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
- 51/2 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
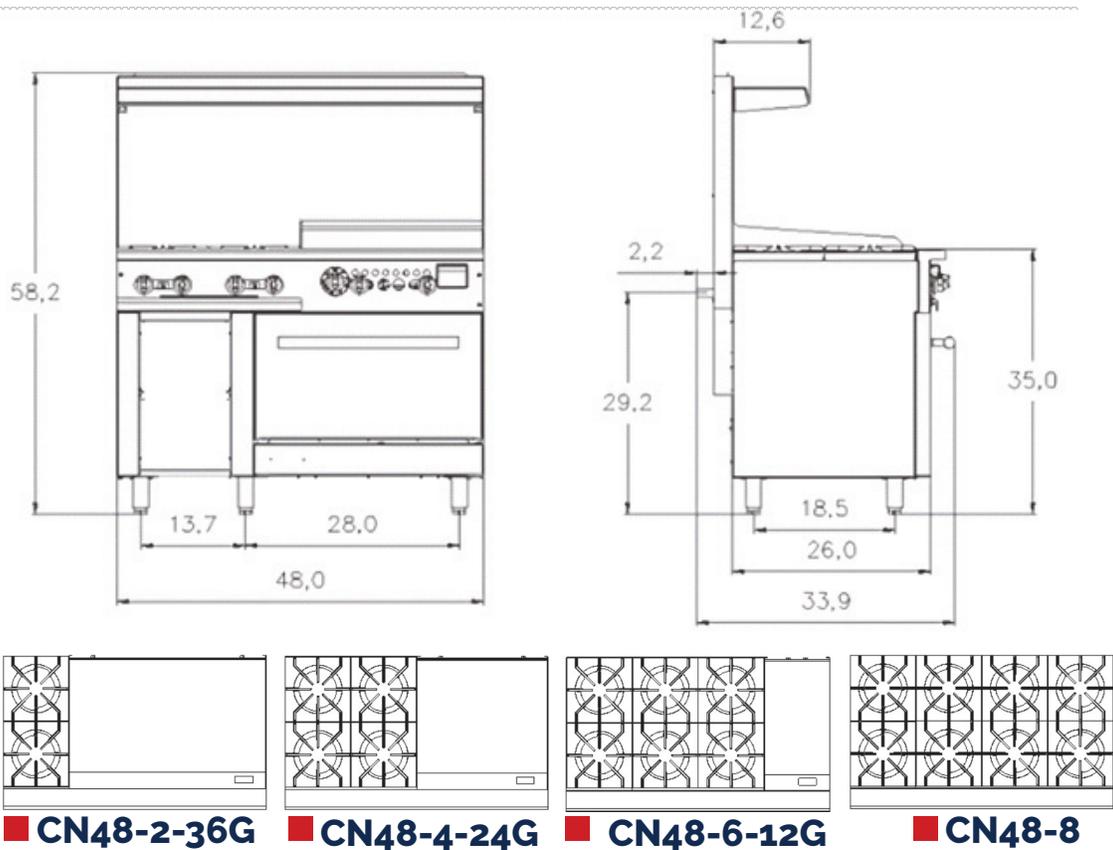- 6" stainless steel adjustable legs
- 12" stainless steel stub back

▶ ACCESSORIES

- Casters (set of four)
- Extra oven rack

▶ OPTIONS

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

| **CN48-2-36G** | **CN48-4-24G** | **CN48-6-12G** | **CN48-8** |

▶ 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 TYPEOFGAS WHENORDERING ▪ SPECIFY ALTITUDE WHENABOVE 2,000FEET**

⚠ 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.

CONNERTON