



# Installation, Operation & Maintenance Instructions

## Model CSF Gas Countertop Model Fryers



**⚠ WARNING !** : IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

### **FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

Please call the Service Department and ask for contact information for your local service company.

11990 Rivera Rd. Santa Fe Springs, CA 90670  
Telephone:(714) 547-9218 (562) 464 - 9901  
[www.connertoncooking.com](http://www.connertoncooking.com)

### **NOTICE**

Unit must be level to assure maximum performance. Improper leveling may void warranty.

### **⚠ WARNING !**

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its original installed position.

### **⚠ WARNING !**

All fryers must be restrained to prevent tipping to avoid the splashing of hot liquid. The means of restraint may be the manner of installation

### **WARNING !**

There must be adequate clearance between fryer(s) and construction. Clearance must also be provided in front for servicing and for operation.

#### **Installation in Non-combustible locations only**

*ALL GAS MODEL FRYERS SHALL BE INSTALLED WITH AT LEAST A 16 INCH SPACE BETWEEN THE FRYER AND SURFACE FLAMES FROM ADJACENT EQUIPMENT. A FLAME GUARD IS ACCEPTABLE IF ALLOWED UNDER LOCAL CODE.*

No additional side and rear clearance are required for service as the fryer is serviceable from the front.

### **WARNING !**

Improper ventilation can result in personal injury or death. Ventilation that fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death.

**UNIT MUST** be installed under a ventilation hood.

All units must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must also be provided. Do NOT obstruct the bottom front of the unit, as combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Due to the variety of problems that can be caused by outside weather conditions, venting by canopies or wall fans is preferred over any type of direct venting. It is recommended that a canopy extend 6" past the appliance and the bottom edge be located 6' 6" from the floor. Filters should be installed at an angle of 45° or more from the horizontal. This position prevents dripping of grease and facilitates collecting the run-off grease in a drip pan, unusually installed with a filter. A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or many extinguish pilot flames. Fresh air openings approximately equal to the fan area will relieve such a vacuum. In case of unsatisfactory performance on any appliance, check the appliance with the exhaust fan in the "OFF" position. Do this only long enough to check equipment performance, then turn the hood back on and let it run to remove any exhaust that may have accumulated during the test.

The exhaust fan should be installed at least 2 feet above the vent opening at the top of the fryer.

Make sure all ventilation meets local code requirement.

This unit is not intended to be connected directly to an outside flue.

### Gas Connection

A ½" male NPT line for the gas connection is located near the lower left rear corner of the fryer. The serial plate (located inside the front door of the fryer) indicates the type of gas the unit is equipped to burn (natural gas or propane). The fryer should be connected ONLY to the type of gas for which it is equipped.

A circuit diagram is located inside the front door of the fryer.

This equipment is adjusted at the factory: However, pilot height should be checked at installation and adjusted, if necessary.

If the fryer is being installed at over 2,000 feet altitude and that information was not specified when ordered, contact the appropriate authorized Service Representative or the Service Department. Failure to install with proper orifice sizing will result in poor performance and may void the warranty.

If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.

An adequate gas supply is imperative. Undersized or low-pressure lines will restrict the volume of gas necessary for satisfactory performance. A combination gas valve and pressure regulator, which is provided with each unit, is set to maintain a 4" W.C. manifold pressure for natural gas or 10.0" W.C. manifold pressure for propane gas. However, to maintain these conditions the pressure on the supply line, when all units are operating simultaneously, should not drop below 7" W.C. for natural gas or 11" W.C. for propane gas. Fluctuations of more than 25% on natural gas or 1% on propane gas will create problems and affect burner operation characteristics. A 1/8" tap to measure the manifold pressure is located on the combination gas valve, which is on the burner manifold located directly below the burners inside the cabinet.

Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit.

Use pipe joint compound that is suitable for use with both natural and LP gas on all threaded connections.

### **! CAUTION !**

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS USE ONLY SOAPY WATER FOR TESTING ON ALL GAGES. 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. **TEST PRESSURE SHOULD NOT EXCEED 14" W.C.**

### **! CAUTION !**

THIS APPLIANCE AND ITS INDIVIDUAL COMBINATION GAS VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 14" W.C. (1/2 PSI OR 3.45 kPa).

**If the incoming gas pressure is in excess of 14" W.C. (1/2 PSI, 3.45 kPa), a proper step-down regulator will be required.**

Connect the gas supply directly to the ½" male NPT connector located near the lower left rear corner of the fryer. When tightening the supply pipe, be sure to hold the matting connector extending from the unit securely with a wrench. This will prevent any damage or distortion to the internal piping and controls of the unit.

After connecting the gas supply, check again that the fryer is level. Use a long spirit level four ways; across the front and rear of the fry pot, and along each edge.

## OPERATION

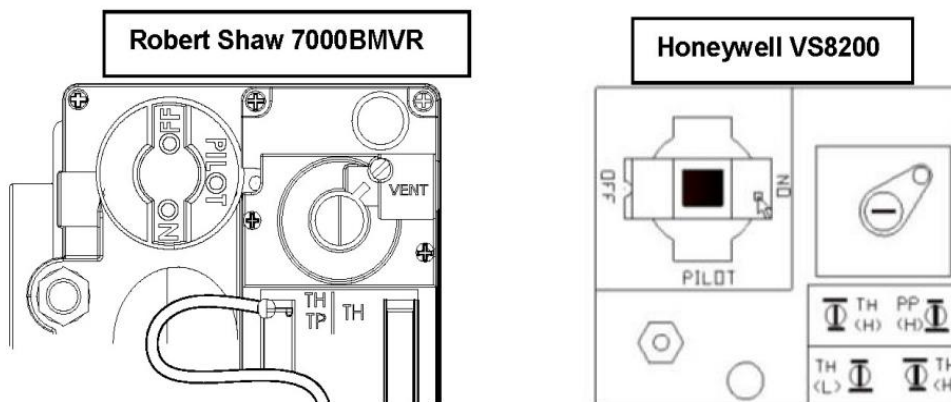
### LIGHTING

#### **! CAUTION !**

IF YOU SMELL GAS DURING THE LIGHTING PROCEDURE, IMMEDIATELY SHUT OFF THE GAS SUPPLY UNTIL THE LEAK HAS BEEN CORRECTED.

Open the burner compartment door and do the following:

1. Turn thermostat to "OFF"
2. Press down the knob of the combination gas valve, turn it counterclockwise to the "PILOT" position (shown), and continue to press the knob down.



3. While pressing the knob down, use a lit match to ignite the pilot. Continue to press the knob down for about 30 seconds. If the pilot does not stay lit when the

knob is released, repeat the lighting procedure and keep the knob down longer. Adjustment of pilot flame may be necessary.

4. When the pilot stays lit, turn the knob counter clockwise to the “ON” position. **Do not press down** on the knob in this step.
5. Do NOT turn the thermostat “ON” until the fry pot is filled with oil or solid shortening.
6. Once the fry pot is filled with shortening, set the thermostat to the desired temperature.

## SHUTDOWN PROCEDURE

**Standby:** Turn knob on the combination gas valve to the “PILOT” position. At this setting, only the pilot burner will remain ignited.

Complete Shutdown: Turn knob on the combination gas valve clockwise, press down on the knob and continue turning to the “OFF” position

## RELIGHTING

### **WARNING !**

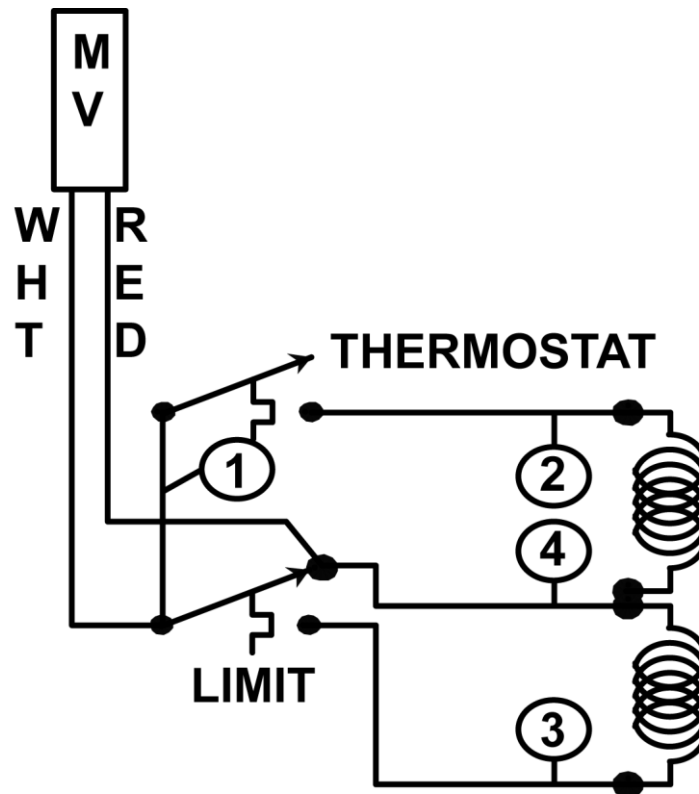
In the event of a main burner ignition failure, five-minute purge period must be observed prior to re-establishing the ignition source.

1. Shut off all gas.
2. Wait five minutes.
3. Follow the “Lighting” procedure described on page 6.

## AUTOMATIC PILOT VALVE

The Automatic Pilot Valve provides an automatic safety shutoff for the fryer when the pilot flame is extinguished. When the pilot flame is burning, the valve is held open electromagnetically by the electrical current from a thermopile in the pilot flame. When the pilot flame goes out, generation of current ceases and the valve closes automatically.

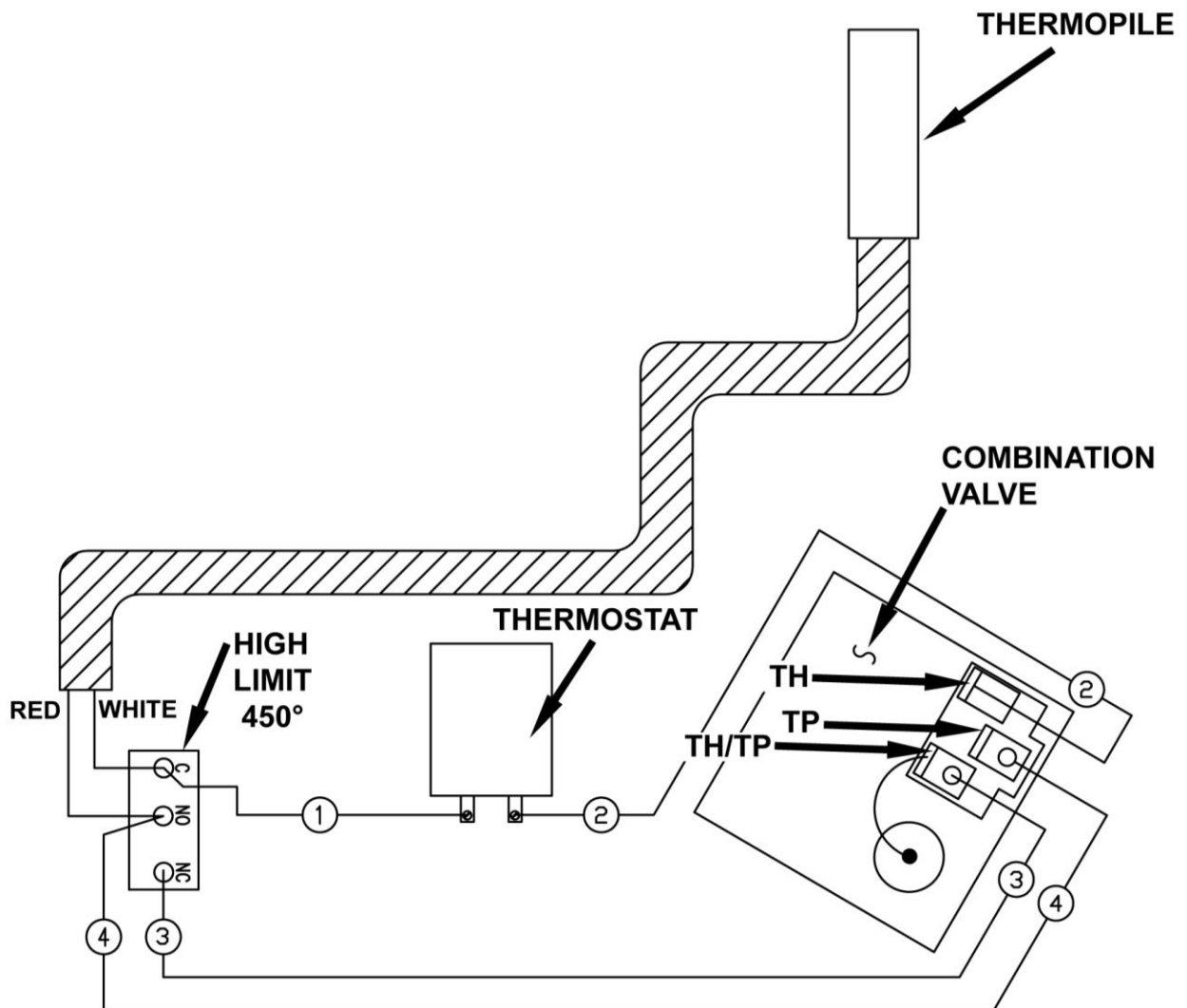
# Diagrams



Note: High limit Shown tripped.



# Wiring Diagram



## HIGH LIMIT CONTROL

Gas floor model fryers are equipped with a secondary heat control that prevents the oil temperature from rising above 450° F. (Because of the accuracy tolerance of the sensor, the oil temperature may reach as high as 475° F)

In the event the fryer shuts down due to this condition, the oil must be cooled to below 400° F before the pilot burner can be re-ignited. When the oil has cooled, use the “Lighting” procedure on page 6 to place the fryer back in operation. If the problem persists, contact your local Service Representative or the Service Department.

## COOKING HINTS

### USER TIPS

- Smoking oil means that the temperature is too high or that the oil has broken down.
- Gum in fry pot denotes a need for thorough cleaning.
- Use different oil for oily foods (\*mackerel, nutmeg, etc.) than for foods with water-soluble flavors (potatoes, onions, etc.)
- Taste cool oil for quality. Replace it regularly.
- Poor oil cannot produce good food.

## CLEANING

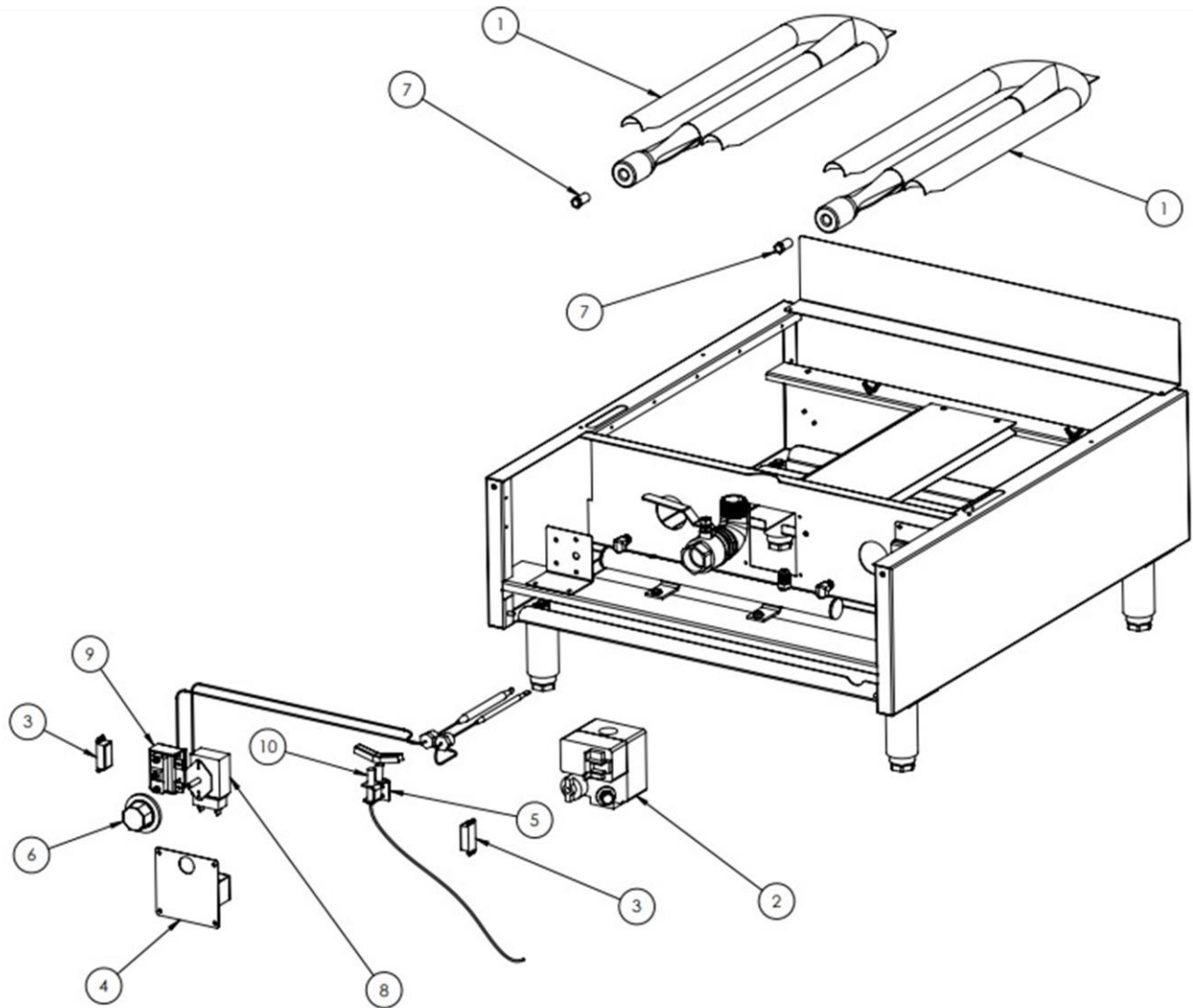
The equipment is constructed with the best quality material and is designed to provide durable service when properly maintained. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the frequency and extent of cleaning depends on the amount and degree of usage.

Following daily and more extensive periodic maintenance procedures will increase the life of your equipment. Climatic conditions (e.g., salt air) may result in the need for more thorough and more frequent cleaning in order to keep equipment performing at optimal levels.

### **WARNING !**

If necessary to move the fryer for cleaning, etc., drain oil first to avoid death or serious injury.

## CSF-Shallow Fryer Diagram



### CSF – Shallow Fryer Parts List

1	10-150-00	Burner
2	CSG-03	Gas Valve
3	CSF36-163	Magnet
4	CSF36-A160	Pilot Access weld assembly
5	CSG-05	Pilot
6	CSF36-168	Knob, Thermostat
7	00-100-40	Orifice
8	CSG-04	Thermostat
9	CSG-02	High-limit switch
10	CSG-19	Thermopile

### **WARNING !**

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its originally installed position.

## **DAILY CLEANING**

1. Turn thermostat knob to "OFF" position.
2. Place hot-oil in a safe container under the drain and drain the fry-pot completely.

## **LIMITED WARRANTY**

### **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.

PROCEEDURES 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](mailto:Orders@connertoncooking.com)

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