

# 30" precision series™

Gas Self-Clean



| GSCR305

## 30" RANGE-TOP FEATURES

140 Deg. Simmer – 19,000 BTU Power-Flo™ burners (sealed)  
 800 – 25,000 BTU Power-Wok™ burner  
 Integrated reversible wok grate  
 Full extension Drip Trays on EZ-Glides  
 Stay-Cool™ die cast, chrome plated metal knobs  
 Auto-ignition/re-ignition on all burners  
 Smooth-top continuous cast iron grates with easy to clean matte porcelain finish  
 Island trim included  
 Available in Natural Gas and Liquid Propane  
 Special order (longer lead times may apply)

## OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil, rotisserie, convection rotisserie, self-clean

## 30" SELF-CLEAN OVEN FEATURES

Self-clean  
 Convection oven  
 Large 4.1 cu. ft. oven cavity – 24" W X 14" H X 21" D  
 18,000 BTU infrared broiler behind glass  
 30,000 BTU oven for uniform baking  
 Moto-Rotis™ – motorized rotisserie system\*  
 Heavy-duty cast stainless steel rotisserie prongs  
 Stainless steel rotisserie spit rod  
 Flex-Roll™ oven racks for smooth operation  
 Adjustable rear casters for easy installation  
 Adjustable front legs for easy leveling  
 Titanium speck porcelain oven interior  
 25-Watt bright oven lights  
 4 rack positions w/ 3 racks provided (1 rack with broil pan position)  
 Broil pan provided  
 1-1/4" thick professional-style handle  
 Heavy-duty oven door hinges  
 Extra large viewing window w/ embossed design

## WARRANTY

TWO (2) years full parts and labor covers entire product (light bulbs covered for 60 days after installation).  
 FIVE (5) years limited part replacement warranty. Covers part replacement, as noted, due to malfunction during normal operation.  
 Ranges\*, Range Tops\*, and Ovens\*: All Burners, Heating Elements, Grates\*, Griddle Plates, and Oven Racks

Barbeques: Gas Valves and all burners (excluding infrared burners)  
 \*Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts against rust (excludes damage and normal heat discoloration). Does not include barbeque grates.

\* Capital Exclusive Feature



Capital exclusive feature:  
Power-Flo™ burners.  
19,000 BTU-140 deg. simmer



Capital exclusive feature:  
Moto-Rotis™ motorized rotisserie  
in oven



Capital exclusive feature:  
Flex-Roll™ oven racks



Infrared glass broiler

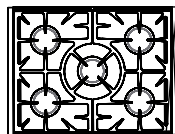


25,000 BTU Power-Wok™

## ADD COLOR TO YOUR COOKING

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish.

Choose from the RAL color palette, one that really cooks for you.



GSCR305 – 30" five  
burner gas self-clean  
range w/ Power-Wo™k  
+ convection

## AVAILABLE ACCESSORIES

Conversion kits  
Birch wood chopping blocks  
CRK30 – cabernet red knobs for 30" range  
P30SLB – 9" stainless steel wall mount low back  
Wok ring

## COMPLIMENTARY PRODUCTS

PSVH30L – 30" Performance Series vent hood w/ 600 CFM blower + lights  
Duct covers  
GRT24WK – 24" 30,000 BTU built in Power-Wok™ range-top

## SHIPPING WEIGHT

250-300 LBS

## ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

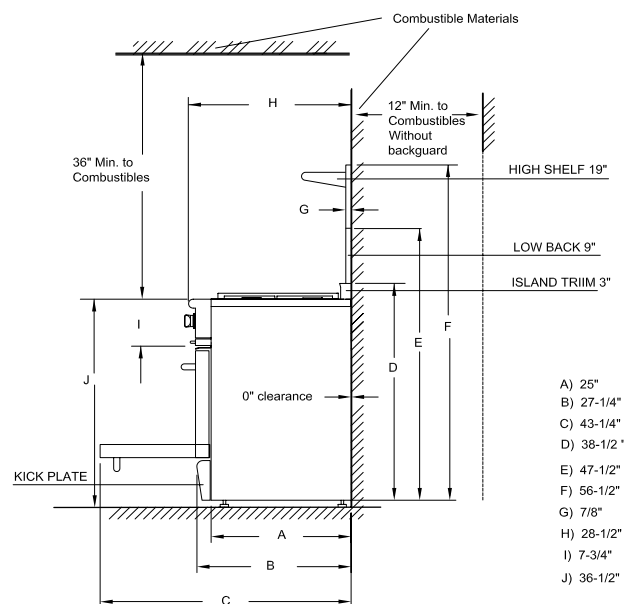
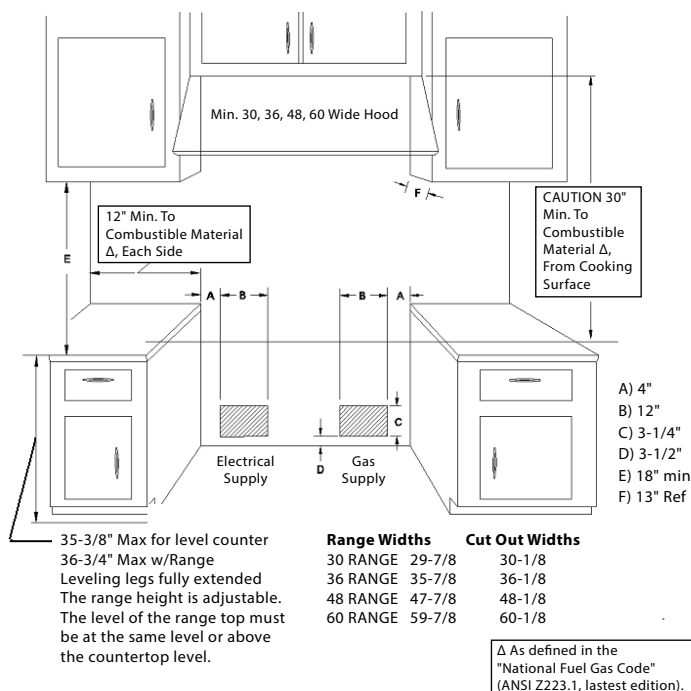
## GAS RATINGS

	NATURAL GAS	PROPANE
Manifold pressure:	5.0" W.C.	10" W.C.

## OTHER

"0" clearance base cabinet installation  
Field convertible to LP or NG depending on gas type  
ETL certified for USA and Canada

## CABINET PREPARATION



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