

CNCGD - SMART TOUCH GAS CONVECTION OVEN

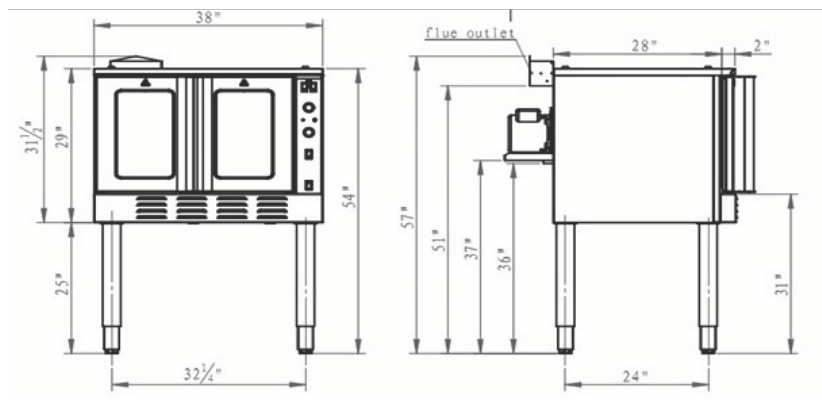
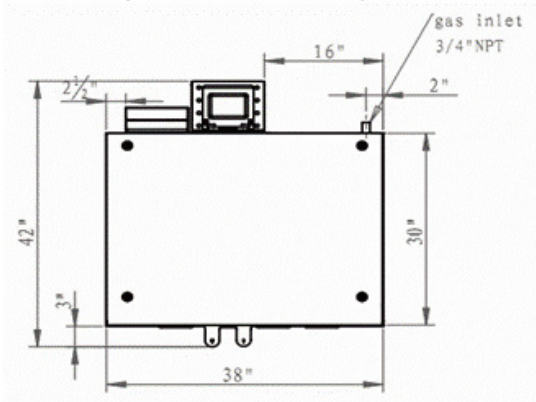


▶ STANDARD FEATURES

- 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.

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

Clearances:	Combustible	Non-combustible
Rear	6"	6"
Right Side	1"	1"
Left Side	1"	1"



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.