

CONNERTON



2026 CATALOG

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

Special Custom Units

**golden
corral**

WaBa grill

**Char broiler,
griddle and hot
plate combo**



Frying Pan Skillet



The Show Grill



INDEX

- 4 CSG – F4A SERIES**
50 LB, Nat/LP Gas
- 6 CSG – F5A SERIES**
70 LB Nat/LP Gas
- 8 CSG – Auto SERIES**
50 LB Nat/LP Gas
- 10 CSF – 24 SERIES**
Shallow Fryer
- 12 CHP SERIES**
Hot Plate
- 14 CSP SERIES**
Stock Pot Stove
- 16 RLRB - R SERIES**
Radiant Broiler
- 18 RLRB - L SERIES**
Lava Rock Broiler
- 20 CRB SERIES**
Heavy Duty Radiant Broiler
- 22 KABOB SERIES**
Heavy Duty Radiant Broiler
- 24 CG – M SERIES**
Manual Griddle
- 26 CG – M Chrome SERIES**
Manual Griddle
- 28 30" Deep Cooking Surface**
Manual Polished Griddle
- 30 30" Deep Cooking Surface**
Manual Chromed Griddle
- 32 CG – T SERIES**
Thermostatic Griddle
- 34 CG – T Chrome SERIES**
Thermostatic Griddle
- 36 30" Deep Cooking Surface**
Thermostatic Polished Griddle
- 38 30" Deep Cooking Surface**
Thermostatic Chromed Griddle
- 40 Grooved Griddle Series**
Manual & Thermostatic Griddle
- 42 CEG – M SERIES**
Manual Catering Griddle
- 44 CEG – T SERIES**
Thermostatic Catering Griddle
- 46 OVER/UNDER BROILING SERIES**
- 48 A-1F BROILER/GRIDDLE**
Combination
- 50 A – 4F – 24 BROILER/GRIDDLE**
Combination
- 52 A – 4F – 48 BROILER/GRIDDLE**
Combination
- 54 A – 4F BROILER/GRIDDLE**
Combination
- 56 CN24 SERIES**
Restaurant Gas Range
- 58 CN36 SERIES**
Restaurant Gas Range
- 60 CN48 SERIES**
Restaurant Gas Range
- 62 CN48 – 2OV SERIES**
Restaurant Gas Range
- 64 CN60 SERIES**
Restaurant Gas Range
- 66 CN72 SERIES**
Restaurant Gas Range
- 68 CN – CM – 36**
Cheese Melter
- 70 CN – SM – 36**
Salamander Broiler
- 72 CNCED SERIES**
Smart Touch Electric Convection Ovens
- 74 CNCGD SERIES**
Smart Touch Gas Convection Ovens
- 76 CNCE SERIES**
Electric Convection Ovens
- 78 CNCG SERIES**
Gas Convection Ovens
- 80 EQUIPMENT STANDS**
- 83 TABLES AND SINKS**

CSG-F4A SERIES

NAT/LP GAS 50 LB



ETL Sanitation



ETL US & Canada



3/4" Gas Connection

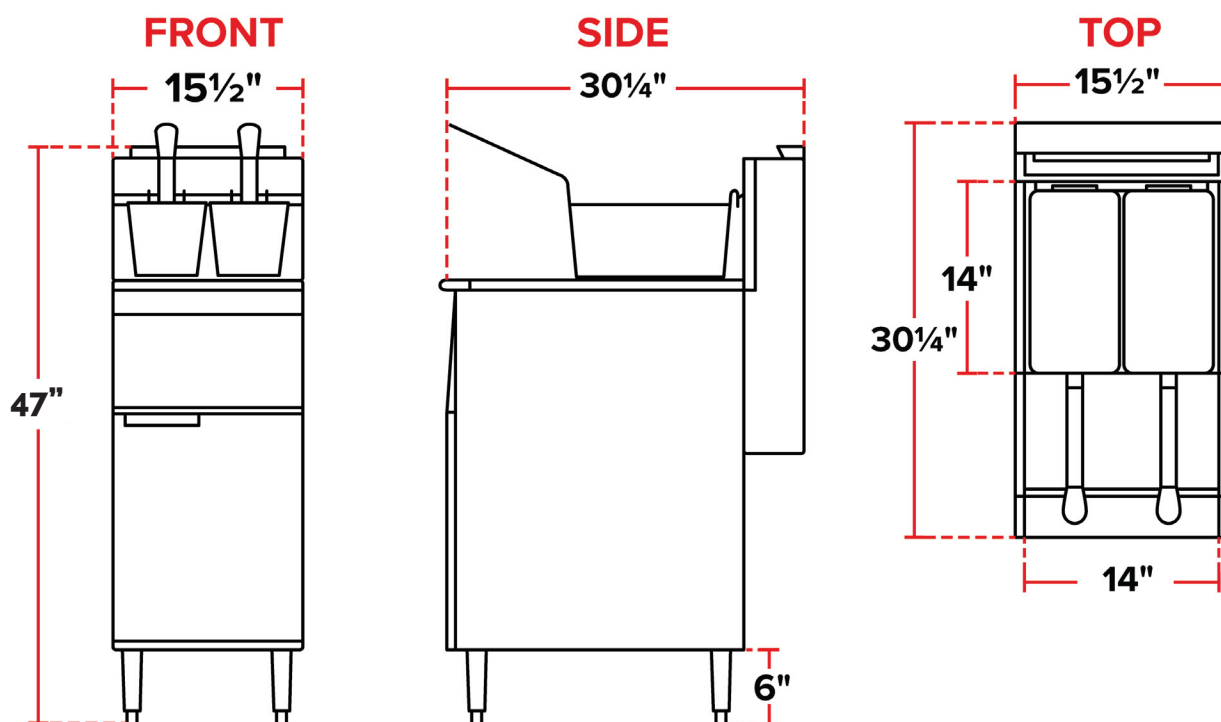
STAINLESS STEEL FLOOR FRYER - 120,000 BTU

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.

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.

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



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.

CSG-F5A SERIES

NAT/LP GAS 70 LB



ETL Sanitation



ETL US & Canada



3/4" Gas Connection

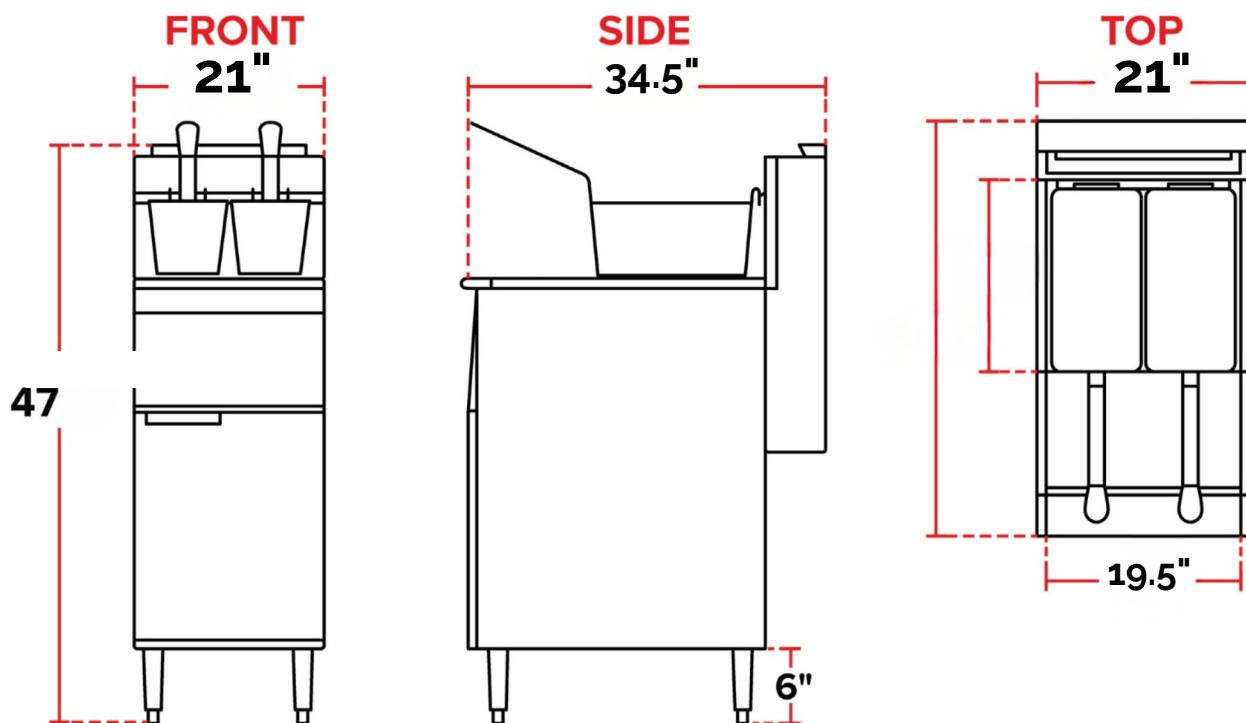
STAINLESS STEEL FLOOR FRYER - 150,000 BTU

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
- 70 lb. fry pot, with an efficient 5 tube burner system, full port drain, and drain pipe extension
- Two nickel chrome wire mesh fry baskets included
- Natural gas, 150,000 BTU

Width	: 21 Inches
Depth	: 34.3 Inches
Height	: 47.2 Inches
Fry Pot	: Width 19 1/2 Inches
Fry Pot	: Depth 18 Inches
Burner Style	: Tube
Cabinet	: Stainless Steel
Capacity	: 70 lb
Control Type	: Millivolt
Gas Inlet Size	: 3/4 Inches
Number of Fry Basket	: 2 Fry Baskets
Number of Fry Pots	: 1 Fry Pots
Gas Type	: LP or Natural Gas
Split Pot	: Without Split Pot
Temperature Range	: 200-400 Degrees F

PLAN VIEW OF CSG-F5A SERIES



NOTES:

A reliable workhorse for any commercial kitchen, the Connerton CSG-F5A 70 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 150,000 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.

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.

The Connerton CSG-F5A floor fryer features a cool zone in its fry tank, collecting excess



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.

CSG-Auto SERIES

NAT/LP GAS 50 LB



ETL Sanitation



ETL US & Canada



3/4" Gas Connection

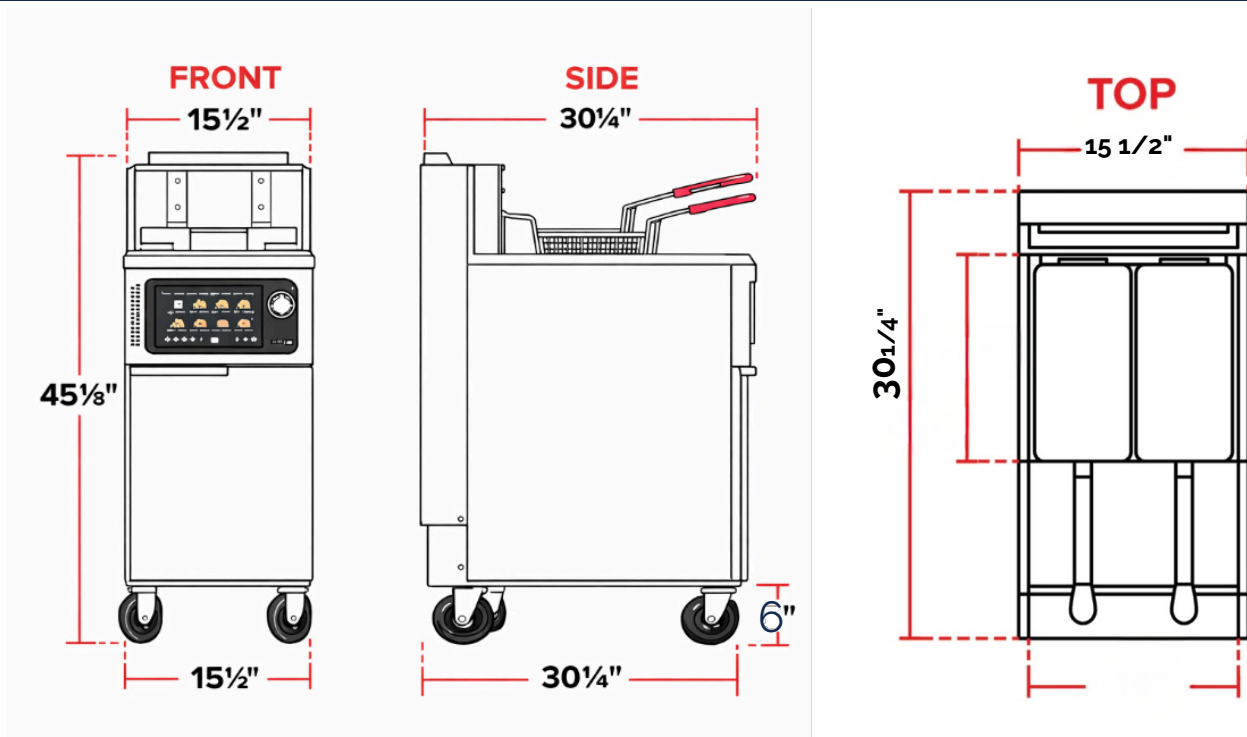
SMART TOUCH FLOOR FRYER - 120,000 BTU

FEATURES

- All stainless steel tank, door, front, Sides, top, ledge, and header
- Smart Touch control for precise temperature and consistent frying quality
- Auto-lifting baskets for fully unattended frying.
- Idle mode for energy and cost savings.
- Alarm notification when frying is complete.
- Multiple built-in frying programs.
- Large touch screen for easy operation
- Natural gas, 120,000 BTU

Width	: 15.5 Inches
Depth	: 30.4 Inches
Height	: 45.3 Inches
Burner Style	: Tube
Cabinet	: Stainless Steel
Capacity	: 50 lb
Control Type	: Digital Control/Smart Touch
Gas Inlet Size	: 3/4 Inches
Number of Fry Basket	: 2 Fry Baskets
Number of Fry Pots	: 1 Fry Pots
Gas Type	: LP or Natural Gas
Temperature Range	: 200-400 Degrees F

PLAN VIEW OF CSG-Auto SERIES



NOTES:

A reliable workhorse for any commercial kitchen, the Connerton CSG-Auto 50 lb. stainless steel Smart Touch 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.

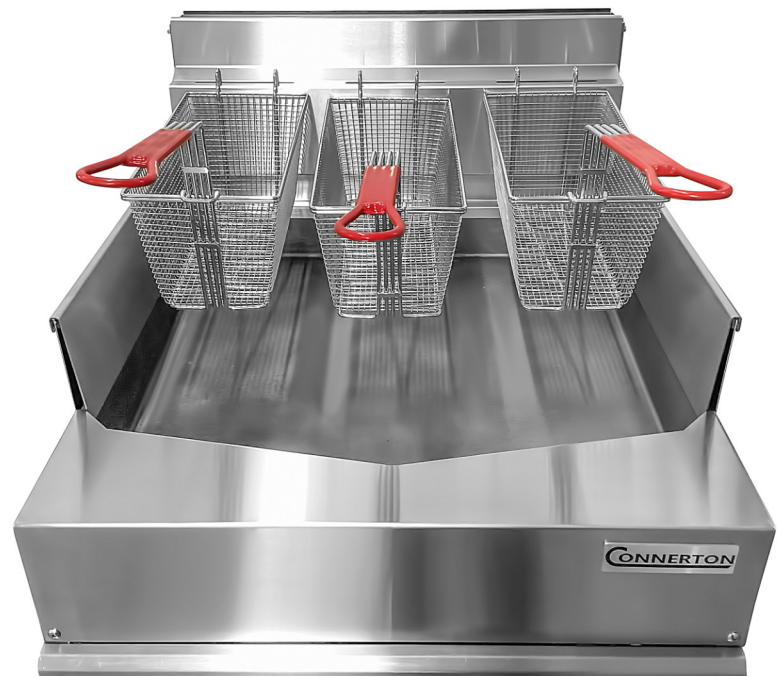
The Connerton CSG-Auto floor fryer features a cool zone in its fry tank, collecting excess

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.

CSF-24 SERIES SHALLOW FRYER

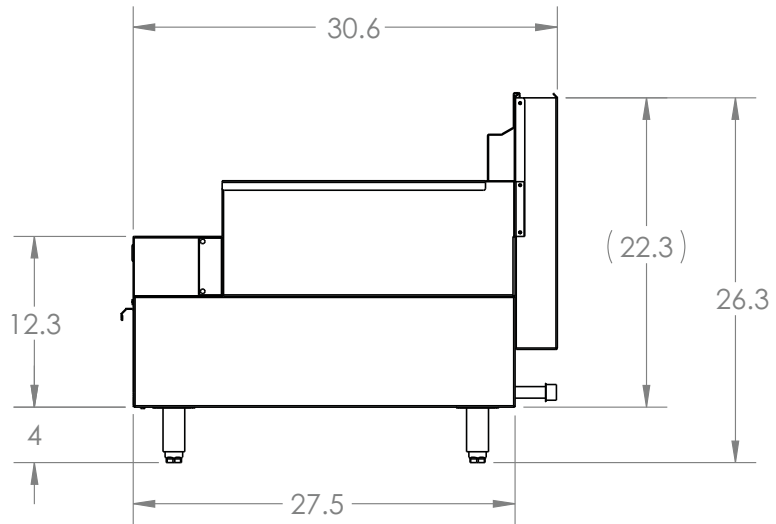
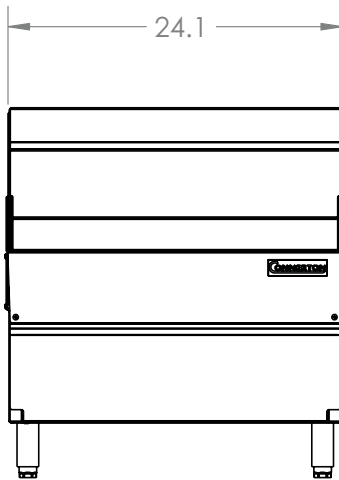
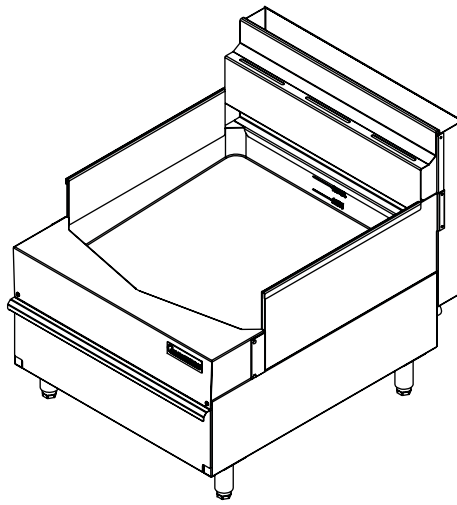


MULTI PURPOSE COOKING EQUIPMENT PERFECT FOR BOTH FRYING AND GRILLING.

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
- Oil capacity - 2.5 to 3.5 Gallon.



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

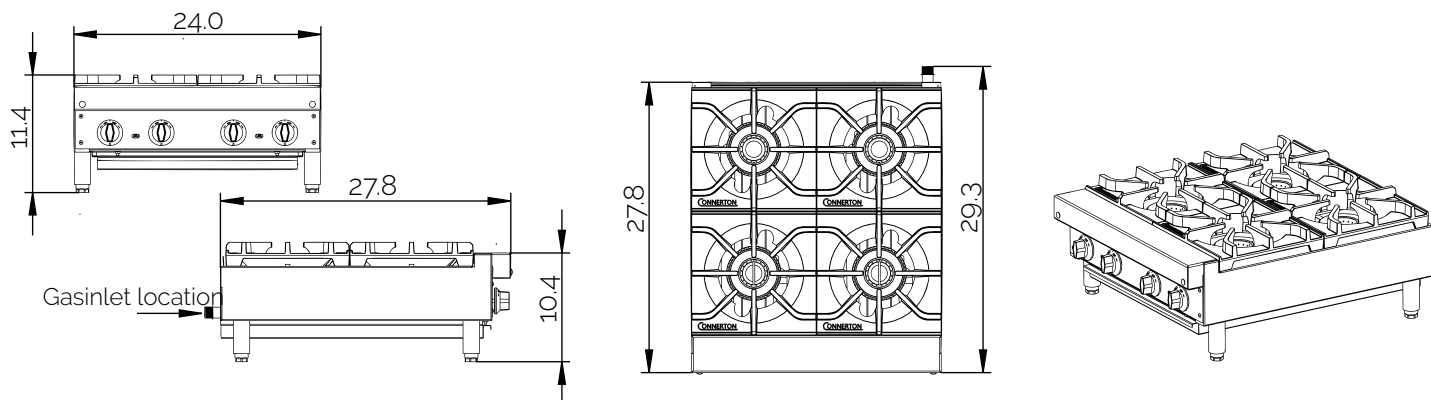


30,000 BTU BURNERS Increased
heat for faster cooking



AVAILABLE OPTIONS:

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



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:

 BODY 18 Gauge #304 Stainless Steel, Fully Welded	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 GRATE Heavy Duty Painted Cast Iron w/ "Center-Slope" Hole	 BURNERS 30,000 BTU Heavy Duty Painted Cast Iron	 DRIP PAN 18 Gauge #304 Stainless Steel
 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) 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

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

CSP SERIES/STOCK POT STOVE



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



■ **CSP-18-3S
SHORT BODY**



■ **CSP-18-3 STANDARD BODY**

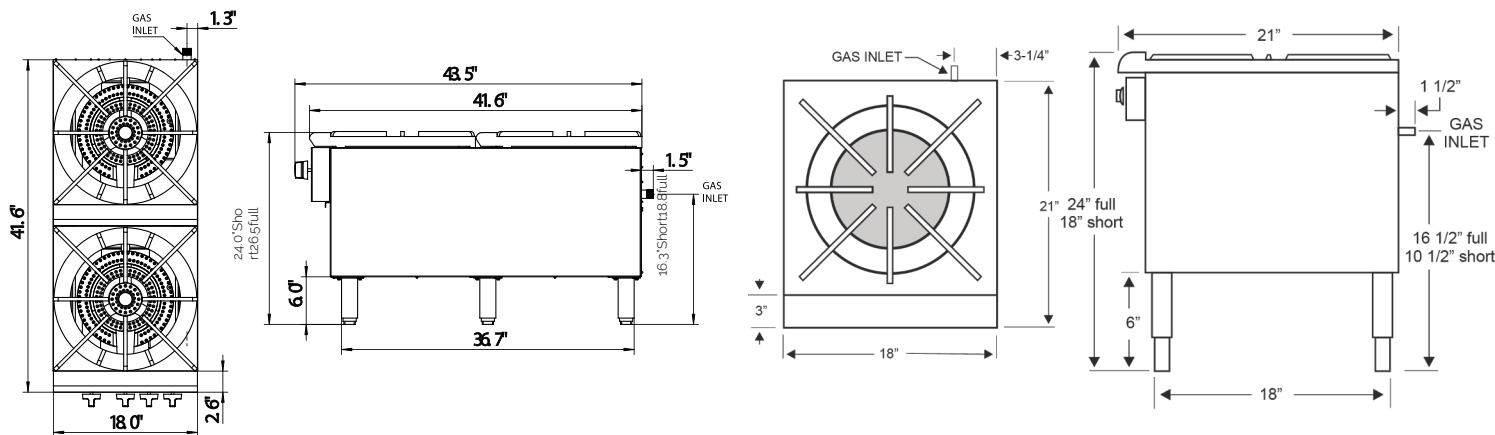


✓ **180,000BTU**

✓ **90,000BTU**
#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:

 BODY 18 Gauge #304 Stainless Steel, Fully Welded	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 GRATE Heavy Duty Painted Cast Iron w/ "Center-Slope" Hole	 BURNERS 3-ring 90,000 BTU in total Heavy Duty Painted Cast Iron	 DRIP PAN 18 Gauge #304 Stainless Steel
 VALVES Heavy Duty Brass	 GAS INLET 3/4 NPT	 GAS PRESSURE 4.0" Natural, 11" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) 1-5/8" rd. X 16 Gauge #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet.	

▶ 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

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

RLRB SERIES RADIANT BROILER



WELDED #304 STAINLESS STEEL
For easy cleaning and long life



REMOVABLE FIRE BOX
For easy cleaning and maintenance

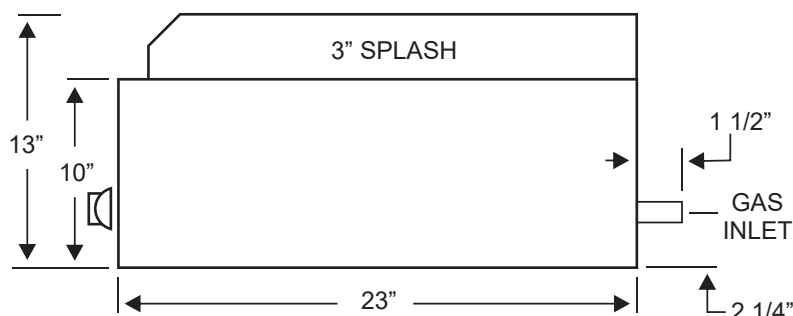
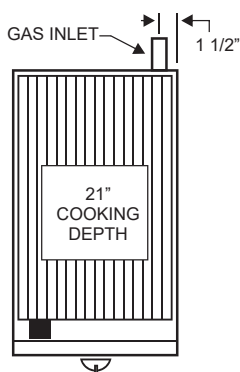


**EXTENDED BURNERS
-18" LENGTH**
For better heat distribution



AVAILABLE OPTIONS:

- 1/2" Steel Rolling Rod Grates
- 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:

 BODY 18 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Fully Welded	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 TOP GRATES Heavy Duty Cast Iron w/Adjustable Rear Height	 RADIANTS 12 Gauge Stainless Steel	 BURNERS 28,000 BTU Cast Iron, H Burner short
 DRIp PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET 3/4 NPT	 GAS PRESSURE 4.0" Natural, 11" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

RLRB SERIES LAVA ROCK BROILER



WELDED #304 STAINLESS STEEL
For easy cleaning and long life



REMOVABLE FIRE BOX
For easy cleaning and maintenance

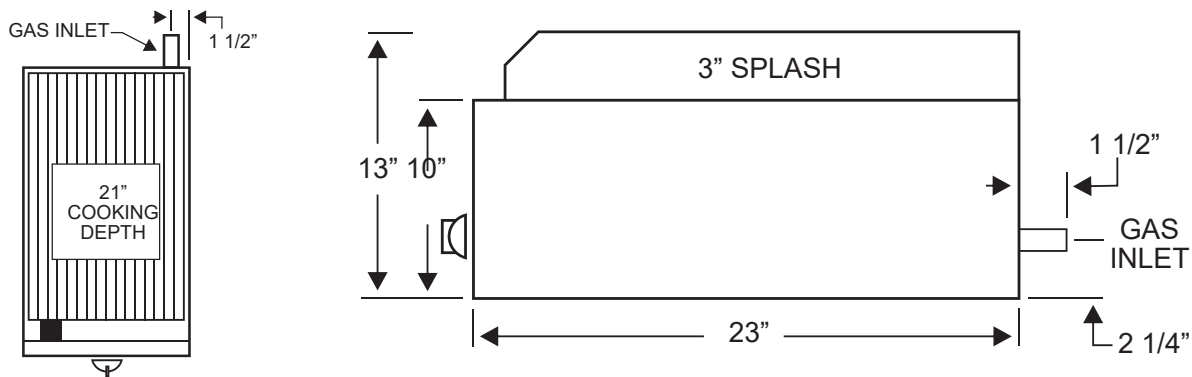


**EXTENDED BURNERS
-18" LENGTH**
For better heat distribution 14



AVAILABLE OPTIONS:

- 1/2" Steel Rolling Rod Grates
- 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:

 BODY 18 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 TOP GRATES Heavy Duty Cast Iron, Adjustable Rear Height	 BOTTOM GRATE Waffle Grate Lava Rock	 BURNERS 28,000 BTU Cast Iron, H Burner short
 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET 3/4 NPT	 GAS PRESSURE 4.0" Natural, 11" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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



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

CRB SERIES HEAVY DUTY RADIANT BROILER



WELDED #304 STAINLESS STEEL
For easy cleaning and long life



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

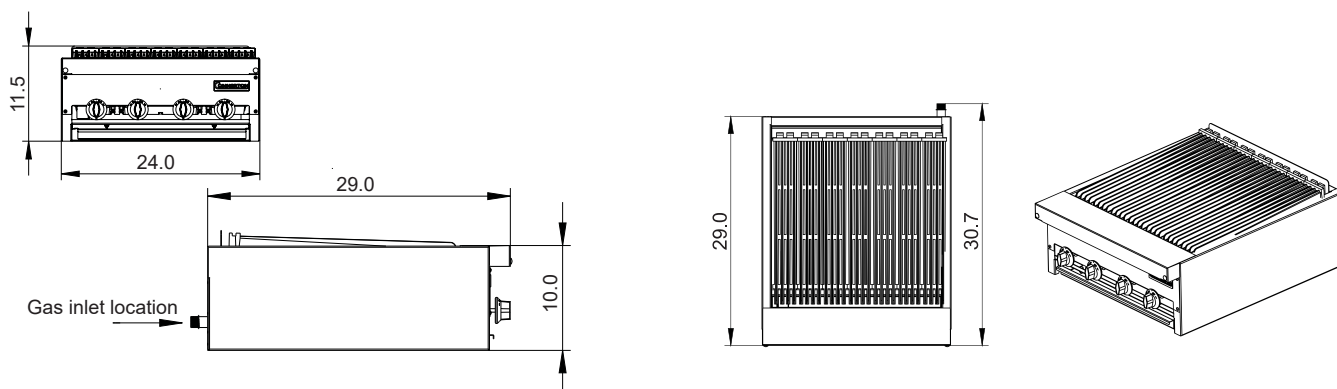


STAINLESS STEEL TUBE
20,000 BTU Burners every 6 inch



AVAILABLE OPTIONS:

- 1/2" Steel Rolling Rod Grates
- 4" Removable Stainless Steel Splash, Sides and Back
- Stainless Steel Plate Shelf
- 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:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 14 Gauge #304 Stainless Steel, Welded to Body	 FRONT #304 Removable 18 Gauge Stainless Steel Panel	 TOP GRATES Heavy Duty Cast Iron w/ "Grease Flow Channels"	 RADIANTS Heavy Duty Cast Iron	 BURNERS 20,000 BTU Stainless Steel Tubular Burner
 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET $\frac{3}{4}$ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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



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

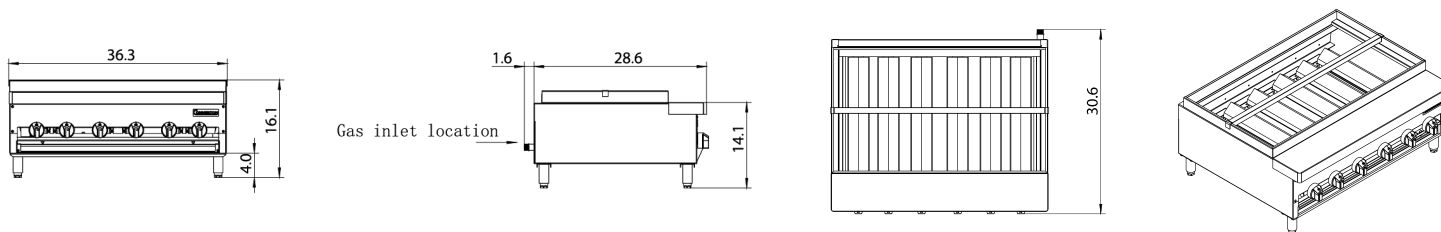
KABOB SERIES HEAVY DUTY RADIANT BROILER



- ✓ **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
- ✓ **Skewer Bracket Support**
helps you adjust the cooking surface based on your skewers sizes.

▶ AVAILABLE OPTIONS:

- Floor Model
- Accessory
- Cooking/Rib grates
- 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:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 14 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 TOP GRATES Heavy Duty Cast Iron w/ "Grease Flow Channels"	 RADIANTS Heavy Duty Cast Iron	 BURNERS 25,000 BTU Stainless Steel Tubular Burner
 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET $\frac{3}{4}$ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

CG-M SERIES MANUAL GRIDDLE



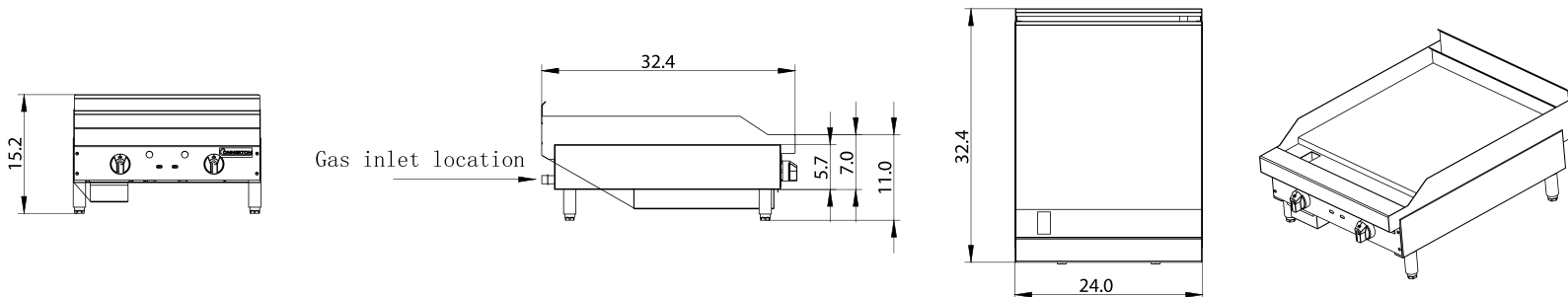
■ **24" Deep Cooking Surface**

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

- ✓ **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:**

- 30" Deep cooking surface
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-M	12"	32.4"	30,000	1	95	115
CG-18-M	18"	32.4"	30,000	1	145	165
CG-24-M	24"	32.4"	60,000	2	165	190
CG-30-M	30"	32.4"	60,000	2	195	220
CG-36-M	36"	32.4"	90,000	3	235	265
CG-42-M	42"	32.4"	90,000	3	265	295
CG-48-M	48"	32.4"	120,000	4	300	335
CG-60-M	60"	32.4"	150,000	5	370	410
CG-72-M	72"	32.4"	180,000	6	440	485

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14" Gauge #304 Stainless Steel 3" High.
 BURNERS 30,000 BTU, U-type tubular long	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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, Pricing, which in our opinion will provide better performance, durability and efficiency.

CG-M Chrome Series Manual Griddle



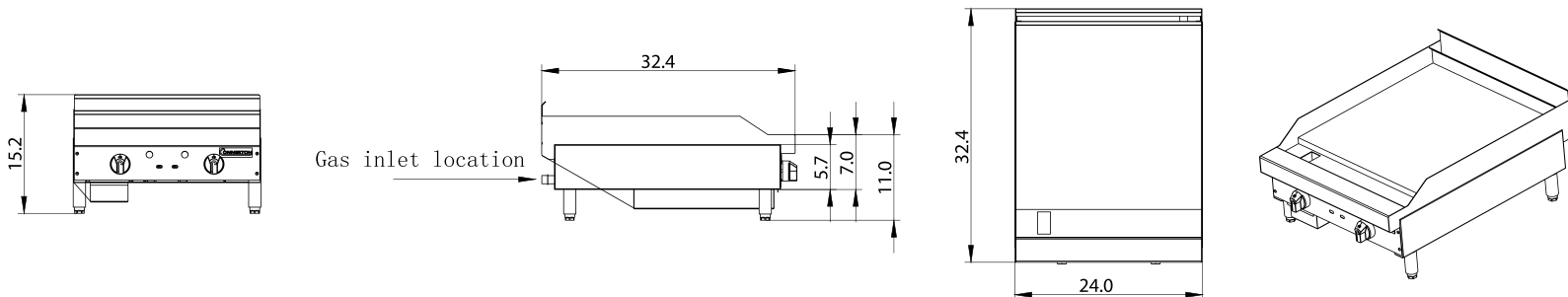
■ **24" Deep Cooking Surface**

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

- ✓ **WELDED #304 STAINLESS STEEL**
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**
Enclosed back, reflects heat up into griddle
- ✓ **CHROMED 1" Thick PLATE**
Consistent Cooking Temperatures & Faster Heat Recovery with High-Efficiency Chrome Surface

▶ **AVAILABLE OPTIONS:**

- Grooved Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-24M-CRM	24"	32.4"	60,000	2	205	230
CG-30M-CRM	30"	32.4"	60,000	2	245	270
CG-36M-CRM	36"	32.4"	90,000	3	295	325
CG-42M-CRM	42"	32.4"	90,000	3	335	365
CG-48M-CRM	48"	32.4"	120,000	4	385	420
CG-60M-CRM	60"	32.4"	150,000	5	475	515
CG-72M-CRM	72"	32.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET $\frac{3}{4}$ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

CG-M, 30" Deep Polished Plate Series, Manual Griddle



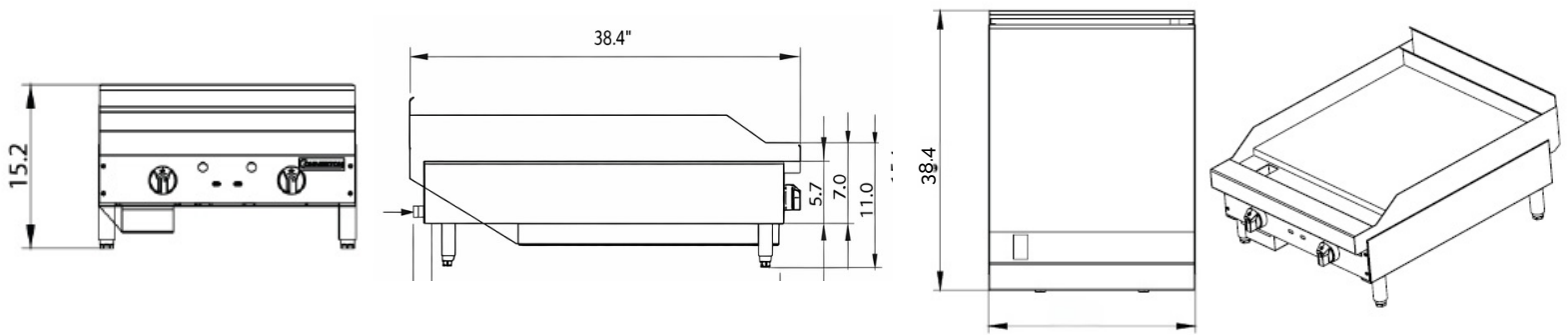
■ 30" Deep Cooking Surface

■ GRIDDLE PLATE SEAM WELD ON TOP & BOTTOM

- ✓ **WELDED #304 STAINLESS STEEL**
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**
Enclosed back, reflects heat up into griddle
- ✓ **1" Thick Polished Plate**
Consistent Cooking
Temperatures & Faster Heat
Recovery with High-Efficiency

▶ AVAILABLE OPTIONS:

- Grooved Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-24M-30	24"	38.4"	60,000	2	205	230
CG-30M-30	30"	38.4"	60,000	2	245	270
CG-36M-30	36"	38.4"	90,000	3	295	325
CG-42M-30	42"	38.4"	90,000	3	335	365
CG-48M-30	48"	38.4"	120,000	4	385	420
CG-60M-30	60"	38.4"	150,000	5	475	515
CG-72M-30	72"	38.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

CG-M, 30" Deep Chrome Plate Series, Thermostatic Griddle



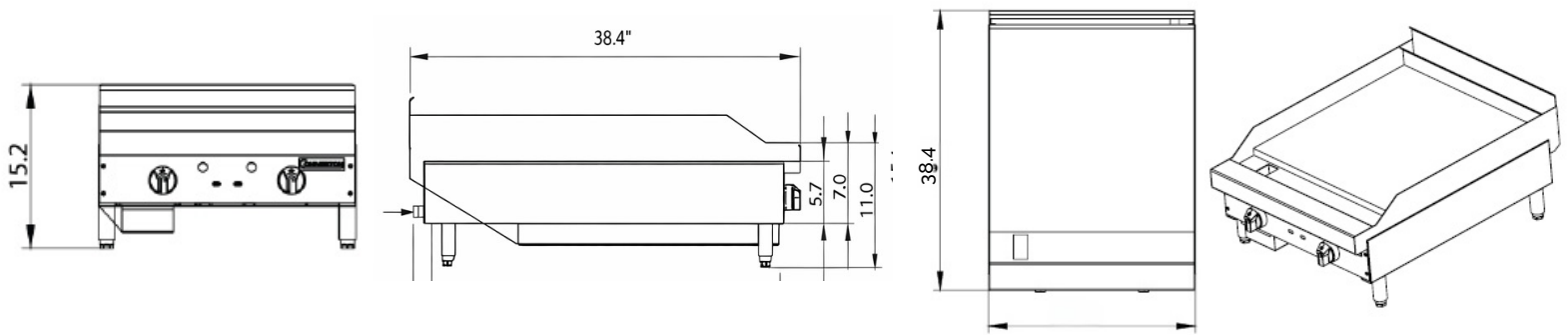
■ 30" Deep Cooking Surface

■ GRIDDLE PLATE SEAM WELD ON TOP & BOTTOM

- ✓ **WELDED #304 STAINLESS STEEL**
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**
Enclosed back, reflects heat up into griddle
- ✓ **1" Thick Chrome Plate**
Consistent Cooking Temperatures & Faster Heat Recovery with High-Efficiency Chrome Surface

▶ AVAILABLE OPTIONS:

- Grooved Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12M-30CRM	12"	38.4"	30,000	1	115	135
CG-18M-30CRM	18"	38.4"	30,000	1	155	175
CG-24M-30CRM	24"	38.4"	60,000	2	205	230
CG-30M-30CRM	30"	38.4"	60,000	2	245	270
CG-36M-30CRM	36"	38.4"	90,000	3	295	325
CG-42M-30CRM	42"	38.4"	90,000	3	335	365
CG-48M-30CRM	48"	38.4"	120,000	4	385	420
CG-60M-30CRM	60"	38.4"	150,000	5	475	515
CG-72M-30CRM	72"	38.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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



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

CG-T SERIES THERMOSTATIC GRIDDLE



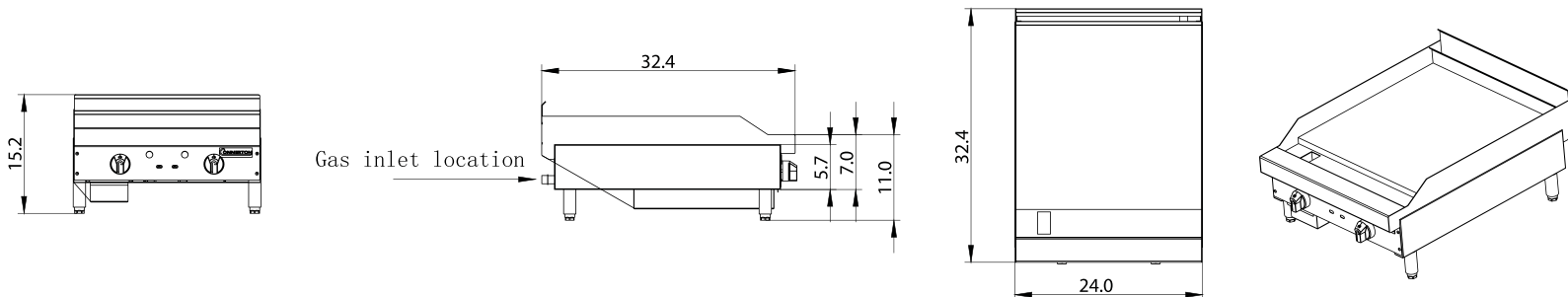
■ **24" Deep Cooking Surface**

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

- ✓ **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:**

- 30" Deep cooking surface
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-24-T	24"	32.4"	60,000	2	205	230
CG-30-T	30"	32.4"	60,000	2	245	270
CG-36-T	36"	32.4"	90,000	3	295	325
CG-42-T	42"	32.4"	90,000	3	335	365
CG-48-T	48"	32.4"	120,000	4	385	420
CG-60-T	60"	32.4"	150,000	5	475	515
CG-72-T	72"	32.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

CG-T Chrome Series Thermostatic Griddle



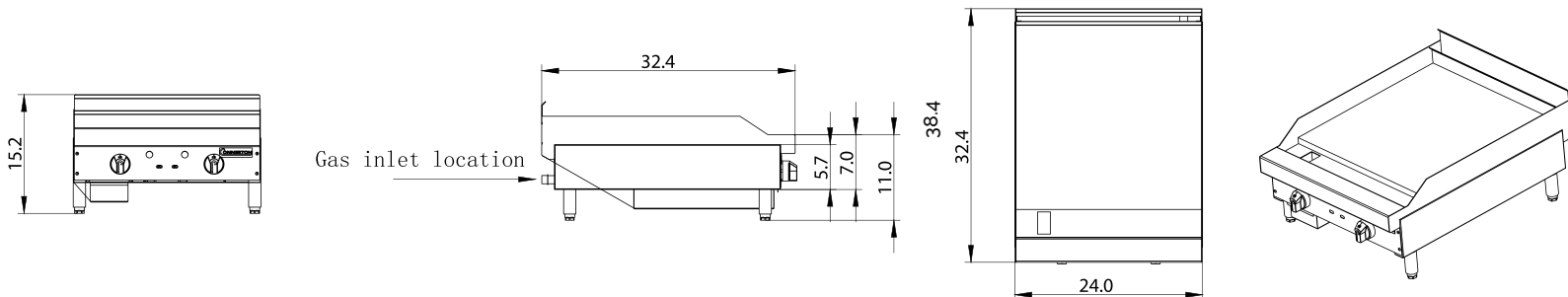
■ **24" Deep Cooking Surface**

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

- ✓ **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
- ✓ **CHROMED PLATE**
Consistent Cooking
Temperatures & Faster Heat
Recovery with High-Efficiency
Chrome Surface

▶ **AVAILABLE OPTIONS:**

- Grooved Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-24T-CRM	24"	32.4"	60,000	2	205	230
CG-30T-CRM	30"	32.4"	60,000	2	245	270
CG-36T-CRM	36"	32.4"	90,000	3	295	325
CG-42T-CRM	42"	32.4"	90,000	3	335	365
CG-48T-CRM	48"	32.4"	120,000	4	385	420
CG-60T-CRM	60"	32.4"	150,000	5	475	515
CG-72T-CRM	72"	32.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

CG-T 30" Deep Polished Plate Series, Thermostatic Griddle



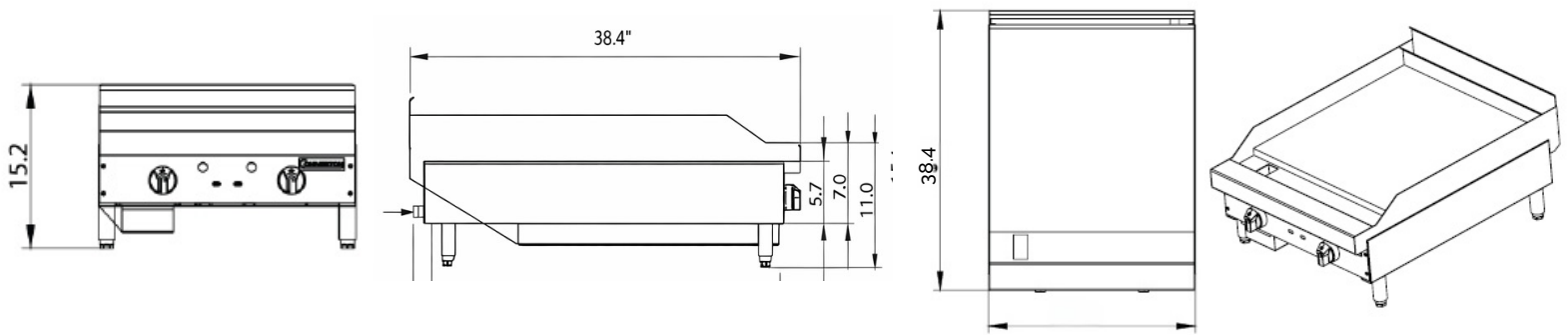
■ **30" Deep Cooking Surface**

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

- ✓ **WELDED #304 STAINLESS STEEL**
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**
Enclosed back, reflects heat up into griddle
- ✓ **1" Thick Polished Plate**
Consistent Cooking Temperatures & Faster Heat Recovery with High-Efficiency

▶ **AVAILABLE OPTIONS:**

- Grooved Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-24T-30	24"	38.4"	60,000	2	205	230
CG-30T-30	30"	38.4"	60,000	2	245	270
CG-36T-30	36"	38.4"	90,000	3	295	325
CG-42T-30	42"	38.4"	90,000	3	335	365
CG-48T-30	48"	38.4"	120,000	4	385	420
CG-60T-30	60"	38.4"	150,000	5	475	515
CG-72T-30	72"	38.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

CG-T 30" Deep Chrome Plate Series, Thermostatic Griddle



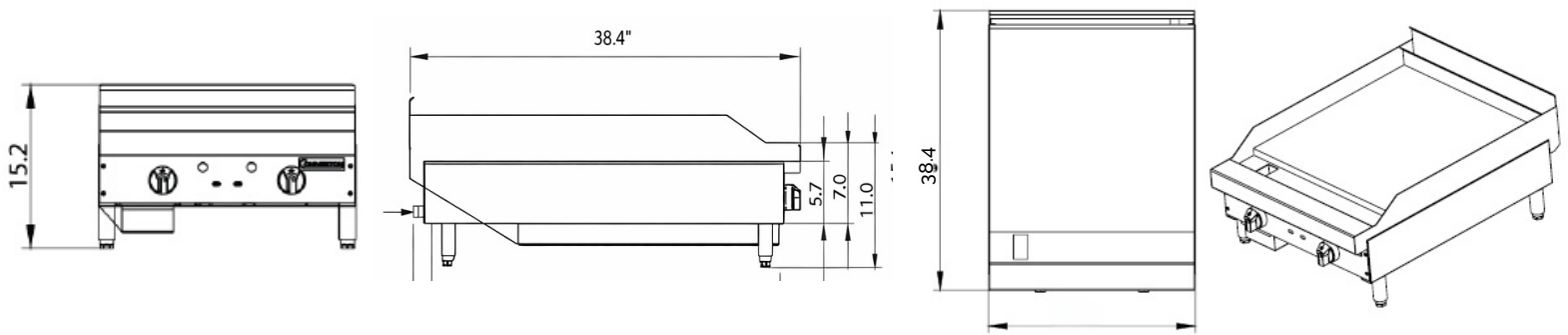
■ **30" Deep Cooking Surface**

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

- ✓ **WELDED #304 STAINLESS STEEL**
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**
Enclosed back, reflects heat up into griddle
- ✓ **1" Thick CHROMED PLATE**
Consistent Cooking
Temperatures & Faster Heat
Recovery with High-Efficiency
Chrome Surface

▶ **AVAILABLE OPTIONS:**

- Grooved Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-24T-30CRM	24"	38.4"	60,000	2	205	230
CG-30T-30CRM	30"	38.4"	60,000	2	245	270
CG-36T-30CRM	36"	38.4"	90,000	3	295	325
CG-42T-30CRM	42"	38.4"	90,000	3	335	365
CG-48T-30CRM	48"	38.4"	120,000	4	385	420
CG-60T-30CRM	60"	38.4"	150,000	5	475	515
CG-72T-30CRM	72"	38.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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

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

MANUAL & THERMOSTATIC GROOVED GRIDDLES



■ **24" Deep Cooking Surface**

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



WELDED #304 STAINLESS STEEL
For easy cleaning and long life



INTEGRATED "FIRE BOX - FLUE"
Enclosed back, reflects heat up into griddle

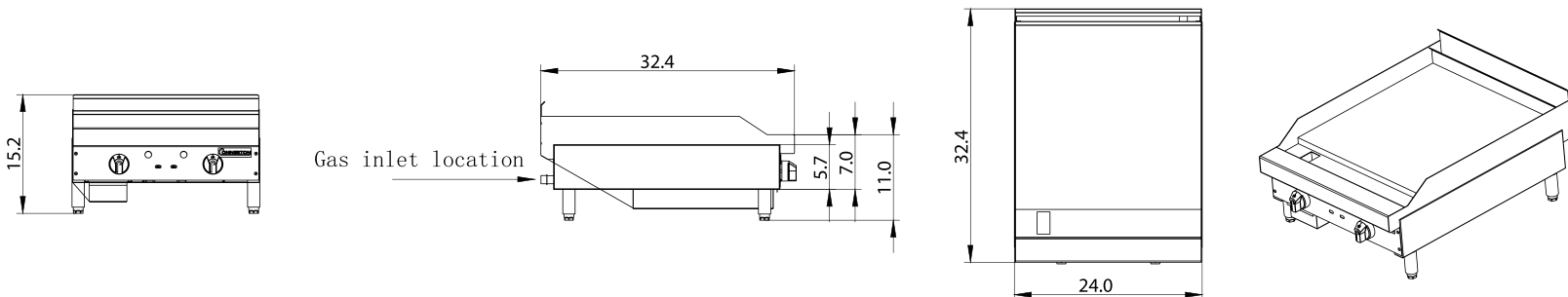


1" Thick PLATE
Consistent Cooking
Temperatures & Faster Heat
Recovery with High-Efficiency



AVAILABLE OPTIONS:

- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-24M-GG & CG-24T-GG	24"	32.4"	60,000	2	205	230
CG-30M-GG & CG-30T-GG	30"	32.4"	60,000	2	245	270
CG-36M-GG & CG-36T-GG	36"	32.4"	90,000	3	295	325
CG-42M-GG & CG-42T-GG	42"	32.4"	90,000	3	335	365
CG-48M-GG & CG-48T-GG	48"	32.4"	120,000	4	385	420
CG-60M-GG & CG-60T-GG	60"	32.4"	150,000	5	475	515
CG-72M-GG & CG-42T-GG	72"	32.4"	180,000	6	565	610

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14 Gauge #304 Stainless Steel, 3" High
 BURNERS 30,000 BTU, U-type Tubluer burner,	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #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



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

CEG SERIES MANUAL CATERING GRIDDLE



WELDED #304 STAINLESS STEEL
For easy Cleaning



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

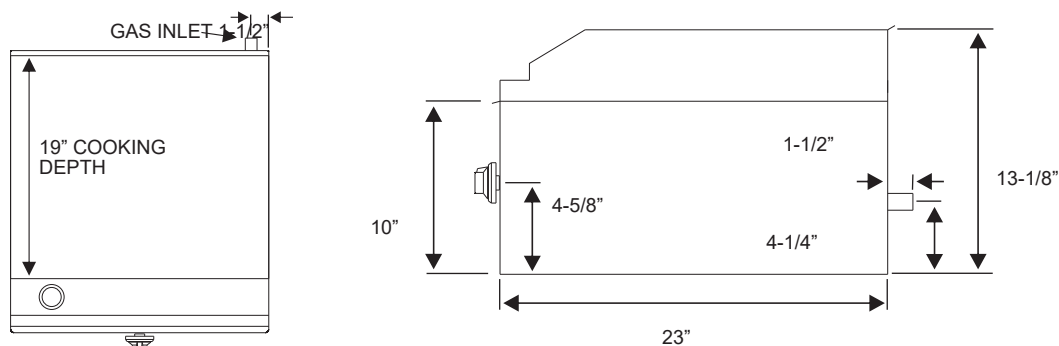


1" HIGHLY POLISHED PLATE
Fully weld Seams on top
and bottom



AVAILABLE OPTIONS:

- 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:

 BODY 18 Gauge Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge Stainless Steel, Welded Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly Polished Steel Plate	 GUTTER 16 Gauge #304 Stainless Steel	 SPLASH 16 Gauge #304 Stainless Steel, 3" High
 BURNERS 28,000 BTU U-type tubular burner short	 DRIP PAN 18 Gauge Stainless Steel, Welded	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" 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.

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

CEG SERIES THERMOSTATIC CATERING

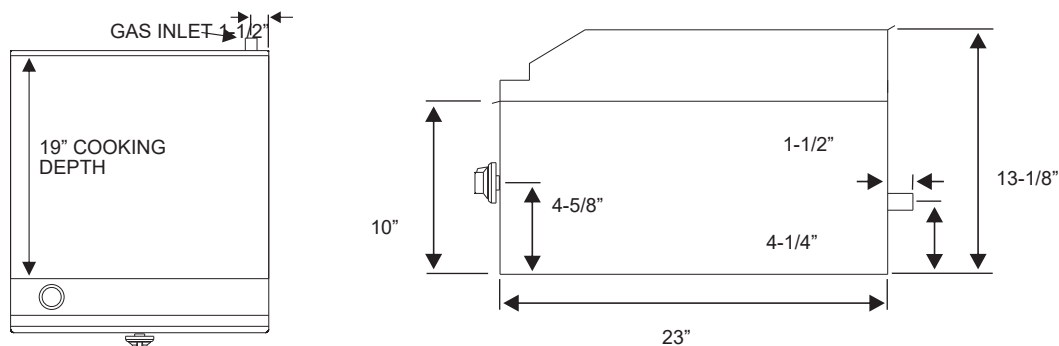


✓ **WELDED #304 STAINLESS STEEL**
For easy Cleaning

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

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

▶ **AVAILABLE OPTIONS:**
• 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:

 BODY 18 Gauge Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge Stainless Steel, Welded Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly Polished Steel Plate	 GUTTER 16 Gauge #304 Stainless Steel	 SPLASH 16 Gauge #304 Stainless Steel, 3" High
 BURNERS 28,000 BTU U-type tubular Burner short.	 DRIP PAN 18 Gauge Stainless Steel, Welded	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 10" 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

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

OVER/UNDER BROILER SERIES



A-1F



A1F-VB



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

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.

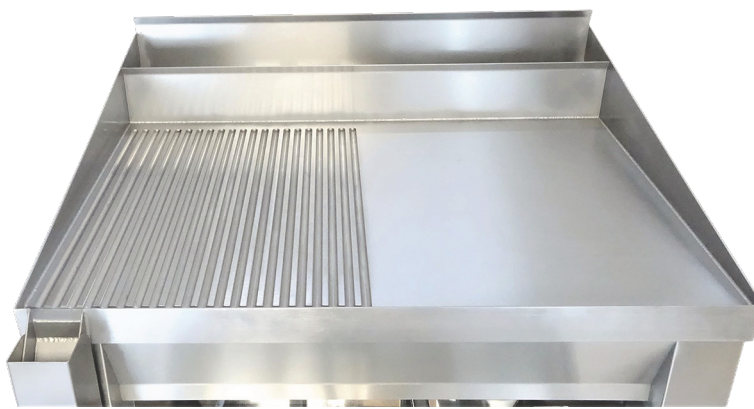
*All cooking times are estimates.



FRONT GREASE
TRAY CAN BE
EASILY
REMOVED AND
PLACED



A-1F BROILER / GRIDDLE COMBINATION



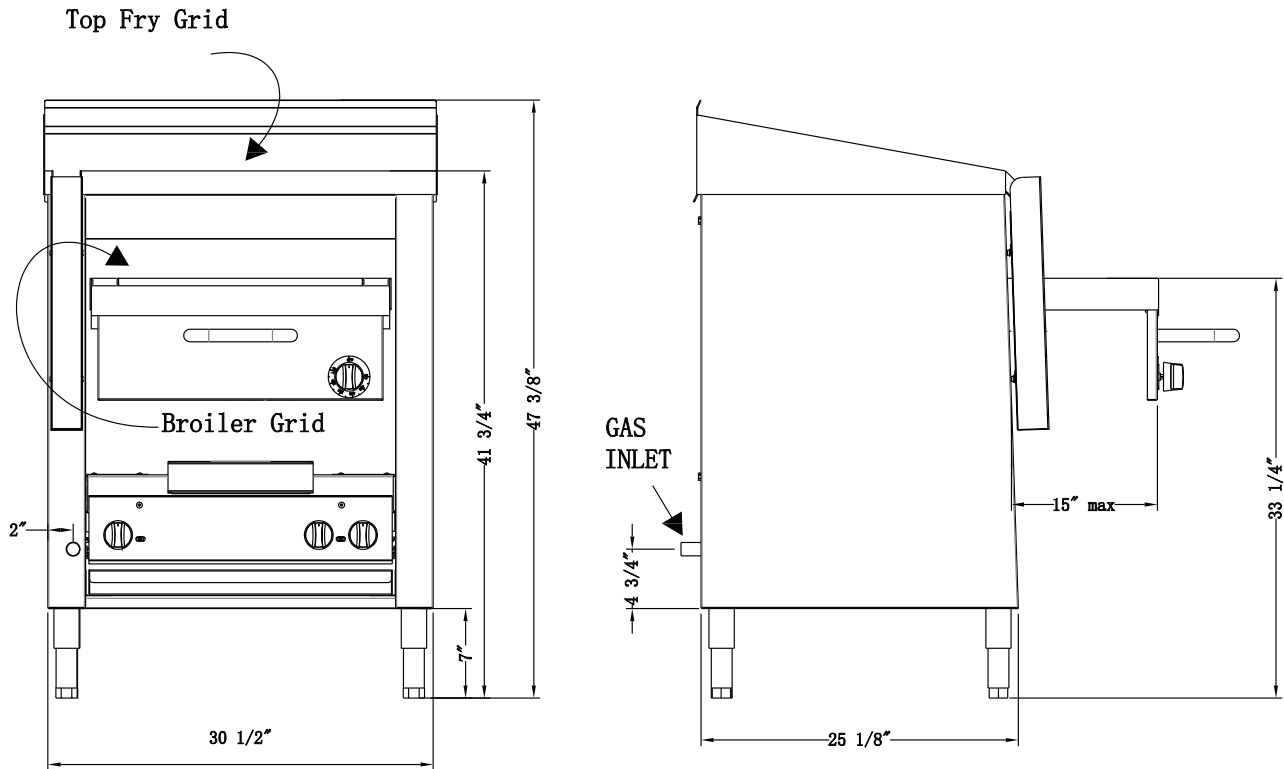
Optional: FULL OR HALF GROOVED

▶ 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



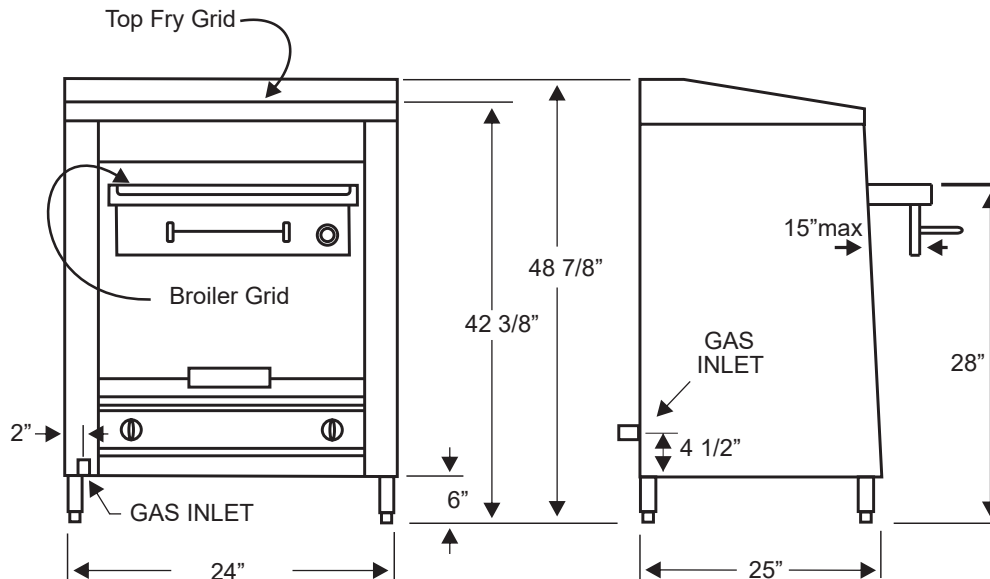
Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, Pricing, which in our opinion will provide better performance, durability and efficiency.

A-4F-24 BROILER / GRIDDLE



▶ 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:

 BODY 18 Gauge #304 Stainless Steel	 INNER LINER 24 Gauge #304 Stainless Steel	 GRIDDLE PLATE Top - 3/4" Highly Polished Steel Plate (1" available) Bottom - 5/8" Highly Polished Steel Plate	 SPLASH 14 Gauge #304 Stainless Steel	 DRIP PAN 18 Gauge #304 Stainless Steel
 BURNERS Top - Cast Iron w/Ceramic Radiant Bottom - Short straight tubular 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)
- 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



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

A-4F-48 BROILER / GRIDDLE

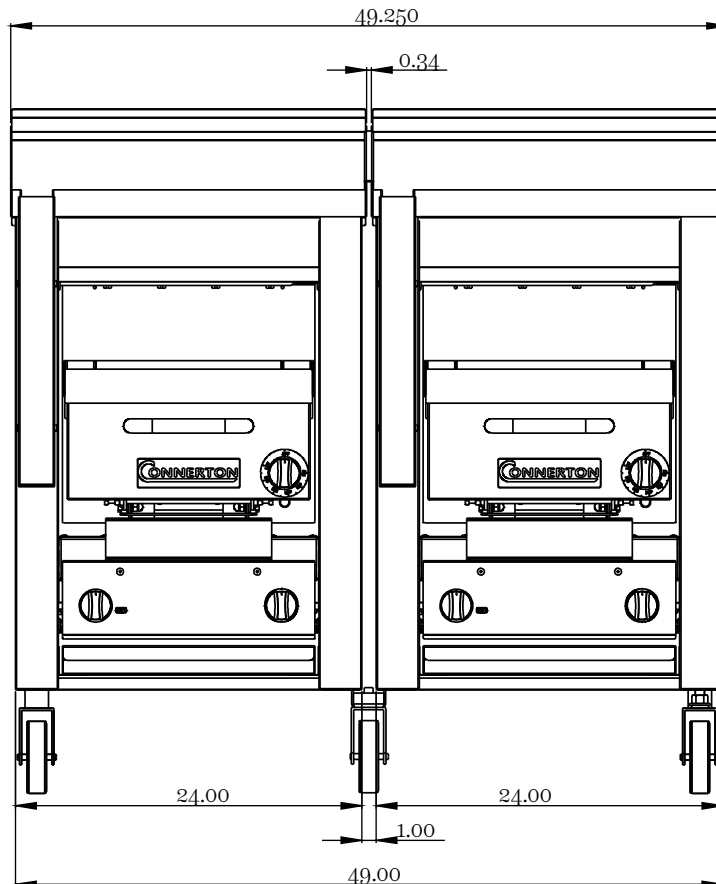


▶ PRODUCT SPECIFICATIONS:

- 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:



BODY

18 Gauge #304 Stainless Steel



INNER LINER

24 Gauge #304 Stainless Steel



GRIDDLE PLATE

Top -- 3/4" Highly Polished Steel Plate (1" available)
Bottom -- 5/8" Highly Polished Steel Plate



SPLASH

14 Gauge #304 Stainless Steel



DRIP PAN 18 Gauge

#304 Stainless Steel



BURNERS

Top - Cast Iron w/Ceramic Radiant
Bottom -Short straight tubular
Stainless Steel



VALVES

Heavy Duty Brass



GAS INLET

3/4 NPT



GAS PRESSURE

4.0" Natural, 11.0"
Propane
(Inches Water Column)

▶ 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, Pricing, which in our opinion will provide better performance, durability and efficiency.

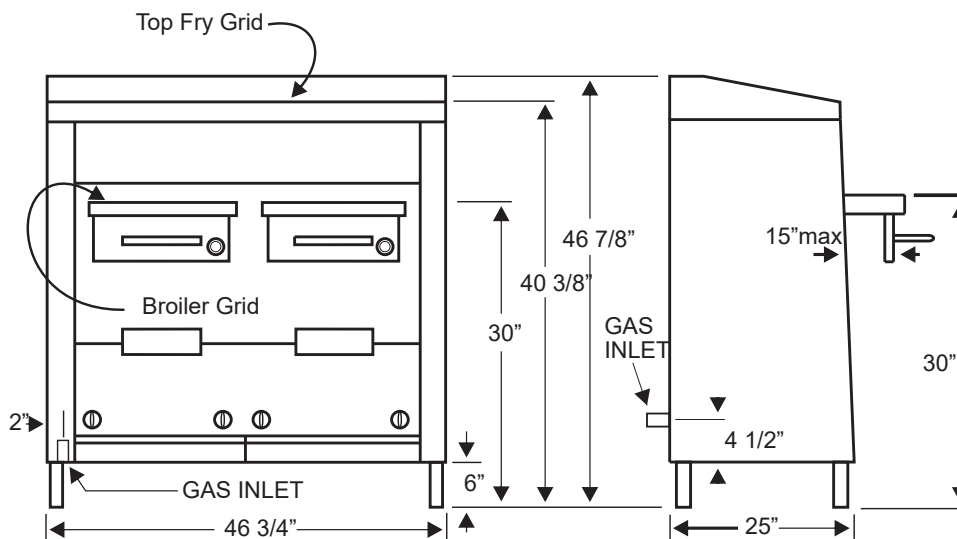
A-4F BROILER / GRIDDLE COMBINATION



▶ 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:

 BODY 18 Gauge #304 Stainless Steel	 INNER LINER 24 Gauge #304 Stainless Steel	 GRIDDLE PLATE Top -- 3/4" Highly Polished Steel Plate (1" available) Bottom -- 5/8" Highly Polished Steel Plate	 SPLASH 14 Gauge #304 Stainless Steel	 DRIP PAN 18 Gauge #304 Stainless Steel
 BURNERS Top - Cast Iron w/Ceramic Radiant Bottom -Short straight tubular 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)
- 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

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

CN24 SERIES RESTAURANT GAS RANGE



STANDARD FEATURES:

- Stainless Steel front, sides, riser, lift-off high shelf
- Open top burners are 32,000 Btu's each
- Bake n' Roast oven @ 25,000 Btu's; fits full sized sheet pans
- Griddles: highly polished 1" steel plate, Burners have 18,000 BTU/hr.
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- One oven rack with three positions
- 6" stainless steel adjustable legs
- 12" stainless steel stub back

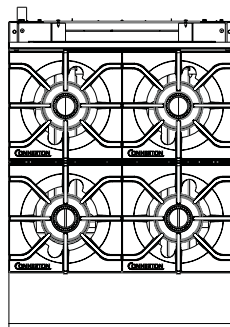
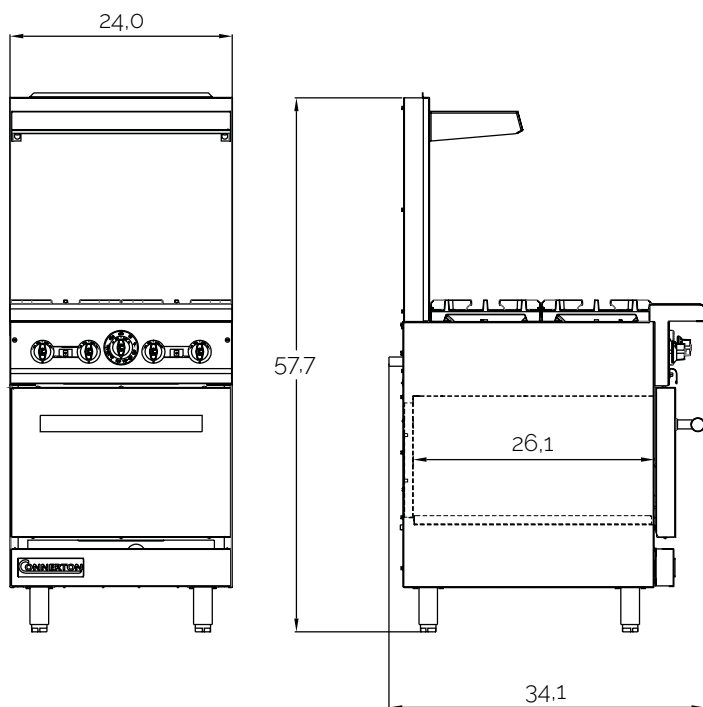
ACCESSORIES

- Casters (set of four)
- Extra oven rack

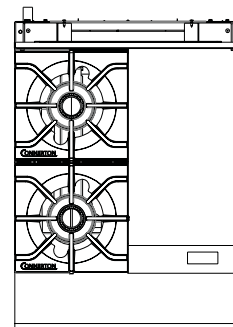
OPTIONS

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

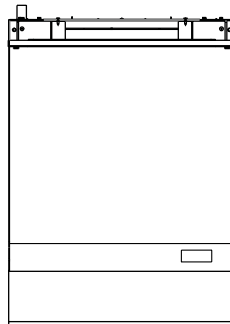




■ **CN24-4**



■ **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. 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.

05. 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, Pricing, which in our opinion will provide better performance, durability and efficiency.

CN36 SERIES RESTAURANT GAS



▶ STANDARD FEATURES:

- Stainless Steel front, sides, riser, lift-off high shelf
- Open top burners of 32,000 Btu's each
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- Griddles: highly polished 1" steel plate, Burners have 18,000 BTU/hr.
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- One oven rack with three positions
- 6" stainless steel adjustable legs
- 12" stainless steel stub back

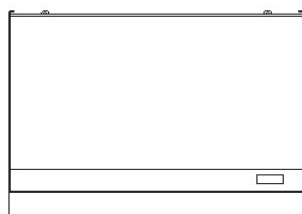
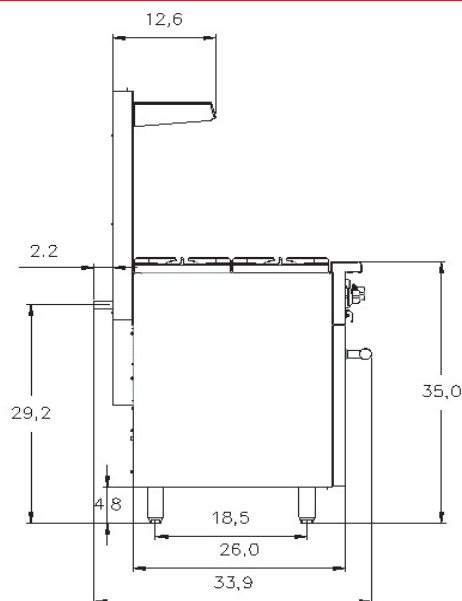
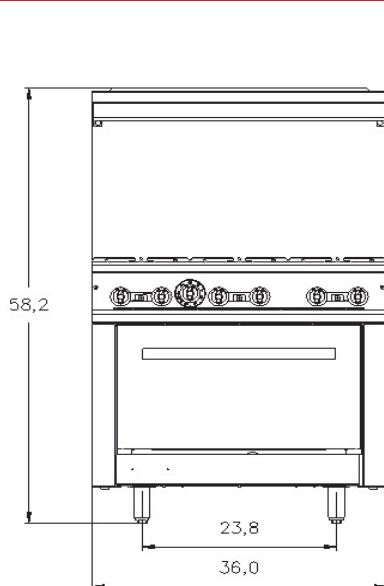
▶ ACCESSORIES

- Casters (set of four)
- Extra oven rack

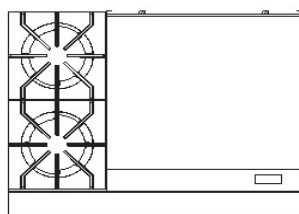
▶ OPTIONS

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

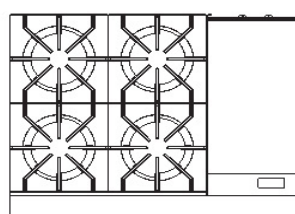




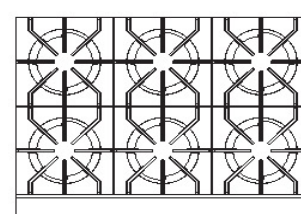
■ **CN36-36G**



■ **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. 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.

05. 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, Pricing, which in our opinion will provide better performance, durability and efficiency.

CN48 SERIES RESTAURANT GAS



▶ STANDARD FEATURES:

- Stainless Steel front, sides, riser, lift-off high shelf
- Open top burners of 32,000 Btu's each
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- Griddles: highly polished 1" steel plate, Burners have 18,000 BTU/hr
- 5 1/2 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
- One oven rack with three positions
- 6" stainless steel adjustable legs
- 12" stainless steel stub back

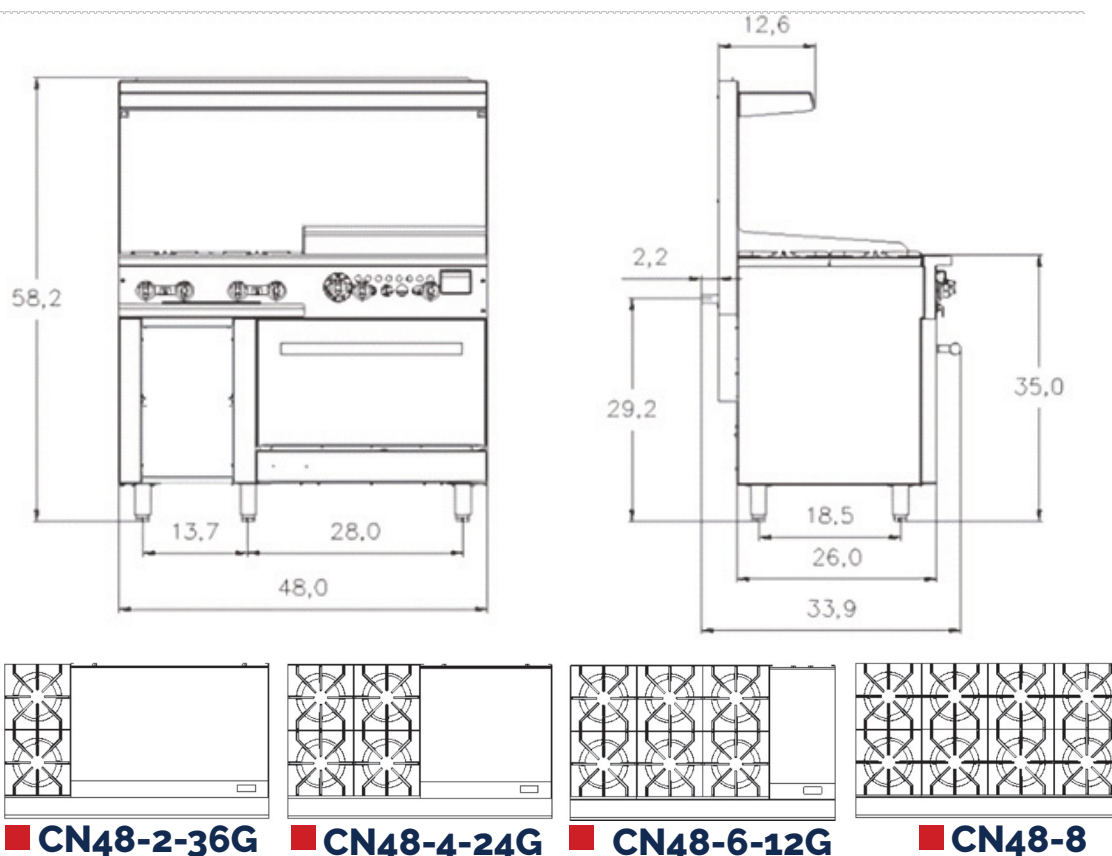
▶ ACCESSORIES

- 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. 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.
- 05.** 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, Pricing, which in our opinion will provide better performance, durability and efficiency.

CN48-2OV SERIES RESTAURANT GAS RANGE



▶ STANDARD FEATURES:

- Stainless 1" thick Steel, front, sides, riser, lift-off high shelf
- Open top burners of 32,000 Btu's each
- Bake n' Roast oven @ 25,000 Btu's; fits full sized sheet pans
- Griddles: highly polished 1" steel plate, Burners have 18,000 BTU/hr.
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- One oven rack with three positions
- 6" stainless steel adjustable legs
- 12" stainless steel stub back

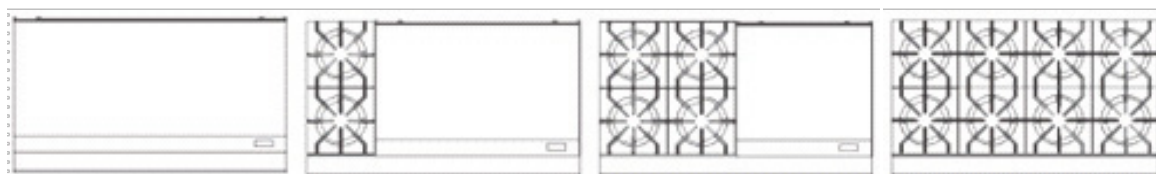
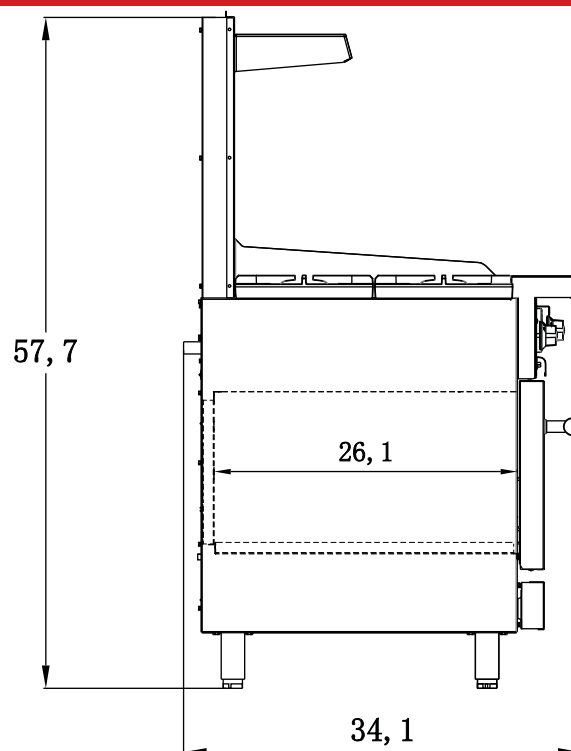
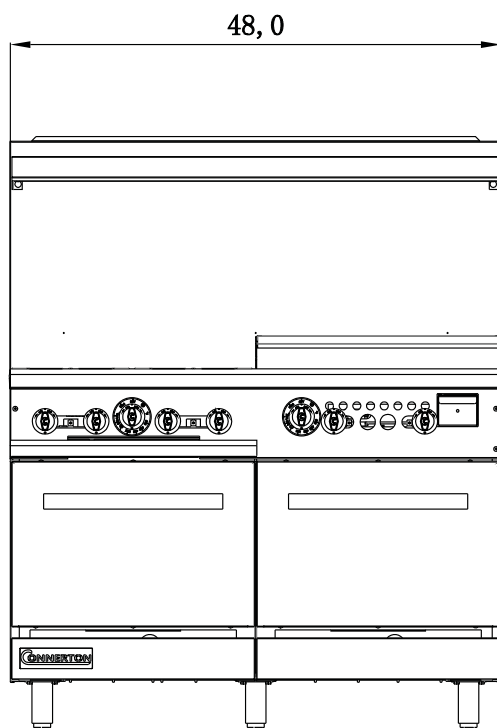
▶ ACCESSORIES

- Casters (set of four)
- Extra oven rack

▶ OPTIONS

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





■ CN48-48G-2OV ■ CN48-2-36G-2OV ■ CN48-4-24G-2OV ■ CN48-8-2OV

▶ 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. 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.
- 05.** 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, Pricing, which in our opinion will provide better performance, durability and efficiency.

CN60 SERIES RESTAURANT GAS RANGE



▶ STANDARD FEATURES:

- Stainless 1" thick Steel, front, sides, riser, lift-off high shelf
- Open top burners of 32,000 Btu's each
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- Griddles: highly polished 1" steel plate, Burners have 18,000 BTU/hr.
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- One oven rack with three positions
- 6" stainless steel adjustable legs
- 12" stainless steel stub back

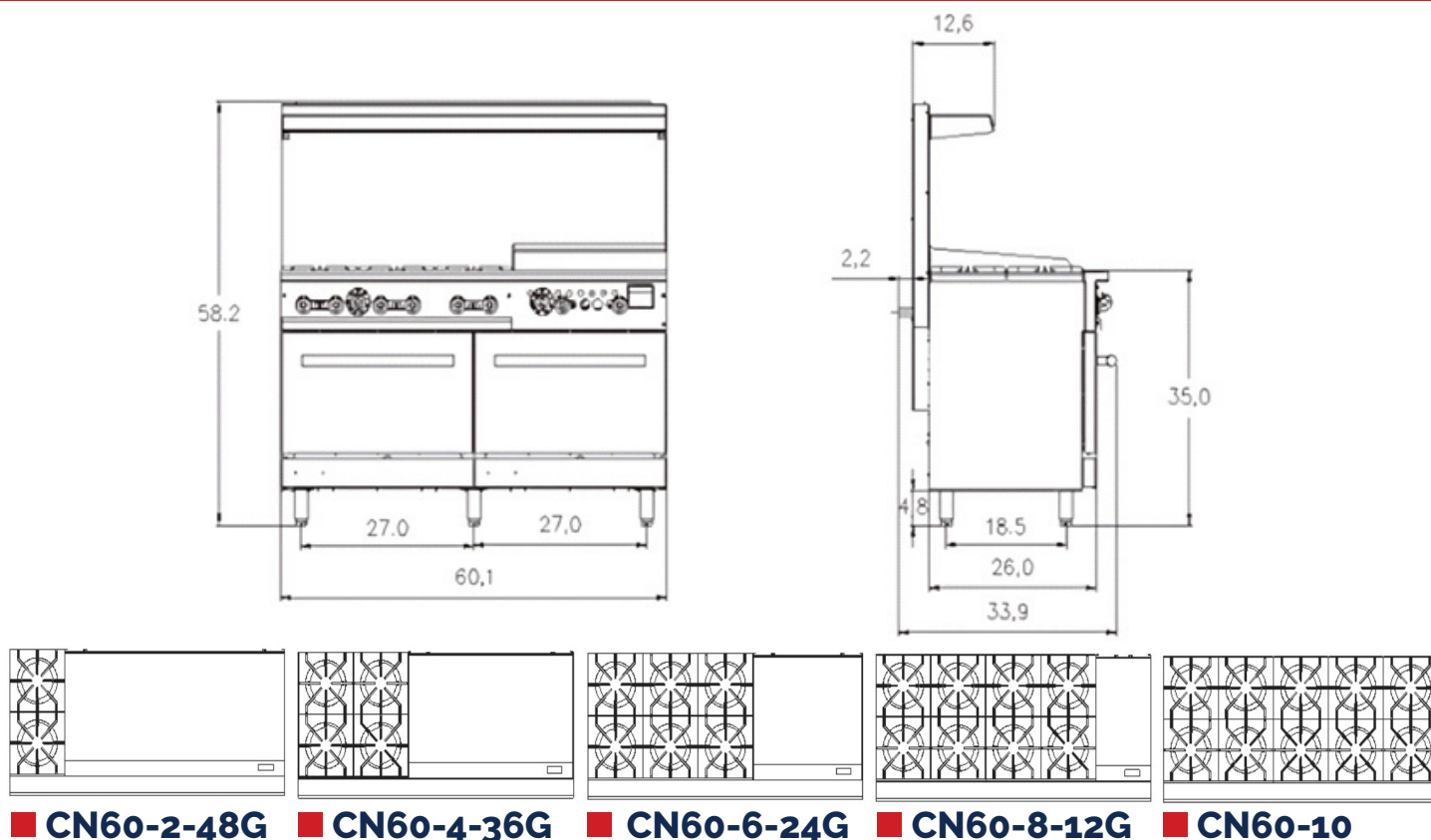
▶ ACCESSORIES

- Casters (set of four)
- Extra oven rack

▶ 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. 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.

05. 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, Pricing, which in our opinion will provide better performance, durability and efficiency.

CN 72 SERIES RESTAURANT GAS RANGE



▶ STANDARD FEATURES:

- Stainless 1" thick Steel, front, sides, riser, lift-off high shelf
- Open top burners of 32,000 Btu's each
- Bake n' Roast oven @ 35,000 Btu's; fits full sized sheet pans
- Griddles: highly polished 1" steel plate, Burners have 18,000 BTU/hr.
- Energy saving flash tube pilot systems (i.e. one pilot per two burners)
- Heavy Duty cast iron grates
- Full depth, pull out crumb tray
- One oven rack with three positions
- 6" stainless steel adjustable legs
- 12" stainless steel stub back

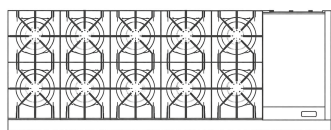
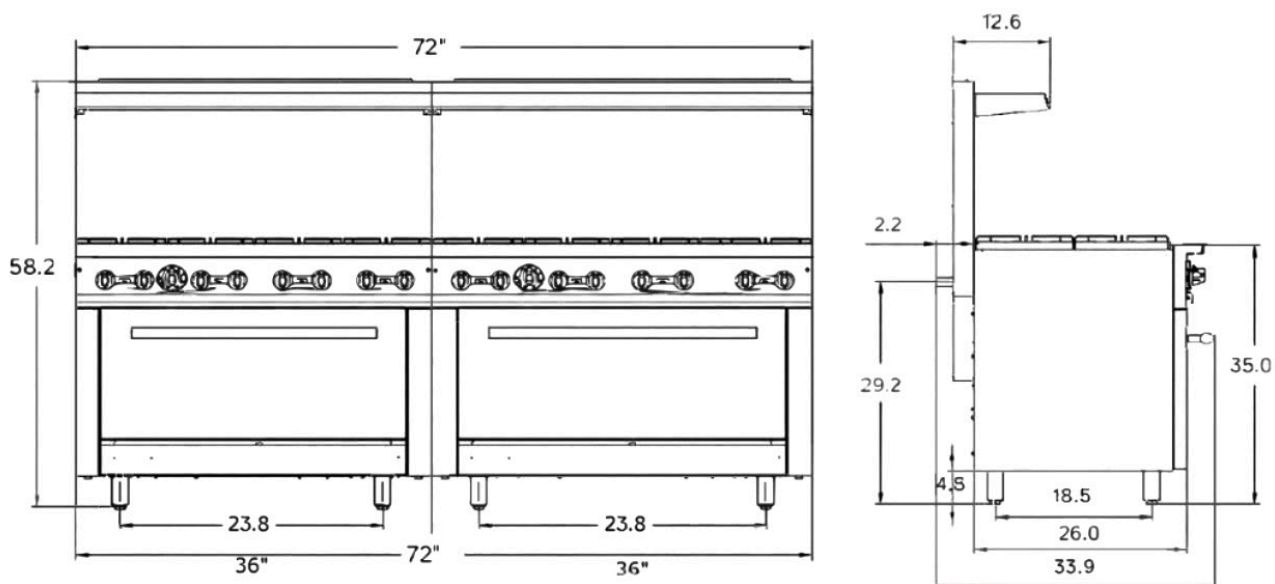
▶ ACCESSORIES

- Casters (set of four)
- Extra oven rack

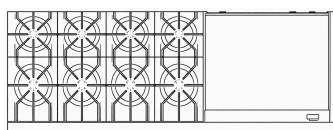
▶ OPTIONS

- 12" - 24"-36" wide
- 1" thick griddle

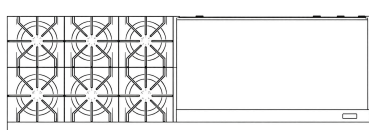




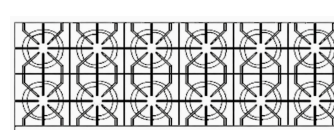
■ **CN72-10-12G**



■ **CN72-8-24G**



■ **CN72-6-36G**



■ **CN72-12**

▶ 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. 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.

05. 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, Pricing, which in our opinion will provide better performance, durability and efficiency.

CN-CM-36 CHEESE MELTER



Counter-Top or Wall Mount or Range Mount

▶ STANDARD FEATURES

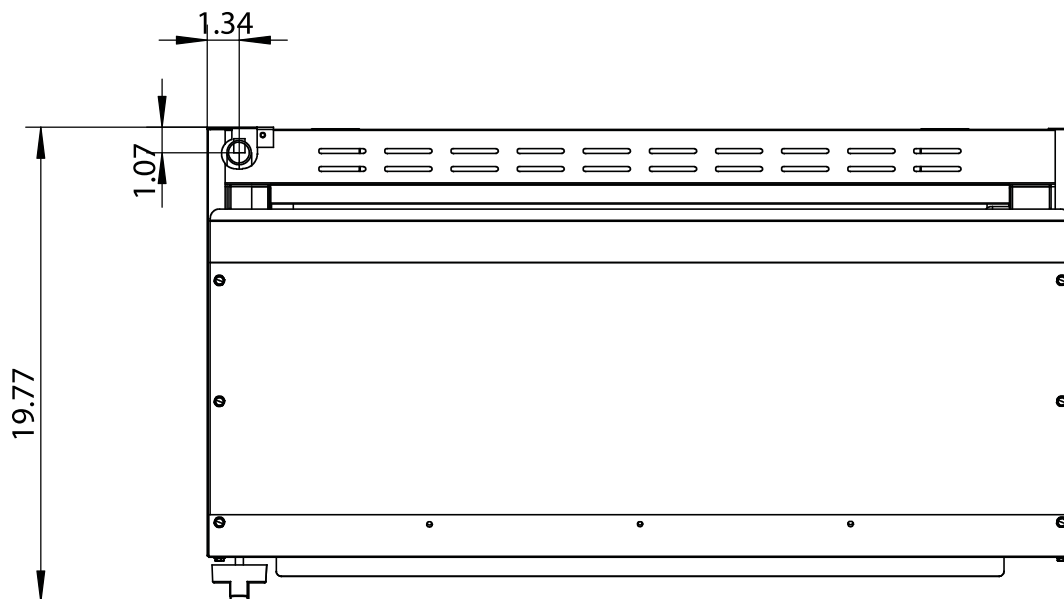
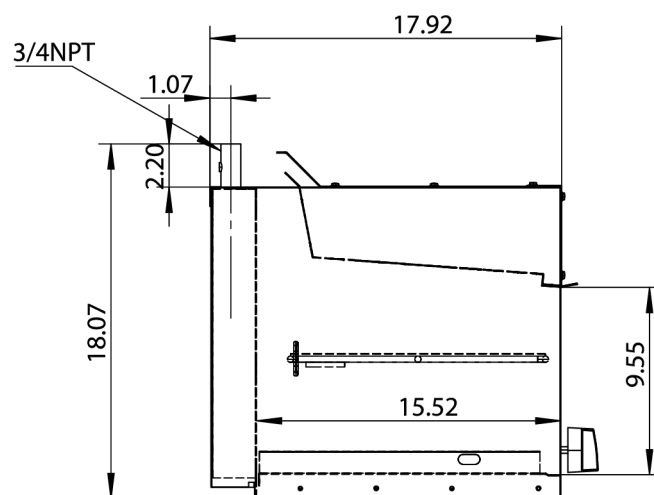
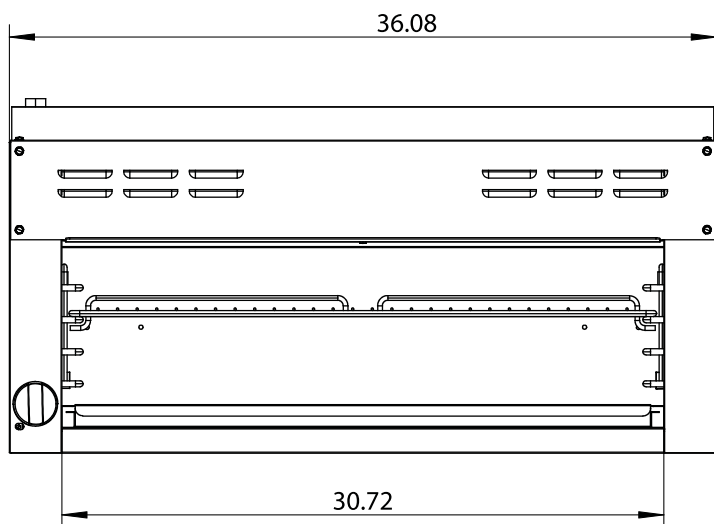
- Stainless steel exterior and interior
- Welded stainless and aluminized steel chassis
- Equipped with one large heavy-duty pre-mix atmospheric infrared ceramic burners at 35,000 BTU with high efficiency performance.
- Standing pilot ignition system.
- 1 minute pre-heat time
- Heavy-duty chrome plated grid rack and 4 position rack guides
- Removable Stainless-Steel full width spillage pan.

- 3/4" NPT rear gas connection and Standard Regulator
- 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	INTAKETUBE 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.			

CN-SM-36 SALAMANDER BROILER



Counter-Top or Wall Mount or Range Mount

▶ STANDARD FEATURES

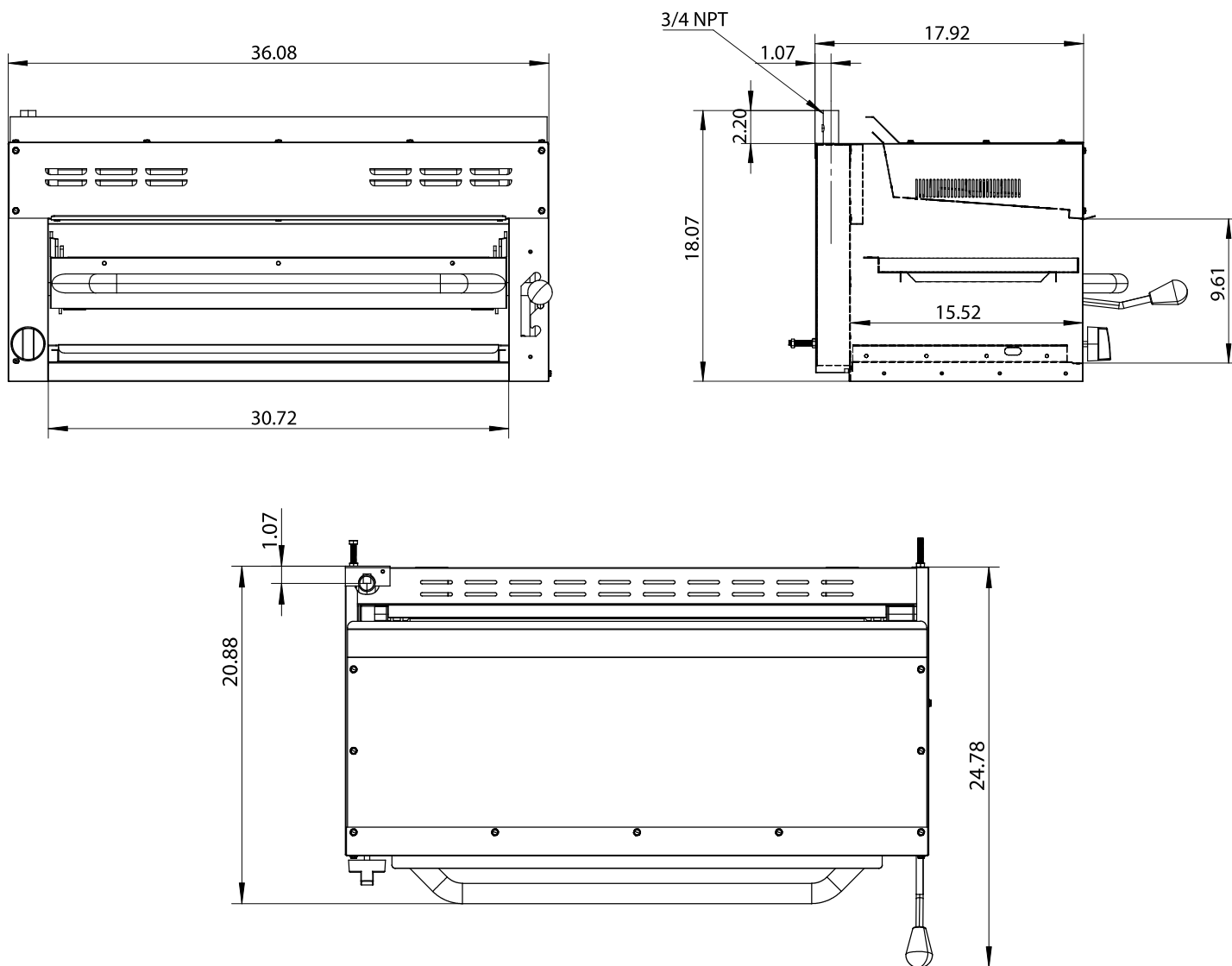
- Stainless steel exterior and interior
- Welded stainless and aluminized steel chassis
- Equipped with one large heavy-duty pre-mix atmospheric infrared ceramic burners at 35,000 BTU with high efficiency performance.
- Standing pilot ignition system.
- 1 minute pre-heat time
- Heavy-duty chrome plated grid rack and 4 position rack guides
- Removable Stainless-Steel full width spillage pan.

- 3/4" NPT rear gas connection and Standard Regulator
- 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.	36×18×18	92	115
	LP	10	32,000	10"w.c.			

CNCED - SMART TOUCH ELECTRIC CONVECTION OVEN



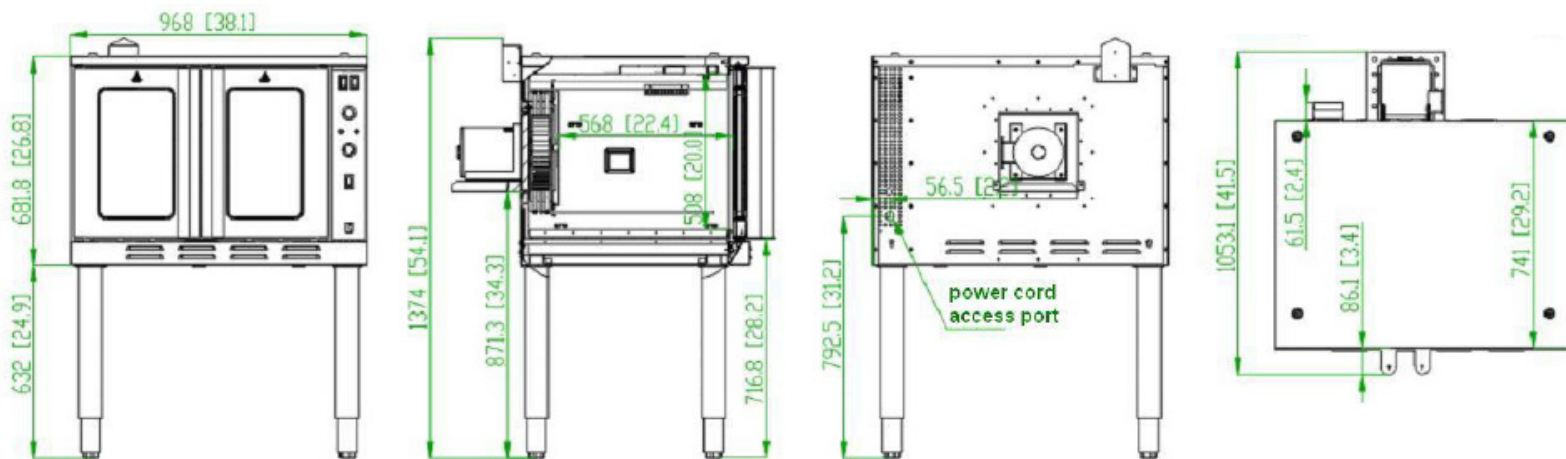
Intertek

▶ STANDARD FEATURES

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 29"W x 22 1/4"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.
- Four nickel plated oven racks with eleven rack Positions 28" x 21".

▶ CNCED

- Touch screen temperature control, adjust from 150° to 500°F.
- Audible alarm.
- Programmable menu selections.



TOTAL HEAT POWER	VOLTAGE	PHASE
10kW	208V	Phase3: 32 A
10kW	208V	Phase1: 53 A

▶ PRODUCT SPECIFICATIONS:

MODEL NO CNCD	WIDTH 38	DEPTH 42	HEIGHT 54.1
TOTAL 10 KW	ELECTRICAL 120/60/1	WEIGHT WITH SKID & PACKAGING 480/LBS.	WEIGHT WITHOUT SKID & PACKAGING 427/LBS.

▶ 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

- Double Stack Convection Oven.
- Stacking kit available.



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

CNCGD - SMART TOUCH GAS CONVECTION OVEN

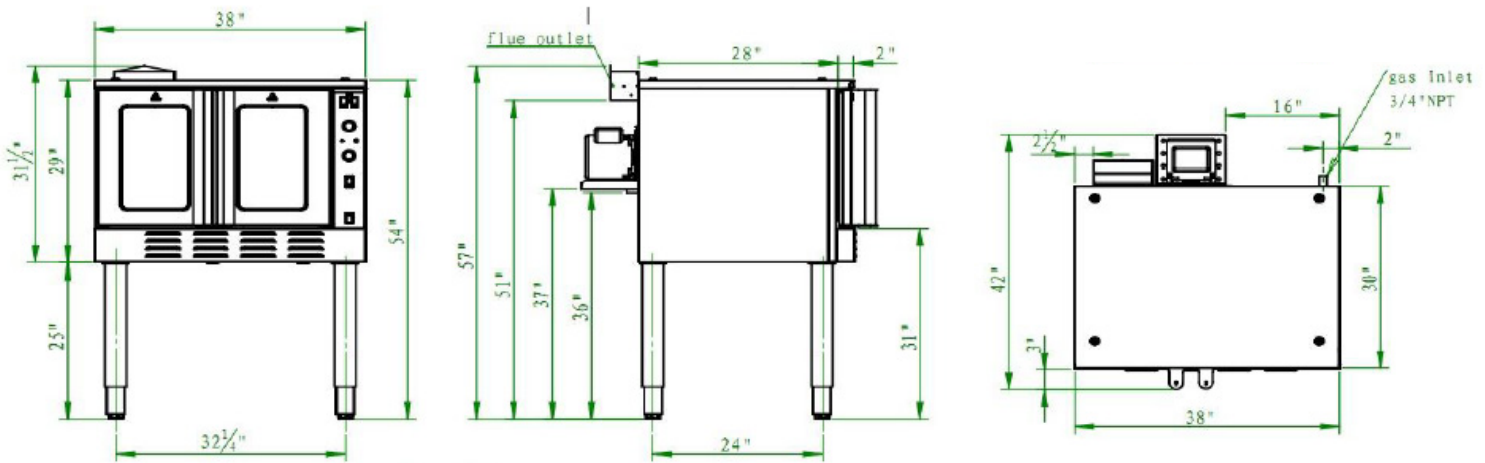


▶ STANDARD FEATURES

- Stainless steel front, sides and top.
- 29"W x 26"D x 20"H Interior Measurement And Painted legs.
- 54,000 BTU
- 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.

▶ CNCGD

- Touch screen temperature control, adjust from 150° to 500°F.
- Audible alarm.
- Programmable menu selections.



▶ PRODUCT SPECIFICATIONS:

 MODEL NO CNCGD	 WIDTH 38	 DEPTH 42	 HEIGHT 57
 BTU/HR. PER OVEN 54,000	WEIGHT WITH SKID & PACKAGING 480/LBS		WEIGHT WITHOUT SKID & PACKAGING 427/LBS.

▶ ACCESSORIES

- Stainless steel open stand with adjustable rack supports.
- stainless steel shelf and choice of adjustable feet or casters.
- Rack hanger.
- Flexible gas hose with quick disconnect and restraining device.

▶ OPTIONS

- Double Stack Convection Oven.
- Stacking kit available.

▶ 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	1"	1"
Left Side	1"	1"
- This appliance is manufactured for commercial installation only and is not intended for home use.



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

CNCE - ELECTRIC CONVECTION OVEN



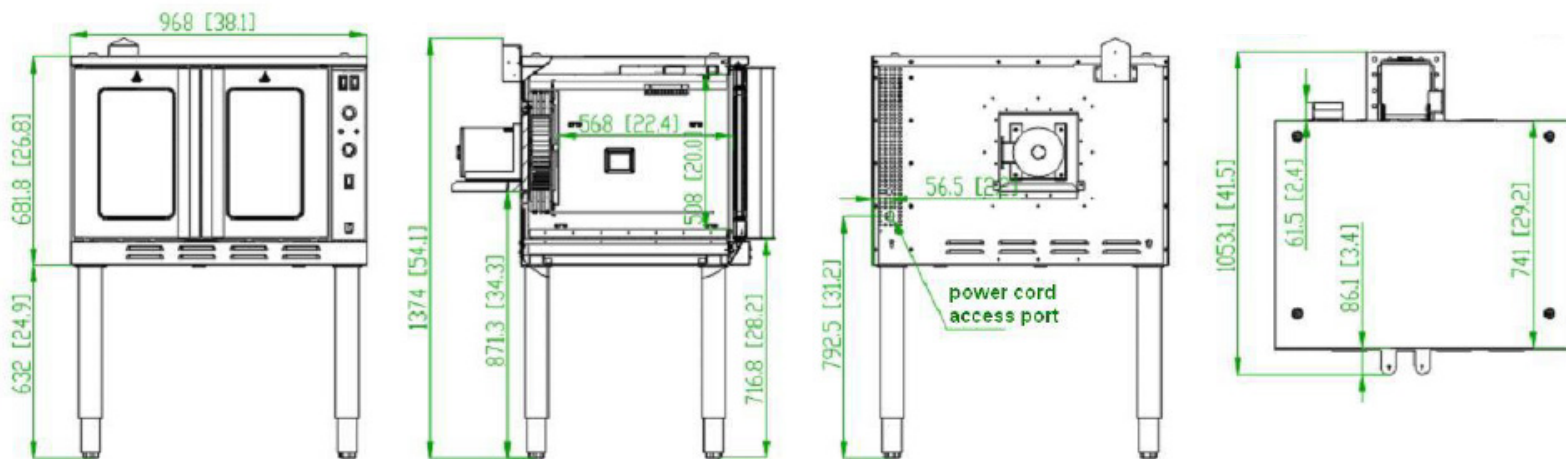
Intertek

▶ 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".

▶ CNCE

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



TOTAL HEAT POWER	VOLTAGE	PHASE
10kW	208V	Phase 3: 32 A
10kW	208V	Phase1: 53 A

▶ PRODUCT SPECIFICATIONS:

 MODEL NO CNCE	 WIDTH 38	 DEPTH 42	 HEIGHT 54.1
 TOTAL 10 KW	 ELECTRICAL 120/60/1	WEIGHT WITH SKID & PACKAGING 480/LBS.	WEIGHT WITHOUT SKID & PACKAGING 427/LBS

▶ 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

- Double Stack Convection Oven.
- Stacking kit available.

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

CNCG - Gas CONVECTION OVEN

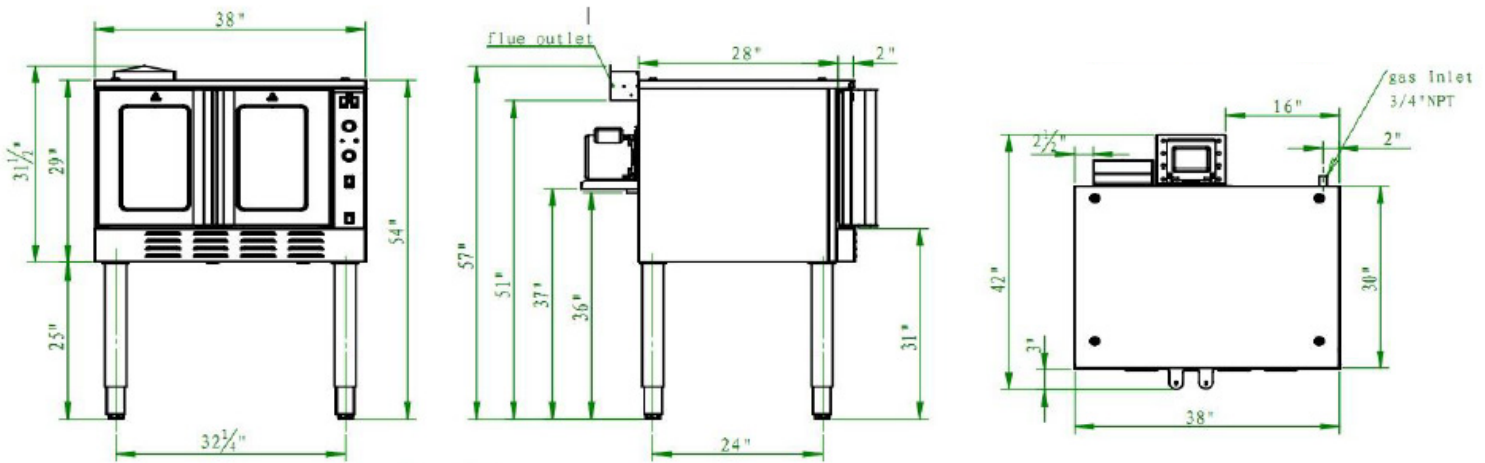


▶ STANDARD FEATURES

- Stainless steel front, sides and top.
- 29"W x 22"D x 20"H Interior Measurement And Painted legs.
- 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.

▶ CNCG

- Touch screen temperature control, adjust from 150° to 500°F.
- Audible alarm.
- Programmable menu selections.



▶ PRODUCT SPECIFICATIONS:

 MODEL NO CNCG	 WIDTH 38	 DEPTH 42	 HEIGHT 57
 BTU/HR. PER OVEN 54,000	WEIGHT WITH SKID & PACKAGING 480/LBS. 218/KG		WEIGHT WITHOUT SKID & PACKAGING 427/LBS. 194/KG

▶ ACCESSORIES

- Stainless steel open stand with adjustable rack supports,
- stainless steel shelf and choice of adjustable feet or casters.
- Rack hanger.
- Flexible gas hose with quick disconnect and restraining device. •

▶ OPTIONS

- Double Stack Convection Oven.
- Stacking kit available.

▶ 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	1"	1"
Left Side	1"	1"
- This appliance is manufactured for commercial installation only and is not intended for home use.



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

EQUIPMENT STANDS



#304 STAINLESS STEEL

Easy cleaning and long life



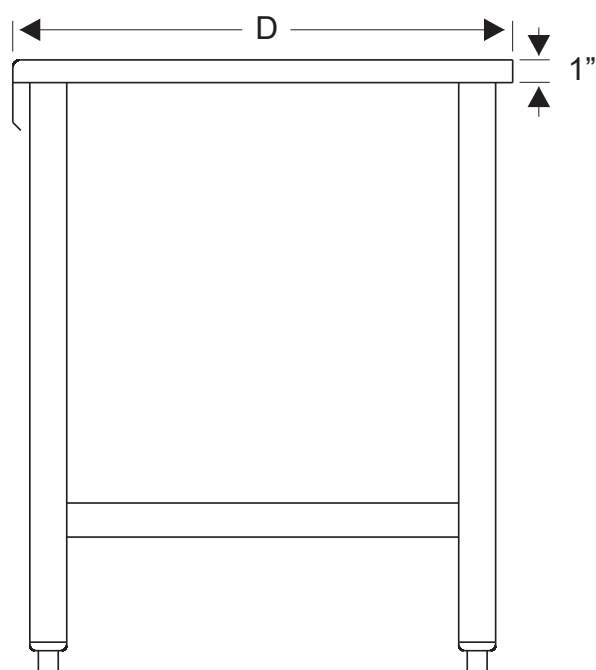
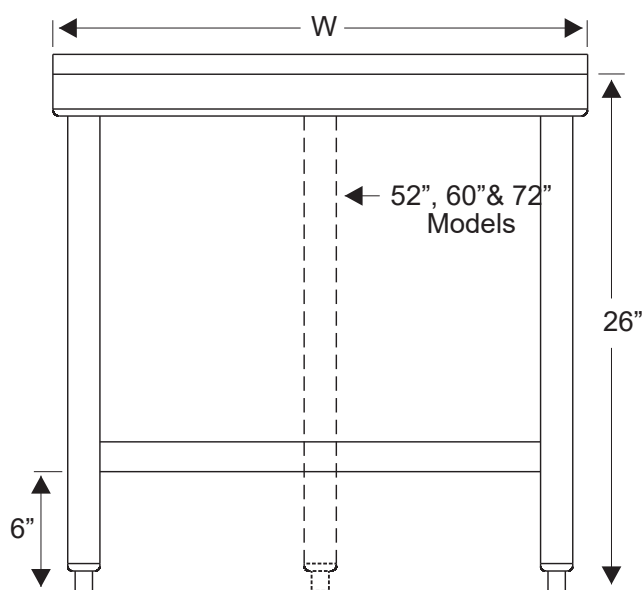
WELDED MODEL

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

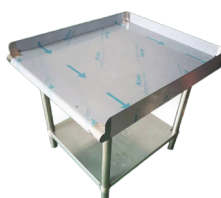
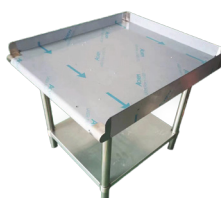
- Non-manufactured, volcanic rock provides even heat distribution
- For use in all our Lava Rock Char Broilers

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	
		B24X36	48	24	34		
		B24X36	60	24	34		
		B24X36	36	24	34	Undershelf Material 201SS 1.0	
		B24X36	48	24	34		
		B24X36	60	24	34		
		BW24X36	36	24	34		
		BW24X36	48	24	34		
		BW24X36	60	24	34		
		SF-SINK17				Top Material 304ss 1.0	With faucet, pipe and stopper
		SF-SINK17S					
							

ITEM		DESCRIPTION	
 CATERING TABLES	OT2033S	2 Cast	
	OT2030S	4 Cart	
	FKC3-B	Folding-Carts	
 STRONG TABLES	HET2436 flat top feet	Top Material 430ss 1.0 Leg Material zinc 1.0 Undershelf Material 201ss 1.0	High-end table with thicker material and Heavy-Duty-structure, drawer set available
	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	Fitted with high-end tables

TERMS AND CONDITIONS

- **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.
- **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.



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.

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

THIS WARRANTY CONSTITUTES THE EXCLUSIVE REMEDY OF THE COMPANY. THIS WARRANTY SET FORTH WITHIN HEREIN IS EXCLUSIVE AND IN LEIU OF ANY/ALL OTHER WARRANTIE EITHER EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY AND/OR FITNESS FOR A PARTICULAR PURPOSE.
CONNERTON 11990 Rivera Rd. Santa Fe Springs CA 90670 562-464-9901

NON COMMERCIAL WARRANTY RESTRICTION

CONNERTON Appliances are only fully warranted for COMMERCIAL USE.

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

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

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



PERFECT FIT FOR FOOD TRUCKS

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

 11990 Rivera Rd, Santa Fe Springs, CA 90670

 connertoncooking.com