

# CONNERTON



# 2025 CATALOG

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

Designed and Manufactured in USA 

# REVOLUTIONIZING COMMERCIAL KITCHEN, AHEAD OF ITS TIME.

Founded in Southern California in 1936, Connerton revolutionized speed cooking with its innovative appliances designed for efficient steak preparation. This early innovation established Connerton as a leader in user-friendly, high-performance commercial cooking equipment.

In 2017, Connerton transitioned to a new management team, who continued the brand's legacy with significant enhancements. This included standardizing griddle thickness to 1 inch and launching a new range of Restaurant Ranges, reinforcing Connerton's commitment to engineering excellence and quality.

Over the years, Connerton expanded its offerings to include a diverse range of products such as Char broilers, Griddles, Hot Plates, and the New Range Series, Convection Ovens and Fryers, becoming renowned for durability and exceptional performance. Our commitment to engineering excellence has remained steadfast for Over 88 years, ensuring that our appliances continue to deliver outstanding performance today.



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

 11990 Rivera Rd, Santa Fe Springs, CA 90670

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

# Special Custom Units



**Griddle & Barbecue  
Combo**



**Frying Pan Skillet**



**The Show Grill**



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# CSG-F4A SERIES NAT/LP GAS 50 LB



ETL Sanitation



ETL US & Canada



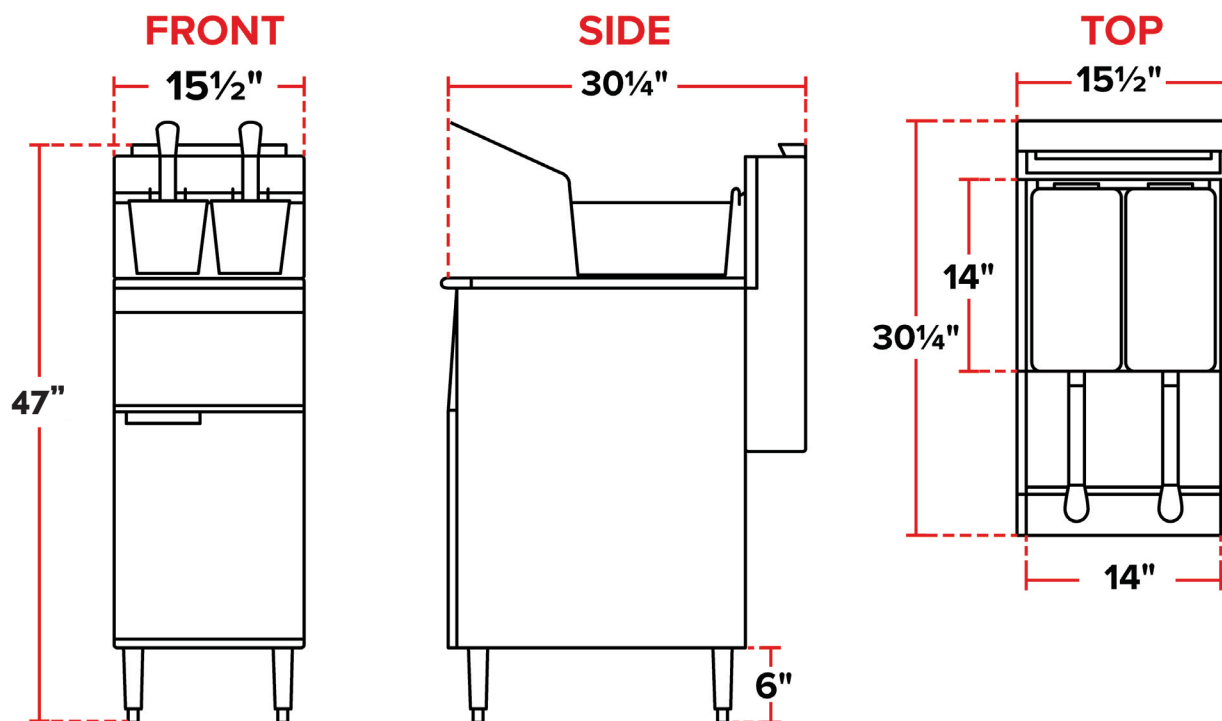
3/4" Gas Connection

## STAINLESS STEEL FLOOR FRYER - 120,000 BTU

### 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
- |                         |   |                     |
|-------------------------|---|---------------------|
| • 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 OF CSG-F4A SERIES



## ► NOTES:

A reliable workhorse for any commercial kitchen, the Connerton CSG-F4A 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.

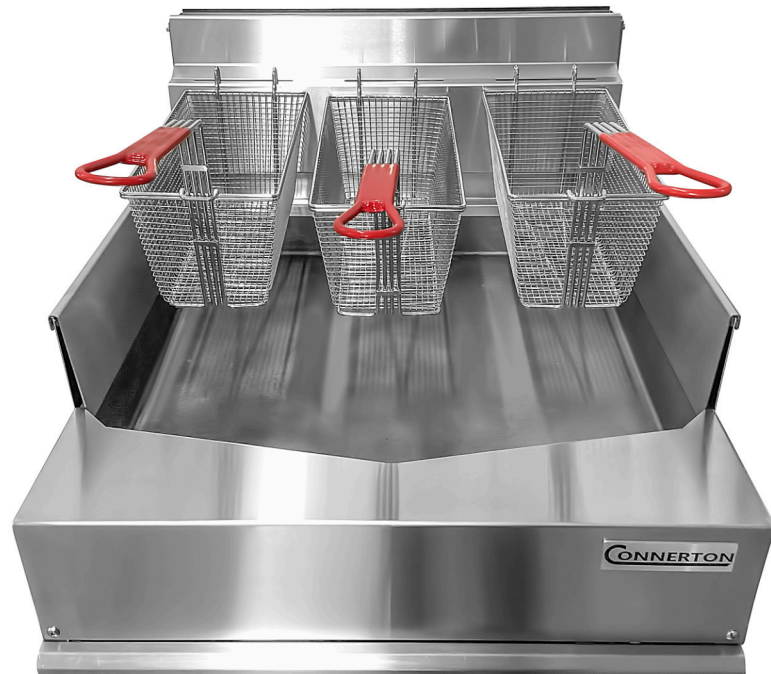
The Connerton CSG-F4A floor fryer features a cool zone in its fry tank, collecting excess

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.



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).

# CSF-24 SERIES SHALLOW FRYER

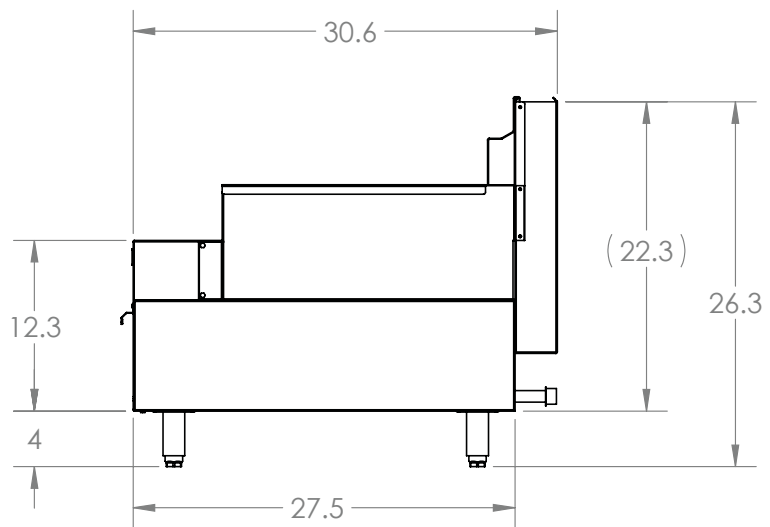
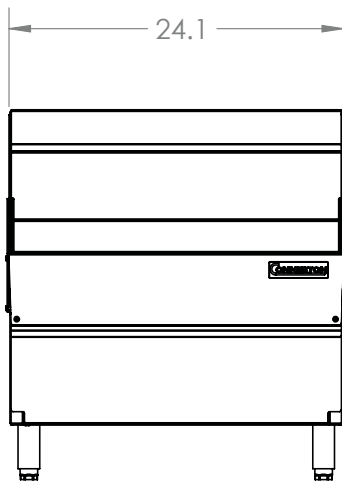
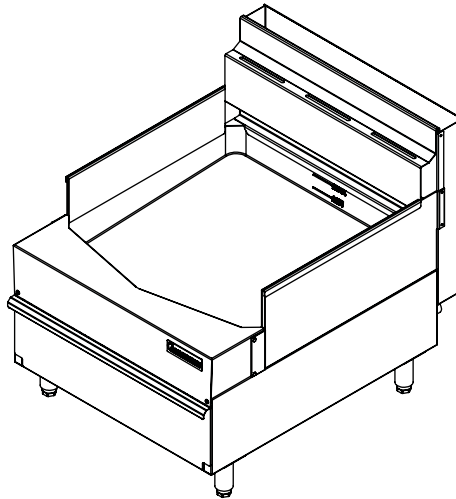


## MULTI PURPOSE COOKING EQUIPMENT PERFECT FOR BOTH FRYING AND GRILLING.

### DESCRIPTION:

The Thick Cast Iron Frying Tank contains heat for quick recovery and efficiency. This unique Fryer uses both the oil and surface contact to cook and sear as well as deep frying. Food products can be Deep Fried or Grilled by using less oil and allowing for surface contact and quick searing.

The fat soluble vitamins and fatty acids in cooking oils show comparatively reasonable stability when they are used for shallow frying rather than deep frying.



## **CONNERTON COUNTER TOP SKILLET FRYER'S GENERAL SPECIFICATION:**

- Number of Burners = 2
- 30,000 BTU / Burner or Total of 60,000 BTU
- Thermostatic Control – Snap Action with Millivolt Gas Valve
- All Stainless-Steel Welded Body/Frame
- All exterior panels made of Stainless-Steel
- Half-Inch Thick Cast Iron Frying Tank



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.

# CHP SERIES HOT PLATE



**AVAILABLE IN TWO DEPTHS:**  
15" & 27"



**WELDED #304 STAINLESS STEEL**  
For easy cleaning and long life



**30,000 BTU BURNERS** Increased  
heat for faster cooking

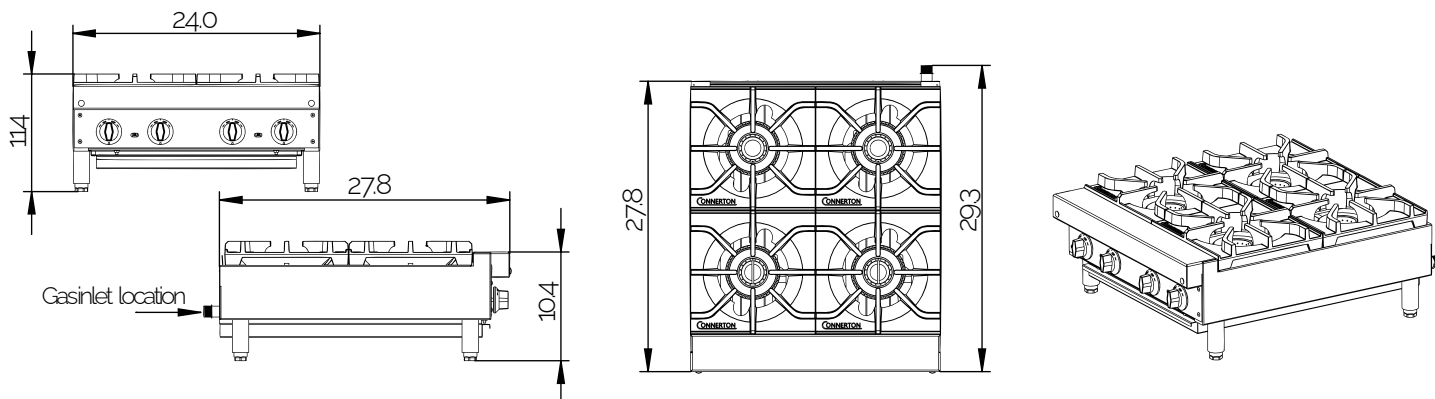


## AVAILABLE OPTIONS:

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












**FLOOR MODEL**



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CHP-212	12"	27"	60,000	2	60	80
CHP-424	24"	27"	120,000	4	110	135
CHP-636	36"	27"	180,000	6	160	190
CHP-848	48"	27"	240,000	8	210	245
CHP-112	12"	15"	30,000	1	35	n/a
CHP-224	24"	15"	60,000	2	60	n/a
CHP-336	36"	15"	90,000	3	85	n/a
CHP-448	48"	15"	120,000	4	110	n/a

## ▶ PRODUCT SPECIFICATIONS:

 <b>BODY</b> 18 Gauge #304 Stainless Steel, Fully Welded	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>GRATE</b> Heavy Duty Painted Cast Iron w/ "Center-Slope" Hole	 <b>BURNERS</b> 30,000 BTU Heavy Duty Painted Cast Iron	 <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> 5.0" Natural, 11.0" Propane (Inches Water Column)	 <b>LEGS (FLOOR MODEL)</b> Stainless Steel tubing With casters, Bullet, or seismic options	

## ▶ 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



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# CSP SERIES/STOCK POT STOVE



■ **CSP-18-3S  
SHORT BODY**



■ **CSP-18-3 STANDARD BODY**



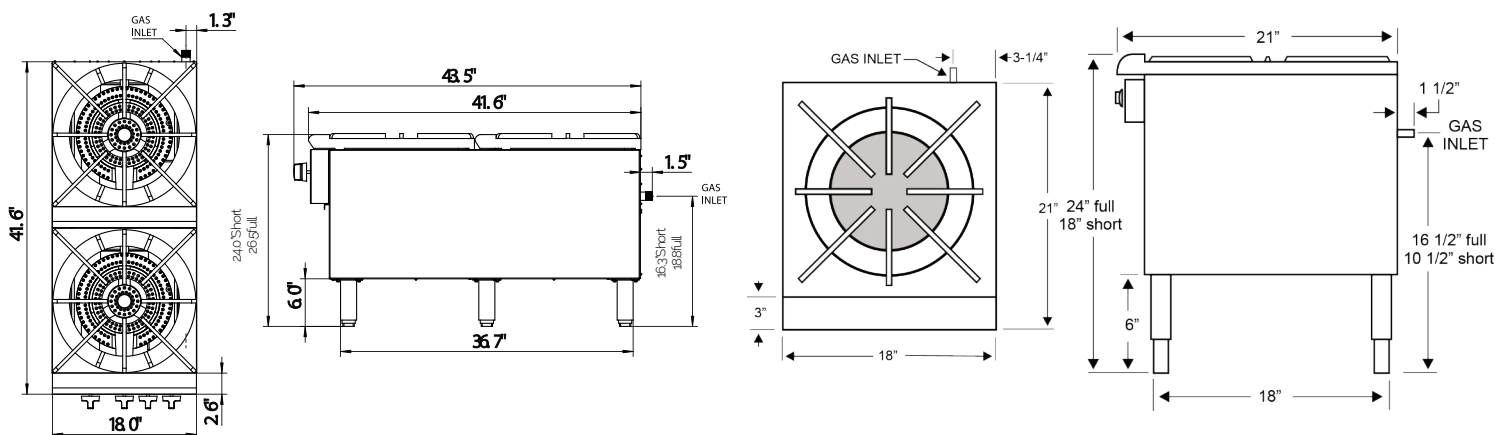
■ **CSP-2-18-3 DEEP BODY  
FRONT/BACK BURNERS**

✓ **180,000 BTU**

✓ **90,000 BTU**  
#304 Stainless Steel Legs

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










▶ **Available Options**  
• Stainless Steel Wok Adapter Ring



MODEL	WIDTH	DEPTH	HEIGHT	BTU	Flame Ring	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-2-18-3	18"	43-1/2"	24"	180,000	3-ring each	195

\*Note: Weight estimates are uncrated

## PRODUCT SPECIFICATIONS:

 <p><b>BODY</b> 18 Gauge #304 Stainless Steel, Fully Welded</p>	 <p><b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>GRATE</b> Heavy Duty Painted Cast Iron w/ "Center-Slope" Hole</p>	 <p><b>BURNERS</b> 3-ring 90,000 BTU in total Heavy Duty Painted Cast Iron</p>	 <p><b>DRIP PAN</b> 18 Gauge #304 Stainless Steel</p>
 <p><b>VALVES</b> Heavy Duty Brass</p>	 <p><b>GAS INLET</b> 3/4 NPT</p>	 <p><b>GAS PRESSURE</b> 4.0" Natural, 10.0" Propane (Inches Water Column)</p>	 <p><b>LEGS (FLOOR MODEL)</b> 1-5/8" rd. X 16 Gauge #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet.</p>	

## 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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# RLRB SERIES RADIANT BROILER



**WELDED #304 STAINLESS STEEL**  
For easy cleaning and long life



**REMOVABLE FIRE BOX**  
For easy cleaning and maintenance

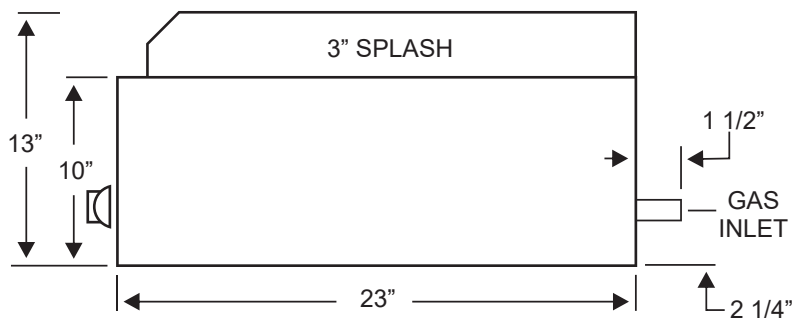
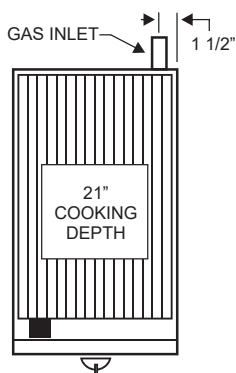


**EXTENDED BURNERS - 18" LENGTH**  
For better heat distribution














## AVAILABLE OPTIONS:

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



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:

 <b>BODY</b> 18 Gauge #304 Stainless Steel, Fully Welded	 <b>FIRE BOX</b> 16 Gauge #304 Stainless Steel, Fully Welded	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>TOP GRATES</b> Heavy Duty Cast Iron w/Adjustable Rear Height	 <b>RADIANTS</b> 12 Gauge Stainless Steel	 <b>BURNERS</b> 28,000 BTU Cast Iron, H Burner short
 <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, 10.0" Propane (Inches Water Column)	 <b>LEGS (FLOOR MODEL)</b> #304 Stainless Steel tubing with bullet, Casters or seismic options	

## ▶ 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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# RLRB SERIES LAVA ROCK BROILER



**WELDED #304 STAINLESS STEEL**  
For easy cleaning and long life



**REMOVABLE FIRE BOX**  
For easy cleaning and maintenance

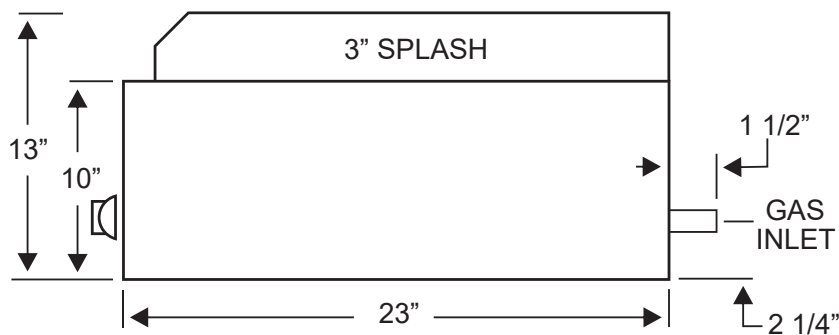
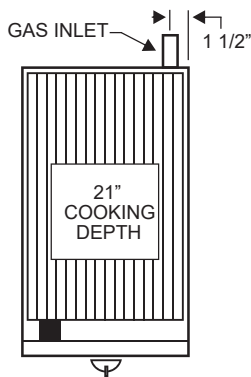


**EXTENDED BURNERS -  
18" LENGTH**  
For better heat distribution














## AVAILABLE OPTIONS:

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



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:

 <b>BODY</b> 18 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>TOP GRATES</b> Heavy Duty Cast Iron, Adjustable Rear Height	 <b>BOTTOM GRATE</b> Waffle Grate Lava Rock	 <b>BURNERS</b> 28,000 BTU Cast Iron, H Burner short
 <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, 10.0" Propane (Inches Water Column)	 <b>LEGS (FLOOR MODEL)</b> #304 Stainless Steel tubing with bullet, caster or seismic options	

## ▶ 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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# CRB SERIES HEAVY DUTY RADIANT BROILER



## ■ PLATE-SHELF AND ROLLING GRATE



**WELDED #304 STAINLESS STEEL**  
For easy cleaning and long life



**22" DEEP COOKING SURFACE**  
Heavy Duty Grates Increased area for maximum production

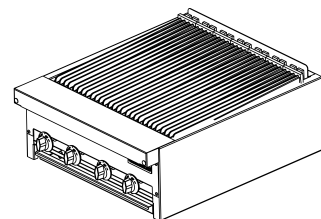
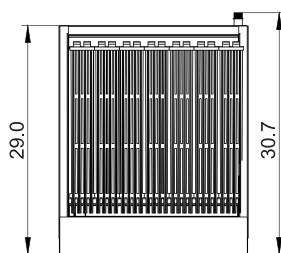
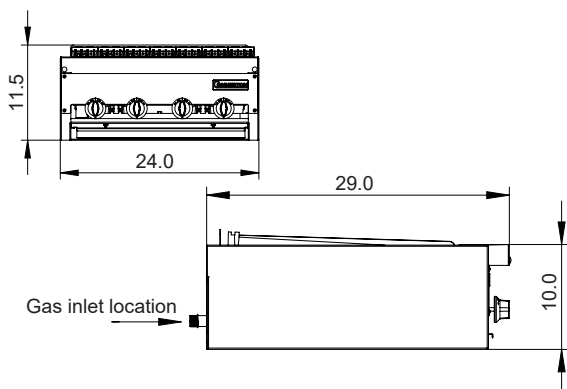


**STAINLESS STEEL TUBE**  
20,000 BTU Burners every 6 inch














## 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
- Lava rock available



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CRB-12	12"	29"	40,000	2	80	100
CRB-18	18"	29"	60,000	3	110	130
CRB-24	24"	29"	80,000	4	140	165
CRB-30	30"	29"	100,000	5	175	200
CRB-36	36"	29"	120,000	6	210	240
CRB-42	42"	29"	140,000	7	250	280
CRB-48	48"	29"	160,000	8	290	325
CRB-60	60"	29"	200,000	10	370	450
CRB-72	72"	29"	240,000	12	450	540

## ▶ PRODUCT SPECIFICATIONS:

 <b>BODY</b> 16 Gauge #304 Stainless Steel, Fully Welded	 <b>FIRE BOX</b> 14 Gauge #304 Stainless Steel, Welded to Body	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>TOP GRATES</b> Heavy Duty Cast Iron w/ "Grease Flow Channels"	 <b>RADIANTS</b> Heavy Duty Cast Iron	 <b>BURNERS</b> 20,000 BTU Stainless Steel Tubular Burner
 <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> 5.0" Natural, 11.0" Propane (Inches Water Column)	 <b>LEGS (FLOOR MODEL)</b> #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or casters.	

## ▶ NOTES:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:

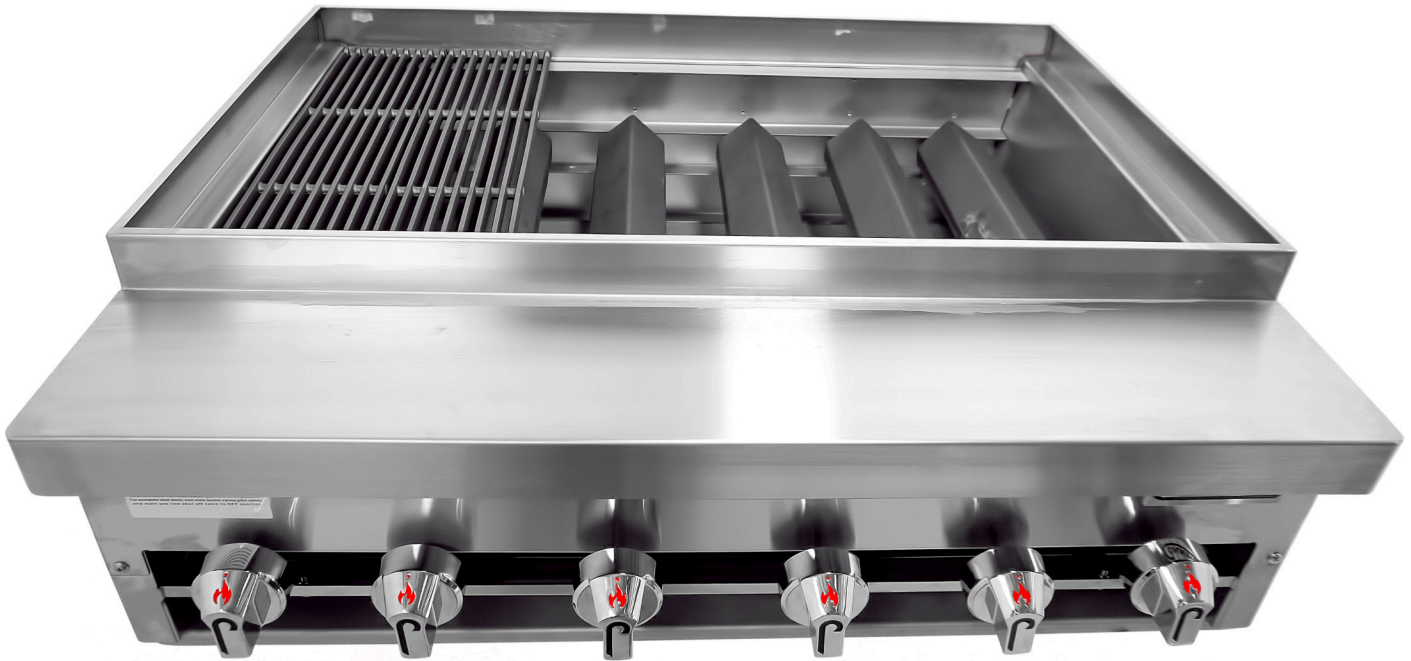
- 0" Clearance sides and back
- Specify counter or floor model
- Specify type of gas and altitude if over 2,000 feet



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# KABOB SERIES HEAVY DUTY RADIANT BROILER

■ **GRATES ARE  
OPTIONAL**



**WELDED #304 STAINLESS STEEL**  
Grease pan for water as needed



**STAINLESS STEEL TUBE**  
25,000 BTU Burners every 6 inch

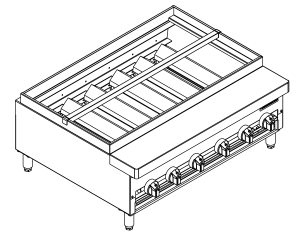
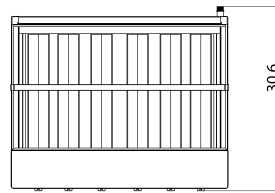
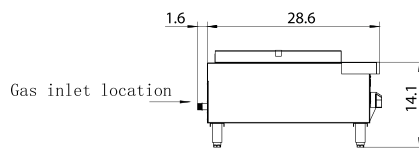
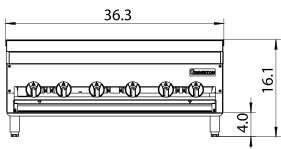


**19.5" DEEP COOKING SURFACE**  
Heavy Duty Grates Increased area  
for maximum production



## AVAILABLE OPTIONS:

- 4" Legs Accessory
- Floor Model Accessory
- Skewer bracket available
- Option Lava Rock model



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
KABOB-12	12"	28"	50,000	2	80	100
KABOB-18	18"	28"	75,000	3	110	130
KABOB-24	24"	28"	100,000	4	140	165
KABOB-30	30"	28"	125,000	5	175	200
KABOB-36	36"	28"	150,000	6	210	240
KABOB-42	42"	28"	175,000	7	250	280
KABOB-48	48"	28"	200,000	8	290	325
KABOB-60	60"	28"	250,000	10	370	450
KABOB-72	72"	28"	300,000	12	450	540

## ▶ PRODUCT SPECIFICATIONS:

 <b>BODY</b> 16 Gauge #304 Stainless Steel, Fully Welded	 <b>FIRE BOX</b> 14 Gauge #304 Stainless Steel, Welded to Body	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>TOP GRATES</b> Heavy Duty Cast Iron w/ "Grease Flow Channels"	 <b>RADIANTS</b> Heavy Duty Cast Iron	 <b>BURNERS</b> 25,000 BTU Stainless Steel Tubular Burner
 <b>DRIP PAN</b> 18 Gauge #304 Stainless Steel	 <b>VALVES</b> Heavy Duty Brass	 <b>GAS INLET</b> ¾ NPT	 <b>GAS PRESSURE</b> 5.0" Natural, 11.0" Propane (Inches Water Column)	 <b>LEGS (FLOOR MODEL)</b> #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or casters.	

## ▶ 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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# CG-M SERIES MANUAL GRIDDLE



■ **FLOOR MODEL**



■ **GRIDDLE PLATE SEAM WELD  
ON TOP & BOTTOM**

- ✓ 24" Cooking Surface
- ✓ **WELDED #304 STAINLESS STEEL**  
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**  
Enclosed back, reflects heat up  
into griddle  
1" Thick highly polished plate
- ✓ **HIGHLY POLISHED PLATE**  
Fast Recovery Fully Welded Seams  
on Top and Bottom

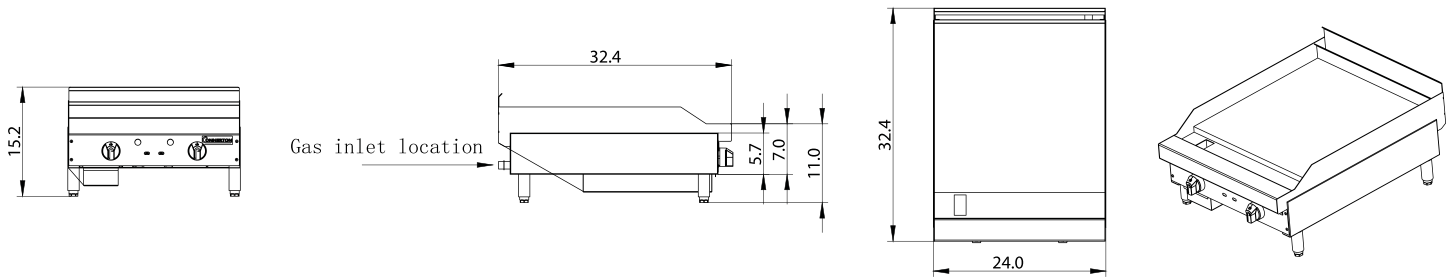
## ▶ **AVAILABLE OPTIONS:**

- 4" Legs Accessory
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory



## **ACCESSORY**

Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-M	12"	32"	30,000	1	95	115
CG-18-M	18"	32"	30,000	1	145	165
CG-24-M	24"	32"	60,000	2	165	190
CG-30-M	30"	32"	60,000	2	195	220
CG-36-M	36"	32"	90,000	3	235	265
CG-42-M	42"	32"	90,000	3	265	295
CG-48-M	48"	32"	120,000	4	300	335
CG-60-M	60"	32"	150,000	5	370	410
CG-72-M	72"	32"	180,000	6	440	485

## ▶ 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> 30,000 BTU, U-type tubular long	 <b>DRIP PAN</b> 18 Gauge #304 Stainless Steel	 <b>VALVES</b> Heavy Duty Brass	 <b>GAS INLET</b> ¾ NPT	 <b>GAS PRESSURE</b> 5.0" Natural, 11.0" Propane (Inches Water Column)	 <b>LEGS (FLOOR MODEL)</b> #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or castors

## ▶ 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.

# CG-T SERIES THERMOSTATIC GRIDDLE

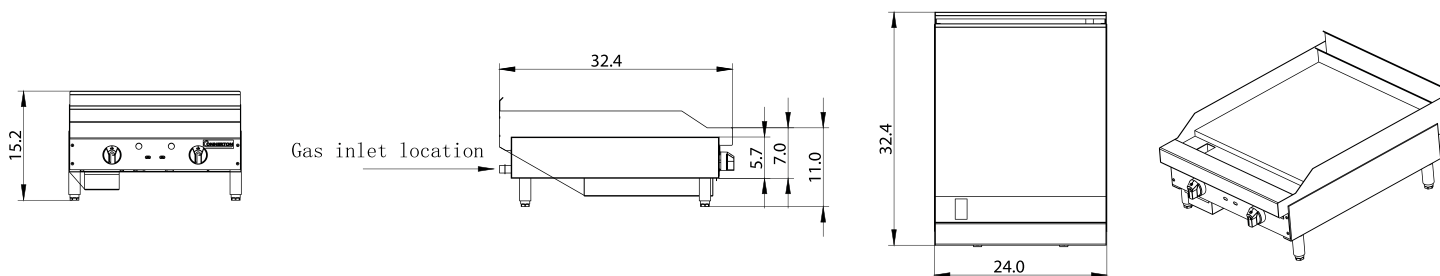


## ■ GRIDDLE PLATE SEAM WELD ON TOP & BOTTOM

- ✓ • 24" Cooking Surface
- ✓ **WELDED #304 STAINLESS STEEL**  
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**  
Enclosed back, reflects heat up  
into griddle  
1" Thick highly polished plate
- ✓ **HIGHLY POLISHED PLATE**  
For Fast Recovery Fully Welded  
Seams on Top and Bottom

## ▶ AVAILABLE OPTIONS:

- 4" Legs Accessory
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-T	12"	32"	30,000	1	115	135
CG-18-T	18"	32"	30,000	1	155	175
CG-24-T	24"	32"	60,000	2	205	230
CG-30-T	30"	32"	60,000	2	245	270
CG-36-T	36"	32"	90,000	3	295	325
CG-42-T	42"	32"	90,000	3	335	365
CG-48-T	48"	32"	120,000	4	385	420
CG-60-T	60"	32"	150,000	5	475	515
CG-72-T	72"	32"	180,000	6	565	610

## 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> 30,000 BTU, U-type Tubluer burner,	 <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> 5.0" Natural, 11.0" Propane (Inches Water Column)	 <b>LEGS (FLOOR MODEL)</b> #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or castors

## 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



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# CEG SERIES MANUAL CATERING GRIDDLE



**WELDED #304 STAINLESS STEEL**  
For easy Cleaning



**INTEGRATED "FIRE BOX - FLUE"**  
Designed for limited space -  
Space Saver

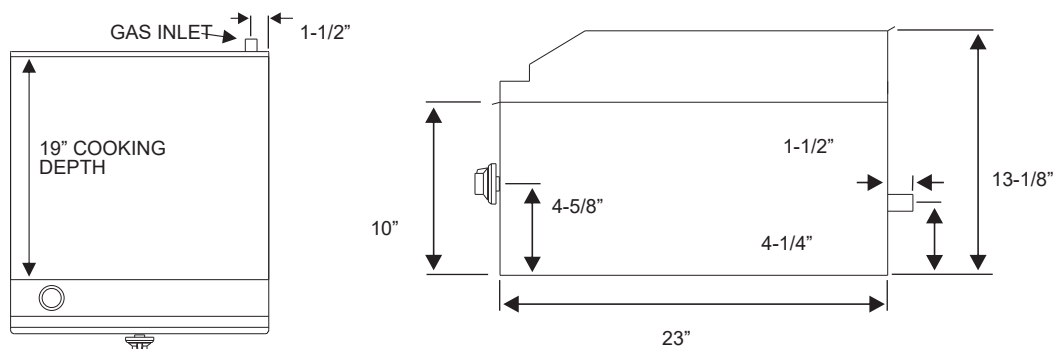


**1" HIGHLY POLISHED PLATE**  
Fully weld Seams on top  
and bottom



## AVAILABLE OPTIONS:












- Grooved Griddle Plate
- Chromed Griddle Plate
- 4" Legs Accessory
- Floor Model Accessory



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*
CEG-12-M	12"	23"	28,000	1	75
CEG-17-M	17"	23"	28,000	1	100
CEG-22-M	22"	23"	56,000	2	125
CEG-27-M	27"	23"	56,000	2	150
CEG-32-M	32"	23"	84,000	3	175
CEG-36-M	36"	23"	84,000	3	200
CEG-42-M	42"	23"	112,000	4	225
CEG-47-M	47"	23"	112,000	4	250
CEG-52-M	52"	23"	140,000	5	275

\*Note: Weight estimates are uncrated

## ▶ PRODUCT SPECIFICATIONS:

 <b>BODY</b> 18 Gauge Stainless Steel, Fully Welded	 <b>FIRE BOX</b> 16 Gauge Stainless Steel, Welded Body	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>PLATE</b> 1" Highly Polished Steel Plate	 <b>GUTTER</b> 16 Gauge #304 Stainless Steel	 <b>SPLASH</b> 16 Gauge #304 Stainless Steel, 3" High
 <b>BURNERS</b> 28,000 BTU U-type tubular burner short	 <b>DRIP PAN</b> 18 Gauge Stainless Steel, Welded	 <b>VALVES</b> Heavy Duty Brass	 <b>GAS INLET</b> 3/4 NPT	 <b>GAS PRESSURE</b> 5.0" Natural, 11.0" Propane (Inches Water Column)	

## ▶ 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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# CEG SERIES THERMOSTATIC CATERING GRIDDLE



**WELDED #304 STAINLESS STEEL**  
For easy Cleaning



**INTEGRATED "FIRE BOX - FLUE"**  
Designed for limited Space -  
Space Saver

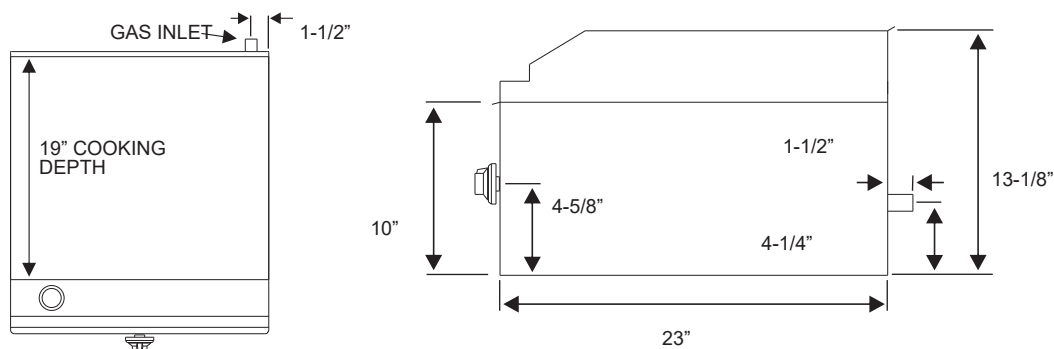


**1" HIGHLY POLISHED PLATE**  
For fast recovery



## AVAILABLE OPTIONS:












- Grooved Griddle Plate
- Chromed Griddle Plate
- 4" Legs Accessory
- Floor Model Accessory



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*
CEG-12-T	12"	23"	28,000	1	75
CEG-17-T	17"	23"	28,000	1	100
CEG-22-T	22"	23"	56,000	2	125
CEG-27-T	27"	23"	56,000	2	150
CEG-32-T	32"	23"	84,000	3	175
CEG-36-T	36"	23"	84,000	3	200
CEG-42-T	42"	23"	112,000	4	225
CEG-47-T	47"	23"	112,000	4	250
CEG-52-T	52"	23"	140,000	5	275

\*Note: Weight estimates are uncrated

## ▶ PRODUCT SPECIFICATIONS:

 <b>BODY</b> 18 Gauge Stainless Steel, Fully Welded	 <b>FIRE BOX</b> 16 Gauge Stainless Steel, Welded Body	 <b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel	 <b>PLATE</b> 1" Highly Polished Steel Plate	 <b>GUTTER</b> 16 Gauge #304 Stainless Steel	 <b>SPLASH</b> 16 Gauge #304 Stainless Steel, 3" High
 <b>BURNERS</b> 28,000 BTU U-type tubular Burner short.	 <b>DRIP PAN</b> 18 Gauge Stainless Steel, Welded	 <b>VALVES</b> Heavy Duty Brass	 <b>GAS INLET</b> $\frac{3}{4}$ NPT	 <b>GAS PRESSURE</b> 5.0" Natural, 11.0" Propane (Inches Water Column)	

## ▶ 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 SERIES



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 its 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

**GROOVE GRIDDLE: FULL OR HALF GROOVED. CREATE PERFECT SEAR MARKS ON MEAT, FISH AND POULTRY.**

**CHROMED SURFACE:**



High cooking performance at lower temperature



Easy to Clean



No Flavor Migration



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 TRAY CAN BE EASILY REMOVED AND PLACED**



# A-1F BROILER / GRIDDLE COMBINATION



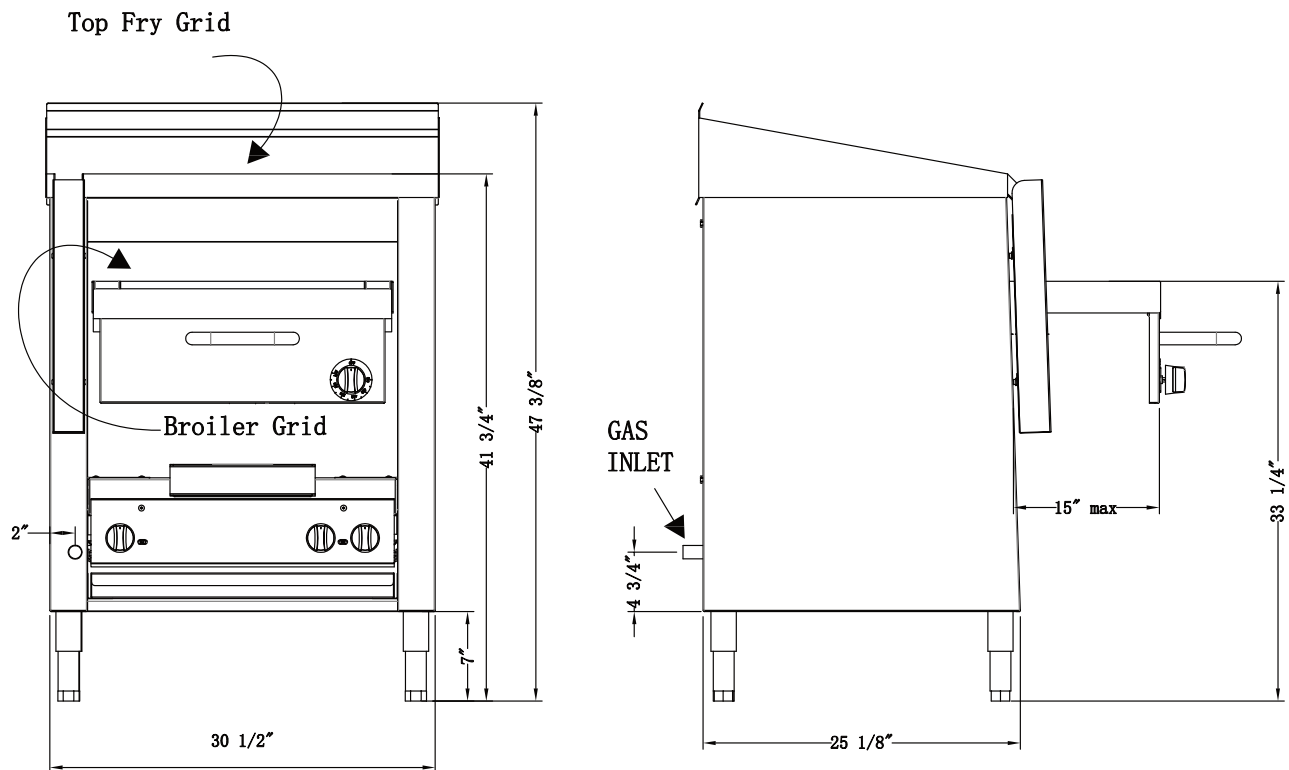
Optional: FULL OR HALF GROOVED

## PRODUCT SPECIFICATIONS:

- Body: 18 Gauge #304 Stainless Steel
- Inner Liner: 24 Gauge #304 Stainless Steel
- Griddle Plates: Top - 1/2" Highly Polished Steel Plate Bottom 5/8" Highly Polished Steel Plate
- Splash: 14 Gauge #304 Stainless Steel
- Burners: Top - Cast Iron w/Ceramic radiant Bottom - Short straight tubular Stainless Steel
- Drip Pan: 18 Gauge #304 Stainless Steel
- Valves: Heavy Duty Brass
- Gas Inlet: 3/4 NPT
- Gas Pressure: 4.0" Natural, 11.0" Propane (Inches Water Column)

## AVAILABLE OPTIONS:

- Casters (6" Locking)
- Grooved Griddle Plate.
- Chromed Griddle plate.
- Casters or Legs extensions 2" height



## 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 radiant
- 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



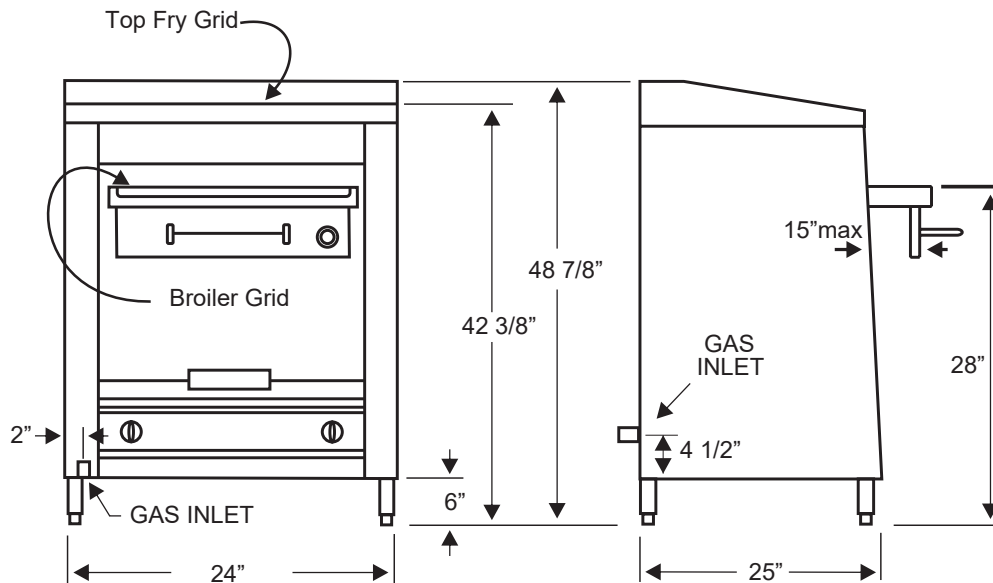
Gas Pressure Regulator is supplied and must be installed Combustible Locations: 6" Clearance sides and back Non-Combustible Locations Only: 0" Clearance sides and back Specify type of gas and altitude if over 2,000 feet  
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# A-4F-24 BROILER / GRIDDLE COMBINATION












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

## ▶ AVAILABLE OPTIONS:

- Casters (6" Locking)
- Casters or Legs extensions 2" height added on overall.
- Grooved Griddle Plate
- Chromed Griddle Plate

## ▶ 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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# A-4F-48 BROILER / GRIDDLE COMBINATION

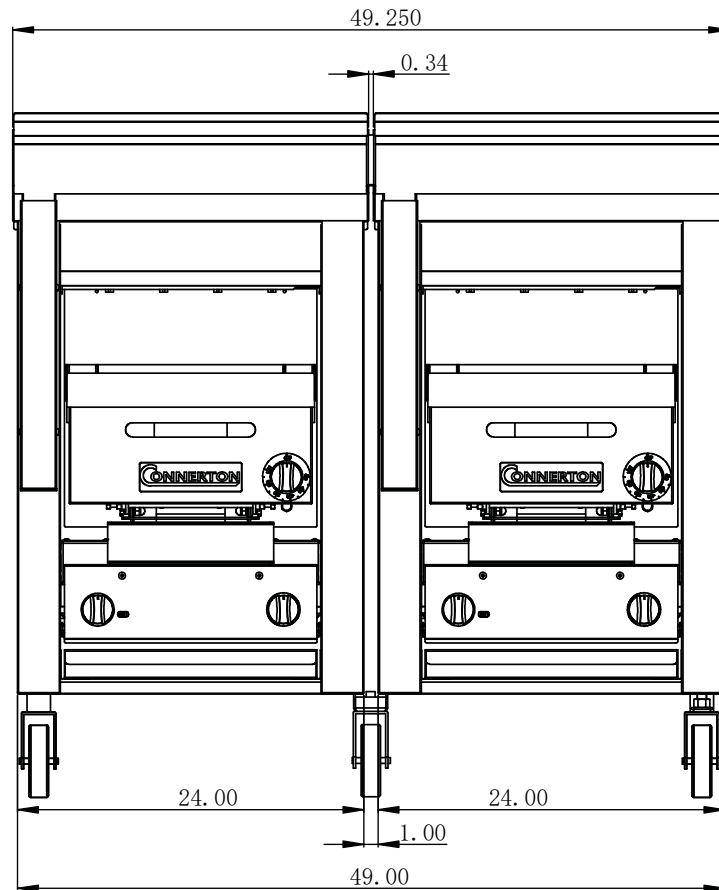


## ▶ PRODUCT SPECIFICATIONS:










- Overall Width: 49 1/4"
- 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: 144,000
- Crated Weight (approx): 900 lbs.

## ▶ AVAILABLE OPTIONS:

- Casters (6" Locking)
- Casters or Legs extensions 2" Height Added on overall
- Grooved Griddle Plate
- Chromed Griddle Plate



## **PRODUCT SPECIFICATIONS:**

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

## **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



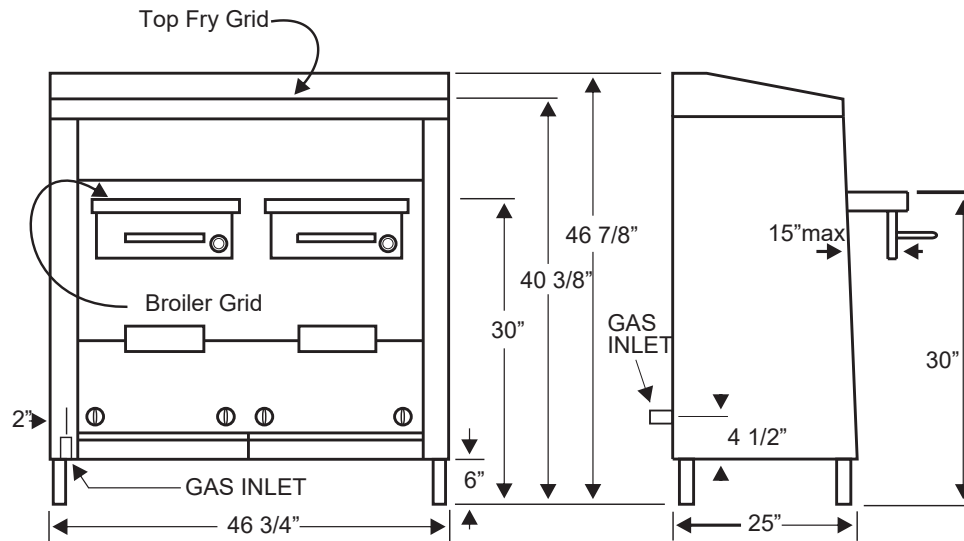
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# A-4F BROILER / GRIDDLE COMBINATION












## ▶ PRODUCT 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:

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

## ▶ AVAILABLE OPTIONS:

- Casters (6" Locking)
- Casters & Legs extensions 2" Height Added on overall
- Grooved Griddle Plate
- Chromed Griddle Plate

## ▶ 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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# CN24 SERIES RESTAURANT GAS RANGE



## STANDARD FEATURES:

- Stainless Steel front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- 4 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
- 12" stainless steel stub back

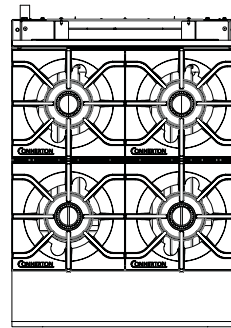
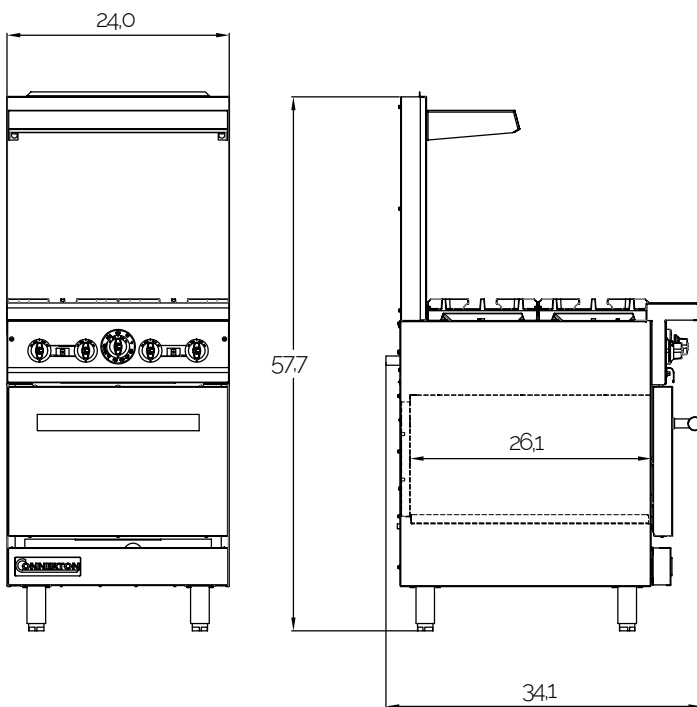
## ACCESSORIES

- Casters (set of four)
- Extra oven rack

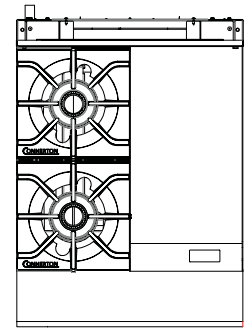
## OPTIONS

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

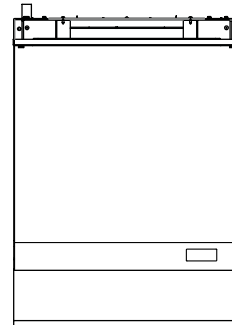




■ **CN24-4**



■ **CN24-2-12G**



■ **CN24-24G**

## ▶ 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**



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# CN36 SERIES RESTAURANT GAS RANGE



## ▶ 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
- 12" stainless steel stub back

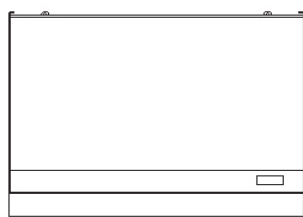
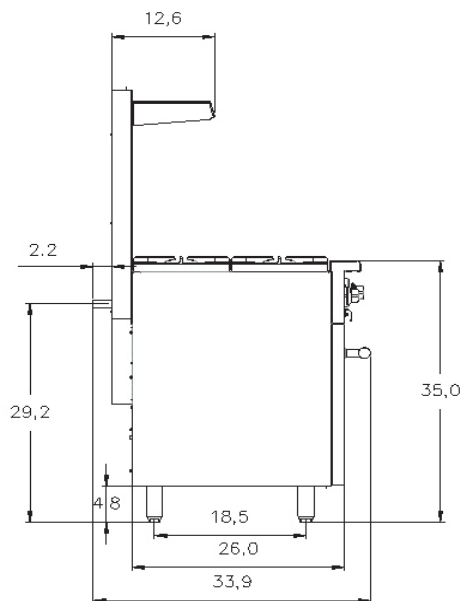
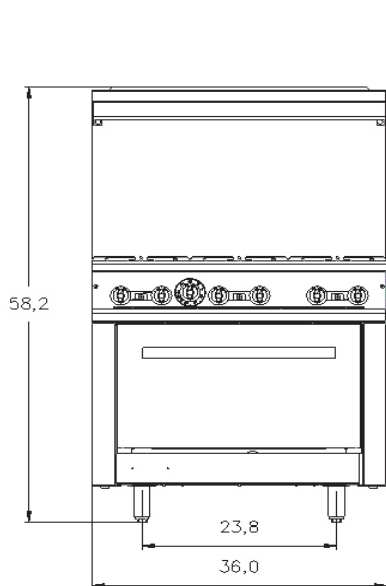
## ▶ ACCESSORIES

- Casters (set of four)
- Extra oven rack

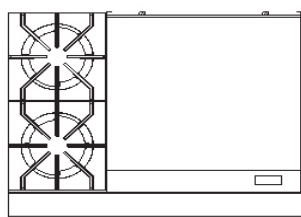
## ▶ OPTIONS

- 12"-36" wide x 1" thick griddle

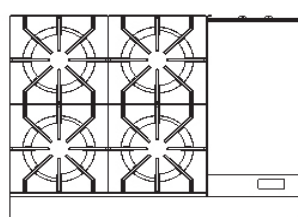




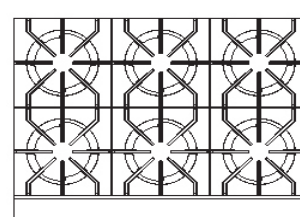
■ **CN36-36G**



■ **CN36-2-24G**



■ **CN36-4-12G**



■ **CN36-6**

## ▶ 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.

# CN48 SERIES RESTAURANT GAS RANGE



## STANDARD FEATURES:

- Stainless Steel front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- 8 open top burners of 34,000 Btu's each
- 5 1/2 inch Bullnose-plate handling
- 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
- 12" stainless steel stub back

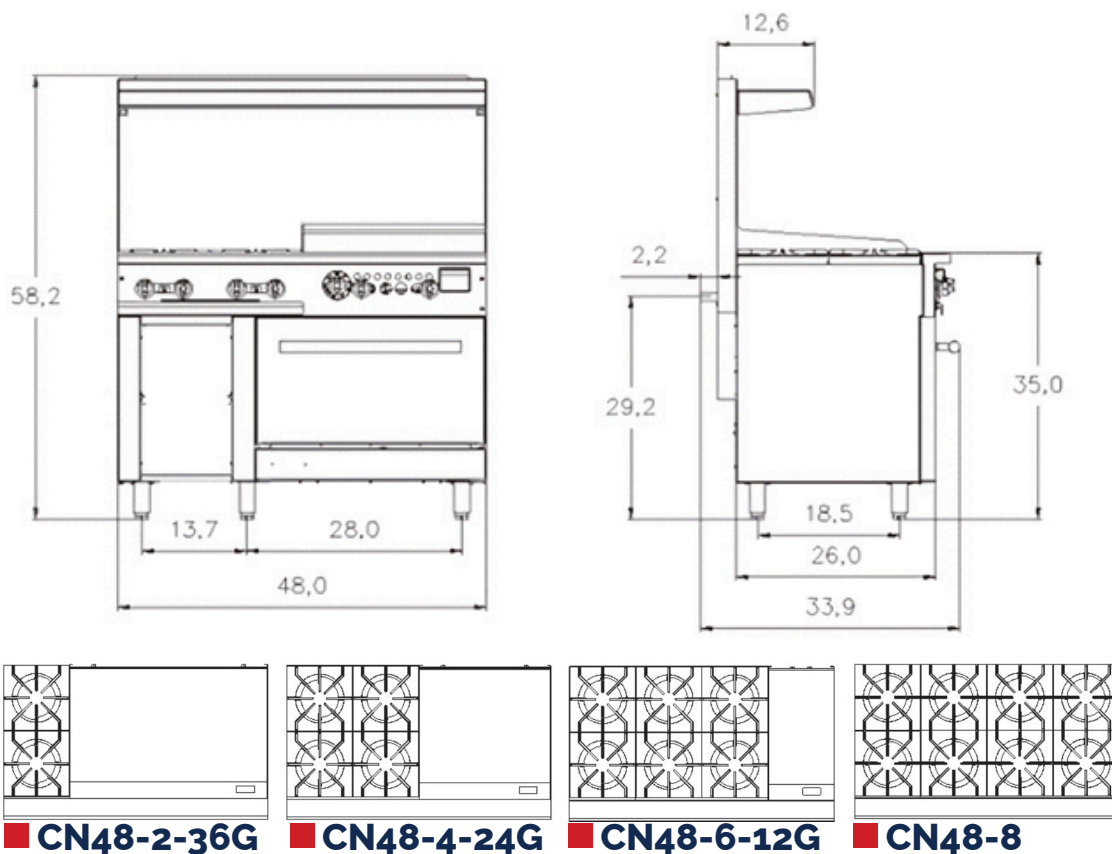
## ACCESSORIES

- Casters (set of four)
- Extra oven rack

## OPTIONS

- 12"-36" 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**



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# CN48-20V SERIES RESTAURANT GAS RANGE



## 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
- 12" stainless steel stub back

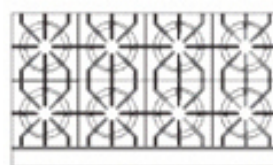
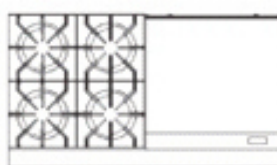
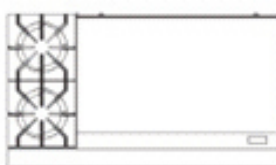
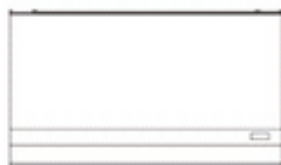
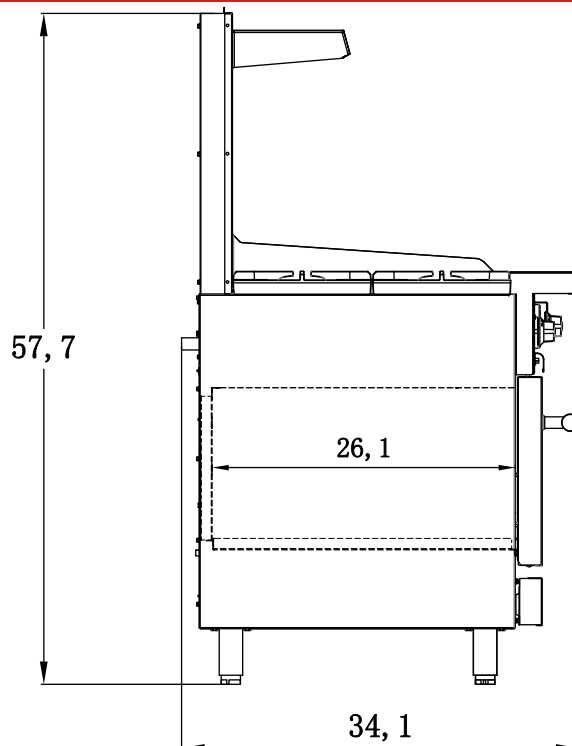
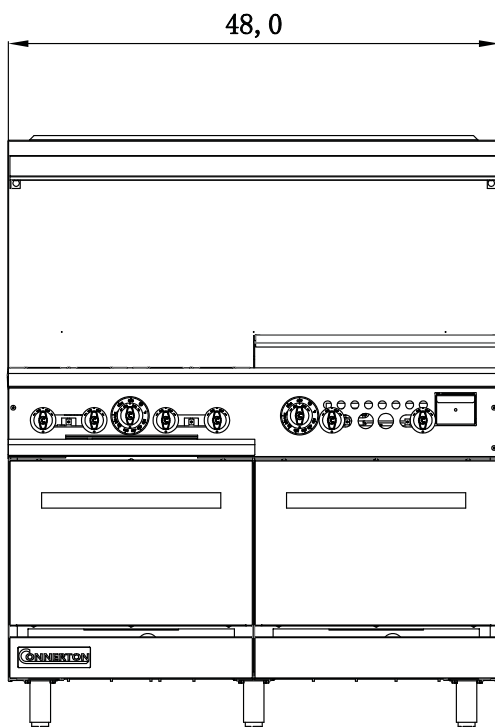
## ACCESSORIES

- Casters (set of four)
- Extra oven rack

## OPTIONS

- 24" - 48" wide x 1" thick griddle





■ CN48-48G-20V ■ CN48-2-36G-20V ■ CN48-4-24G-20V ■ CN48-8-20V

## ▶ 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**



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# CN60 SERIES RESTAURANT GAS RANGE



## ▶ STANDARD FEATURES:

- Stainless 1" thick Steel, front, sides, riser, lift-off high shelf
- 6" stainless steel adjustable legs
- 10 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
- 12" stainless steel stub back

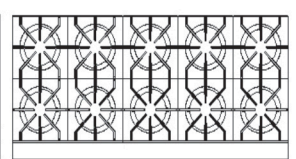
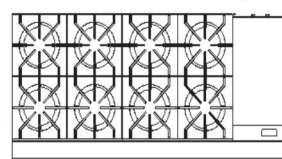
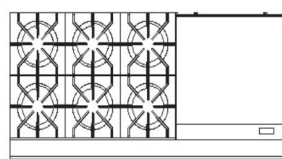
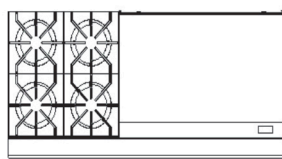
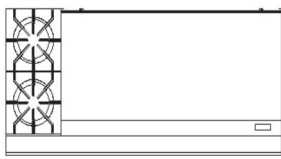
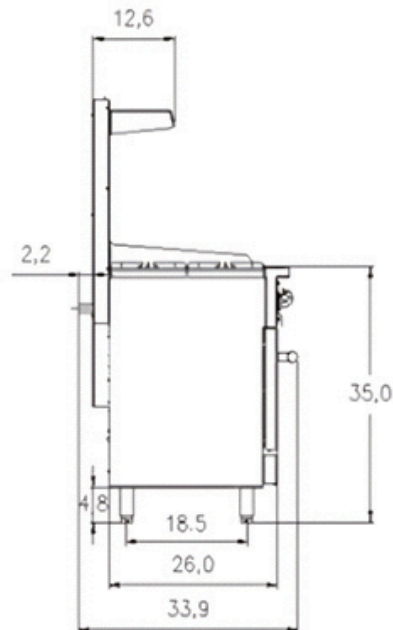
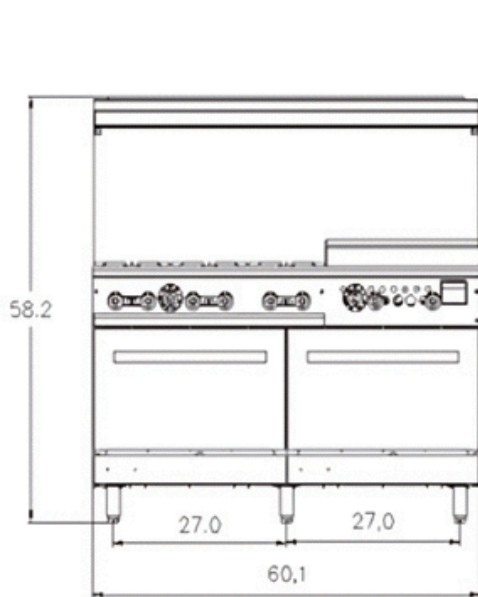
## ▶ ACCESSORIES

- Casters (set of four)
- Extra oven rack

## ▶ OPTIONS

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





■ **CN60-2-48G**

■ **CN60-4-36G**

■ **CN60-6-24G**

■ **CN60-8-12G**

■ **CN60-10**

## ▶ 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**



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# CN-CM-36 CHEESE MELTER



## Counter-Top or Wall Mount or Range Mount

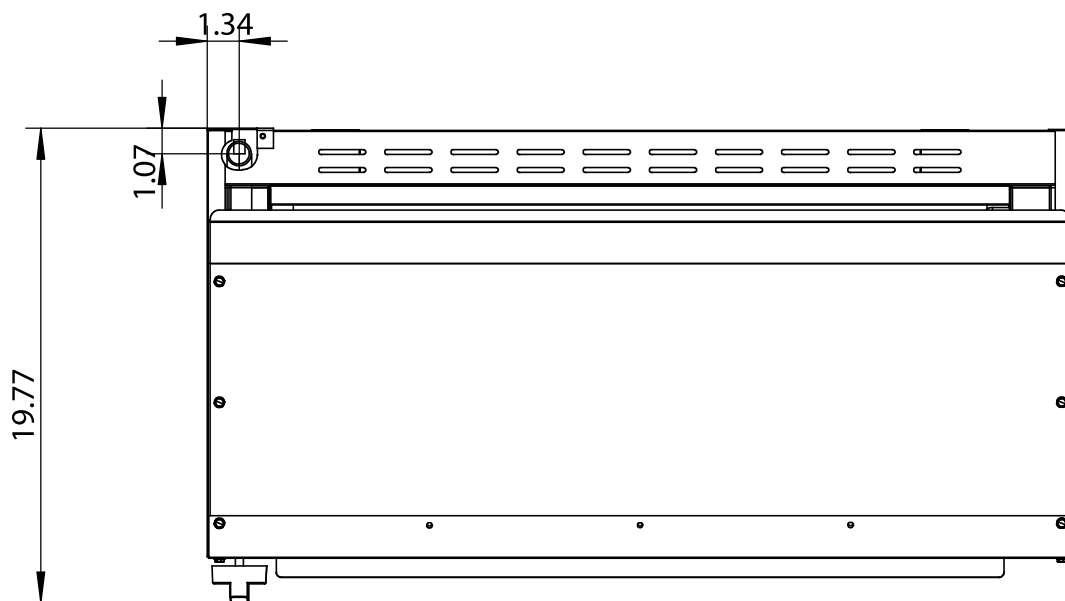
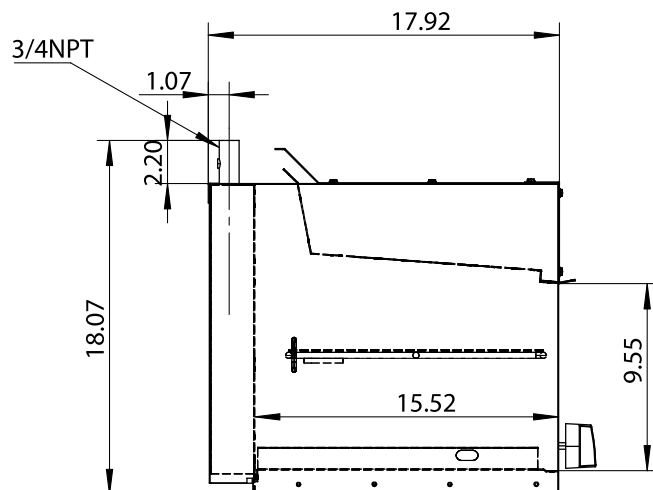
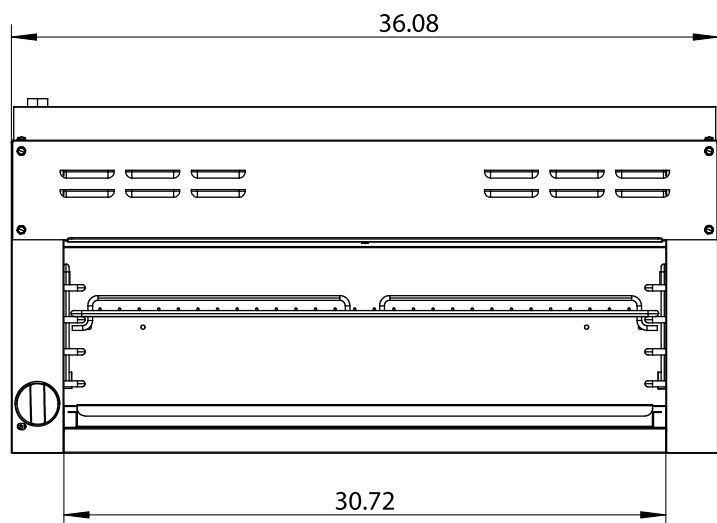
### ▶ STANDARD FEATURES

- 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
- 4" chrome plated legs with Adjustable feet.

### ▶ ACCESSORIES

- Wall mount with mounting Bracket kit
- Range mount kits are provided with Heavy Duty Connerton Range





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.			

# MODELS: CN-SM-36 SALAMANDER BROILER



## Counter-Top or Wall Mount or Range Mount

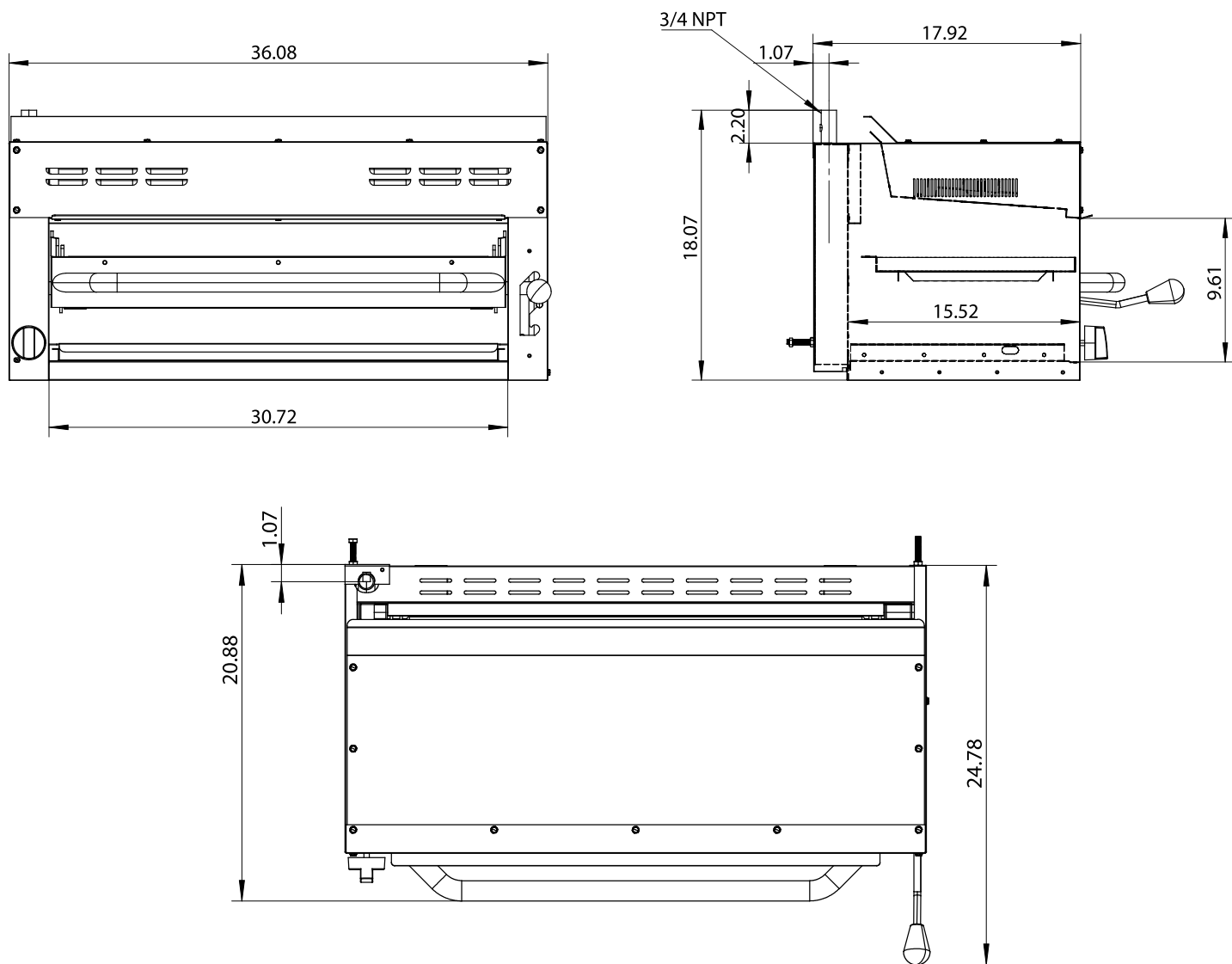
### ▶ STANDARD FEATURES

- 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
- 4" chrome plated legs with Adjustable feet.

### ▶ ACCESSORIES

- Wall mount with mounting Bracket kit
- Range mount kits are provided with Heavy Duty Connerton Range





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.	36x18x18	92	115
	LP	10	32,000	10" w.c.			

# CNCED SERIES - SINGLE DECK ELECTRIC CONVECTION OVENS



Intertek

## ▶ STANDARD FEATURES

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 29"W x 22"D x 20"H, Interior Measurement
- 1/2 H.P. two speed oven blower-motor.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior Measures 29"w x 22" x 20h.
- Four nickel plated oven racks with eleven rack Positions 28" x 21".
- One year limited parts and labor warranty.

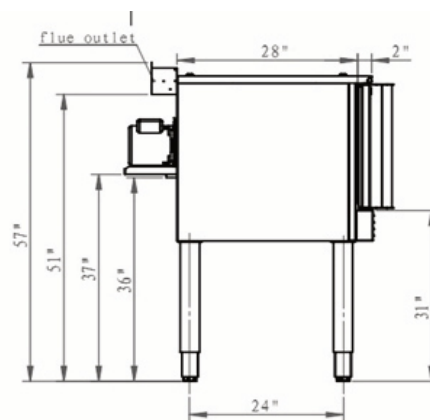
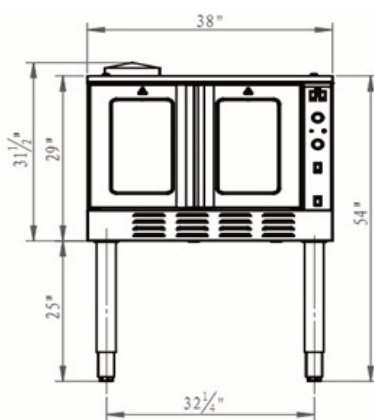
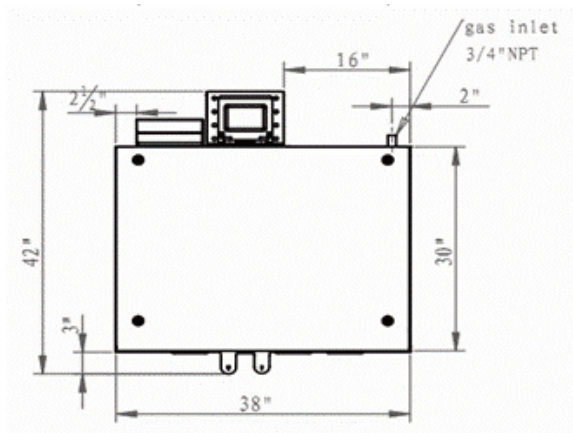
## ▶ CNCED

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

## ▶ CNCED







- USA Made

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



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

## ▶ PRODUCT SPECIFICATIONS:

 <b>MODEL NO</b> CNCED	 <b>WIDTH</b> 38	 <b>DEPTH</b> 42	 <b>HEIGHT</b> 57
 <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

## ▶ 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



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.

# CNCGD SERIES - SINGLE DECK GAS CONVECTION OVENS



Intertek

## STANDARD FEATURES

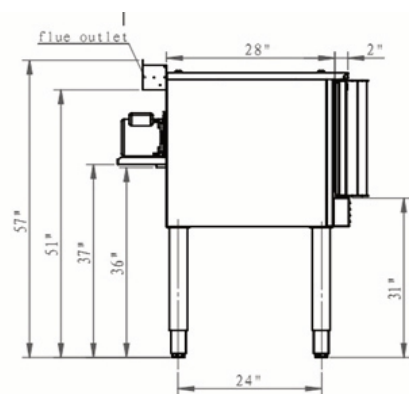
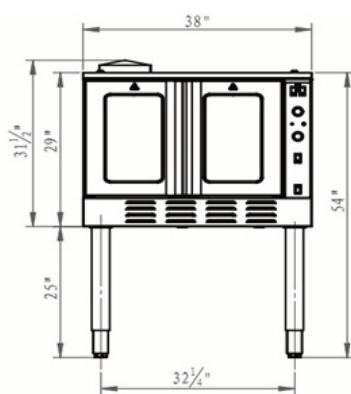
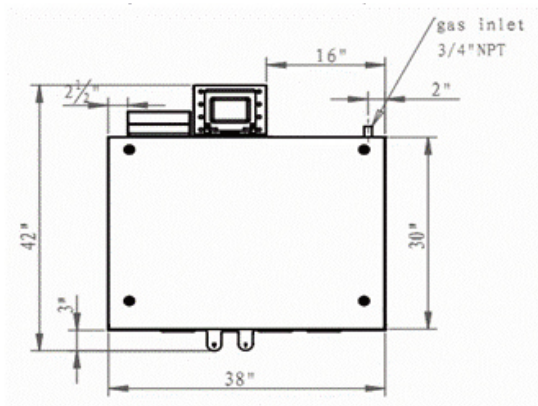
- Stainless steel front, sides and top.
- 29"W x 22"D x 20"H Interior Measurement And Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 120V/60HZ, 1 ph power supply required
- 1/2 H.P. two speed oven blower-motor.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Four nickel plated oven racks with eleven rack positions.
- One year limited parts and labor warranty.

## CNCGD

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

## CNCGD

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



## ▶ PRODUCT SPECIFICATIONS:

<b>MODEL NO</b>
CNCG

<b>WIDTH</b>
38

<b>DEPTH</b>
42

<b>HEIGHT</b>
57

<b>BTU/HR. PER OVEN</b>
54,000

<b>WEIGHT WITH SKID &amp; PACKAGING</b>
480/LBS. 218/KG

<b>WEIGHT WITHOUT SKID &amp; PACKAGING</b>
427/LBS. 194/KG

## ▶ 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, 1/2 H.P. blower motor.
- 208V, 4.2 amps; 240V, 3.6 amps.
- Second year extended limited parts and labor warranty

## ▶ INSTALLATION INSTRUCTIONS

01. 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.
02. 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.
03. These units are manufactured for installation in accordance with ANSI Z223.1 (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.
04. Clearances:
 

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



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# EQUIPMENT STANDS



## #304 STAINLESS STEEL

Easy cleaning and long life



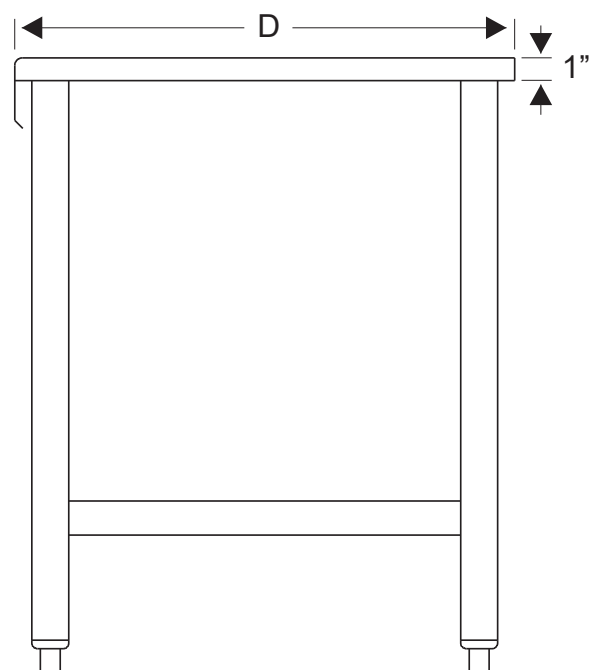
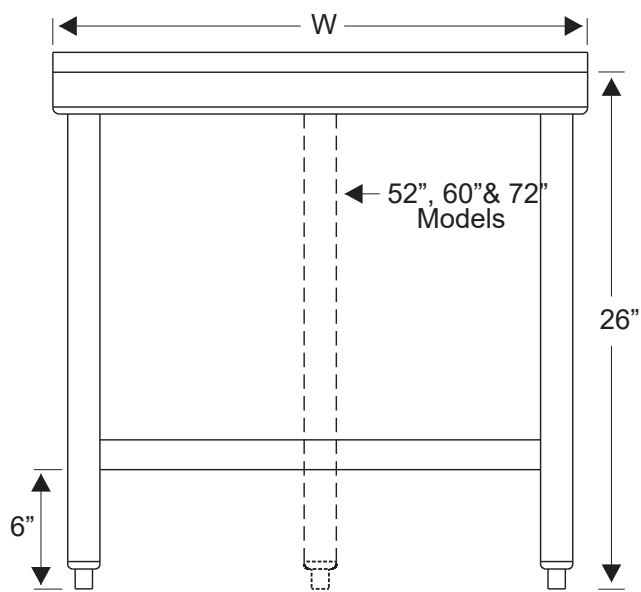
## WELDED MODEL

For strength & stability



## KNOCK-DOWN MODEL

For shipping and storage



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

# PRODUCT ACCESSORIES



## 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 Specific 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



# TABLES AND SINKS

		ITEM	W	D	H	DESCRIPTION	
		TES2412	12	24	25	Top Material 430ss 0.8  Leg Material 201ss 1.0  Undershelf Material zinc 0.8	3 sides with up flange, round legs with feet or Casters
		TES2424	24	24	25		
		TES2436	36	24	25		
		TES2448	48	24	25		
		TES2460	60	24	25		
■ 28-INCH DEPTH							
		T24X36	36	24	34	Top Material 430SS 0.5	
		T24X48	48	24	34		
		T24X60	60	24	34		
		B24X36	36	24	34	Leg Material ZINC 0.5	
		B24X48	48	24	34		
		B24X60	60	24	34		
		TW24X36	36	24	34	Undershelf Material 201ss 1.0	
		TW24X48	48	24	34		
		TW24X60	60	24	34		
		BW24X36	36	24	34		
		BW24X48	48	24	34		
		BW24X60	60	24	34		
■ WALL MOUNTED HAND SINKS						Top Material 304ss 1.0	With faucet, pipe and stopper
		SF-SINK17					
		SF-SINK17S					

ITEM		DESCRIPTION	
 <b>CATERING TABLES</b>	OT2033S	<b>2 Cast</b>	
	OT2030S	<b>4 Cart</b>	
	FKC3-B	<b>Folding-Carts</b>	
 <b>STRONG TABLES</b>	HET2436 flat top feet	Top Material 430ss 1.0  Leg Material zinc 1.0  Undershelf Material 201ss 1.0	<b>High-end table with thicker material and Heavy-Duty-structure, drawer set available</b>
	HET2460 flat top feet		
	HETW2436 flat top Casters		
	HETW2460 flat top Casters		
	HEB2436 splash back feet		
	HEB2460 splash back feet		
	HEBW2436 splash back Casters		
	HEBW2460 splash back Casters		
	DRAWER SET	Top Material 430ss 1.0	<b>Fitted with high-end tables</b>

# 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.
- **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.
- **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.



**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. 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.

PROCEDURE 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 LIEU OF ANY/ALL OTHER WARRANTY 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,



# PERFECT FIT FOR FOOD TRUCKS

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

 11990 Rivera Rd, Santa Fe Springs, CA 90670

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