



Installation, Operation & Maintenance Instructions

Gas Convection Oven CNCGD

For Your Safety

Do NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this, or any other appliance.

⚠ Warning!

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.



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Thank you for purchasing and using our product. All the information and guidelines in this user's manual come from our long-term accumulated knowledge and experience in product design and development and compliance with applicable regulations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be different from what is stated in this user's manual. Should you have any questions, please do not hesitate to contact the manufacturer via the method shown on the last page of this manual.

For safety purposes and efficient operation, please make this document available to users for reference. Do have them read this manual carefully before carrying out any action on this device, especially when starting.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be kept close to the device, conveniently available to be read by the users before operation. We have the full authority to reserve further technical changes of the device, in the scope of further performance improvement characteristic development. This manual is to be retained for future reference.

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Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety, please keep the machine away from any liquid, gas or other object which is flammable or explosive.
- ◆ Keep the appliance area free and clear from combustibles
- ◆ Do not obstruct the flow of combustion and ventilation air
- ◆ The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- ◆ The installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA 6.9, (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement and (3) the location(s) where the restraining means may be attached to the appliance shall be specified.
- ◆ Keep Adequate clearance for air openings into the combustion chamber
- ◆ Keep Adequate clearances for servicing and proper operation
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervision & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in vicinity of the mounting position.
- ◆ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.

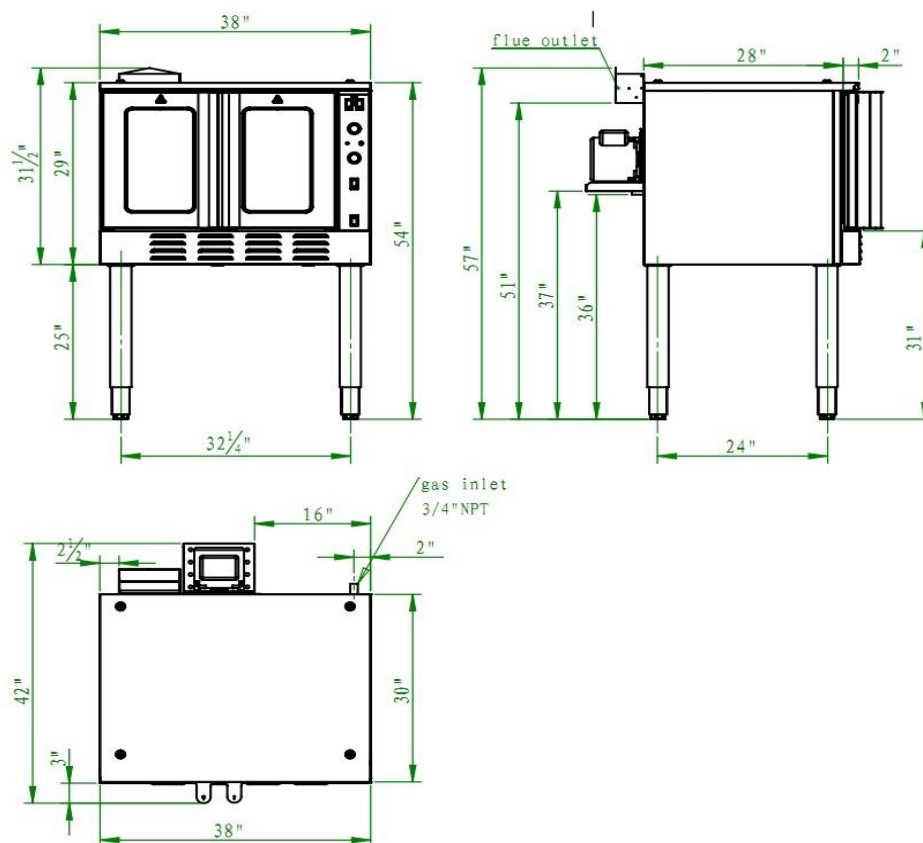
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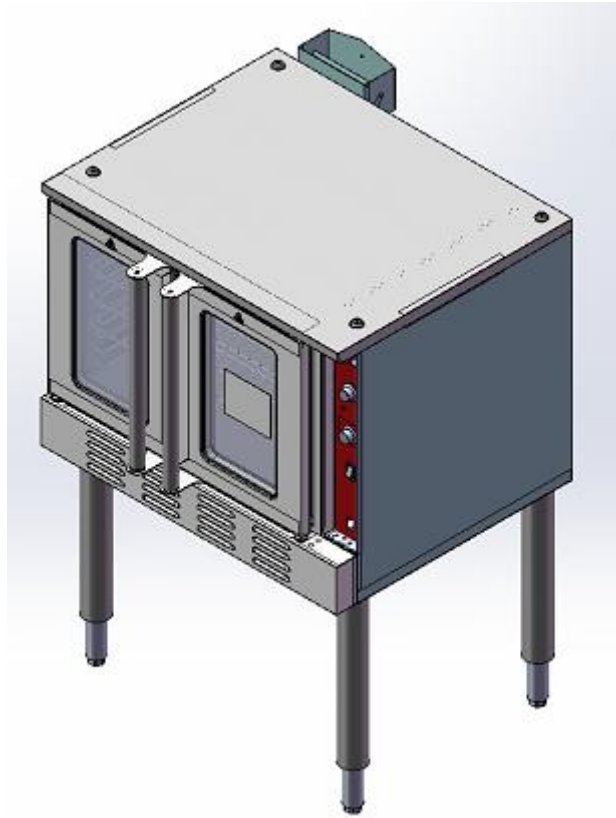
1. Functional Introduction

Sturdy steel structure with 4 legs that can be adjusted in height. Equipped with built-in convection fan(s), ensuring the temperature uniformity in the chamber. Also, provided with an automatic ignition system in the case of flameout, and a shutdown device which will stop igniting the burner(s) after 3 attempts, so as to guarantee the safe use of gas. The electronic automatic thermostatic device, with less temperature-controlled offset, can set desired cooking temperature in accordance with requirements. Moreover, the over-temperature protection device prevents damages caused by a temperature rise that is too high.

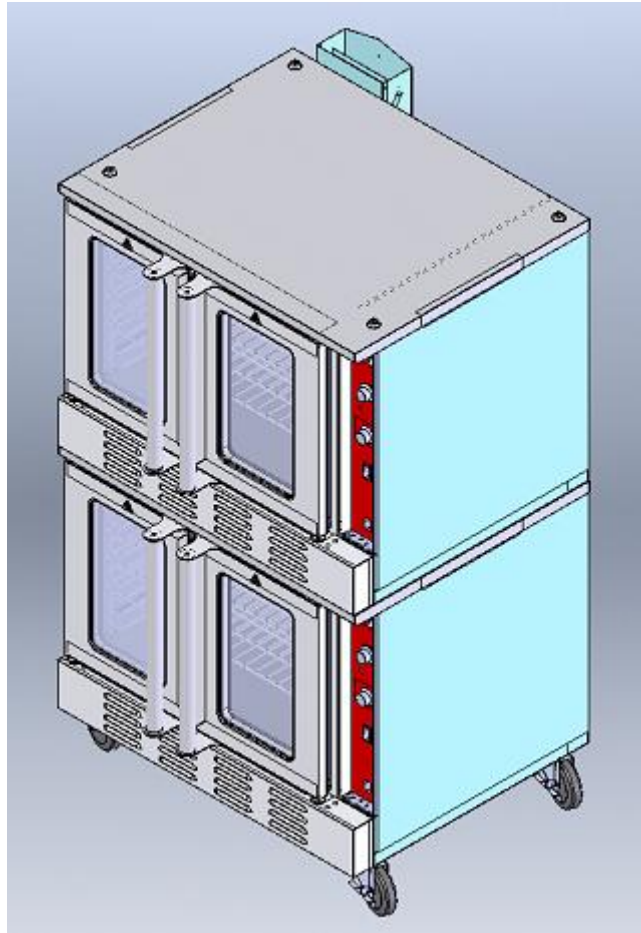
2. Structure Schematic Diagram & Working Principle



CNCGD-100 Gas Convection Oven



CNCGD-200 Gas Convection Oven



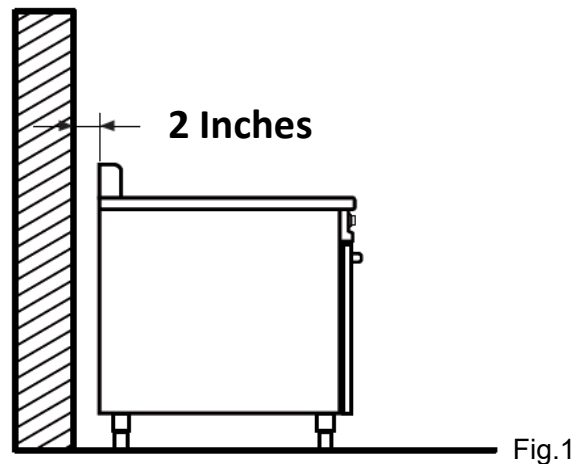
3. Basic Features & Parameters

Parameters \ Model			CNCGD-100 Gas Convection Oven	CNCGD-200 Gas Convection Oven
Dimension (Inches)			39 x 42 x 57	77 x 84 x 63
Rated Power (BTU)			54000	108000
Gas type	LP(Propane)	10"	10"	10"
	NG	4"	4"	4"
Orifice Size	LP (propane)		54	54
	NG		47	47
Voltage (V)			AC120V/60HZ	AC120V/60HZ
Oven Capacity: (Inches)			29 × 26 × 20	29 × 26 × 20 (each)
Temperature Range (°F)			150—550	150—550

4. Precautions & Recommendations

Installation

1. Before beginning the installation, remove the packaging. A few parts are protected with an adhesive film, which should be removed carefully. Remove any glue residual with the proper substances, such as petrol. Never use abrasive substances.
2. Mount the unit feet. The unit must be leveled. Small differences of height can be resolved by adjusting the feet.
3. The connections to the gas and/or electric network must be close to the appliance and easy to reach.
4. We recommend placing the unit under a suction hood so that vapor can quickly evacuate.
5. Install the unit at least 2 inches from the wall if the wall does not bear a minimum temperature of 150°C (see Fig.1). If the unit is placed very close to the wall, partition walls, kitchen cabinets, decorative walls, etc., we recommend that they are made with a non-combustible material with proper thermal insulation. Pay close attention to the regulations concerning fire prevention.



Attention

- Air necessary for the burner combustion is equal to 70 ft³/ hour per Kw of installed power.
- Do not locate the oven adjacent to any high heat or grease-producing piece of equipment, such as a range top, griddle, fryer, etc., that could allow radiant heat to raise the exterior temperature of the oven above 130°F (54°C) . Do not mount above other cooking equipment.

6. Law provisions, technical regulations and directives

The manufacturer declares that the appliances comply with the EEC directives and the particular reference regulations. The manufacturer requires the installation to be performed according to the regulations in force. Before installing, check that the following provisions are met:

- Building regulations and local fire prevention measures
- Accident prevention regulations in force
- Local Gas Board regulations
- Local electric energy supply Board regulations

7. Running the appliance on other types of gas

To change over to another type of gas, for example from methane to liquid propane, use the correct type of orifice for the burner in accordance to the “Burners” table. The burner orifices for different types of gas, marked in 10,000ths of an inch, are in a case supplied with the appliance. When the appliance has been transformed or adapted, recheck its functions as described in the “Checking the functions” paragraph. After the appliance has been transformed or adapted, specify the new gas type on the plate.

8. Checking the functions

Start the appliance. Check the gas pipes for leaks. Check the burner flame, even at the minimum.

9. Notes for the installer

- Explain and demonstrate how the appliance works to the user according to the instructions, and hand them the user’s manual.
- Remind the user that, in the event of any structural alterations or modifications to the room that houses the appliance, the appliance functions must be rechecked.

10. Room ventilation

- The room where the appliance is installed must be fitted with air intake to guarantee the correct operation of the unit and air exchange. Air necessary for the burner combustion is equal to 70 ft³/ hour per Kw of installed power. The air intake must be of adequate dimensions, be protected by grids and positioned free of any obstruction.
- Do not install the appliance close to other units that can reach high temperatures: the electrical components might be damaged.
- During installation, make sure the air suction and evacuation ways are free from any obstacles.

4.2 Gas Connection

1. The serial plate is located on the lower-rear end of the right-side panel. It indicates the type of gas the unit is equipped to burn. All equipment is adjusted at the factory. Check the type of gas on the serial plate.
2. The appliance is design-certified for operation on natural or propane gases. It should be connected only to the type of gas for which it is equipped.
3. A ¾” NPT line is provided at the rear for the gas connection. An adequate gas supply is imperative. Undersized or low-pressure lines will restrict the volume of gas required for satisfactory performance. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics.
4. An adequate gas supply line to the unit should be no smaller than the inside diameter of the pipe from the unit to which it is connected.
5. Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

6. All pipe joints and connections must be tested thoroughly for gas leaks. Use only soapy water for testing on all gases. Never use an open flame to check for gas leaks. All connections must be checked for leaks after the unit has been put into operation.

4.3 Electrical Connection

1. Before connecting the appliance to the network, check the following:
 - Network voltage corresponds to the data written in the plate.
 - Grounding is efficient.
 - The connection cable is suitable to the power absorbed by the appliance.
2. Place a device before the appliance itself that allows the unit's disconnection from the main circuit in an omnipolar way. This device must have an opening of contacts of at least 1/8 inch. Safety switches can be used. The omnipolar switch must be close to the appliance, be approved and have a section suitable to the appliance.
3. The cable must have features similar to the H07 RN-F type. The YELLOW-GREEN ground cable must be longer than the others. In the event that the cable restrainer breaks, the cable will disconnect after the cables restrainer. **The YELLOW-GREEN cable must never be broken.**
4. Equipotential: The appliance must be connected to an equipotential system. The terminal is positioned close to the cable input. It is marked by a label:



Warning: ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

4.4 Exhaust System

1. The appliances must be positioned in suitable areas for the discharge of the combustion products in respect to how much is prescribed by the installation's norms. Our appliances are classified as type "A" gas units.
2. These appliances are not designed to be connected to an evacuation duct for the discharge of combustible products.
3. These appliances must discharge the combustible products into appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to an outdoor vent.
4. If such an arrangement is not possible, the unit may be connected to an air exhaust system that leads directly outdoors, having a capacity no lower than required; see the technical data table, plus the air exchange necessary, in order to make operators comfortable.

4.5 Warnings

1. Always supervise the appliance while being used and never let it run while empty.
2. The appliances do not require special adjustment assistance from specialized personnel if the adjustments are carried out by the user during the use of the appliance.
3. Only use the accessories recommended by the manufacturer.
4. During the initial use of the appliance, an acrid or burning smell may be detected. This will disappear after two or three uses.
5. After use, the areas are hot for a certain amount of time (residual heat). Avoid resting your hands on them and allowing children to get too close.
6. These are very important regulations; if they are neglected, the appliance may not perform properly, or the user may be placed at risk.
7. The appliance is strictly for professional use and must be used by qualified personnel.
8. The installation, start-up and maintenance of the appliance must be carried out by qualified personnel.
9. All installation work must be carried out according to the law in force. The manufacturer is not responsible for damages due to an incorrect installation, bad maintenance or incorrect use.

5. Working Instructions & Operation Flow

5.1 Turning On and Shutdown Instructions

- To turn the oven on, switch the POWER Switch on the control panel to the “ON” position. (The oven is equipped with a direct hot surface ignition system. There is no pilot to light.)
- If the burners fail to ignite within four seconds, the oven will automatically shut off the gas. Wait five minutes to allow the gas that was released to dissipate and try to light the burners again. If the burners still fail to ignite after three such attempts, the burners will not ignite, even if the POWER Switch is in the “ON” position. To continue to attempt to light the burners, turn the POWER Switch “OFF” and then “ON” again.
- To shutdown the oven, switch the POWER Switch to the “OFF” position. For a complete shutdown, also open the right-side panel and turn the manual shut-off valve to the “OFF” position.

5.2 Operating the Controls

A convection oven is a different type of oven that offers many features and advantages to the food service operation. The additional capabilities and features of the oven require some learning. However, the operation of the oven is not difficult to understand or control once you have some practice. See the oven controls on the following pages:



LCD Display

Time and Temperature Button

Selector Knob: Turn to adjust and press to select

Fan Speed Button: Use to select fan speed (High (H) Low (L). The appropriate speed is determined by the type of food you cook.

Red light- Indicates low speed.

Green Light- Indicates High Speed

Oven Interior light button:
Press to turn on light.

Preset Recipes Button:
Press to select preset recipes.

HEAT-ON Indicator: the heat-on indicator will light when the burners are ON and will remain ON while the oven preheats.

Power Switch: Switch ON to use the oven.
Switch OFF when done using the oven.

Fan Mode:

In cook mode, the fan runs continuously except when the doors are open. The fan does not cycle with the operation of the burners.

In Cool Mode, the fan runs continuously even if the doors are open.

To rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to cool.

Controller Module



Oven Operating Instructions

1. Turn the oven on by pressing the POWER Switch.
2. After "rEAdy" is displayed, press the Time and Temperature Editing Button.
"PrH" for Preheat is displayed.
3. Turn the Selector Knob to "y" or "n" for Preheat. Press the Selector Knob to enter selection.
4. The cook Time is displayed.
Adjust and select cooking minutes using the Selector Knob, turning to adjust and pressing the Selector Knob to select the desired cooking Time. (Hours will increment after minutes pass 59.)
5. The cook Temperature is displayed.
Adjust and select the cooking Temperature using the Selector Knob, turning to adjust and pressing the Selector Knob to select the cooking Temperature.
6. The Fan Speed is displayed.
Select Low (L) or High (h) Fan Speed, turning the Selector Knob to adjust and pressing the Selector Knob to select.
7. "Hold" is displayed. Turn the Selector Knob to select "y" or "n" for warm temperature to be held after cook is complete. If "y" is selected, using the Selector Knob, select the time and temperature for the food to be held after cook is complete.
8. "rEAdy" is displayed after all the above settings.
9. Press the Selector Knob to start. After a few seconds, the "HEAT ON" Light will turn on.
10. Once the selected temperature is reached, the oven will beep and "Load" will be displayed.
11. Open the oven doors and load your food.
12. Close the oven doors and press the Selector Knob to start cooking.

13. Once the cooking has completed, the system will beep while displaying “End”, waiting for the operator to press the Selector Knob to end or to start the hold process, **if the “Hold” option was selected.**

IMPORTANT: Pressing and holding the Selector Knob will cancel the operation.

IMPORTANT: To cool the oven, the doors can be opened and the COOK/COOL Switch set to COOL.

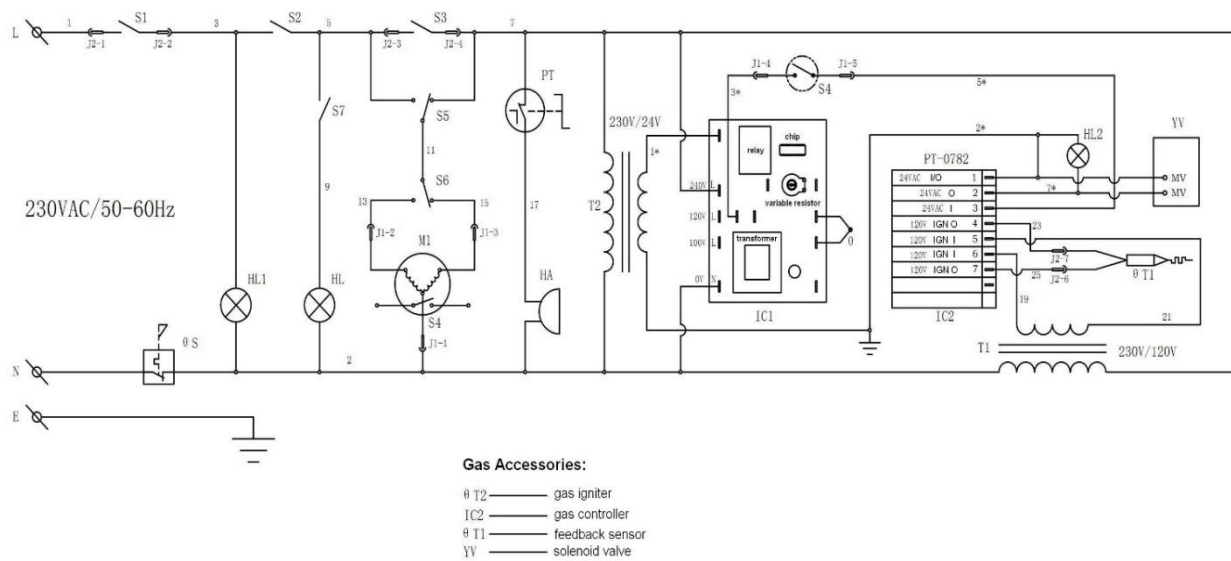
IMPORTANT: When opening the oven doors, stand as far away from the oven as possible. Be cautious with the HOT door handles after using the oven for 5 hours or longer.

Preset Recipes

Recipe Numbers & their Parameters

#	Preheat	Cook(hours	Minutes	Temp F	Fan)	Hold(hours	Minutes	Temp F)
1	1	0	30	350	H	0	30	150
2	1	0	53	450	H	0	31	151
3	1	0	15	350	H	0	32	152
4	1	0	10	375	H	0	33	153
5	1	0	18	400	H	0	34	154
6	1	0	8	400	H	0	35	155
7	1	0	35	375	H	0	36	156
8	1	3	20	225	H	0	30	0
9	1	4	0	225	H	0	30	0
10	1	5	0	275	H	0	30	0

6. Electrical Diagram

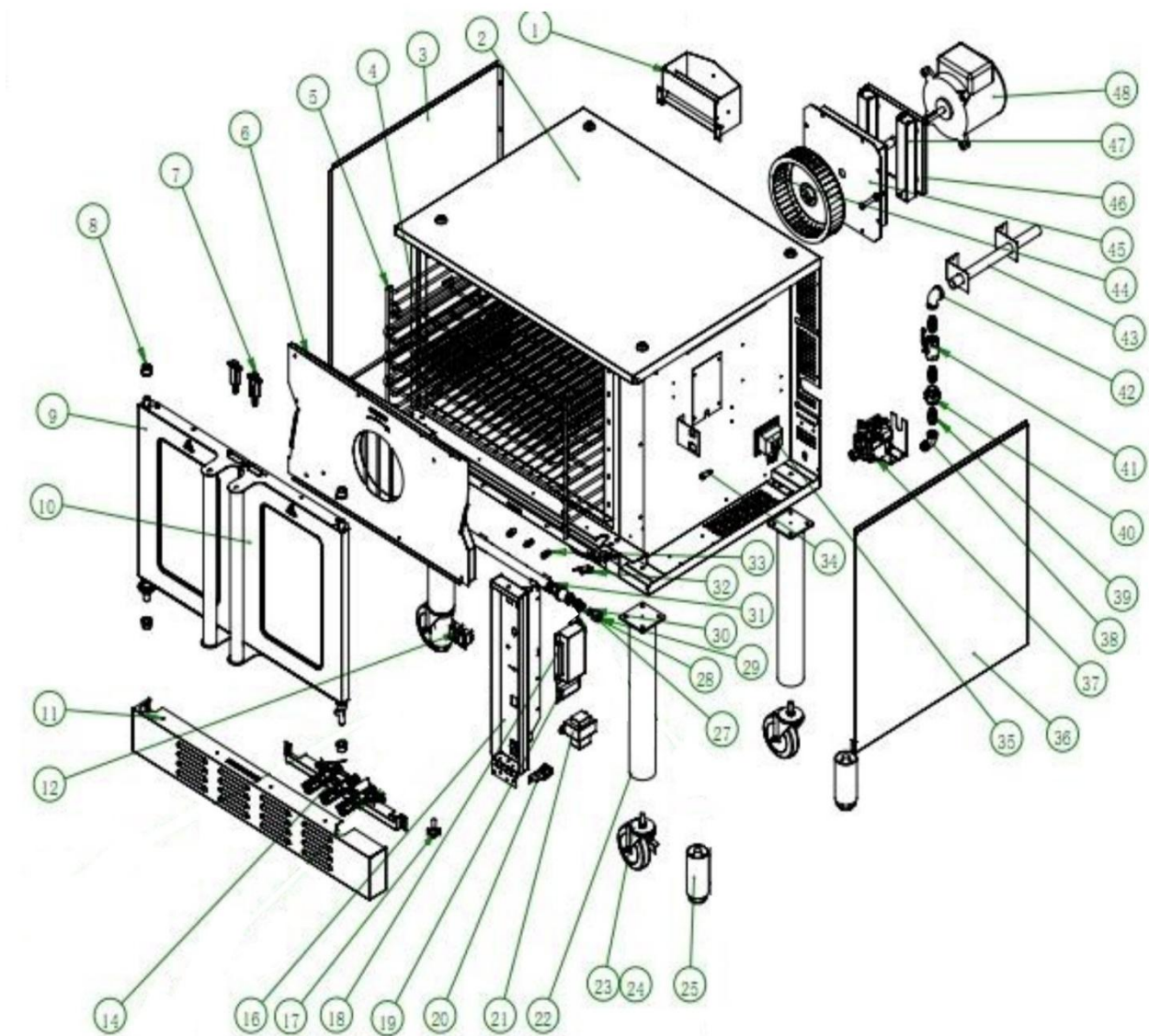


7. Cleaning & Maintenance

1. Before cleaning, switch off the unit and let it cool down.
2. Carefully clean daily the appliance to guarantee its proper operation and long life.
3. Steel surfaces must be cleaned with a dish washer detergent diluted in hot water by using a soft cloth. For the toughest dirt, use ethylic alcohol, acetone or another non-halogenated solvent. Do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic or sulphuric acid. The use of acids can affect the unit's operation and safety. Do not use brushes, steel wools or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects. Do not use steel wools or stainless steel brushes because whilst they will not contaminate surfaces, they can cause damaging scratches.
4. Metal powder, metal shavings from working and iron material in general, when in contact with stainless steel surfaces, can cause rust stains. Superficial rust stain might be present on new appliances and they can be removed with a detergent diluted in water and a Scotch Brite sponge. If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges (for example Scotch Brite sponges).
5. Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapors coming from floor washing products, for example. Do not aim water jets directly on the appliance, it might be damaged. After cleaning, rinse properly with clean water and dry carefully with a cloth.
6. The appliances are made in a way that little maintenance is necessary. Despite this, we recommend that the user subscribes to a maintenance agreement to have the appliance checked at least once a year by the specialized personnel of our assistance service or by a specialized technician.
7. **Before carrying out any maintenance or repair, disconnect the appliance from the gas network and disconnect from the power line. Use only original spare parts supplied by the manufacturer.**

8. If the appliance is not used for long period of time, please clean the equipment and the surrounding areas properly. Pour a small quantity of cooking oil on the stainless steel surfaces. Carry out all maintenance operations. Cover all appliances with a suitable material and leave a few openings to allow air to circulate.

Gas Convection Oven Components



For Control Panel Assembly and its Components details, see page 20.

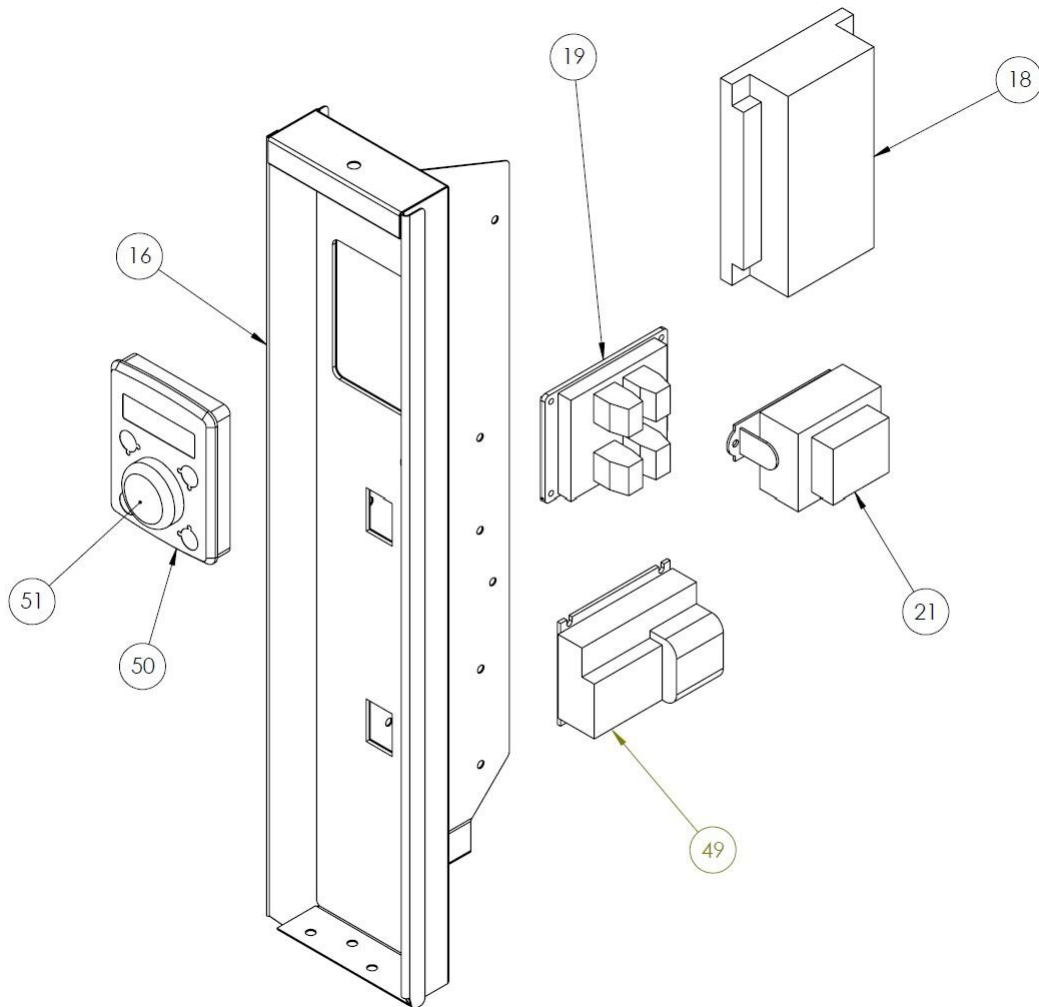
Gas Convection Oven Parts List

Item Number	Part Number	Description
1	FGC100-16-00	REAR FLUE ASSEMBLY
2	FGC100-15-00	TOP COVER ASSEMBLY
3	FGC100-00-01	LEFT SIDE PANEL
4	302110578	RACK
5	FGC100-00-07	RACK HOLDER
6	FGC100-30-00	CONVECTION/HOT AIR COMPARTMENT ASSEMBLY
7	FGC100-47-00	DOOR STOPPER ASSEMBLY
8	FGC100-40-03	DOOR SHAFT BUSHING
9	FGC100-42-00	LEFT DOOR ASSEMBLY
10	FGC100-41-00	RIGHT DOOR ASSEMBLY
11	FGC100-00-03	LOWER FRONT COVER PLATE
12	301080177	WATER-PROOF SWITCH
14	FGC100-63-00	BURNER ASSEMBLY
15	CNCGD-100	TEMPERATURE SENSOR (NOT SHOWN)
16	GGC100-102	CONTROL PANEL ASSEMBLY
17	302220130	HOT SURFACE IGNITER
18	301150304	IGNITION CONTROLLER
19	SPM-634	TERMINAL BLOCK
20	301080021	MICRO SWITCH
21	301100149	TRANSFORMER
22	302090152	LEG
23	302090130	CASTER WITH BRAKE
23	302090129	CASTER WITHOUT BRAKE
24	302201872	NUT
25	302090088	BULLET FOOT
27	302180892	STRAIGHT TUBE
28	302140077	CONNECTOR
29	302140080	NUT
30	302140079	HOOP

Gas Convection Oven Parts List (Cont.)

Item Number	Part Number	Description
31	FGC100-62-01	MANIFOLD
32	301080079	TRAVEL SWITCH
33	302150212	ORIFICE, NATURAL GAS
33	302150169	ORIFICE, LIQUID PROPANE
34	301130140	INDICATOR LIGHT
35	301130151	LAMP
36	FGC100-00-02	RIGHT SIDE PANEL
37	302220079	VALVE
38	302060152	ELBOW
39	302060040	CONNECTOR
40	302060046	CONNECTOR
41	302050076	BALL VALVE
42	302060151	ELBOW
43	FGC100-61-02	INTAKE PIPE
44	301010263	TURBO FAN
45	FGC100-50-01	HEAT SHIELD ASSEMBLY
47	FGC100-50-09	MOUNTING CONTOUR POST
48	301010264	MOTOR

Control Panel Assembly & Components



Item Number	Part Number	Description
16	GGC100-102	CONTROL PANEL ASSEMBLY
18	301150304	IGNITION CONTROLLER
19	SPM-634	TERMINAL BLOCK
21	301100149	TRANSFORMER
49	HMC-12	MICROCONTROLLER + BUZZER
50	UCM-203	CONTROLLER MODULE
51	UCM-203-KNOB	CONTROLLER KNOB

CONNERTON LIMITED WARRANTY

Effective January 2020

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 the 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 repair or replace 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 radiant 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 the owner's manual) and in accordance with local codes. All maintenance, adjustments, cleaning, and providing adequate clearances. Making the unit reasonable accessible for service. The use of only authorized servicers for needed repairs.

PROCEDURE FOR REQUESTING WARRANTY SERVICE All services must be prearranged by the Company prior to works being performed. Contact CONNERTON service department at (714)-547-9218 furnish complete model and serial numbers and a copy of the purchase invoice and describe nature of the problem. THIS WARRANTY CONSTITUTES THE EXCLUSIVE REMEDY OF THE COMPANY. THIS WARRANTY SET FORTH WITHIN HEREIN IS EXCLUSIVE AND IN LIEU OF ANY/ALL OTHER WARRANTIES EITHER EXPRESSED OR IMPLIED, INCLUDING BUT

NOT LIMITED TO WARRANTIES OF MERCHANTABILITY AND/OR FITNESS FOR A PARTICULAR PURPOSE.

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 a 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, please contact CONNERTON at

(562)-464-9901 or

Orders@connertoncooking.com

**** (excluding special order items)...most** parts can ship within 24 hours.

11990 Rivera Rd. Santa Fe Springs, CA 90670

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www.connertoncooking.com