



Model GP-48 Salad Prep Table

Date:

Project:

Quantity:

Salad Prep Table GP-48

- **Stainless steel interior and exterior, aluminum back.**
- **Refrigeration system** keeps food at safe temperatures between 35°F and 47°F.
- **Self-Closing doors** with 90 degree stay-open feature.
- **Shelves:** Adjustable heavy-duty PVC coated shelves. **P**
- **AN Layout:** 12 (PCS) 1/6 pans
- **Electronic control system** makes it easy to adjust temperature set point and defrost frequency.
- **Preinstalled heavy-duty casters with brakes.**
- **Removable installation board** makes it easy to access condenser coil for cleaning and service.
- **These units use HYDRO-CARBON R290 refrigerant,** which is environmentally friendly and more efficient than R134a/R404a refrigerant.



GP-48

MODEL	DOORS	SHELVES	DIMENSIONS - WxDxH inches	CAPACITY cu.ft.	HP	AMPS	VOLTAGE	PLUG TYPE
GP-48	2	2	46 7/8 x 34 x 45 8/9	9.5	1/3	6.1	115/60/1	NEMA 5-15P



Connerton

11990 Rivera Rd., Santa Fe Springs, CA 90670
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www.connertoncooking.com

TERMS AND CONDITIONS

TERMS: 1%-15, NET 30 DAYS subject to credit approval. Cash discount does not apply to transportation charges, credit card payments, C.O.D. or sight draft shipments. All amounts past due more than 30 days are subject to service charge of 2% per month.

FOB: Factory in Santa Fe Springs, California.

PRICES: All prices subject to change without notice.

RETURNED GOODS: Prior authorization must be received to return merchandise to factory. Return shipments must be freight prepaid and are subject to 20% re-stocking charge plus cost of re-conditioning. Custom built equipment may not be returned or cancelled.

SHIPMENTS: Shipments must be inspected promptly upon receipt. In case of freight damage, do not refuse shipment, call driver's attention to it's condition and have him/her make notation of this fact on the freight bill and sign it. In case of concealed damage, immediately notify freight company in writing, advising them of your intention to file claim. Retain packaging for their inspection.

NOTE: The 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.

LIMITED WARRANTY

The Connerton warrants to the original user for a period of one year from date of installation, not to exceed 18 months from date of shipment by Connerton, that the equipment manufactured is free from defects in material or workmanship.

Our obligation under this warranty shall be limited to furnishing without charge any part of said product which, upon examination by The Connerton shall prove to be defective. Parts wear is not considered a defect. The Connerton Company will not be responsible for labor or transportation charges incidental to the replacement of same.

The Connerton assumes no responsibility for failure of the equipment to operate properly due to improper installation or operation. This warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the installation and operating instructions included with this equipment.

This warranty does not extend to normal maintenance items, including but not limited to, thermostatic calibrations, air and gas adjustments and adjustments to pilot flames. Proper installation, adjustments, calibration and initial checkout is the responsibility of the dealer, the owner-user or installer and not that of The Connerton Company.

Exceptions to warranty:

- 1) Lower lava rock broiler grates.
- 2) Flexible gas connectors that are bent or twisted due to improper installation or operation and/or modifying the location of fittings that the tube is connected to.

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