrape off the bulk of debris. Repeat as needed to remove debris on the entire plate. Wipe the plate with a clean towel. Then using an abrasive product (*griddle screen, griddle brick or scotch brite pad*) use a small amount of cooking oil and scour the plate to knock down any carbon residue. Then wipe the plate with a clean towel.

Thoroughly clean backsplash, sides and front. Remove grease pan, empty and wash out in the same manner as any ordinary cooking utensil.

(60-90 day interval)

Occasionally you may want to use commercial de-greaser/grill cleaner, be sure to follow the directions on that product. ****Be sure to thoroughly rinse the cleaner from the griddle prior to cooking product.**

(using a cleaner/de-greaser will remove the seasoning and the plate will need to be re-seasoned)

MAINTENANCE

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

OVEN VENT

When cool, the oven vent should be checked every six months for obstructions.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this model, contact Connerton, (714-547-9218), Your local Service Agency or refer to our website, www.connertoncooking.com for a complete listing of parts and service information.

When calling for service, the following information must be available: model number, serial number, manufacture date (MD) gas type and voltage. (if applicable)

TROUBLESHOOTING GUIDE

STANDARD AND CONVECTION OVEN RESTAURANT RANGE

OVEN

PROBLEM	CAUSES
1. Too much bottom heat 1a. Too low temperature 1 b. Side burning 1c. Too much top heat	a) Insufficient ventilation b) Improper fluing c) Improper thermostat bypass setting d) Thermostat out of calibration e) Fluctuating gas pressure
2. Uneven bake side to side	a) Not level side to side b) Oven burner, bottom or baffles improperly installed c) Warped pans
3. Uneven bake front to rear	a) Overactive flue b) Not level front to back; check casters and legs c) Door not closing properly
4. Dried out products	a) Too low temperature (overcooking) b) Too long baking time c) Thermostat calibration
5. Pilot outage	a) Pilot flame too low b) Restriction in pilot orifice c) Problem with shutoff valve d) Possible fluing problems e) Low pressure f) Improper gas line sizing g) Burner box cover not properly installed h) Oven cavity requires resealing

TOP BURNER

1. Improper burner combustion Excessive valve handle temperatures Sticking top burner valves	a) Improper ventilation b) Poor door fit c) Oven door left open d) Improper use of excessively large pans or pots
2. Poor ignition	a) Insufficient input b) Poor air-gas adjustment c) Restriction in pilot flash tube d) Restriction in main burner ignition port

CONNERTON LIMITED WARRANTY

effective January 2020

CONNERTON (Company) warrants to the original owner that the product be free from defects in materials and/or workmanship. This warranty shall apply to units properly installed in a static location only and be in effect for two (2) years from the date of purchase but shall not exceed 30 months from date of shipment from the Company. **** Units installed in mobile trailers and/or food trucks will be covered for parts and labor for one (1) year only. Travel/mileage charges will not apply.** The warranty is limited, at the option of the Company to the repair or replacement of any part found to be defective. This warranty covers normal labor charges for products or parts installed within the United States and Canada only. Labor charges shall be covered to the extent that the performance is effected within fifty (50) miles from a Company Authorized Servicer.

The product is intended for commercial purposes only. This warranty is void if the product is used for other than commercial purposes. Replacement parts must be supplied by a Company Authorized Servicer and defective parts returned intact to the same, when requested. Documents verifying ownership and installation dates are required. ***Broiler grates and radiants are warranted (part only) for 90 days.***

THE WARRANTY DOES NOT COVER Misuse, abuse, or improper installation, *(such as use in residential application)*. Damages and/or failures due to alteration/modification by other than an authorized servicer. Damage incurred during transit and/or handling. Damage resulting from the use of other than genuine **CONNERTON** parts. Damage resulting from the use of or exposure to harsh chemicals or improper cleaning procedures. Damages caused by flood, fire or other acts of nature. The Company shall not be responsible or liable for any incidental or consequential damage and/or injury, claims of loss of use, loss of product or profit.

THE OWNER SHALL BE RESPONSIBLE FOR Proper installation *(as detailed in owners manual)* and in accordance to local codes. All maintenance, adjustments, cleaning and providing adequate clearances. Making the unit reasonable accessible for service. The use of only authorized servicers for needed repairs.

PROCEDURES FOR REQUESTING WARRANTY SERVICE All service must be prearranged by the Company prior to works being performed. Contact **CONNERTON** service department at **714-547-9218** furnish complete model and serial numbers and a copy of the purchase invoice, and describe nature of the problem.

THIS WARRANTY CONSTITUTES THE EXCLUSIVE REMEDY OF THE COMPANY. THIS WARRANTY SET FORTH WITHIN HEREIN IS EXCLUSIVE AND IN LEIU OF ANY/ALL OTHER WARRANTIE EITHER EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY AND/OR FITNESS FOR A PARTICULAR PURPOSE.

CONNERTON 11990 Rivera Rd. Santa Fe Springs CA 90670 562-464-9901

Non Commercial Warranty Restriction

CONNERTON Appliances are only fully warranted for COMMERCIAL USE.

When installed and/or used in other applications, such as but not limited to Residential / Household applications, the warranty covers *parts only*, for 1 (one) year from the original date of purchase and the following conditions apply...

Owner must furnish complete model and serial number and proof of purchase less than one year old.

Owner must arrange for a qualified technician to inspect/ diagnose make all repairs **COMPANY DOES NOT COVER ANY CHARGES RELATED TO...** labor, travel, mileage, or freight charges. **Only the replacement parts and standard delivery charges are covered.**

When the above information is available, Owner or technician, Please contact CONNERTON at... 562-464-9901 or

service@connertoncooking.com

**** (excluding special order items)...most parts can ship within 24 hours.**