

CN48 SERIES RESTAURANT GAS RANGE



▶ STANDARD FEATURES:

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

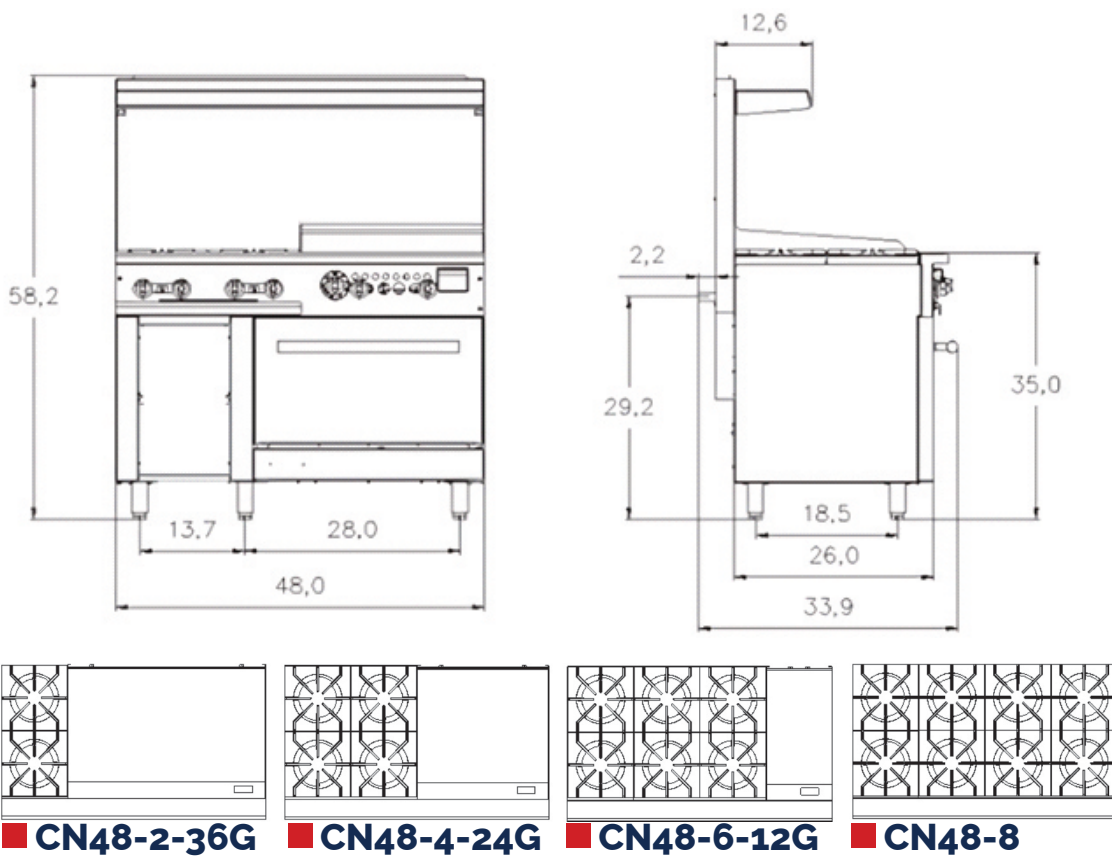
▶ ACCESSORIES

- 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

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

■ **SPECIFY TYPE OF GAS WHEN ORDERING** ■ **SPECIFY ALTITUDE WHEN ABOVE 2,000 FEET**

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