

# CONNERTON

American Engineering Since 1936

## PRODUCT LINE



CONNERTON

11990 Rivera Rd, Santa Fe Springs, CA 90670

Telephone: (562) 464-9901, (714) 547-9218

Fax: (714) 547-1969

[connertoncooking.com](http://connertoncooking.com)

**Model CHP  
Hot Plate**



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 32,000 BTU burners
- ▶ Single or double burner depth
- ▶ CSA & NSF design certified
- ▶ Available with legs & floor models

**Model CSP  
Stock  
Pot Stove**



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 90,000 BTU burners
- ▶ Single or double burner depth
- ▶ CSA & NSF design certified

**CEG  
Catering  
Griddle**



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 30,000 BTU burners
- ▶ CSA & NSF design certified
- ▶ Available with legs & floor models
- ▶ 23 Inch Depth

**Model CG  
Griddle**



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 30,000 BTU burners
- ▶ CSA & NSF design certified
- ▶ Available with legs & floor models

**Model CRB  
Broiler**



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 25,000 BTU burners every inch
- ▶ CSA & NSF design certified
- ▶ Available with legs & floor models

**Model  
KABOB  
Broiler**



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 25,000 BTU burners every 6 inch
- ▶ CSA & NSF design certified
- ▶ Available with legs & floor models

**Model LRB  
Broiler**



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 40,000 BTU burners
- ▶ CSA & NSF design certified



## Model RLRB Broiler

(radiant or lava rock)



- ▶ Stainless steel body
- ▶ Fully-welded
- ▶ 28,000 BTU burners
- ▶ CSA & NSF design certified
- ▶ 23" Deep Body

## Model A-1F Over/Under Broiler Plus A-4F and A-2F Models



- ▶ Stainless steel body
- ▶ Cooks both sides simultaneously
- ▶ Additional griddle on top
- ▶ Saves floor and ventilator hood space
- ▶ CSA & NSF design certified

## CN 24, 36, 48, 60 heavy duty ranges



- ▶ All stainless Steel Exterior
- ▶ Porcelain oven
- ▶ Welded chassis
- ▶ 32,000 BTU top burners
- ▶ Energy efficient Flash tube Pilot

## CSG-F4 Fryers-50 LS



- ▶ Stainless Steel
- ▶ 50 LBS Fryer
- ▶ 4 burners/Tubes at 120,000 BTU

## CN-CM-36



- ▶ Stainless Steel
- ▶ 36 Inch wide
- ▶ Ceramic 35,000 BTU Burner

## CN-SM-36



- ▶ Stainless Steel
- ▶ 36 Inch wide
- ▶ Ceramic 35,000 BTU Burner

## Cncc series single deck electric convection oven



- ▶ Stainless Steel
- ▶ 38-1/8 Inch wide
- ▶ 10 Total KW  
1/2 Hp 2 speed Oven Blower Motor

## CNCG SERIES SINGLE DECK GAS CONVECTION OVENS



- ▶ Stainless Steel
- ▶ 38-1/8 Inch wide
- ▶ Equipped with 3 burners @ 18,000 BTU each  
1/2 Hp 2 Speed Oven Blower Motor



American Engineering Since 1936

**Connerton CSG-F4 Natural or LP  
Gas 50 lb. Stainless Steel Floor Fryer - 120,000 BTU**



Item CSG - F4

## Features

- ▶ All stainless steel tank, door, front, Sides, top, ledge, and header
- ▶ Easy to use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- ▶ 50 lb. fry pot, with an efficient 4 tube burner system, full port drain, and drain pipe extension
- ▶ Two nickel chrome wire mesh fry baskets included
- ▶ Natural gas, 120,000 BTU



ETL Sanitation



ETL US & Canada



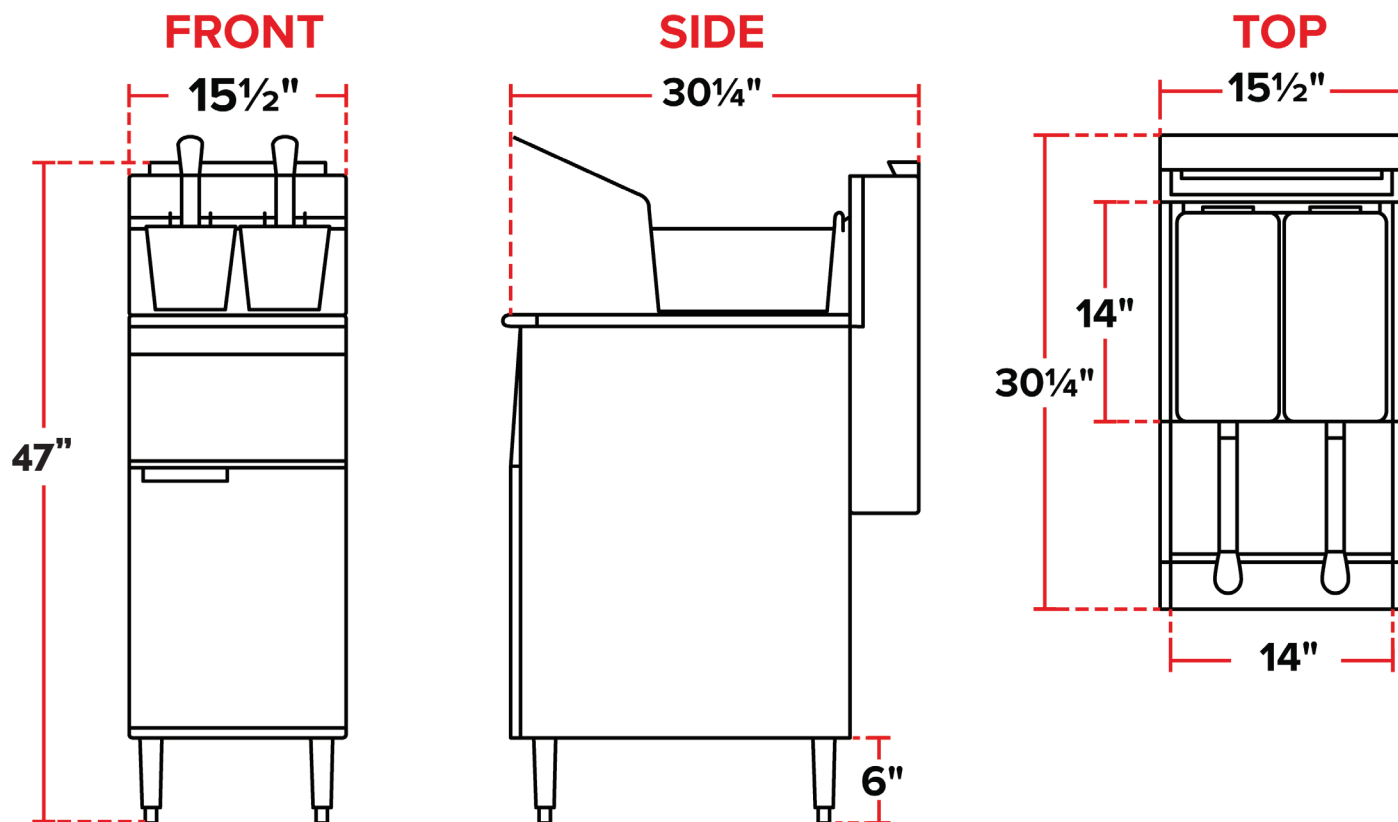
3/4" Gas Connection

Width	: 15 1/2 Inches
Depth	: 30 1/4 Inches
Height	: 47 1/8 Inches
Fry Pot	: Width 14 Inches
Fry Pot	: Depth 13 3/4 Inches
Burner Style	: Tube
Cabinet	: Stainless Steel
Capacity	: 50 lb.
Control Type	: Millivolt
Gas Inlet Size	: 3/4 Inches
Number of Fry Baskets	: 2 Fry Baskets
Number of Fry Pots	: 1 Fry Pots
Power Type	: LP or Natural Gas
Split Pot	: Without Split Pot
Temperature Range	: 200 - 400 Degrees F
Total BTU	: 120000 BTU
Type	: Gas Floor Fryers





## Plan View (Connerton Fryer - Model CSG - F4)



## Notes & Details

A reliable workhorse for any commercial kitchen, the Connerton CSG-F4 50 lb. stainless steel floor fryer quickly cooks your most popular fried foods, delivering excellent results every time. It utilizes four heat exchange tubes to deliver 120,000 BTUs of power while taking up minimal kitchen space, and its type 430 stainless steel tank ensures outstanding durability and long product life. With very fast recovery time, this fryer is sure to keep up with your busiest hours.

The Connerton CSG-F4 floor fryer features a cool zone in its fry tank, collecting excess batter and crumbs and allowing them to sink to the bottom of the tank for easy cleaning. A 1-1/4" ball type full port drain lets you quickly remove used oil, and an Invensys thermostat allows temperature adjustment from 200 to 400 degrees Fahrenheit. This fryer also has a stainless steel door, front, Sides and header while its heavy duty frame ensures a strong structure. A convenient tube rack supports the two included nickel chrome wire mesh fry baskets, and 6" adjustable legs make it easy to clean the floor underneath.



### WARNING

This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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## Model CHP hot plate

Date:

Product:

Quantity:



Floor Model



Available in Two Depths:

15" & 27"

Welded #304 Stainless Steel

For easy cleaning and long life

32,000 BTU Burners

Increased heat for faster cooking

CONNERTON

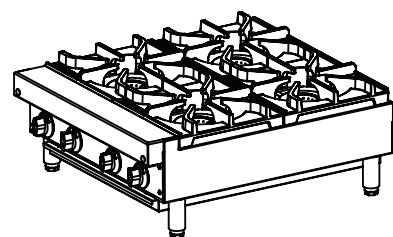
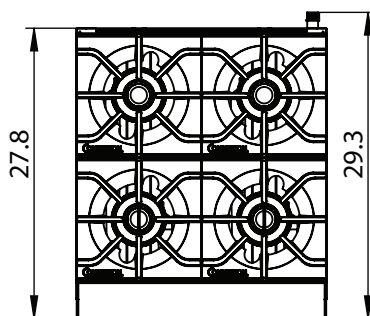
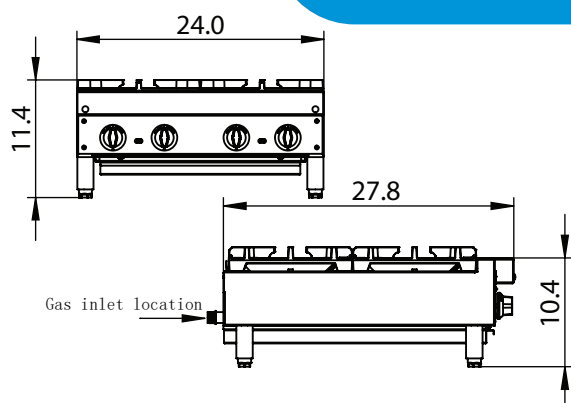
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# Model CHP hot plates



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CHP-212	12"	27"	64,000	2	60	80
CHP-424	24"	27"	128,000	4	110	135
CHP-636	36"	27"	192,000	6	160	190
CHP-848	48"	27"	256,000	8	210	245
CHP-112	12"	15"	32,000	1	35	n/a
CHP-224	24"	15"	64,000	2	60	n/a
CHP-336	36"	15"	96,000	3	85	n/a
CHP-448	48"	15"	128,000	4	110	n/a

## Product Specifications:

 <p><b>BODY</b></p> <p>18 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>GRATE</b></p> <p>Heavy Duty Painted Cast Iron w/ "Center-Slope" Hole</p>	 <p><b>BURNERS</b></p> <p>28,000 BTU Heavy Duty Painted Cast Iron</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge #304 Stainless Steel</p>
 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>¾ NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	 <p><b>LEGS (FLOOR MODEL)</b></p> <p>Stainless Steel tubing With casters, Bullet, or seismic options</p>	

## Available Options:

- Stainless Steel Plate Shelf (Custom Sized)
- Stainless Steel Wok Adapter Ring
- Lift-Off Griddle (12" & 24")
- 4" Legs Accessory
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed  
 Combustible locations: 8" Clearance sides and back  
 Non-Combustible Locations: 0" Clearance sides and back  
 Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.





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# Model CSP Stock Pot Stove

Date:

Product:

Quantity:

**CSP-2-18-3 Deep Body Front/Back Burners**



**180,000 BTU**

**Welded #304 Stainless Steel**  
For easy cleaning and long life

**CSP-18-3S Short Body**



**CSP-18-3 Standard Body**



**90,000 BTU**

**#304 stainless steel legs**

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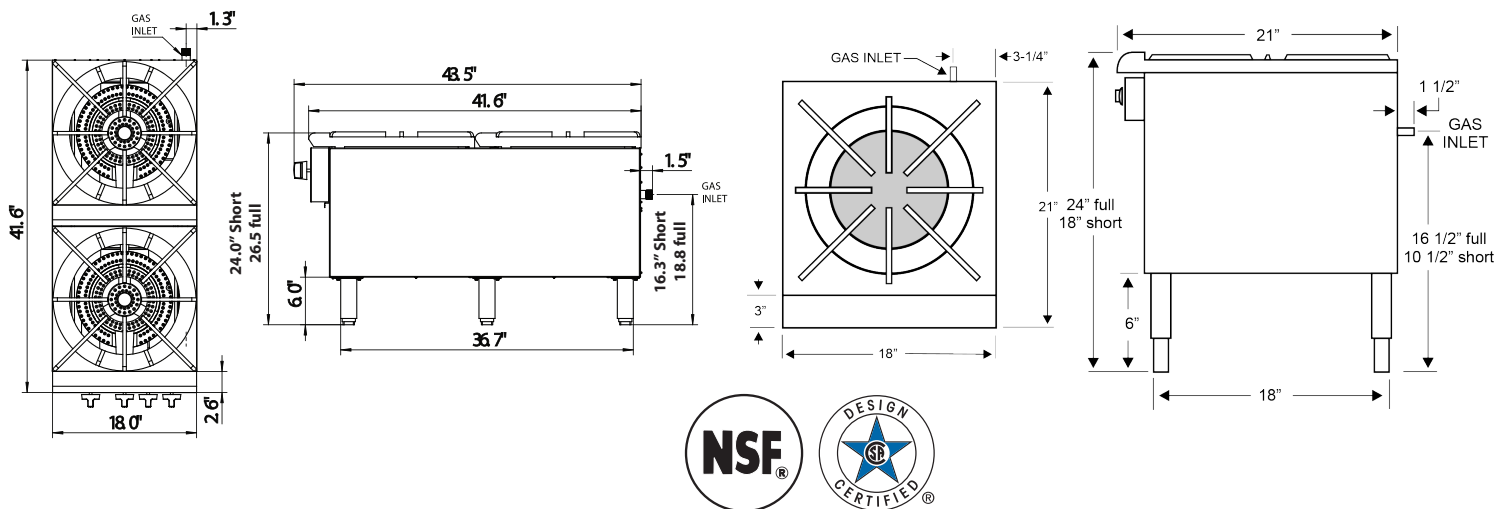
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# Model CSP Stock Pot Stove



MODEL	WIDTH	DEPTH	HEIGHT	BTU	BURNERS	WT. (EST)*
CSP-18-3	18"	20-1/2"	24"	90,000	3-ring	105
CSP-18-3S	18"	20-1/2"	18"	90,000	3-ring	100
CSP-2-18	18"	43-1/2"	24"	180,000	3-ring each	195

\*Note: Weight estimates are uncrated

## Product Specifications:

 <p><b>BODY</b></p> <p>18 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>GRATE</b></p> <p>Heavy Duty Painted Cast Iron w/ "Center-Slope" hole</p>	 <p><b>BURNERS</b></p> <p>3-ring 90,000 BTU (per Sec) Cast Iron</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge #304 Stainless Steel</p>
 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>3/4 NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	 <p><b>LEGS (FLOOR MODEL)</b></p> <p>1-5/8" rd. X 16 Gauge #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet.</p>	

## Available Options:

- Stainless Steel Wok Adapter Ring

## Notes:

Gas Pressure Regulator is supplied and must be installed  
Non-Combustible Locations Only:  
0" Clearance sides and back  
Specify type of gas and altitude if over 2,000 feet

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# ***Model RLRB Radiant Broiler***

*Date:*

*Product:*

*Quantity:*



**Welded #304 Stainless Steel**  
**For easy cleaning and long life**

**Removable Fire Box**  
*For easy cleaning and maintenance*

**Extended Burners - 18" length**  
*For better heat distribution*

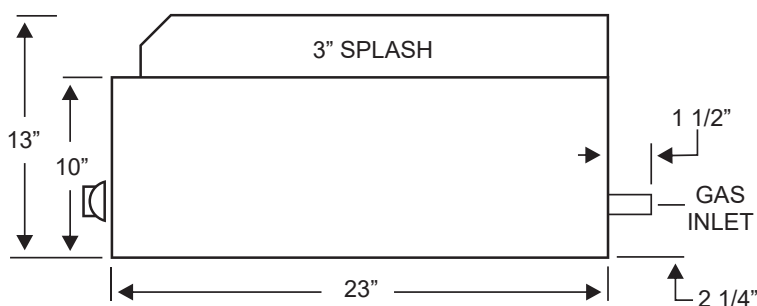
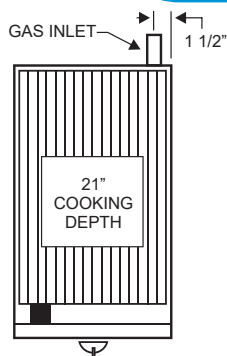
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# Model RLRB Radiant Broilers



FLOOR MODEL

MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
RLRB-23-12R	12"	23"	28,000	1	65	85
RLRB-23-17R	17"	23"	28,000	1	80	100
RLRB-23-22R	22"	23"	56,000	2	110	130
RLRB-23-27R	27"	23"	56,000	2	125	145
RLRB-23-32R	32"	23"	84,000	3	155	180
RLRB-23-37R	37"	23"	84,000	3	175	200
RLRB-23-42R	42"	23"	112,000	4	195	225
RLRB-23-47R	47"	23"	112,000	4	215	245
RLRB-23-52R	52"	23"	140,000	5	245	280

## Product Specifications:

 <p><b>BODY</b></p> <p>18 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FIRE BOX</b></p> <p>16 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>TOP GRATES</b></p> <p>Heavy Duty Cast Iron w/Adjust- able Rear Height</p>	 <p><b>RADIANTS</b></p> <p>12 Gauge Stainless Steel</p>	
 <p><b>BURNERS</b></p> <p>28,000 BTU Cast Iron, 18" Long</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge #304 Stainless Steel</p>	 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>¾ NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	 <p><b>LEGS</b> (Floor Model):</p> <p>#304 Stainless Steel tubing with bullet, Casters or seismic options</p>

## Available Options:

- 1/2" Steel Rolling Rod Grates
- Stainless Steel Plate Shelf
- 4" Legs (Accessory)
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:  
0" Clearance sides and back  
Specify counter or floor model  
Specify type of gas and altitude if over 2,000 feet

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# Model RLRB Lava Rock Broiler

Date:

Product:

Quantity:

Floor Model



Welded #304 Stainless Steel  
For easy cleaning and long life

Removable Fire Box  
For easy cleaning and maintenance

Extended Burners - 18" length  
For better heat distribution

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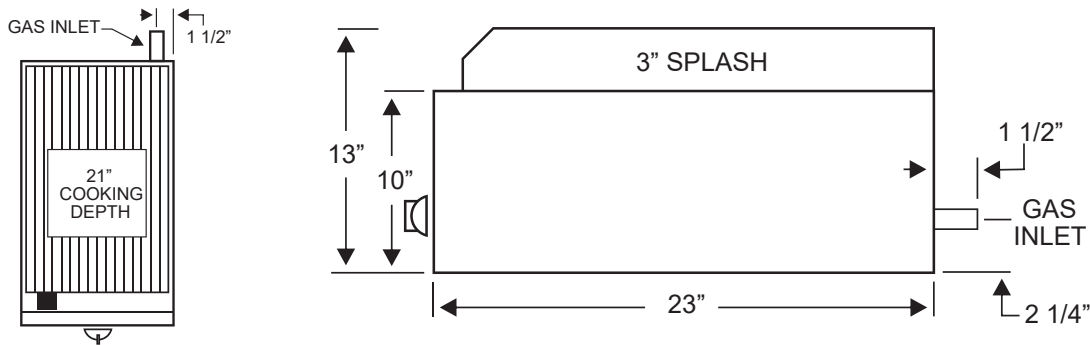
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# Model RLRB Lava Rock Broiler



## FLOOR MODEL

MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
RLRB-23-12L	12"	23"	28,000	1	85	105
RLRB-23-17L	17"	23"	28,000	1	100	120
RLRB-23-22L	22"	23"	56,000	2	145	165
RLRB-23-27L	27"	23"	56,000	2	160	180
RLRB-23-32L	32"	23"	84,000	3	210	235
RLRB-23-37L	37"	23"	84,000	3	225	250
RLRB-23-42L	42"	23"	112,000	4	280	310
RLRB-23-47L	47"	23"	112,000	4	295	325
RLRB-23-52L	52"	23"	140,000	5	310	345

## Product Specifications:

 <p><b>BODY</b></p> <p>18 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FIRE BOX</b></p> <p>16 Gauge #304 Stainless Steel, Welded to Body</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>TOP GRATES</b></p> <p>Heavy Duty Cast Iron, Adjustable Rear Height</p>	 <p><b>BOTTOM GATE</b></p> <p>Cast Iron</p>	
 <p><b>BURNERS</b></p> <p>28,000 BTU Cast Iron, 18" Long</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge #304 Stainless Steel</p>	 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>¾ NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	 <p><b>LEGS</b> (Floor Model):</p> <p>#304 Stainless Steel tubing with bullet, caster or seismic options</p>

## Available Options:

- 1/2" Steel Rolling Rod Grates
- Stainless Steel Plate Shelf
- 4" Legs (Accessory)
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:  
0" Clearance sides and back  
Specify counter or floor model  
Specify type of gas and altitude if over 2,000 feet

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American Engineering Since 1936

## Model CRB Heavy Duty Radiant Broiler

Date:

Product:

Quantity:



Floor Model



Plate-Shelf and Rolling Grate



Welded #304 Stainless Steel

For easy cleaning and long life

Stainless Steel Tube  
25,000 BTU Burners every 6 inch

22" Deep Cooking Surface

Heavy Duty Grates Increased area for maximum production

CONNERTON

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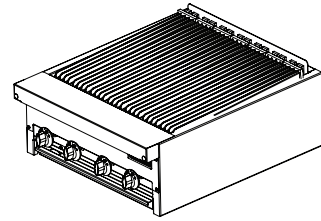
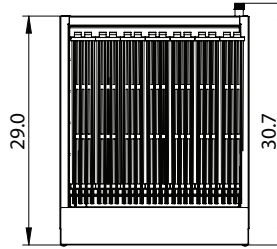
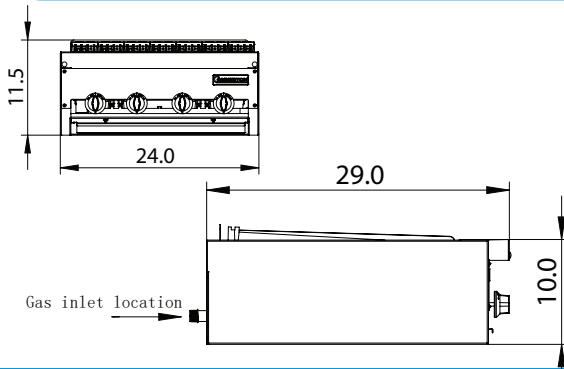


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# Model CRB Heavy Duty Radiant Broiler



MODEL	WIDTH	DEPTH	BTU	BURNERS	W.T. (EST)*	W.T. (EST)*
CRB-12	12"	27"	50,000	2	80	100
CRB-18	18"	27"	75,000	3	110	130
CRB-24	24"	27"	100,000	4	140	165
CRB-30	30"	27"	125,000	5	175	200
CRB-36	36"	27"	150,000	6	210	240
CRB-42	42"	27"	175,000	7	250	280
CRB-48	48"	27"	200,000	8	290	325
CRB-60	60"	27"	250,000	10	370	450
CRB-72	72"	27"	300,000	12	450	540

## Product Specifications:

 <p><b>BODY</b></p> <p>16 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FIRE BOX</b></p> <p>14 Gauge #304 Stainless Steel, Welded to Body</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>TOP GRATES</b></p> <p>Heavy Duty Cast Iron w/ "Grease Flow Channels"</p>	 <p><b>RADIANTS</b></p> <p>Heavy Duty Cast Iron</p>	
 <p><b>BURNERS</b></p> <p>12,000 BTU Stainless Steel</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge #304 Stainless Steel</p>	 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>¾ NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	 <p><b>LEGS</b> (Floor Model): #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or casters.</p>

## Available Options:

- 1/2" Steel Rolling Rod Grates
- 4" Removable Stainless Steel Splash, Sides and Back
- Stainless Steel Plate Shelf
- 4" Legs Accessory
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:  
0" Clearance sides and back  
Specify counter or floor model  
Specify type of gas and altitude if over 2,000 feet

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American Engineering Since 1936

## Model KABOB Heavy Duty Radiant Broiler

Date:

Product:

Quantity:



Grates are Optional



Welded #304 Stainless Steel  
Grease pan for water as needed

Stainless Steel Tube  
25,000 BTU Burners every 6 inch

22" Deep Cooking Surface  
Heavy Duty Grates Increased area for maximum production

**CONNERTON**

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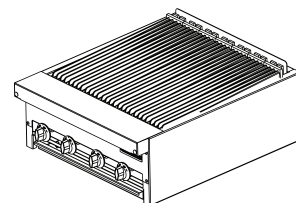
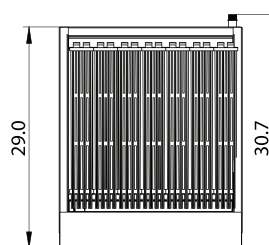
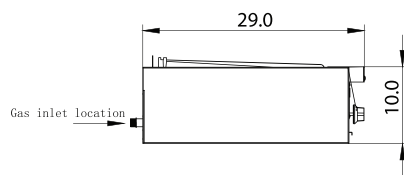
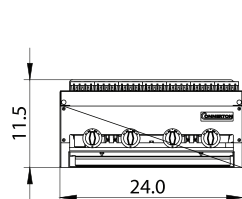
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# Model KABOB Heavy Duty Radiant Broiler



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
KABOB-12	12"	27"	50,000	2	80	100
KABOB-18	18"	27"	75,000	3	110	130
KABOB-24	24"	27"	100,000	4	140	165
KABOB-30	30"	27"	125,000	5	175	200
KABOB-36	36"	27"	150,000	6	210	240
KABOB-42	42"	27"	175,000	7	250	280
KABOB-48	48"	27"	200,000	8	290	325
KABOB-60	60"	27"	250,000	10	370	450
KABOB-72	72"	27"	300,000	12	450	540

## Product Specifications:

 <p><b>BODY</b></p> <p>16 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FIRE BOX</b></p> <p>14 Gauge #304 Stainless Steel, Welded to Body</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>TOP GRATES</b></p> <p>Heavy Duty Cast Iron w/ "Grease Flow Channels"</p>	 <p><b>RADIANTS</b></p> <p>Heavy Duty Cast Iron</p>	
 <p><b>BURNERS</b></p> <p>12,000 BTU Stainless Steel</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge #304 Stainless Steel</p>	 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p><math>\frac{3}{4}</math> NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	 <p><b>LEGS</b> (Floor Model): #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or casters.</p>

## Available Options:

- 1/2" Steel Rolling Rod Grates
- 4" Removable Stainless Steel Splash, Sides and Back
- Stainless Steel Plate Shelf
- 4" Legs Accessory
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:  
0" Clearance sides and back  
Specify counter or floor model  
Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



American Engineering Since 1936

## Model LRB Heavy Duty Lava Rock Broiler

Date:

Product:

Quantity:

### Floor Model



Welded #304 Stainless Steel  
For easy cleaning and long life

24" Deep Cooking Surface  
Increased area for maximum production

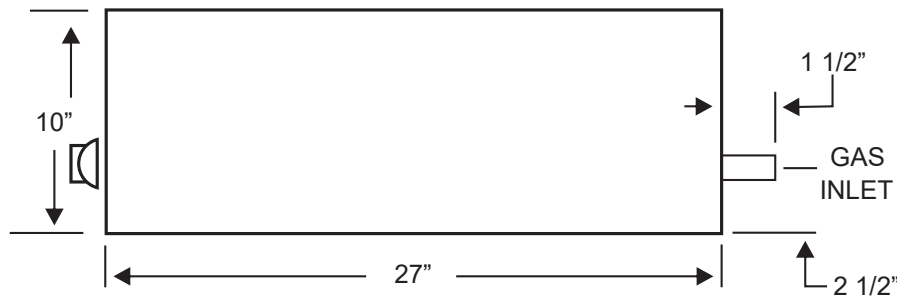
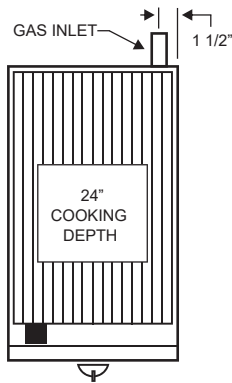
40,000 BTU Burners  
Cuts preheat time, increases production

**CONNERTON**

11990 Rivera Rd, Santa Fe Springs, CA 90670

Telephone: (562) 464-9901, (714) 547-9218 Fax: (714) 547-1969 [connertoncooking.com](http://connertoncooking.com)

# Model LRB Heavy Duty Lava Rock Broiler



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
LRB-18	18"	27"	40,000	1	110	130
LRB-24	24"	27"	80,000	2	160	185
LRB-30	30"	27"	80,000	2	200	225
LRB-36	36"	27"	120,000	3	250	280
LRB-42	42"	27"	120,000	3	290	320
LRB-48	48"	27"	160,000	4	340	375
LRB-60*	60"	27"	200,000	5	430	470

\*Note: LRB-60 is not CSA Approved

\*Note: Weight estimates are uncrated

## Product Specifications:

<p><b>BODY / FIRE BOX</b></p> <p>14 Gauge #304 Stainless Steel, Fully Welded</p>	<p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	<p><b>TOP GRATES</b></p> <p>Cast Iron w/Adjustable Rear Height</p>	<p><b>BOTTOM GRATES</b></p> <p>Cast Iron</p>	<p><b>BURNERS</b></p> <p>40,000 BTU Cast Iron</p>
<p><b>DRIP PAN</b></p> <p>16 Gauge #304 Stainless Steel</p>	<p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	<p><b>GAS INLET</b></p> <p>3/4 NPT</p>	<p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	<p><b>LEGS</b> (Floor Model)</p> <p>#304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or casters</p>

## Available Options:

- 1/2" Steel Rolling Rod Grates
- 4" Removable Stainless Steel Splash, Sides and Back
- Stainless Steel Plate Shelf
- 4" Legs Accessory
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:  
 0" Clearance sides and back  
 Specify counter or floor model  
 Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



American Engineering Since 1936

## Model CG Manual Griddle

Date:

Product:

Quantity:

Floor Model

Griddle Plate Seam Weld on Top & Bottom



Accessory

Tall splash - 12" High

Welded #304 Stainless Steel

For easy cleaning and long life

1" THICK HIGHLY POLISHED PLATE

Integrated "Fire Box - Flue"

Enclosed back, reflects heat up into griddle

Highly Polished Plate

Fast Recovery Fully Welded Seams on Top and Bottom

CONNERTON

11990 Rivera Rd, Santa Fe Springs, CA 90670

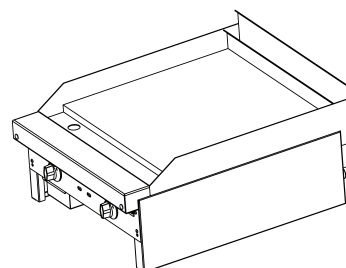
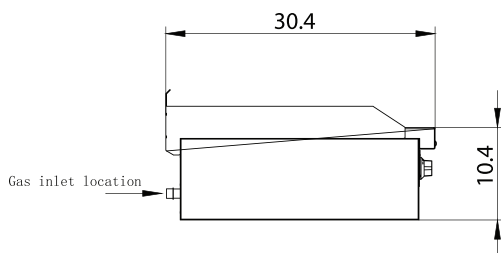
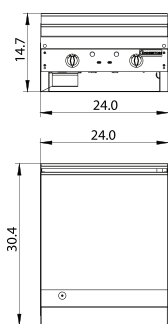
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Fax: (714) 547-1969

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# Model CG Heavy Duty Manual Griddle



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-M	12"	27"	30,000	1	95	115
CG-18-M	18"	27"	30,000	1	145	165
CG-24-M	24"	27"	60,000	2	165	190
CG-30-M	30"	27"	60,000	2	195	220
CG-36-M	36"	27"	90,000	3	235	265
CG-42-M	42"	27"	90,000	3	265	295
CG-48-M	48"	27"	120,000	4	300	335
CG-60-M	60"	27"	150,000	5	370	410
CG-72-M	72"	27"	180,000	6	440	485

\*Note: Weight estimates are uncrated

## Product Specifications:

 <b>BODY</b> 16 Gauge #304 Stainless Steel, Fully Welded	 <b>FIRE BOX</b> 16 Gauge #304 Stainless Steel, Welded to Body	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>PLATE</b> 1" Highly polished steel plate	 <b>GUTTER</b> 14 Gauge #304 Stainless Steel	 <b>SPLASH</b> 14 Gauge #304 Stainless Steel, 3" High
 <b>BURNERS</b> 22,000 BTU Tubular Aluminized Steel, U-Shaped	 <b>DRIP PAN</b> 18 Gauge #304 Stainless Steel	 <b>VALVES</b> Heavy Duty Brass	 <b>GAS INLET</b> $\frac{3}{4}$ NPT	 <b>GAS PRESSURE</b> 4.0" Natural, 11.0" Propane (Inches Water Column)	 <b>LEGS</b> (Floor Model): #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or castors

## Available Options:

- Stainless Steel Plate Shelf
- 4" Legs Accessory
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory
- 25" deep plate

## Notes:

Gas Pressure Regulator is supplied and must be installed  
Combustible Locations: 8" Clearance sides and back  
Non-Combustible Locations Only:  
0" Clearance sides and back  
Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



American Engineering Since 1936

## Model CG-T Thermostatic Griddle

Date:

Product:

Quantity:



Griddle Plate Seam Weld on Top & Bottom



**Welded #304 Stainless Steel**

*For easy cleaning and long life*

1" THICK HIGHLY POLISHED PLATE

**Integrated "Fire Box - Flue"**

*Enclosed back, reflects heat up into griddle*

**Highly Polished Plate**

*For Fast Recovery Fully Welded Seams on Top and Bottom*

**CONNERTON**

11990 Rivera Rd, Santa Fe Springs, CA 90670



Telephone: (562) 464-9901, (714) 547-9218

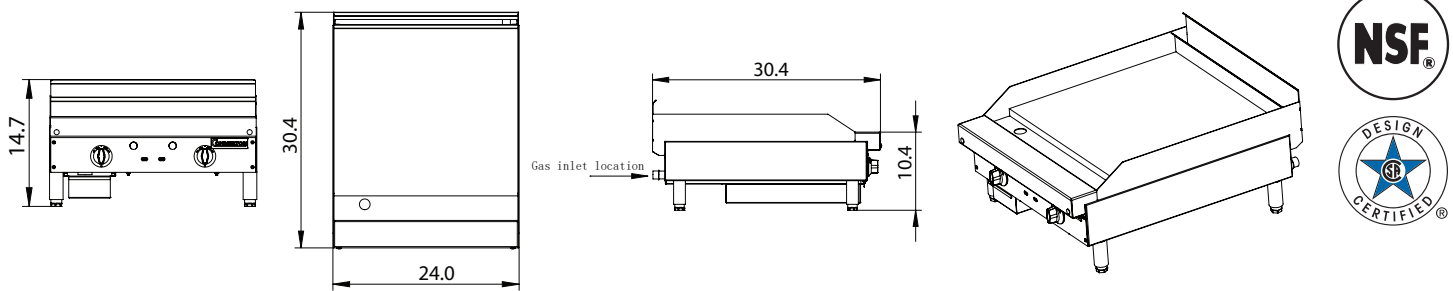


Fax: (714) 547-1969



connertoncooking.com

# Model CG-T Heavy Duty Thermostatic Griddle



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-T	12"	27"	30,000	1	115	135
CG-18-T	18"	27"	30,000	1	155	175
CG-24-T	24"	27"	60,000	2	205	230
CG-30-T	30"	27"	60,000	2	245	270
CG-36-T	36"	27"	90,000	3	295	325
CG-42-T	42"	27"	90,000	3	335	365
CG-48-T	48"	27"	120,000	4	385	420
CG-60-T	60"	27"	150,000	5	475	515
CG-72-T	72"	27"	180,000	6	565	610

\*Note: Weight estimates are uncrated

## Product Specifications:

 <b>BODY</b> 16 Gauge #304 Stainless Steel, Fully Welded	 <b>FIRE BOX</b> 16 Gauge #304 Stainless Steel, Welded to Body	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>PLATE</b> 1" Highly Polished Steel Plate	 <b>GUTTER</b> 14 Gauge #304 Stainless Steel	 <b>SPLASH</b> 14 Gauge #304 Stainless Steel, 3" High
 <b>BURNERS</b> 22,000 BTU Tubular Aluminized Steel, U-Shaped	 <b>DRIP PAN</b> 18 Gauge #304 Stainless Steel	 <b>THERMOSTATS</b> Robertshaw type BJWA	 <b>GAS INLET</b> $\frac{3}{4}$ NPT	 <b>GAS PRESSURE</b> 4.0" Natural, 11.0" Propane (Inches Water Column)	 <b>LEGS</b> (Floor Model): #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or castors

## Available Options:

- Stainless Steel Plate Shelf
- 4" Legs Accessory
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory
- 25" deep plate

## Notes:

Gas Pressure Regulator is supplied and must be installed  
Combustible Locations: 8" Clearance sides and back  
Non-Combustible Locations Only:  
0" Clearance sides and back  
Specify counter or floor model  
Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



American Engineering Since 1936

## Model CEG Manual Catering Griddle

Date:

Product:

Quantity:



**Welded #304 Stainless Steel**

*For easy Cleaning*

**Integrated "Fire Box - Flue"**

*Designed for limited space - Space Saver*

**1" Highly Polished Plate**

*Fully weld Seams on top and bottom*

**CONNERTON**

11990 Rivera Rd, Santa Fe Springs, CA 90670

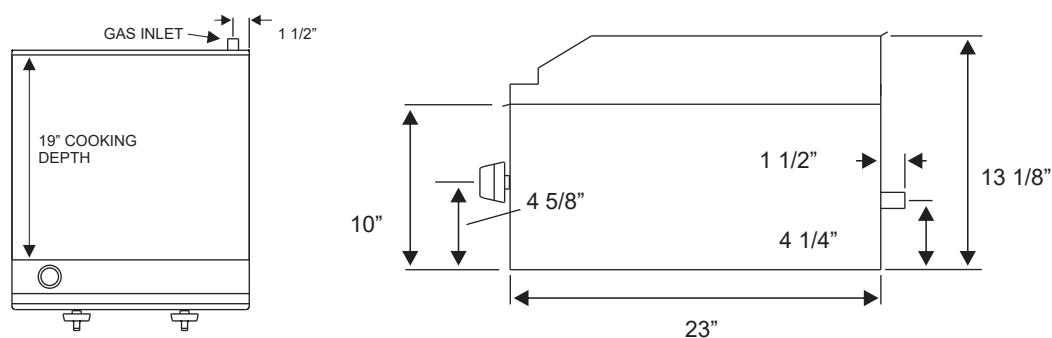
Telephone: (562) 464-9901, (714) 547-9218

Fax: (714) 547-1969

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# Model CEG Manual Catering Griddle



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*
CEG-12-M	12"	23"	22,000	1	75
CEG-17-M	17"	23"	22,000	1	100
CEG-22-M	22"	23"	44,000	2	125
CEG-27-M	27"	23"	44,000	2	150
CEG-32-M	32"	23"	66,000	3	175
CEG-37-M	37"	23"	66,000	3	200
CEG-42-M	42"	23"	88,000	4	225
CEG-47-M	47"	23"	88,000	4	250
CEG-52-M	52"	23"	110,000	5	275

\*Note: Weight estimates are uncrated

## Product Specifications:

 <p><b>BODY</b></p> <p>18 Gauge Stainless Steel, Fully Welded</p>	 <p><b>FIRE BOX</b></p> <p>16 Gauge Stainless Steel, Welded Body</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>PLATE</b></p> <p>1" Highly Polished Steel Plate</p>	 <p><b>GUTTER</b></p> <p>16 Gauge #304 Stainless Steel</p>	
 <p><b>SPLASH</b></p> <p>16 Gauge #304 Stainless Steel, 3" High</p>	 <p><b>BURNERS</b></p> <p>22,000 BTU Tubular Steel</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge Stainless Steel, Welded</p>	 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>¾ NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>

## Available Options:

- Stainless Steel Plate Shelf
- Grooved Griddle Plate
- Chromed Griddle Plate
- 4" Legs Accessory
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed.  
Non-Combustible Locations Only:  
4" Clearance sides and 6" clearance back.  
Specify type of gas and altitude if over 2,000 feet.

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



American Engineering Since 1936

## Model CEG Thermostatic Catering Griddle

Date:

Product:

Quantity:



**Welded #304 Stainless Steel**

*For easy Cleaning*

**Integrated "Fire Box - Flue"**

*Designed for limited Space - Space Saver*

**1" Highly Polished Plate**

*For fast recovery*

**CONNERTON**

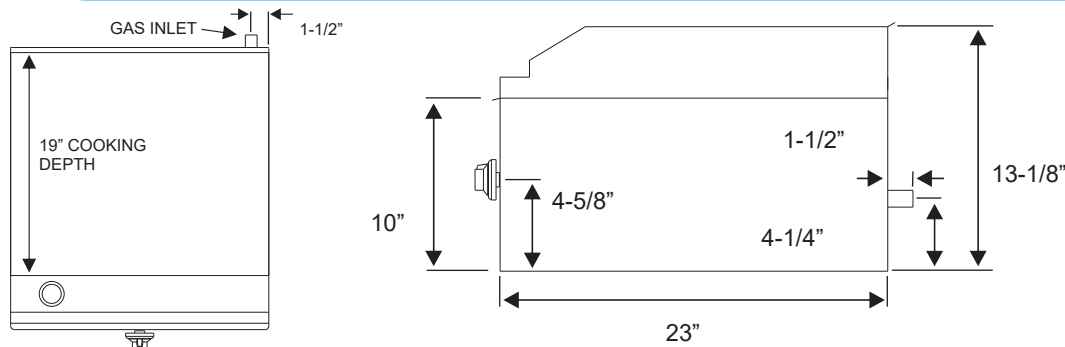
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# Model CEG Thermostatic Griddle



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*
CEG-12-T	12"	23"	22,000	1	75
CEG-17-T	17"	23"	22,000	1	100
CEG-22-T	22"	23"	44,000	2	125
CEG-27-T	27"	23"	44,000	2	150
CEG-32-T	32"	23"	66,000	3	175
CEG-37-T	37"	23"	66,000	3	200
CEG-42-T	42"	23"	88,000	4	225
CEG-47-T	47"	23"	88,000	4	250
CEG-52-T	52"	23"	110,000	5	275

\*Note: Weight estimates are uncrated

## Product Specifications:

 <p><b>BODY</b></p> <p>18 Gauge Stainless Steel, Fully Welded</p>	 <p><b>FIRE BOX</b></p> <p>16 Gauge Stainless Steel, Welded Body</p>	 <p><b>FRONT</b></p> <p>Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>PLATE</b></p> <p>1" Highly Polished Steel Plate</p>	 <p><b>GUTTER</b></p> <p>16 Gauge #304 Stainless Steel</p>	
 <p><b>SPLASH</b></p> <p>16 Gauge #304 Stainless Steel, 3" High</p>	 <p><b>BURNERS</b></p> <p>22,000 BTU Tubular Steel</p>	 <p><b>DRIP PAN</b></p> <p>18 Gauge Stainless Steel, Welded</p>	 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>¾ NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>

## Available Options:

- Stainless Steel Plate Shelf
- Grooved Griddle Plate
- Chromed Griddle Plate
- 4" Legs Accessory
- Floor Model Accessory

## Notes:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:  
 4" Clearance sides and 6" clearance back  
 Specify type of gas and altitude if over 2,000 feet

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## OVER/UNDER BROILER PRODUCTS

The Model A-1F has Connerton's unique "Over/Under Broiling System". Heat is applied to both sides of the product simultaneously by two sets of burners. One set is under the broiling griddle which is thermostatically controlled. The other set is above the broiling griddle and is an infrared type, producing a penetrating heat. The top griddle receives it's heat from the broiler top burners; one set of burners doing two jobs.

With the A-1F every job is done in half the time. Shrinkage is dramatically reduced due to the product being subjected to heat only half as long. Since the heat is applied to both sides of the product simultaneously, natural juices are sealed in. There is no need to turn the product while cooking, and grease is not needed.

Capital investment is reduced because a Connerton will give you more output in half the floor and ventilator hood space. A Connerton can be used for every meal in any operation. Even more important, guests will experience shorter wait times for a better tasting meal.

**COOKS IN HALF THE TIME**  
*Cooking both sides simultaneously*

**ADDITIONAL GRIDDLE ON TOP**  
*Maximizes floor and hood space*

**#304 STAINLESS STEEL BODY**  
*Both interior and exterior*





**Groove Griddle: Full or half Grooved. Create Perfect Sear marks on meat, fish and poultry.**

## CHROMED SURFACE:



High cooking performance at lower temperature



No Flavor Migration



Easy to Clean



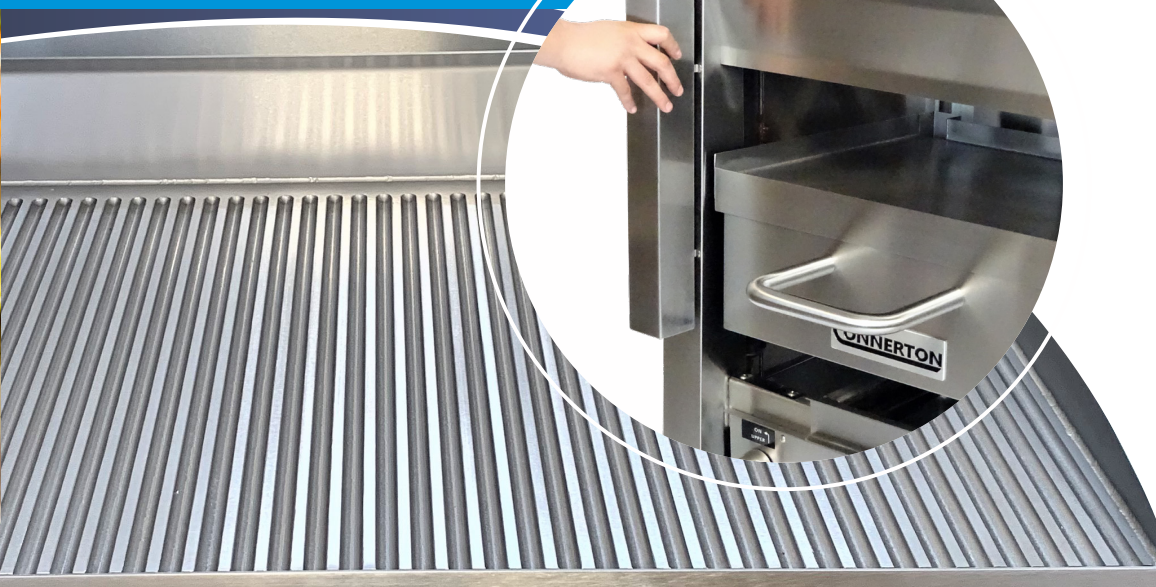
Lower Energy Costs



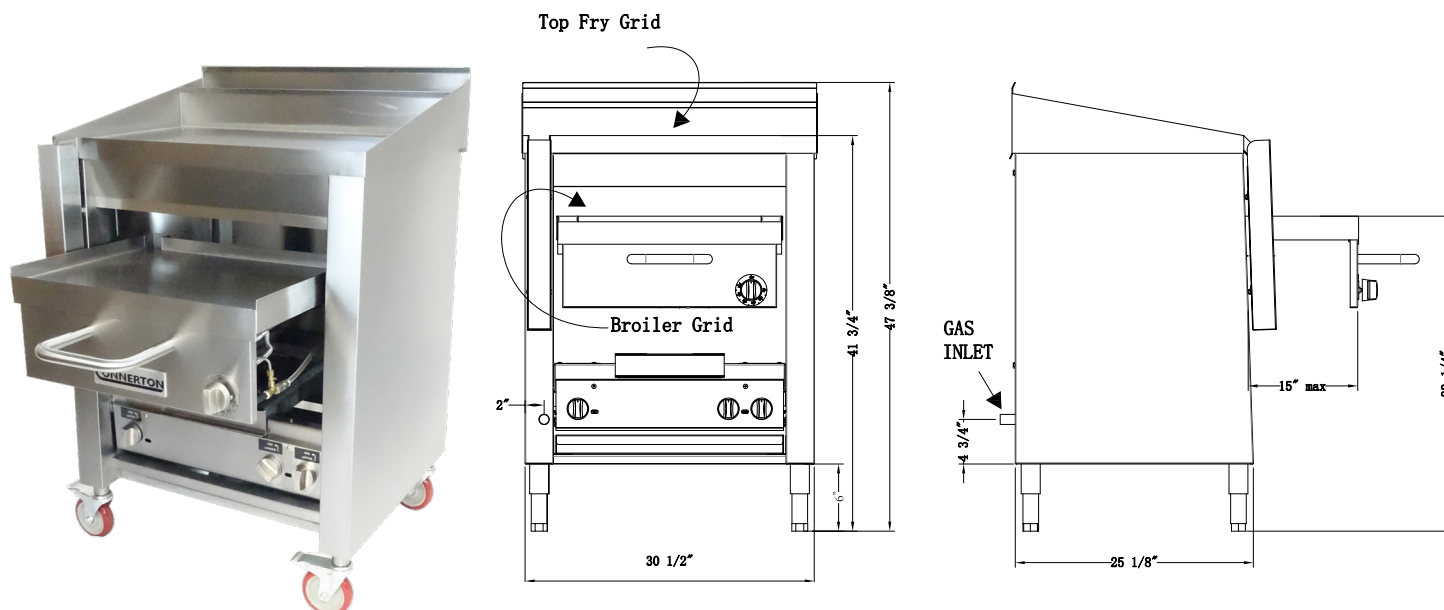
FOOD ITEM	PORTION	DONENESS	TIME
Various Steaks	1" thk	Medium	4 Min.
Lamb Chops	1" thk	Well Done	7 Min.
Pork Chops	1" thk	Well Done	7 Min.
Various Fish Steaks	1" thk	Well Done	6 Min.
Hamburger Patties	6 per lb.	Well Done	1 Min.
Hamburger Patties	(pressed) 3 per lb.	Well Done	1 Min.
Ground Meat Steaks	1" thk	Medium	5 Min.
Link Sausages	(Av. size)	Well Done	3 Min.
Bacon		Well Done	2 Min.
Omelets		Well Done	4 Min.
Eggs	(in skillet)	Straight Up	2 Min.
Chicken	2-1/3 lbs (cut up)	Well Done	10 Min.
Precooked Breaded Chicken Patties	3 oz	Well Browned	3 Min.
Lobsters	1 lb.	Hot Throughout	4 Min.
Grilled Cheese Sandwich		(Well Melted)	2 Min.
BBQ'd Meat Sandwiches		Hot Throughout	2 Min.
BBQ'd Ribs, heated		Hot Throughout	4 Min.

Please Note: All the above done in broiling compartment.  
\*All cooking times are estimates.

**FRONT GREASE CAN.  
EASILY AND CONVENIENTLY REMOVABLE AND PLACED**



# A-1F BROILER / GRIDDLE COMBINATION



## SPECIFICATIONS:

Overall Width:	31 1/4"
Overall Depth (body):	25"
Overall Height:	47 3/8"
Top Fry Grid Height:	41 3/4"
Broiler Grid Up:	30"
Broiler Grid Down:	26"
Legs (S/S) :	6"
Broiler Grid pulls out:	15"
Broiler Grid:	17 3/4" x 23 1/2"
Top Fry Grid:	22" x 31"
Gas Inlet:	3/4" pipe
Maximum BTU:	102,000
Crated Weight (approx):	500 lbs.

- Heavily insulated, all stainless steel body with stainless steel inner body lining and stainless steel removable side and back liners for easier cleaning
- All welded frame with stainless steel legs and adjustable feet
- Cast iron top burners with ceramic radiants
- Broiler griddle mechanism assembly removable for easier cleaning
- Broiler mechanism moves in and out with ease on our specially designed, heavy-duty ball bearing rollers for loading and unloading of product

## PRODUCT SPECIFICATIONS:

<b>BODY:</b>	18 Gauge #304 Stainless Steel
<b>INNER LINER:</b>	24 Gauge #304 Stainless Steel
<b>GRIDDLE PLATES:</b>	Top -- 1/2" Highly Polished Steel Plate Bottom -- 5/8" Highly Polished Steel Plate
<b>SPLASH:</b>	14 Gauge #304 Stainless Steel
<b>BURNERS:</b>	Top -- Cast Iron w/Ceramic Radiants Bottom -- Stainless Steel
<b>DRIP PAN:</b>	18 Gauge #304 Stainless Steel
<b>VALVES:</b>	Heavy Duty Brass
<b>GAS INLET:</b>	3/4" NPT
<b>GAS PRESSURE:</b>	4.0" Natural, 11.0" Propane (Inches Water Column)

## Available Options:

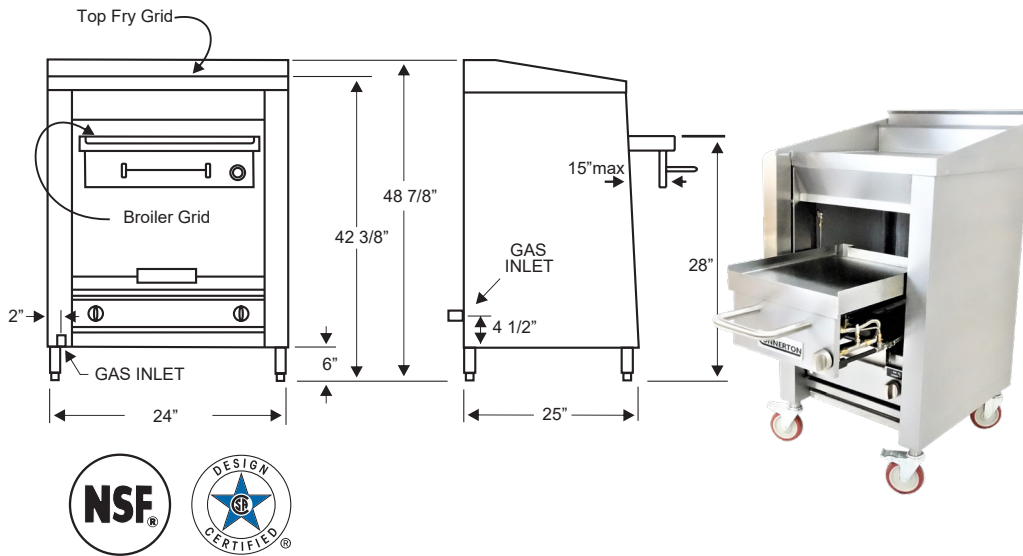
- Casters (6" Locking)
- Grooved Grid plate
- Chromed Grid plate
- Charbroiled on top as sperate unit
- Castor & Legs extensions 2" Height

Gas Pressure Regulator is supplied and must be installed Combustible Locations: 6" Clearance sides and back Non-Combustible Locations Only: 0" Clearance sides and back Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



# A-4F-24 Broiler / Griddle Combination












## Specifications:

Overall Width:	24 5/8"
Overall Depth (body):	25"
Overall Height:	47 3/8"
Top Fry Grid Height:	41 3/4"
Broiler Grid Up:	28"
Broiler Grid Down:	24"
Legs (S/S) :	6"
Broiler Grid pulls out:	15"
Broiler Grid:	17 3/4" x 23 1/2"
Top Fry Grid:	22" x 24"
Gas Inlet:	3/4" pipe
Maximum BTU:	72,000
Crated Weight (approx):	530 lbs.

- Cast Iron top burners with coramic radiants
- Heavily insulated, all stainless steel body with stainless steel inner body lining and stainless steel removable side and back liners for easier cleaning
- All welded frame with stainless steel legs and adjustable feet
- Broiler griddle mechanism assembly removable for easier cleaning
- Broiler mechanism moves in and out with ease on our specially designed, heavy-duty ball bearing rollers for loading and unloading of product

## Product Specifications:

 <p><b>BODY</b></p> <p>18 Gauge #304 Stainless Steel</p>	 <p><b>INNER LINER</b></p> <p>24 Gauge #304 Stainless Steel</p>	 <p><b>GRIDDLE PLATE</b></p> <p>Top -- 3/4" Highly Polished Steel Plate (1" available) Bottom -- 5/8" Highly Polished Steel Plate</p>	 <p><b>SPLASH</b></p> <p>14 Gauge #304 Stainless Steel</p>	 <p><b>BURNERS</b></p> <p>Griddle Top -- Stainless Steel Broiler Top -- Cast Iron w/Ceramic Radiants Broiler Bottom -- Stainless Steel</p>
 <p><b>DRIP PAN</b></p> <p>18 Gauge #304 Stainless Steel</p>	 <p><b>VALVES</b></p> <p>Heavy Duty Brass</p>	 <p><b>GAS INLET</b></p> <p>3/4 NPT</p>	 <p><b>GAS PRESSURE</b></p> <p>4.0" Natural, 11.0" Propane (Inches Water Column)</p>	

## Available Options:

- Casters (6" Locking)
- Castor & Legs extensions 2" Height Added on overall
- Grooved Griddle Plate
- Chromed Griddle Plate
- Char Broiler on top as separate unit

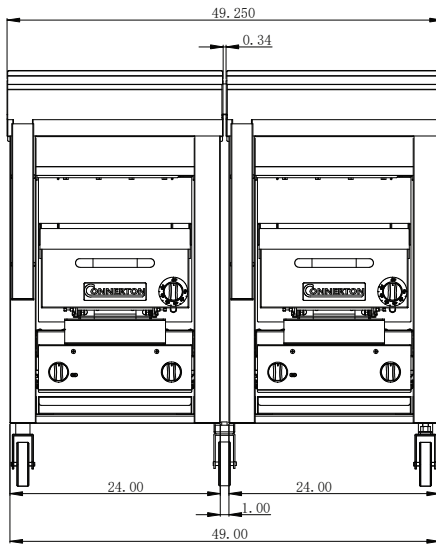
## Notes:

6" Clearance sides and back from Combustible  
0" Clearance sides and back from Non-Combustible  
Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



# A-4F-48 Broiler / Griddle Combination



## Specifications:

Overall Width:	49 1/4"	Legs (S/S) :	6"
Overall Depth (body):	25"	Broiler Grid pulls out:	15"
Overall Height:	47 3/8"	Broiler Grid:	17 3/4" x 23 1/2"
Top Fry Grid Height:	41 3/4"	Top Fry Grid:	22" x 24"
Broiler Grid Up:	28"	Gas Inlet:	3/4" pipe
Broiler Grid Down:	24"	Maximum BTU:	156,000
		Crated Weight (approx):	530 lbs.

## Product Specifications:

 <b>BODY</b> 18 Gauge #304 Stainless Steel	 <b>INNER LINER</b> 24 Gauge #304 Stainless Steel	 <b>GRIDDLE PLATE</b> Top -- 3/4" Highly Polished Steel Plate (1" available) Bottom -- 5/8" Highly Polished Steel Plate	 <b>SPLASH</b> 14 Gauge #304 Stainless Steel	 <b>BURNERS</b> Griddle Top -- Stainless Steel Broiler Top -- Cast Iron w/Ceramic Radiants Broiler Bottom -- Stainless Steel
 <b>DRIP PAN</b> 18 Gauge #304 Stainless Steel	 <b>VALVES</b> Heavy Duty Brass	 <b>GAS INLET</b> 3/4 NPT	 <b>GAS PRESSURE</b> 4.0" Natural, 11.0" Propane (Inches Water Column)	

## Available Options:

- Casters (6" Locking)
- Castor & Legs extensions 2" Height Added on overall
- Grooved Griddle Plate
- Chromed Griddle Plate
- Char Broiler on top as separate unit

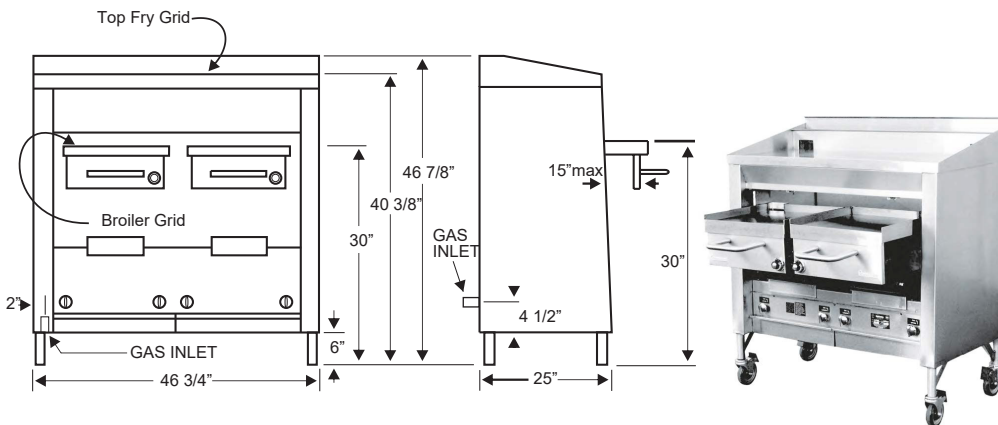
## Notes:

6" Clearance sides and back from Combustible  
0" Clearance sides and back from Non-Combustible  
Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.



# A-4F Broiler / Griddle Combination



## Specifications:

Overall Width:	46 3/4"
Overall Depth (body):	25"
Overall Height:	47 3/8"
Fry Grid Height:	41 3/4"
Broiler Grid Up:	30"
Broiler Grid Down:	26"
Legs (S/S) :	6"
Broiler Grid pulls out:	15"
Broiler Grid:	18 1/2" x 17 3/4"
Top Fry Grid:	22" x 46 1/2"
Gas Inlet:	3/4" pipe
Maximum BTU:	156,000
Crated Weight (approx):	730 lbs.



- Heavily insulated, all stainless steel body with stainless steel inner body lining and stainless steel removable side and back liners for easier cleaning
- All welded frame with stainless steel legs and adjustable feet
- Cast iron top burners with ceramic radiants
- Broiler griddle mechanism assembly removable for easier cleaning
- Broiler mechanism moves in and out with ease on our specially designed, heavy-duty ball bearing rollers for loading and unloading of product

## Product Specifications:

 <b>BODY</b> 18 Gauge #304 Stainless Steel, Fully Welded	 <b>INNER LINER</b> 24 Gauge #304 Stainless Steel	 <b>GRIDDLE PLATE</b> Top -- 1/2" High Polished Steel Plate Bottom -- 5/8" Highly Polished Steel Plate	 <b>SPLASH</b> 14 Gauge #304 Stainless Steel	 <b>BURNERS</b> Top -- Cast Iron w/Ceramic Radiants Bottom -- Stainless Steel
 <b>DRIP PAN</b> 18 Gauge #304 Stainless Steel	 <b>VALVES</b> Heavy Duty Brass	 <b>GAS INLET</b> 3/4 NPT	 <b>GAS PRESSURE</b> 4.0" Natural, 11.0" Propane (Inches Water Column)	

## Available Options:

- Casters (6" Locking)
- Castor & Legs extensions 2" Height Added on overall
- Grooved Griddle Plate
- Chromed Griddle Plate
- Char Broiler on top as separate unit

## Notes:

6" Clearance sides and back from Combustible  
0" Clearance sides and back from Non-Combustible  
Specify type of gas and altitude if over 2,000 feet

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American Engineering Since 1936



## Model CN24 Restaurant Gas Range

Date:

Product:

Quantity:

Connerton cooking systems restaurant range family of products feature stainless steel fronts, sides, and riser with removable high shelf. Performance profile is driven by 34,000 Btu open burners via energy savings flash tubes versus individual pilot lights. Heavy duty, cast iron burner grates include flame enhancing bowl configuration. CN model griddles are finely polished 1" thick steel. The CN ranges include full depth 'bake and roast' ovens of 35,000 Btu's and incorporate a burner-baffle match for unique heat distribution supporting the operator's need to either bake or roast.

### Standard Features

- Stainless Steel front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners of 34,000 Btu's each
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- One oven rack with three positions

### Accessories

- Casters (set of four)
- Extra oven rack
- 12" stainless steel stub back

### Options

- 12" wide x 1" thick griddle
- 24" wide x 1" thick griddle



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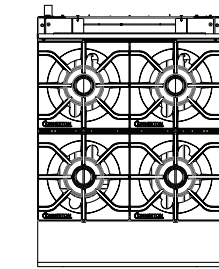
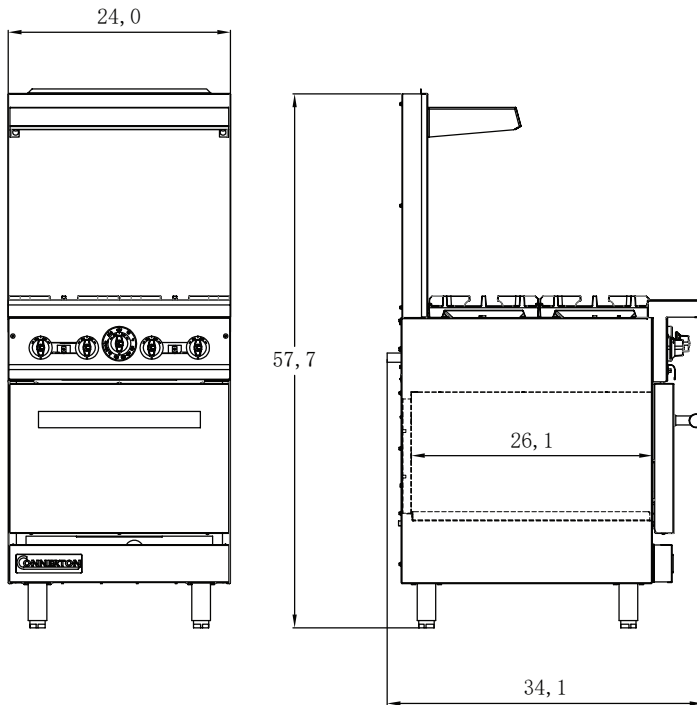


Fax: (714) 547-1969

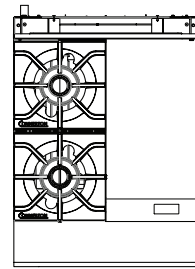


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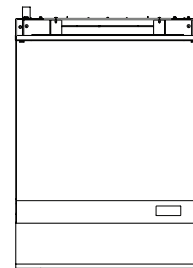
# Model CN24 GAS Range



CN24-4



CN24-2-12G



CN24-24G

## Installation Instructions

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for Commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96
4. These units are manufactured for installation in accordance ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 400 N Capital St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org).
5.

Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**Specify type of gas when ordering**

**Specify altitude when above 2,000 feet**

*Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.*



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## Model CN36 Restaurant Gas Range

Date:

Product:

Quantity:

Connerton cooking systems restaurant range family of products feature stainless steel fronts, sides, and riser with removable high shelf. Performance profile is driven by 34,000 Btu open burners via energy savings flash tubes versus individual pilot lights. Heavy duty, cast iron burner grates include flame enhancing bowl configuration. CN model griddles are finely polished 1" thick steel. The CN ranges include full depth 'bake and roast' ovens of 35,000 Btu's and incorporate a burner-baffle match for unique heat distribution supporting the operator's need to either bake or roast.

### Standard Features

- Stainless Steel front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners of 34,000 Btu's each
- 5<sup>1/2</sup> inch Bullnose-plate handing
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- One oven rack with three positions

### Accessories

- Casters (set of four)
- Extra oven rack
- 12" stainless steel stub back

### Options

- 12"-36" Wide x 1" Thick Griddle



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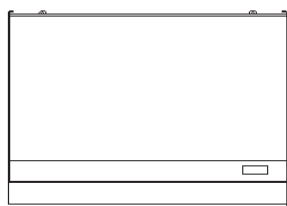
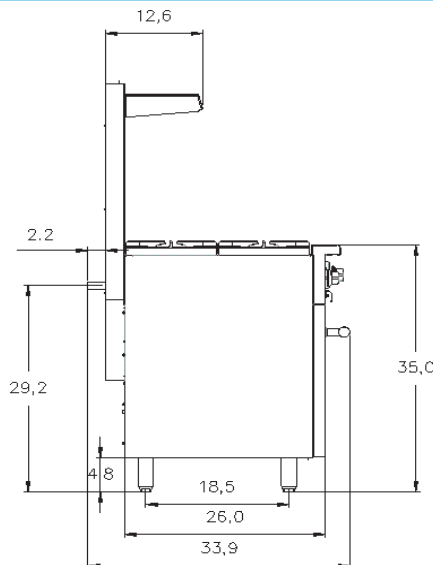
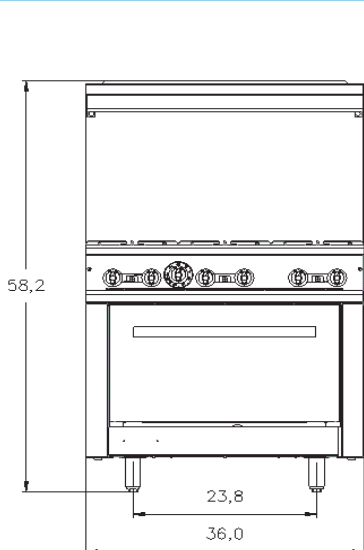
11990 Rivera Rd, Santa Fe Springs, CA 90670

Telephone: (562) 464-9901, (714) 547-9218

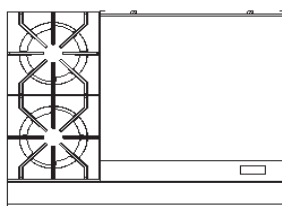
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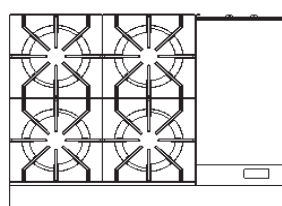
# Model CN36 GAS Range



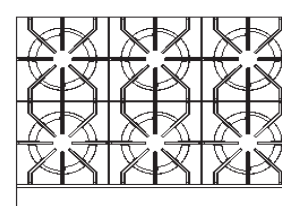
CN36-36G



CN36-2-24G



CN36-4-12G



CN36-6

## Installation Instructions

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for Commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96

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5.

Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"

6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**Specify type of gas when ordering**

**Specify altitude when above 2,000 feet**

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## Model CN48 Restaurant Gas Range

Date:

Product:

Quantity:

Connerton cooking systems restaurant range family of products feature stainless steel fronts, sides, and riser with removable high shelf. Performance profile is driven by 34,000 Btu open burners via energy savings flash tubes versus individual pilot lights. Heavy duty, cast iron burner grates include flame enhancing bowl configuration. CN model griddles are finely polished 1" thick steel. The CN ranges include full depth 'bake and roast' ovens of 35,000 Btu's and incorporate a burner-baffle match for unique heat distribution supporting the operator's need to either bake or roast.

### Standard Features

- Stainless Steel front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners of 34,000 Btu's each
- 5<sup>1/2</sup> inch Bullnose-plate handing
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- One oven rack with three positions

### Accessories

- Casters (set of four)
- Extra oven rack
- 12" stainless steel stub back

### Options

- 12" - 48" wide x 1" thick griddle



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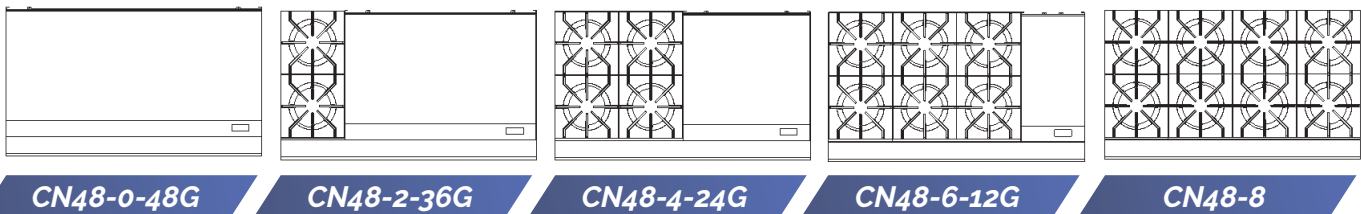
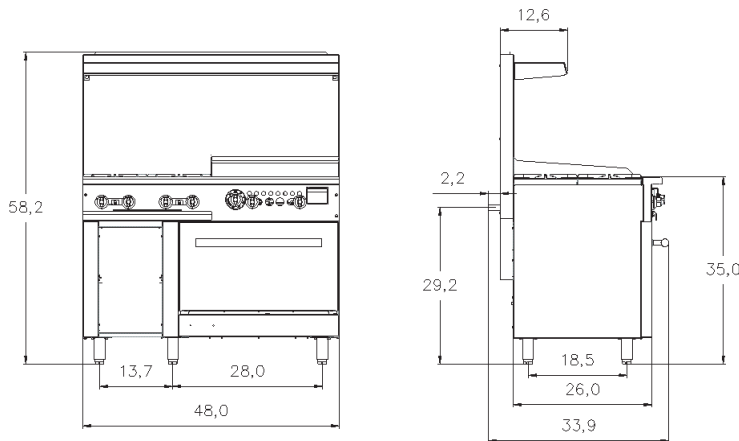


Fax: (714) 547-1969



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# Model CN48 GAS Range



## Installation Instructions

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for Commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96
4. These units are manufactured for installation in accordance ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 400 N Capital St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org).
5.

Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**Specify type of gas when ordering**

**Specify altitude when above 2,000 feet**

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## Model CN48-20V Restaurant Gas Range

Date:

Product:

Quantity:

Connerton cooking systems restaurant range family of products feature stainless steel fronts, sides, and riser with removable high shelf. Performance profile is driven by 34,000 Btu open burners via energy savings flash tubes versus individual pilot lights. Heavy duty, cast iron burner grates include flame enhancing bowl configuration. CN model griddles are finely polished 1" thick steel. The CN ranges include full depth 'bake and roast' ovens of 35,000 Btu's and incorporate a burner-baffle match for unique heat distribution supporting the operator's need to either bake or roast.

### Standard Features

- Stainless Steel front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners of 34,000 Btu's each
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- One oven rack with three positions

### Accessories

- Casters (set of four)
- Extra oven rack
- 12" stainless steel stub back

### Options

- 12" - 48" wide x 1" thick griddle



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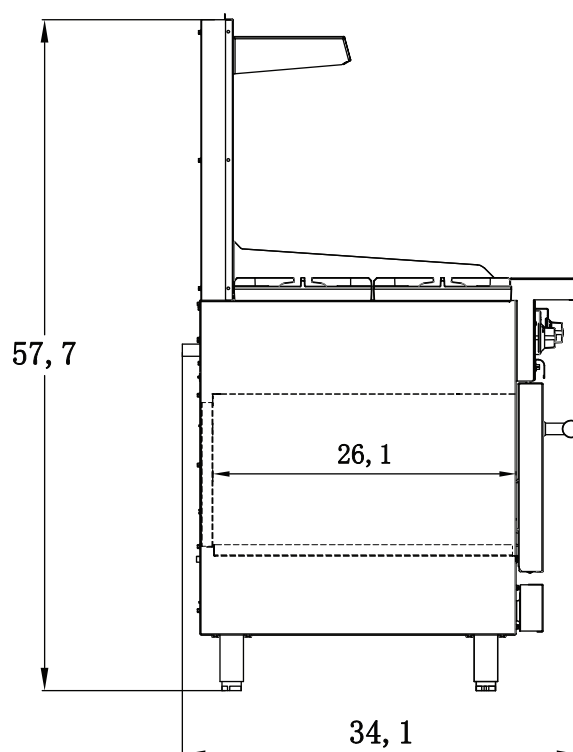
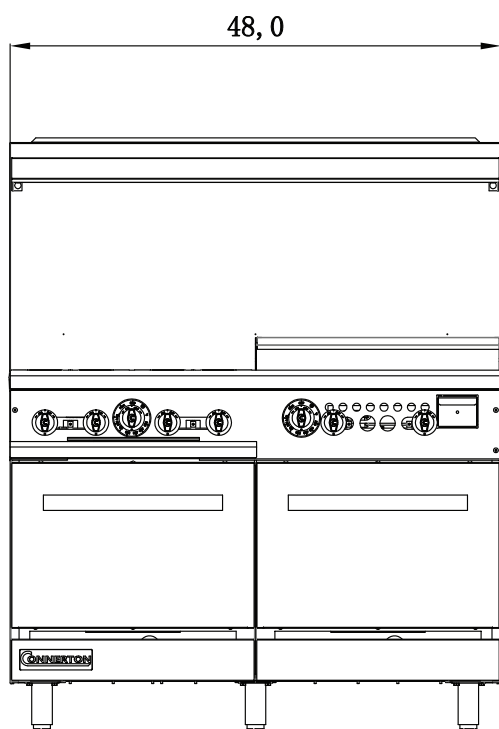
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Fax: (714) 547-1969

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# Model CN48-2OV Range



## Installation Instructions

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for Commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96

4. These units are manufactured for installation in accordance ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 400 N Capital St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org).

5.
 

Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"

6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**Specify type of gas when ordering**

**Specify altitude when above 2,000 feet**

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American Engineering Since 1936



## Model CN60 Restaurant Gas Range

Date:

Product:

Quantity:

Connerton cooking systems restaurant range family of products feature stainless steel fronts, sides, and riser with removable high shelf. Performance profile is driven by 34,000 Btu open burners via energy savings flash tubes versus individual pilot lights. Heavy duty, cast iron burner grates include flame enhancing bowl configuration. CN model griddles are finely polished 1" thick steel. The CN ranges include full depth 'bake and roast' ovens of 35,000 Btu's and incorporate a burner-baffle match for unique heat distribution supporting the operator's need to either bake or roast.

### Standard Features

- Stainless Steel front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners of 34,000 Btu's each
- 5<sup>1/2</sup> inch Bullnose-plate handing
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- One oven rack with three positions

### Accessories

- Casters (set of four)
- Extra oven rack
- 12" stainless steel stub back

### Options

- 12" - 48" wide x 1" thick griddle



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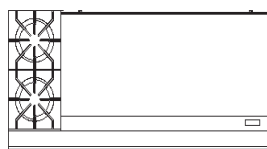
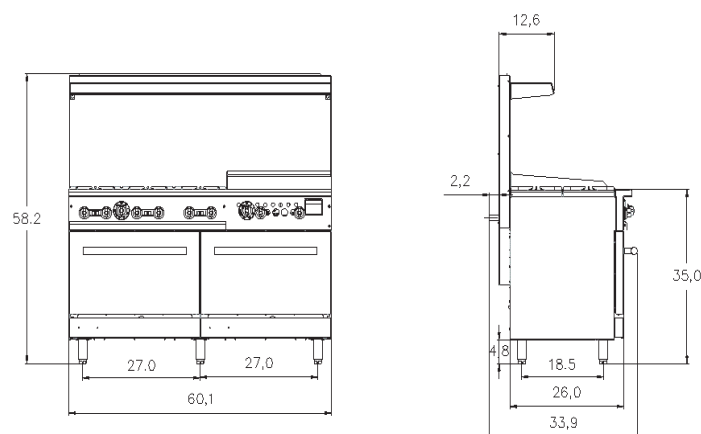
Fax: (714) 547-1969



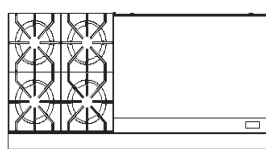
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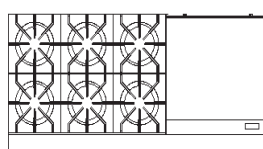
# Model CN60 GAS Range



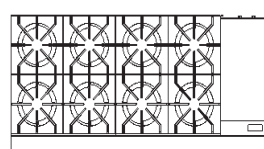
CN60-2-48G



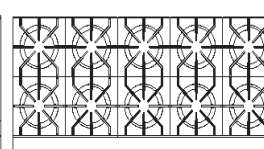
CN60-4-36G



CN60-6-24G



CN60-8-12G



CN60-10

## Installation Instructions

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for Commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96
4. These units are manufactured for installation in accordance ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 400 N Capital St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org).
5.

Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**Specify type of gas when ordering**

**Specify altitude when above 2,000 feet**

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# CONNERTON

American Engineering Since 1936

**MODELS: CN-CM-36**

## Cheese Melter

Counter-Top or Wall Mount or Range Mount

### Standard Features

- Stainless steel exterior and interior
- Welded stainless and aluminized steel chassis
- Equipped with one large heavy-duty pre-mix atmospheric infrared ceramic burners at 35,000 BTU with high efficiency performance.
- Standing pilot ignition system.
- 1 minute pre-heat time
- Heavy-duty chrome plated grid rack and 4 position rack guides
- Removable Stainless-Steel full width spillage pan.
- 3/4" NPT rear gas connection and Standard Regulator -  
**One-year limited parts and labor warranty**

### ACCESSORIES

- 4" chrome plated legs with Adjustable feet.
- Wall mount with mounting Bracket kit
- Range mount kits are provided with Heavy Duty Connerton Range

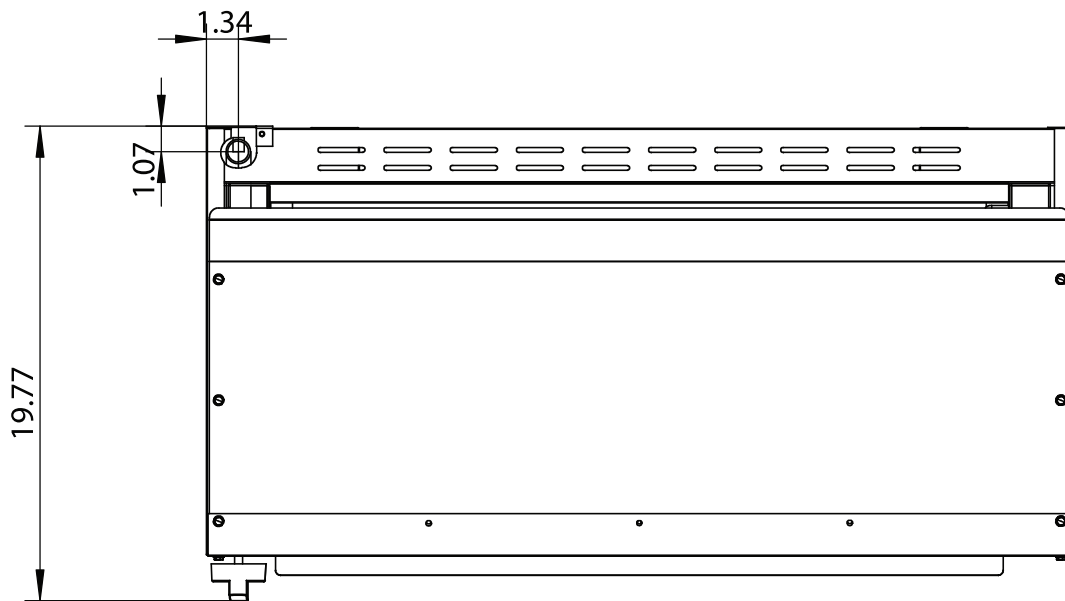
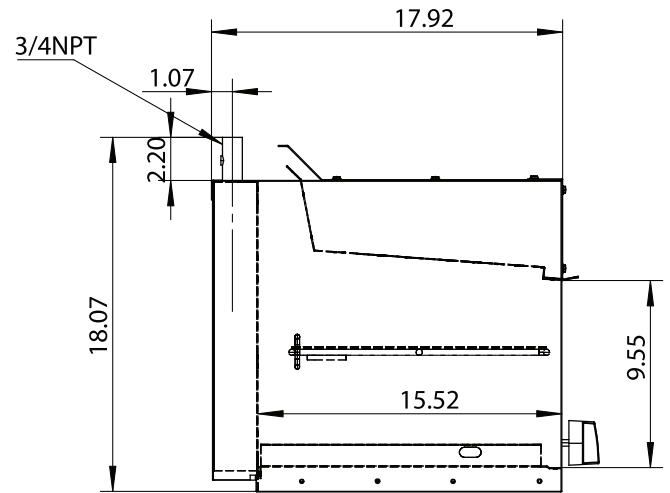
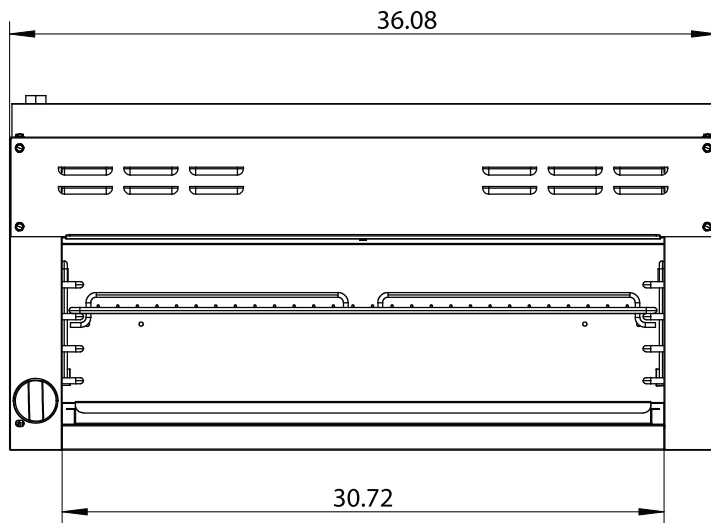


**CONNERTON**

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# MODELS: CN-CM-36 Cheese Melter



Models	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Regulator	Exterior dimensions (inch)	Net weight (lbs)	Gross weight (lbs)
CN-CM-36	NG	5	35,000	5" w.c.	36×18×18	92	115
	LP	10	32,000	10" w.c.			

# CONNERTON

American Engineering Since 1936

**MODELS: CN-SM-36**

## ***Salamander Broiler***

Counter-Top or Wall Mount or Range Mount

### **Standard Features**

- Stainless steel exterior and interior
- Welded stainless and aluminized steel chassis
- Equipped with one large heavy-duty pre-mix atmospheric infrared ceramic burners at 35,000 BTU with high efficiency performance.
- Standing pilot ignition system.
- 1 minute pre-heat time
- Heavy-duty chrome plated grid rack and 4 position rack guides
- Removable Stainless-Steel full width spillage pan.
- 3/4" NPT rear gas connection and Standard Regulator -  
**One-year limited parts and labor warranty**



### **ACCESSORIES**

- 4" chrome plated legs with Adjustable feet.
- Wall mount with mounting Bracket kit
- Range mount kits are provided with Heavy Duty Connerton Range

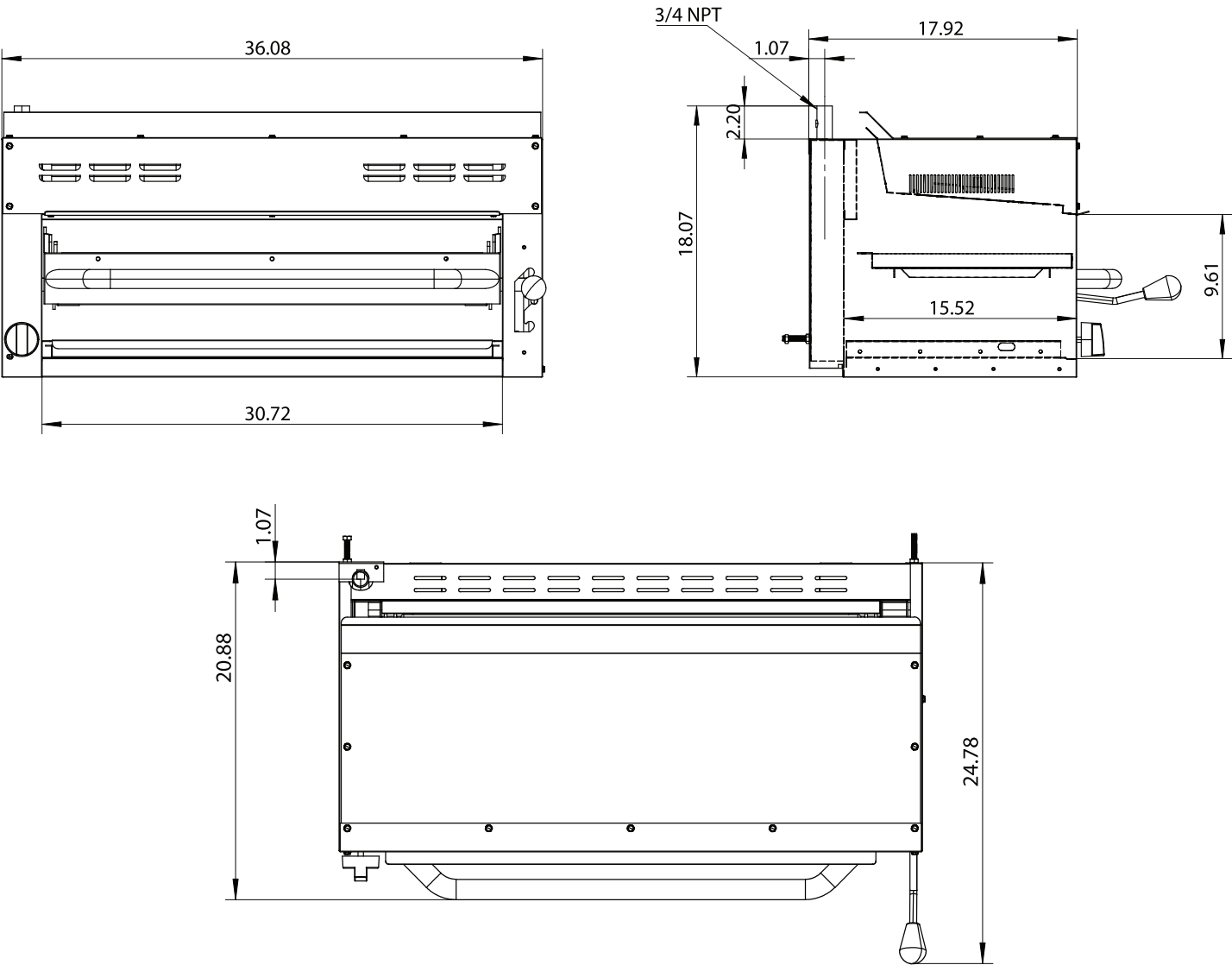


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# CN-SM-36 Salamander Broiler



Models	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Regulator	Exterior dimensions (inch)	Net weight (lbs)	Gross weight (lbs)
CN-SM-36	NG	5	35,000	5" w.c.	36×18×18	92	115
	LP	10	32,000	10" w.c.			





American Engineering Since 1936

## Equipment Stands

*Date:*

*Product:*

*Quantity:*



**#304 Stainless Steel**

*Easy cleaning and long life*

**Knock-down Model**

*For shipping and storage*

**Welded Model**

*For strength & stability*

**CONNERTON**

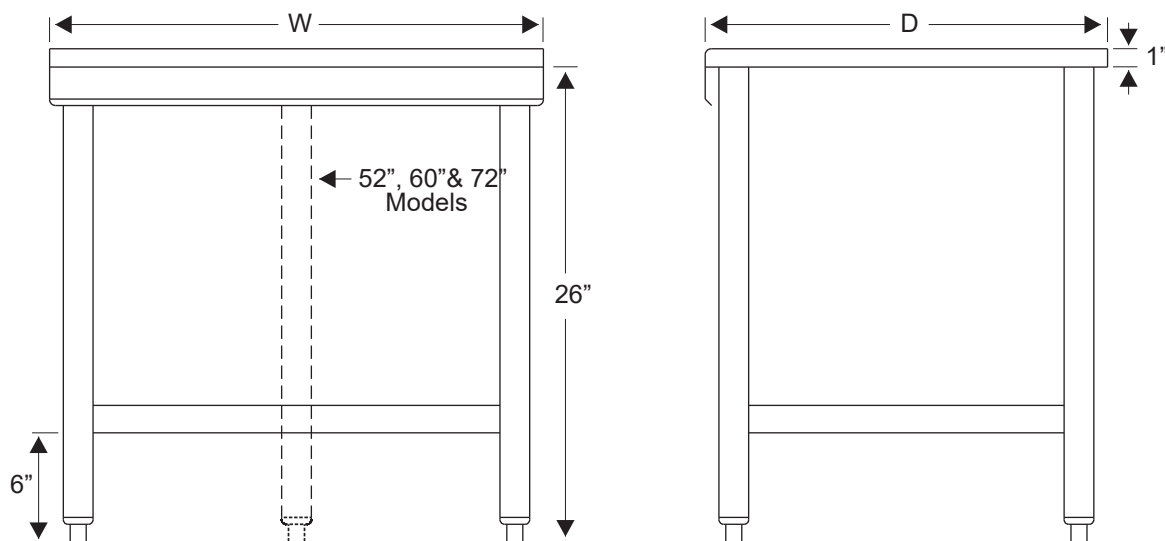
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# Connerton Equipment Stands



## 28-Inch Depth

MODEL	WIDTH	DEPTH	WEIGHT	W/CASTERS
CES-28-12	12"	25"	23 lbs	28 lbs
CES-28-18	18"	25"	28 lbs	33 lbs
CES-28-24	24"	25"	32 lbs	37 lbs
CES-28-30	30"	25"	38 lbs	43 lbs
CES-28-36	36"	25"	52 lbs	57 lbs
CES-28-42	42"	25"	58 lbs	63 lbs
CES-28-48†	48"	25"	64 lbs	69 lbs
CES-28-60†	60"	25"	83 lbs	90 lbs
CES-28-72	72"	25"	100 lbs	107 lbs

### Notes

- All models feature 26" height, 1" lip on sides and back
- 16 gauge stainless steel
- Add 'K' suffix to model # for knock-down version
- 4 legs standard - six legs available on all models for an additional cost
- Customized heights available



American Engineering Since 1936

## CNCE SERIES SINGLE DECK ELECTRIC CONVECTION OVENS

Date:

Product:

Quantity:

Single section, Electric convection oven. Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29" w x 22" x 20" h. Two interior oven lights. Five nickel plated oven racks measure 28" x 21". Eleven position nickel plated rack guides with positive rack stops. Furnished with a two speed 1/2" H.P. oven blower-motor. Oven cool switch for rapid cool down. Heated by electric solid sheath elements rated at 10 KW. Electric options of 208 or 240 volt, 60 Hz, 1 or 3 phase.



### Standard Features

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 10 Total KW
- 1/2 H.P. two speed oven blower-motor.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- One year limited parts and labor warranty.



Intertek

### CNCE

Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

### CNCED

Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections.

CONNERTON

11990 Rivera Rd, Santa Fe Springs, CA 90670

Telephone: (562) 464-9901, (714) 547-9218

Fax: (714) 547-1969

connertoncooking.com



American Engineering Since 1936

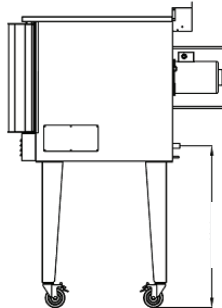
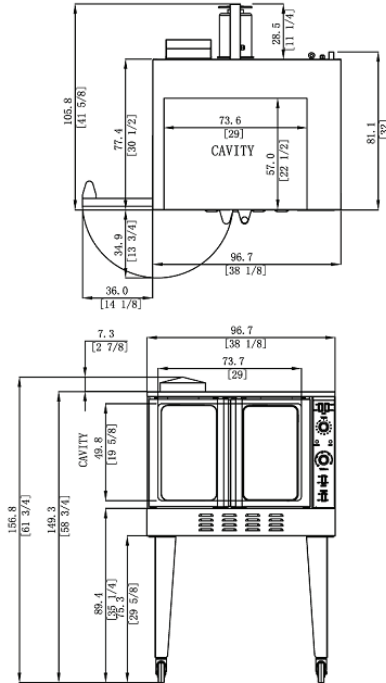
## CNCE SERIES · SINGLE DECK ELECTRIC CONVECTION OVEN

### Accessories

- Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.
- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.







### Options

- Complete prison package.
- Security screws only.
- Stainless steel legs.
- Casters.
- Second year extended limited parts and labor warranty



TOTAL HEAT POWER	VOLTAGE	1 PHASE	3 PHASE
10kW	208V	53A	31A
10kW	240V	46A	27A

### Product Specifications:

 <b>MODEL NO</b> CNCE	 <b>WIDTH</b> 38-1/8	 <b>DEPTH</b> 41-5/8	 <b>HEIGHT</b> 61-3/4
 <b>TOTAL</b> 10 KW	 <b>ELECTRICAL</b> 120/60/1	<b>WEIGHT WITH SKID &amp; PACKAGING</b> 480/LBS. 218/KG	
		<b>WEIGHT WITHOUT SKID &amp; PACKAGING</b> 427/LBS. 194/KG	

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.

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## CNCG SERIES SINGLE DECK GAS CONVECTION OVENS

**Date:**

**Product:**

**Quantity:**

Single section, gas convection oven. Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29"w x 22" x 20"h. Two interior oven lights. Five nickel plated oven racks measure 28" x 21". Eleven position nickel plated rack guides with positive rack stops. Three 18,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed 1/2 " H.P. oven blower-motor. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw.



### Standard Features

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 3 burners with 54,000 BTU/hr Total
- Electronic spark igniter.
- 1/2 H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- 3/4 " rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.



### CNCG

Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

### CNCGD

Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections.

**CONNERTON**

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Fax: (714) 547-1969

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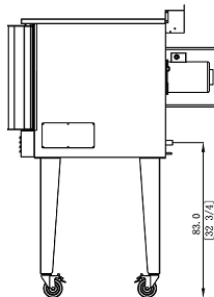
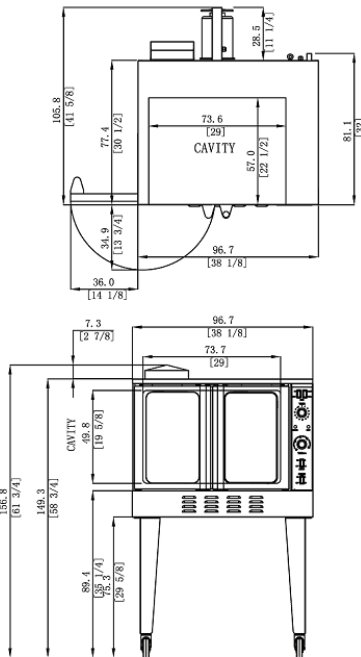


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## CNCG · SINGLE DECK GAS CONVECTION OVENS

### Accessories

- Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.
- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device.
- Consult price book for available sizes.



### Options

- Kosher friendly control package.
- Complete prison package.
- Security screws only.
- Stainless steel legs.
- Casters.
- 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- Second year extended limited parts and labor warranty

### Installation Instructions

- A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 4.0" W.C., Propane gas is 11.0" W.C.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
- These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
- Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Right Side	6"	0"
Left Side	6"	0"
- This appliance is manufactured for commercial installation only and is not intended for home use.

### Product Specifications:

 <b>MODEL NO</b> CNCGD	 <b>WIDTH</b> 38-1/8	 <b>DEPTH</b> 41-5/8	 <b>HEIGHT</b> 61-3/4	 <b>BTU/HR. PER OVEN</b> 54,000
 <b>TOTAL BTU/HR.</b> 54,000	 <b>ELECTRICAL</b> 120/60/1	<b>WEIGHT WITH SKID &amp; PACKAGING</b> 480/LBS. 218/KG		<b>WEIGHT WITHOUT SKID &amp; PACKAGING</b> 427/LBS. 194/KG

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.

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# CONNERTON

American Engineering Since 1936

## Product Accessories

Date:

Product:

Quantity:



### Lift-Off Griddle

- Designed to fit the CHP-Series Hot Plates
- Easily converts Hot Plate to Griddle
- Hot-rolled steel with #304 Stainless Steel sides
- Stainless Steel drip tray and lift handles

### Rolling-Rod Grate

Available to fit CRB, RLRB and LRB Series Char Broilers  
1/2" steel rolling rods reduce product sticking  
Ideal for chicken or fish



### Plate Shelf

- Available for all Connerton models
- 16 gauge, #304 Stainless Steel for durability and easy cleaning
- Custom depth -- please specify when ordering

### Wok Ring

Designed for CHP Hot Plates or CSP Stock Pot Stove  
Provides stable base and flame concentration for wok use  
#304 Stainless Steel for durability and easy cleaning



### Lava Rock

- Non-manufactured, volcanic rock provides even heat distribution
- For use in all our Lava Rock Char Broilers

### Griddle Tall Splash

12 Inch Tall Splash Designed for All Griddle Sizes  
14 Gage #304 Stainless Steel





# *Perfect Fit for Food Trucks*





# TERMS AND CONDITIONS

**TERMS:** 1%-15, NET 30 DAYS subject to credit approval. Cash discount does not apply to transportation charges, credit card payments, C.O.D. or sight draft shipments. All amounts past due more than 30 days are subject to service charge of 2% per month.

**FOB:** Factory in Santa Fe Springs, California.

**PRICES:** All prices subject to change without notice.

**RETURNED GOODS:** Prior authorization must be received to return merchandise to factory. Return shipments must be freight prepaid and are subject to 20% re-stocking charge plus cost of re-conditioning. Custom built equipment may not be returned or cancelled.

**SHIPMENTS:** Shipments must be inspected promptly upon receipt. In case of freight damage, do not refuse shipment, call driver's attention to it's condition and have him/her make notation of this fact on the freight bill and sign it. In case of concealed damage, immediately notify freight company in writing, advising them of your intention to file claim. Retain packaging for their inspection.

**NOTE:** The Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.

## LIMITED WARRANTY

**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. **\* 2nd year warranty covers parts only \*\* Units installed in mobile trailers and/or food trucks will be covered for parts and labor for 9 Month 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.

**PROCEEDURES 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](mailto:service@connertoncooking.com)**

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



**CONNERTON**



**11990 Rivera Rd, Santa Fe Springs, CA 90670**



**Telephone: (562) 464-9901, (714) 547-9218**



**Fax: (714) 547-1969**



**[connertoncooking.com](http://connertoncooking.com)**