CRAFTED WITH YOU IN MIND

OUTDOOR CATALOG

CAPITAL

Engineered and Manufactured in the U.S.A.

Crafted with you in mind.

Designed and manufactured in the United States, a Capital appliance is created with the customer's best interest at heart from beginning to end. The first engineers to design high end barbecues and commercial performance ranges for home use are among our leadership, and we continue to redefine the standards of the industry we set the foundation for. At Capital, we refuse to follow the pack, choosing instead to improve on our own concepts and designs as we move forward. Our customers have high expectations for the equipment they use to create superb dishes in the comfort of their homes. We meet these standards by delivering a first-rate appliance with value that goes beyond the product itself. Whether you're in the kitchen or grilling outdoors, a Capital appliance is more than just a tool – its brilliant performance takes the task of cooking and turns it into an enjoyable experience.

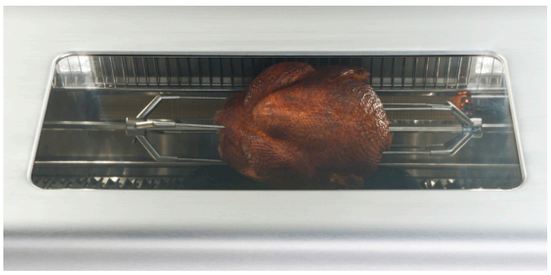
GRILL
CAPITAL
GRILL
ROTIS
GRILL

INTRODUCING THE

MAESTRO SERIES

A

B



C

a. FEATURING 360° BLUE RING LED ILLUMINATED BURNER INDICATOR.

b. EXTREME DUTY 14 GAUGE STAINLESS STEEL BURNER TUBES WITH LIFETIME WARRANTY.

c. UNIQUE CLEAR VIEW GLASS LID PROVIDES FULL VISIBILITY OF THE COOKING AREA WHILE THE LID IS CLOSED.

CGM48RFS

CGM36RFS

CGM48RBI

CGM36RBI

48" MAESTRO

COOKING AREA
- GRILLING ZONE: 45-1/4" X 18-1/2" (5.81SQ.FT.)
- WARMING RACK: 45-1/4" X 7" (1.64 SQ. FT.)

BURNERS
- (3) 25,000 BTU MAIN BURNERS
- (1) 25,000 BTU SEAR ZONE INFRARED BURNER
- (1) 18,000 BTU INFRARED ROTISSERIE BURNER

TOTAL118,000 BTU

36" MAESTRO

COOKING AREA
- GRILLING ZONE: 33-1/4" X 18-1/2" (4.27 SQ.FT)
- WARMING RACK: 33" X 5-1/4" (1.20 SQ. FT.)

BURNERS
- (2) 25,000 BTU MAIN BURNERS
- (1) 25,000 BTU SEAR ZONE INFRARED BURNER
- (1) 15,000 BTU INFRARED ROTISSERIE BURNER

TOTAL 90,000 BTU

MAESTRO GRILLS FEATURE:

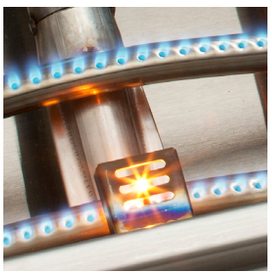
AVAILABLE IN 36" AND 48" BUILT-IN AND FREE STANDING CART MODELS
- CAPITAL'S 25,000 BTU "U" SHAPED BURNERS, MANUFACTURED OF 14 GAUGE STAINLESS STEEL FOR THE ULTIMATE RELIABILITY AND PERFORMANCE
- INTEGRATED HALOGEN LIGHTING PROVIDES BRILLIANT VISIBILITY OF YOUR COOKING DAY OR NIGHT
- ONE (1) INFRARED SEAR ZONE, FEATURING A CERAMIC INFRARED BURNER PRODUCING1800°F OF SEARING HEAT
- CONCEALED STORAGE IN DRIP TRAY FOR ROTISSERIE SPIT ROD
- SILENT HOT SURFACE IGNITION FOR QUIET, RELIABLE IGNITION OF ALL BURNERS
- EASY LIFT SPRING ASSISTED LID
- ILLUMINATED STAINLESS STEEL SWITCHES FOR LIGHTS AND ROTISSERIE ARE SPLASH PROOF AND DUST PROOF
- VINYL COVER COMES STANDARD, ONE CHOPPING BLOCK INCLUDED WITH CART MODELS
- HIDDEN ROTISSERIE SYSTEM. NO MORE BULKY ROTISSERIE MOTORS
- EXTRA LARGE CLEAR VIEW GLASS LID PROVIDES FULL VISIBILITY OF THE COOKING AREA WHILE THE LID IS CLOSED
- GLASS FRONT PANEL PROVIDES A UNIQUE BEAUTIFUL LOOK AND EASY CLEANING
- BLUE LED ILLUMINATED BURNER INDICATORS FEATURE 360° ILLUMINATION AROUND THE KNOBS PROVIDE BRILLIANT VISIBILITY BOTH DAY AND NIGHT

We handcraft our products using the highest quality stainless steel and the most reliable components, making our grills durable, proficient, and in a class all their own.

THE PRECISION SERIES

A

B



C

a EXTREME DUTY14 GAUGE STAINLESS STEEL BURNER TUBES WITH LIFETIME WARRANTY.

b STAINLESS STEEL ENCASED CERAMIC RODS FOR EVEN HEAT, LONGER LIFE, AND FLAREUP SUPPRESSION *

c HOT SURFACE IGNITION SYSTEM PROVIDES RELIABLE, QUIET IGNITION AND AUTOREIGNITION FOR SAFETY *

THE PRECISION SERIES

CG52RFS

CG48RFS

CG40RFS

CG52RBI

CG48RBI

CG40RBI

52" PRECISION GRILL

COOKING AREA
- GRILLING ZONE: 49-1/2" X 19" (6.53 SQ. FT.)
- WARMING RACK: 49" X 7-1/2" (2.55 SQ. FT.)

BURNERS
- (3) 25,000 BTU MAIN BURNERS
- (1) 25,000 BTU SEAR ZONE INFRARED BURNER
- (2) 13,000 BTU INFRARED ROTISSERIE BURNER

TOTAL126,000 BTU

48" PRECISION GRILL

COOKING AREA
- GRILLING ZONE: 45-1/4" X 18-1/2" (5.81SQ.FT.)
- WARMING RACK: 45-1/4" X 7" (1.64 SQ. FT.)

BURNERS
- (3) 25,000 BTU MAIN BURNERS
- (1) 25,000 BTU SEAR ZONE INFRARED BURNER
- (1) 18,000 BTU INFRARED ROTISSERIE BURNER

TOTAL118,000 BTU

40" PRECISION GRILL

COOKING AREA
- GRILLING ZONE: 37-1/2" X 19" (4.95 SQ. FT.)
- WARMING RACK: 34-1/2" X 7-1/2" (1.80 SQ. FT.)

BURNERS
- (2) 25,000 BTU MAIN BURNERS
- (1) 25,000 BTU SEAR ZONE INFRARED BURNER
- (1) 15,000 BTU INFRARED ROTISSERIE BURNER

TOTAL 90,000 BTU

CG36RFS

CG30RFS

CG36RBI

CG30RBI

36" PRECISION GRILL

COOKING AREA
- GRILLING ZONE: 33-1/4" X 18-1/2" (4.27 SQ.FT)
- WARMING RACK: 33" X 5-1/4" (1.20 SQ. FT.)

BURNERS
- (2) 25,000 BTU MAIN BURNERS
- (1) 25,000 BTU SEAR ZONE INFRARED BURNER
- (1) 15,000 BTU INFRARED ROTISSERIE BURNER

TOTAL 90,000 BTU

30" PRECISION GRILL

COOKING AREA
- GRILLING ZONE: 27-1/2" X 19" (3.63 SQ.FT)
- WARMING RACK: 24-1/2" X 7-1/2" (2.24 SQ.FT.)

BURNERS
- (1) 25,000 BTU MAIN BURNERS
- (1) 25,000 BTU SEAR ZONE INFRARED BURNER
- (1) 15,000 BTU INFRARED ROTISSERIE BURNER

TOTAL 65,000 BTU

PRECISION GRILLS FEATURE:

AVAILABLE IN 30", 36", 40", 48" AND 52" BUILT-IN AND FREE STANDING CART MODELS
- CAPITAL'S 25,000 BTU "W" BURNERS MANUFACTURED OF 14 GAUGE STAINLESS STEEL FOR THE ULTIMATE RELIABILITY AND PERFORMANCE
- INTEGRATED HALOGEN LIGHTING PROVIDES BRILLIANT VISIBILITY OF YOUR COOKING DAY OR NIGHT
- ONE (1) INFRARED SEAR ZONE, FEATURING A CERAMIC INFRARED BURNER PRODUCING1800° F OF SEARING HEAT
- 36" & 48" GRILLS FEATURE CONCEALED STORAGE IN DRIP TRAY FOR ROTISSERIE SPIT ROD
- SILENT HOT SURFACE IGNITION FOR QUIET, RELIABLE IGNITION OF ALL BURNERS
- EASY LIFT SPRING ASSISTED LID
- VINYL COVER COMES STANDARD, ONE CHOPPING BLOCK INCLUDED WITH CART MODELS
- HIDDEN ROTISSERIE SYSTEM. NO MORE BULKY ROTISSERRIE MOTORS

THE PERFORMANCE SERIES

STAINLESS STEEL RADIANT TRAYS AND
20,000 BTU BURNERS

STAINLESS STEEL ROD RACKS AND
WARMING RACK

CHROME PLATED METAL KNOBS AND
STAINLESS STEEL BEZELS

PRO26RBI

PERFORMANCE 26" GRILL

COOKING AREA
- GRILLING ZONE: 25" X 16-1/4" (2.82 SQ. FT.)
- WARMING RACK: 24" X 6" (1.00 SQ. FT.)

BURNERS (PRO26BI)
- (2) 20,000 BTU MAIN BURNERS

TOTAL 40,000 BTU

BURNERS (PRO26RBI)
- (2) 20,000 BTU MAIN BURNERS
- (1) 15,000 BTU INFRARED ROTISSERIE BURNER

TOTAL 55,000 BTU

PRO32RBI

PERFORMANCE 32" GRILL

COOKING AREA
- GRILLING ZONE: 31" X 16-1/4" (3.50 SQ. FT)
- WARMING RACK: 24" X 6" (1.00 SQ. FT.)

BURNERS (PRO32BI)
- (2) 20,000 BTU MAIN BURNERS

TOTAL 40,000 BTU

BURNERS (PRO32RBI)
- (2) 20,000 BTU MAIN BURNERS
- (1) 15,000 BTU INFRARED ROTISSERIE BURNER

TOTAL 55,000 BTU

PRO36RBI

PERFORMANCE 36" GRILL

(MODEL PRO36):

COOKING AREA
- GRILLING ZONE: 35" X 16-1/4" (3.95 SQ. FT)
- WARMING RACK: 24" X 6" (1.00 SQ.FT.)

BURNERS (PRO36BI)
- (3) 20,000 BTU MAIN BURNERS

TOTAL 60,000 BTU

BURNERS (PRO36RBI)
- (3) 20,000 BTU MAIN BURNERS
- (1)15,000 BTU INFRARED ROTISSERIE BURNER

TOTAL 75,000 BTU

PERFORMANCE 26, 32 & 36 GRILLS FEATURE:

- PRECISION BRASS VALVES
- LID MOUNTED TEMPERATURE GAUGE
- DOUBLE LINED STAINLESS STEEL LID
- STAINLESS STEEL ROD RACKS
- ALL STAINLESS STEEL CONSTRUCTION
- WARMING RACK (REMOVABLE)
- ELECTRONIC IGNITION SYSTEM (BATTERY OPERATED)
- FLASH TUBE SYSTEM FOR MATCH LIGHTING
- RECESSED SIDES FOR SEAMLESS INSTALLATIONS
- FITS MANY EXISTING GRILL CUTOUTS FOR EASY REPLACEMENT
- USA MANUFACTURED AND ASSEMBLED

PERFORMANCE RBI MODELS ADD:

- BUILT-IN ROTISSERIE SYSTEM
- STAINLESS STEEL ROTISSERIE ROD AND FORKS

THE SELECT SERIES

STAINLESS STEEL RACKS, WARMING RACK, AND RECESSED SIDES FOR SEAMLESS INSTALLATION

TEMPERATURE GAUGE

PRO 3

PRO 4

26" SELECT GRILL

COOKING AREA

- GRILLING ZONE: 24-1/8" X 16-1/4" (2.72 SQ. FT.)
- WARMING RACK: 24" X 6" (1.00 SQ. FT.)

BURNERS

- (3) 12,000 BTU MAIN BURNERS

TOTAL 36,000 BTU

32" SELECT GRILL

COOKING AREA

- GRILLING ZONE: 29-3/4" X 16-1/4" (3.36 SQ. FT)
- WARMING RACK: 24" X 6" (1.00 SQ. FT.)

BURNERS

- (4) 12,000 BTU MAIN BURNERS

TOTAL 48,000 BTU

PRO-3 & PRO-4 GRILLS FEATURES:

- PRECISION BRASS VALVES
- LID MOUNTED TEMPERATURE GAUGE
- DOUBLE LINED STAINLESS STEEL LID
- STAINLESS STEEL ROD RACKS
- ALL STAINLESS STEEL CONSTRUCTION
- WARMING RACK (REMOVABLE)
- ELECTRONIC IGNITION SYSTEM (BATTERY OPERATED)
- RECESSED SIDES FOR SEAMLESS INSTALLATIONS
- FITS MANY EXISTING GRILL CUTOUTS FOR EASY REPLACEMENT
- USA MANUFACTURED AND ASSEMBLED
- ROTISSERIE KIT AVAILABLE AS AN ACCESSORY

OUR PERFORMANCE AND SELECT ACCESSORY CARTS ARE MADE OF HEAVY DUTY STAINLESS STEEL. THEY ARE PERFECT FOR AN OUTDOOR CHEF IN NEED OF A MOBILE GRILLING SOLUTION.

EACH CART IS SHIPPED WITH EASY TO ASSEMBLE INSTRUCTIONS. (GRILL SOLD SEPARATELY)

THE ACCESSORIES

DRAWERS

CCE1DRWSS

CCE2DRWSS

CCE3DRWSS

CCEPD24SS

CCECD30SS

ACCESS DOORS

CG20ADHS
CG24ADHS

CG30ADS
CG40ADS

CG20ADVS
CG24ADVS

ADDITIONAL ACCESSORIES

a PROSB30-(2)15,000 BTU BURNER,100% STAINLESS STEEL BODY, CAST IRON GRATES WITH PORCELAIN FINISH, RECESSED SIDES FOR SEAMLESS INSTALLATION

b CG1238SB-(2)19,000 BTU SEALED BURNER, 100% STAINLESS STEEL BODY, DIE-CAST CHROME PLATED KNOBS WITH BLACK TRIMS (RED KNOB KIT AVAILABLE AS AN ACCESSORY), STAINLESS STEEL COVER INCLUDED, CAST IRON GRATES WITH PORCELAIN FINISH, RECESSED SIDES FOR SEAMLESS INSTALLATION

c CG2438SB/CGM2438SB (NOT SHOWN) -(2)19,000 BTU SEALED BURNER, 100% STAINLESS STEEL BODY, DIE-CAST CHROME PLATED KNOBS WITH BLACK TRIMS (RED KNOB KIT AVAILABLE AS AN ACCESSORY), STAINLESS STEEL COVER INCLUDED, CAST IRON GRATES WITH PORCELAIN FINISH, RECESSED SIDES FOR SEAMLESS INSTALLATION

A

B

C

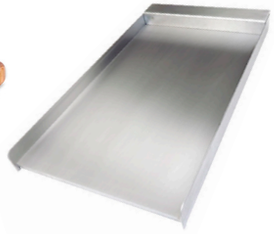
d PSQ-CHBX- BIRCH WOOD CHOPPING BLOCK

e PSQ-GPS-12" DROP-ON STAINLESS GRIDDLE PLATE

f PSQ26CLRBI - 26" STAINLESS STEEL COCKTAIL STATION HOLDS UP TO 100 LBS OF ICE (INCLUDES INTERNAL CONDIMENT TRAYS)

g CAPITAL COOKING VINYL COVERS AVAILABLE FOR BUILT-IN AND FREESTANDING MODELS.

D


E

F

G

{ Our products appeal to the **heart and mind**, highlighting the fact that emotion will always be at the center of our vision. Our grills deliver the highest level of **control, power, and grace** in their category. They allow you to express yourself creatively, freeing your imagination to invent, experiment, and ultimately create joy. Discover how Capital's grills transform ordinary grilling into extraordinary living. }

CUTOUT DIMENSIONS

MODEL	MODEL NAME	HEIGHT
PROSB30	SELECT 21 DOUBLE SIDE BURNE	9-1/4”
PRO 36	PERFORMANCE 36 GRILL	9-1/4”
PRO 32	PERFORMANCE 32 GRILL	9-1/4”
PRO 26	PERFORMANCE 26 GRILL	9-1/4”
PRO3	SELECT SERIES 3 BURNER GRILL	9”
PRO4	SELECT SERIES 4 BURNER GRILL	9”
PRO26CLRBI	SELECT 26 COCKTAIL STATION	10”
CCE 24ADH	PERFORMANCE 24” HORIZONTAL ACCESS DOOR	17-3/8”
CCE 24ADV	PERFORMANCE 24” VERTICAL ACCESS DOOR	24-3/8”
CCE 20ADH	PERFORMANCE 20” HORIZONTAL ACCESS DOOR	14-3/8”
CCE 20ADV	PERFORMANCE 20” VERTICAL ACCESS DOOR	20-3/8”
CCE 36AD	PERFORMANCE 36” ACCESS DOOR	20-3/8”
CCE 32AD	PERFORMANCE 32” ACCESS DOOR	20-3/8”
CCE 26AD	PERFORMANCE 26” ACCESS DOOR	20-3/8”
CCE CD30SS	PRECISION 30” COOLER DRAWER	17-1/2”
CCE PD24SS	PRECISION 24” PROPANE / TRASH DRAWER	21-1/4”
CCE 3DRWSS	PRECISION 3 DRAWER SYSTEM	19”
CCE 2DRWSS	PRECISION 2 DRAWER SYSTEM	13”
CCE 1DRWSS	PRECISION 1 DRAWER SYSTEM	6-13/16”
CG 2438SB / CGM 2438SB	PRECISION / MAESTRO 24” SIDE BURNER	8-3/4”
CG 1238SB	PRECISION 12” SIDE BURNER	8-3/4”
CG 52RBI	PRECISION 52” GRILL	8-3/4”
CG 48RBI / CGM 48RBI	PRECISION / MAESTRO 48” GRILL	8-3/4”
CG 40RBI	PRECISION 40” GRILL	8-3/4”
CG 36RBI / CGM 36RBI	PRECISION / MAESTRO 36” GRILL	8-3/4”
CG 30RBI	PRECISION 30” GRILL	8-3/4”
CG 20ADHS	PRECISION 20” HORIZONTAL ACCESS DOOR	14-3/8”
CG 20ADVS	PRECISION 20” VERTICAL ACCESS DOOR	20-3/8”
CG 24ADHS	PRECISION 24” HORIZONTAL ACCESS DOOR	17-3/8”
CG 24ADVS	PRECISION 24” VERTICAL ACCESS DOOR	24-3/8”
CG 30ADS	PRECISION 30” DOUBLE ACCESS DOOR	20-1/4”
CG 36ADS	PRECISION 36” DOUBLE ACCESS DOOR	20-1/4”
CG 40ADS	PRECISION 40” DOUBLE ACCESS DOOR	20-1/4”
CG 48ADS	PRECISION 48” DOUBLE ACCESS DOOR	20-1/4”
MWD30ES / MWD30EW	MAESTRO WARMING DRAWER	9-1/4”

WIDTH	DEPTH
8-3/4”	18-7/8”
35-1/2”	19-1/4”
31-1/2”	19-1/4”
25-1/2”	19-1/4”
24-1/2”	20”
30-1/4”	20”
26-3/4”	19-1/2”
24-5/16”	-
17-3/8”	-
20-5/16”	-
14-3/8”	-
33-1/4”	-
29-1/4”	-
23-1/4”	-
27-1/2”	24”
14-1/4”	24”
16”	24”
16”	24”
16”	24”
23-5/8”	13”
12-1/2”	24-1/16”
50-1/2”	24-3/4”
46-1/2”	24-3/4”
38-1/2”	24-3/4”
34-1/2”	24-3/4”
28-1/2”	24-3/4”
20-3/8”	-
14-3/4”	-
24-3/8”	-
17-3/8”	-
27-3/16”	-
33-3/16”	-
27-3/16”	-
38-3/16”	-
28”	24”

NOTES

Engineered and
Manufactured in the U.S.A.

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