



American Engineering Since 1936

CNCG SERIES SINGLE DECK GAS CONVECTION OVENS

Date:

Product:

Quantity:

Single section, gas convection oven. Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29"w x 22" x 20"h. Two interior oven lights. Five nickel plated oven racks measure 28" x 21". Eleven position nickel plated rack guides with positive rack stops. Three 18,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed 1/2 * H.P. oven blower-motor. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw.



Standard Features

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 3 burners with 54,000 BTU/hr Total
- Electronic spark igniter.
- 1/2 H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- 3/4 " rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.



CNCGD

Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

CNCGD

Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

CONNERTON

11990 Rivera Rd, Santa Fe Springs, CA 90670

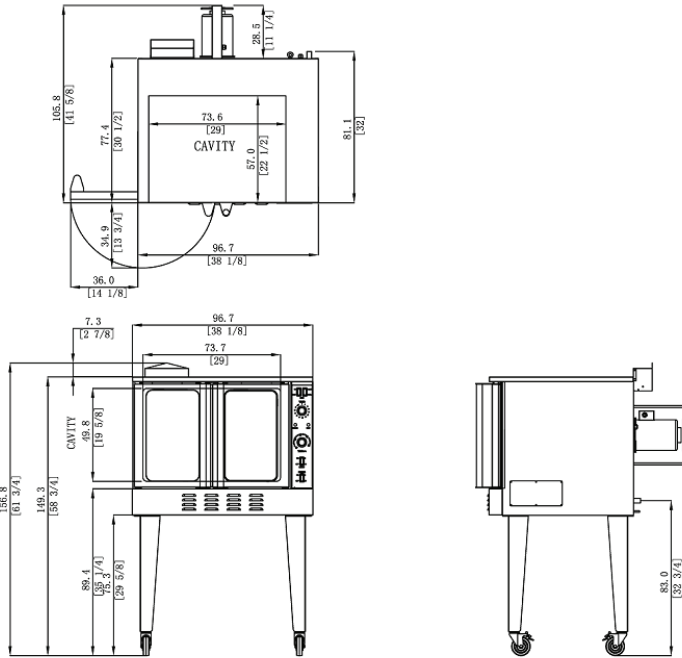
Telephone: (562) 464-9901, (714) 547-9218

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Accessories

- Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.
- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device.
- Consult price book for available sizes.



Options

- Kosher friendly control package.
- Complete prison package.
- Security screws only.
- Stainless steel legs.
- Casters.
- 208V or 240V, 60 Hz, 1 ph, two speed, 1/2 H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- Second year extended limited parts and labor warranty

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.
- Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Right Side	6"	0"
Left Side	6"	0"
- This appliance is manufactured for commercial installation only and is not intended for home use.

Product Specifications:

 MODEL NO CNCGD	 WIDTH 38-1/8	 DEPTH 41-5/8	 HEIGHT 61-3/4	 BTU/HR. PER OVEN 54,000
 TOTAL BTU/HR. 54,000	 ELECTRICAL 120/60/1	WEIGHT WITH SKID & PACKAGING 480/LBS. 218/KG		WEIGHT WITHOUT SKID & PACKAGING 427/LBS. 194/KG

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.

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