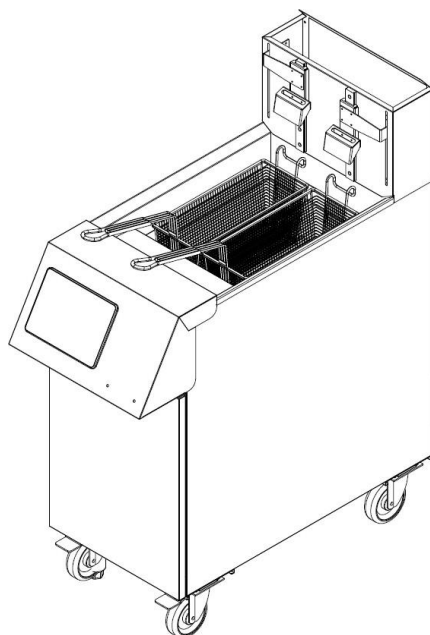


Installation & Operation Manual

GAS FRYER

CSG-AUTO Auto-Lift Fryer



FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

If you smell gas, follow the instructions provided by the gas supplier.

Do not try to light the burner; do not use a telephone within close proximity.

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

11990 Rivera Rd. Santa Fe Springs, CA 90670

Telephone:(714) 547-9218 (562) 464 - 9901

www.connertoncooking.com

Dear Customer & User:

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user's manual should be always available for operation. So make sure this manual book is properly placed. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grate while cooking.
- Minimum clearance from side and back of unit to noncombustible construction : 6" (152mm) from sides and 6" (152mm) from back.

Product parameters table

Model No.	CSG-AUTO	CSG-AUTO
Gas	National	Propane
Dimension (W*D*H) mm/inch	15.5" x30.4" x4 5.3"	15.5" x30.4" x4 5.3"
Power	120000BTU	120000BTU
Capacity L/lbs	50lb	50lb

Fry Basket Capacity:

SGF50: Recommended pounds per basket are 2.5 lbs.

Gas connection

A 3/4" male NPT line for the gas connection is located near the lower right 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 .

For orifice sizes and pressure regulator settings . If the fryer is being installed t 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 10% on propane gas will create problems and affect burner operating 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 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 . **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" WC (1/2 PS / G or 3.45 kPa).

The fryer should be connected ONLY to the type of gas for which it is equipped .

Connect the gas supply directly to the 3/4" male NPT connector located near the lower left rear corner of the fryer . When tightening the supply pipe , be sure to hold the mating 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 frypot , and along each edge .

Electrical Connections

The fryer when installed must be electrically grounded in accordance with local codes or the National Electrical Code, ANSI/NFPA 70-(latest edition).

⚠DANGER This fryer is equipped with a three-prong (grounding) plug for protection against electrical shock and must be plugged directly into a properly grounded, three-prong receptacle. **DO NOT CUT, REMOVE, OR OTHERWISE BYPASS THE GROUNDING PRONG ON THIS PLUG!**

The rating plate and wiring diagram are located inside the front door. The fryer is equipped with a 120VAC single-phase 60-hertz system. Do not cut or remove the ground prong from the power cord plug. Do not attempt to use the fryer during a power outage.

⚠DANGER This appliance requires electrical power for operation. Place the gas control valve in the OFF position in case of a prolonged power outage. Do not attempt to operate this appliance during a power outage.

INSTALLATIONS

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

WARNINGS-OPERATION

⚠ WARNING

Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

⚠ WARNING

Spilling hot frying compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

⚠ WARNING

Fryer is not to be used during a power outage.

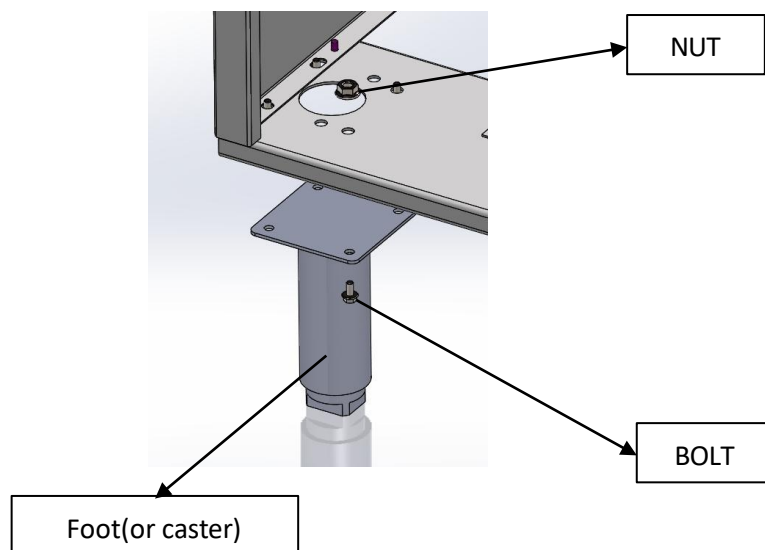
Do not touch any hot surfaces !

Do not operate unattended !

OPERATION

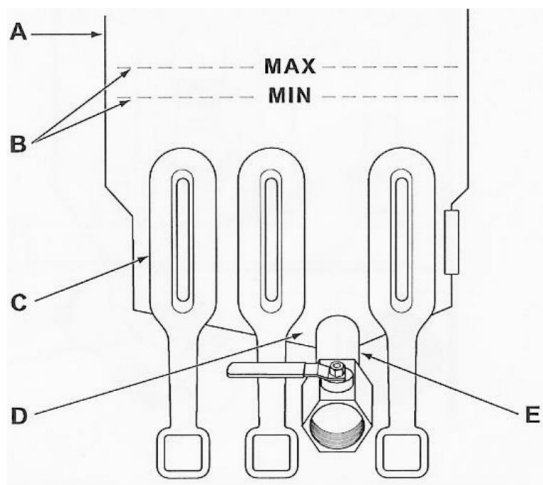
FOOT(Caster) install

Use the bolts of the accessory pack to lower the foot of the tool or casters to install on the product, as shown below



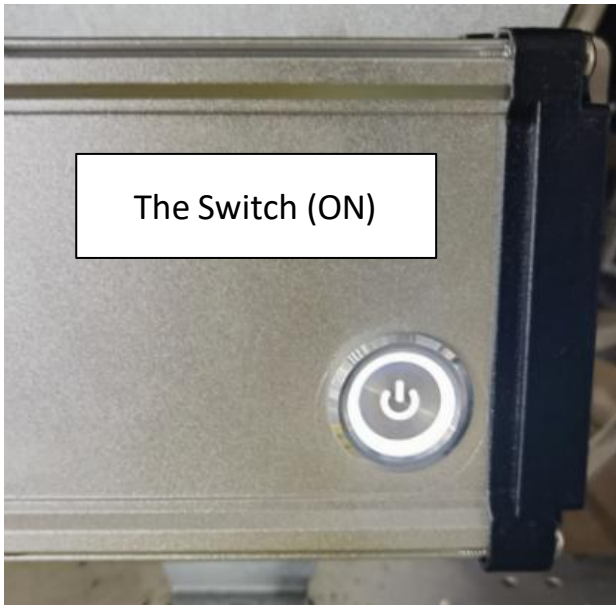
FILLING TANK WITH SHORTENING

NOTICE Solid shortening must NOT be used with SGF fryers. Melting solid shortening will damage the tank and void your warranty.



1. Close the drain valve.
2. Fill the fryer tank with liquid shortening.
3. Shortening level should be between the min and max lines in the fryer tank.
4. Shortening will expand when heated. Do not fill the fryer tank past the MAX line.
5. Add fresh shortening as needed to maintain oil level.


LIGHTING THE PILOT



1. Open the door.
2. Turn the Thermostat Switch **ON**. The Switch is located behind the door.
3. Push the gas control valve knob and turn to **OFF**. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the “**L**” in **PILOT**.
5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.
6. Depress and turn gas control knob to **ON**.
7. If gas supply is interrupted, repeat steps 2 through 6.

TURNING ON THE FRYER




1. Choose Food / Temperature needed and press  from the Screen. The burners will be on until the desired temperature is reached.
2. After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
3. The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

TURNING OFF THE FRYER


1. Press **OFF** from the Screen.
2. To keep the pilot lit, turn the gas valve to “L” in Pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to **OFF**.

CUSTOMIZE THE FRYING PROGRAM



Press  to enter the programming page. Select one existing program to modify it or choose an unset program with the name INSERT ITEM to create a new one.

Set temperature and time as needed. Name it. Select a picture for it.

Press  to save the settings. Get back to main page and you will see the program that you just set.

OTHER ICONS AND MEANINGS



Set date



Idle mode: Let the fryer run in idle mode to save energy



Switch temperature display between Celsius and Fahrenheit



Check the current frying process



Move the basket up and down



Get back to the main page

WARNINGS - OVER-TEMPERATURE SHUTDOWN

If the shortening becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot.

If the fryer shuts down due to overheating, DO NOT relight the pilot until the shortening temperature is below 300°F (149°C).

EXTENDED SHUTDOWN

1. Press OFF from the screen.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE FRYER.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.


EXTENDING SHORTENING LIFE

Shortening life can be extended by the following guidelines:

1. Do not salt foods over the fryer.
2. Use good-quality shortening.
3. Filter shortening daily (at a minimum).
4. Replace shortening if it becomes poorly flavored.
5. Keep equipment and surrounding clean. Use tank covers when not in use. (accessory).
6. Set thermostat correctly.
7. Remove excess moisture and particles from food products before placing on fryer.
8. Use a fitted tank cover (accessory) to keep oil covered from light and oxygen.

DRAINING THE OIL

⚠ WARNING Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

1. Press OFF from the screen.
2. Insert the drain extension into the drain valve. Tighten only hand tight.
3. Direct the drain extension into the mobile filtering device that you want to use.
4. Slowly open the drain valve to allow oil to flow from the fry tank to the filter pan. Then open the drain valve all the way.
5. When fry tank is empty use the tank brush to remove any additional debris.
6. Close the drain valve.
7. Fill tank with new shortening. Fill to a minimum of the MIN level but no higher than halfway between MIN and MAX. Oil will expand as it is heated.
8. After the fry tank is filled with new oil, choose Food / Temperature needed and press  from the Screen.. The burners will come on and will heat the oil.

Notice for Cleaning

⚠ WARNING Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

NOTICE To maintain cleanliness and increase service life, the fryer should be cleaned daily. Do not immerse in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

NOTICE Do not use chlorine or sulfate/sulfide cleaners.

DAILY:

Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and

discolorations may form.

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once daily.
- Use a damp cloth with warm water and a mild soap or detergent.

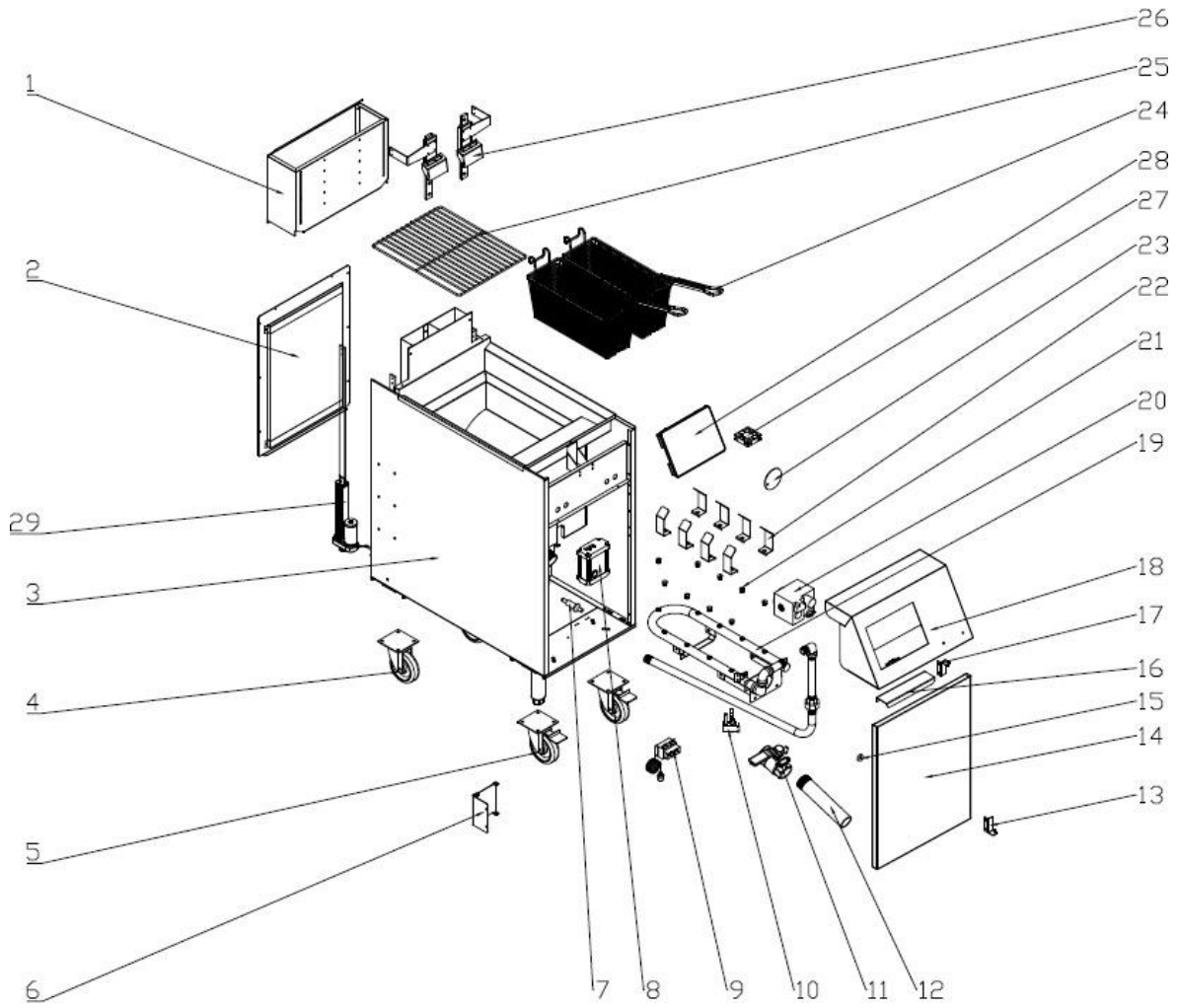
BOIL OUT PROCEDURE:

1. Drain the tank as described under DRAINING THE TANK.
2. Once the shortening has been drained, flush out scraps and sediment using the provided tank brush.
3. Close the drain valve and fill tank water. Use a low foaming cleaner/degreaser to clean the fry tank. Follow the instructions on the side of the package.
4. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set the temperature to 200° F (93°C) or for the recommended solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to DRAINING THE TANK. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add shortening. Follow the FILLING TANK WITH SHORTENING procedure in this manual. The fryer is now ready for use.

Failure Analysis & Trouble Shooting

Problem	Cause
No heat	Thermostat not turned on. Pilot not lit.
	Gas supply not turned on.
	Wire connections loose (call service)
	Wires connections need cleaning (call service) Thermopile (call service)
Insufficient or too much heat	Thermostat not set to desired temperature. High limit tripped (call service)
	Temperature probe (call service)
Tank will not drain	Shortening too cold.
	Drain pipe clogged with debris.

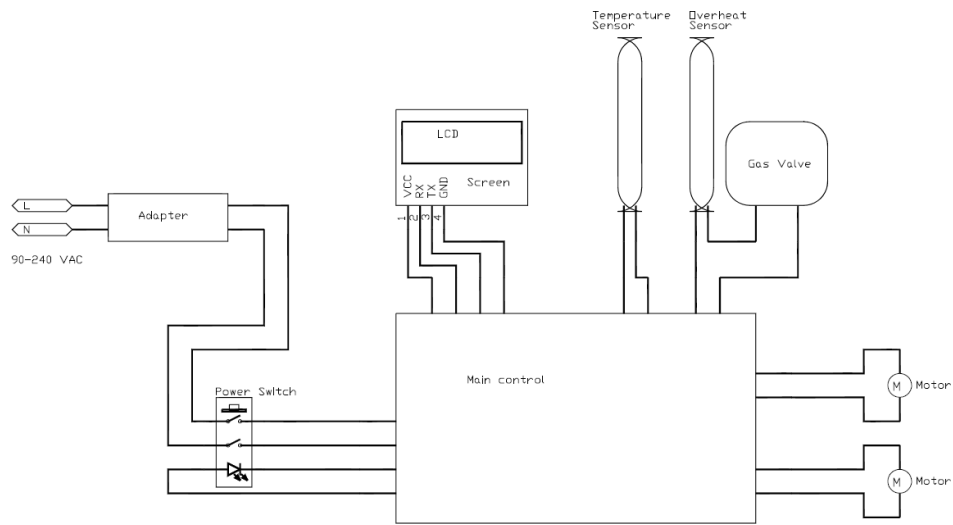
Exploded Drawing



Part List

NO.	CODE	NAME
1	CSE-01-027	Chimney assembly
2	CSE-01-010	Back plate assembly
3	CSE-01-001	Body
4	CSE-02-013	Wheel without brake
5	CSE-02-014	Wheel with brake
6	CSE-01-005	Control panel
7	CSE-02-005	Piezo ignitor
8	CSE-02-008	Controller
9	CSE-02-003	Overheat protector
10	CSE-02-007	Pilot with thermocouple
11	CSE -02-011	Drain valve
12	CSE -02-010	Drain pipe
13	CSE -01-006	Lower hinge
14	CSE-01-007	Door assembly
15	CSE-02-017	Door magnet
16	CSE-01-008	Door handle
17	CSE-01-005	Upper hinge
18	CSE-01-003	Front panel
19	CSE-02-001	System plumbing
20	CSE-02-006	Gas valve (LP)
20	CSE-02-005	Gas valve (NG)
21	CSE-02-018	Nozzle (NG)
22	CSE-01-033	Flame conductor
23	CSE-01-025	Ignition cover
24	CSE-02-015	Basket
25	CSE-02-016	Shelf
26	CSE-02-001	Basket hanger assembly
27	CSE-02-003	Fan
28	CSE-02-004	Display
29	CSE-02-002	Lift motor assembly

Wiring Diagram



CONNERTON LIMITED WARRANTY

Effective January 2020

Connerton 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 services for needed repairs.

PROCEDURES 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.