

# CN48-20V SERIES RESTAURANT GAS RANGE



Designed and Manufactured in USA 

## ▶ STANDARD FEATURES:

- Stainless 1" thick Steel, front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- 8 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

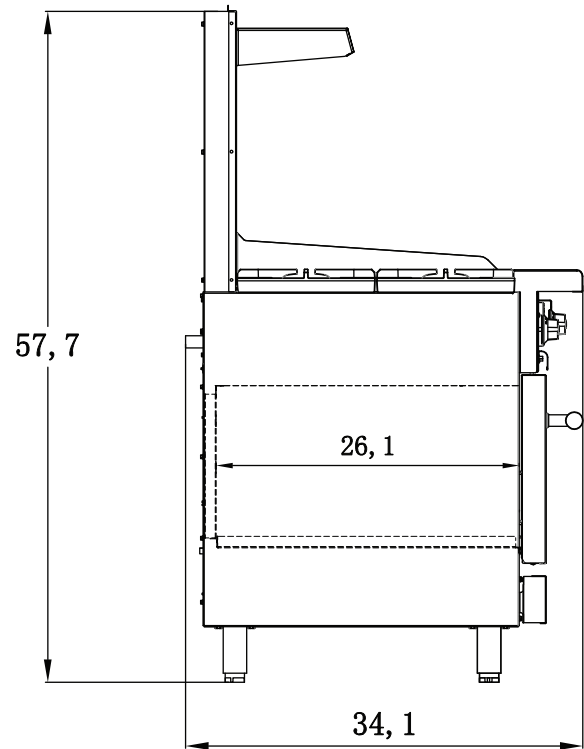
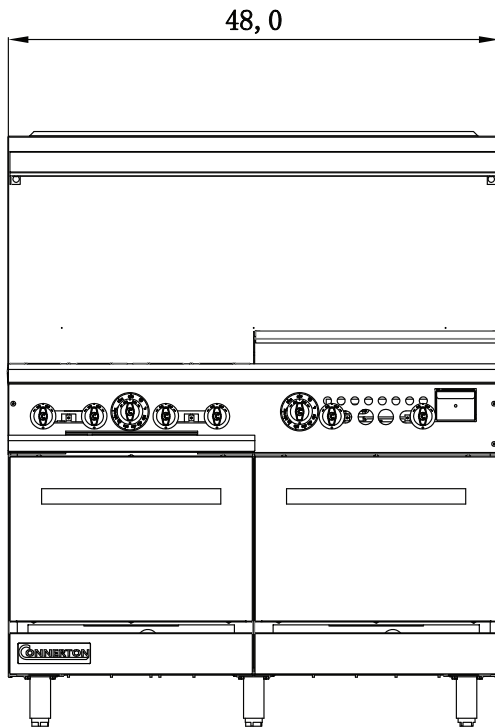
## ▶ ACCESSORIES

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

## ▶ OPTIONS

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





## ▶ INSTALLATION INSTRUCTIONS

- 01.** A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
- 02.** 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.
- 03.** 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
- 04.** 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).
- 05.** Clearances
 

Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
- 06.** 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.