

36" Connoisseurian Ranges™

Dual Fuel



| CSB366

RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flo™ burners (sealed).
- 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.

RANGE TOP OPTIONS

- Range top configurations with 4 to 8 burners are available
- Thermo-Griddle Plate™ [12" or 24"] Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle temperature. Stainless steel covered included.
 - o 12" – 18,000 BTU
 - o 24" – 30,000 BTU
- BBQ Grill [12" or 24"] Capital's indoor grill boasts 18,000 BTU of searing heat output with variable temperature control and even heat. Our two-sided Tru-Side™ channeling grates (stainless steel with sealed burners and porcelain coated cast iron for open burners) and hybrid ceramic radiants encased in stainless steel provide even heat while reducing grease flare-ups. Stainless steel cover included.
 - o 12" – 18,000 BTU
 - o 24" – 36,000 BTU

OVEN FEATURES

- MOIST Cooking – This exclusive feature stops food from drying during cooking, resulting in some of the juiciest meats ever (primary oven only) Capital Exclusive!
- Moto-Rotis™ – Built-in motorized rotisserie – Cook delicious, self-basting meats and poultry year round inside your capital oven (no frame required - primary oven only) Capital Exclusive!
- BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION & MOIST COOKING
- SELF CLEAN (all ovens)
- MEAT PROBE cooking (all ovens)
- Convection Fan cooking for BAKE, BROIL, ROAST
- Hidden Bake Element under glass for easy clean up and efficient oven heating
- Ribbon Broil Element under glass results in BBQ-quality searing
- Two-speed cooling fan system
- Dual air-flow convection
- Extra large viewing oven window
- Dual Kitchen Timers (5 secs – 11 hours 55 mins)
- TIMED COOK – You can set the oven to turn itself OFF after a set amount of time
- DELAY COOK – You can set the oven to start cooking at a set time of day
- Clock – Displays the time of day when the range is not in use
- Flex-Roll™ oven racks
- High intensity lights in each oven
- Ultra cool oven doors
- Sabbath mode



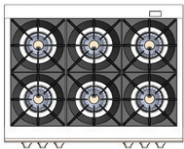
SEALED BURNERS

At 19,000 BTUs each, the exclusive Precision burners are the highest rated sealed burner available for inhome use. Exquisitely designed, they meet all your cooking needs.

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.



CSB366 – 36"

OTHER OVEN USES

- Defrost
- Warm
- Slow Cooking
- Dehydrate

36" OVEN SIZE SPECIFICATIONS

- 27" Wide X 16½" High X 21" Deep (19½" Usable)
- Overall Capacity = 5.4 cubic feet; Usable Capacity = 5 cubic feet

HIGHLIGHTS

- Unique all glass oven bottoms for even heat and easy clean-up
- Flush rear trim for island friendly installations
- Available in 30", 36", 48", and 60"

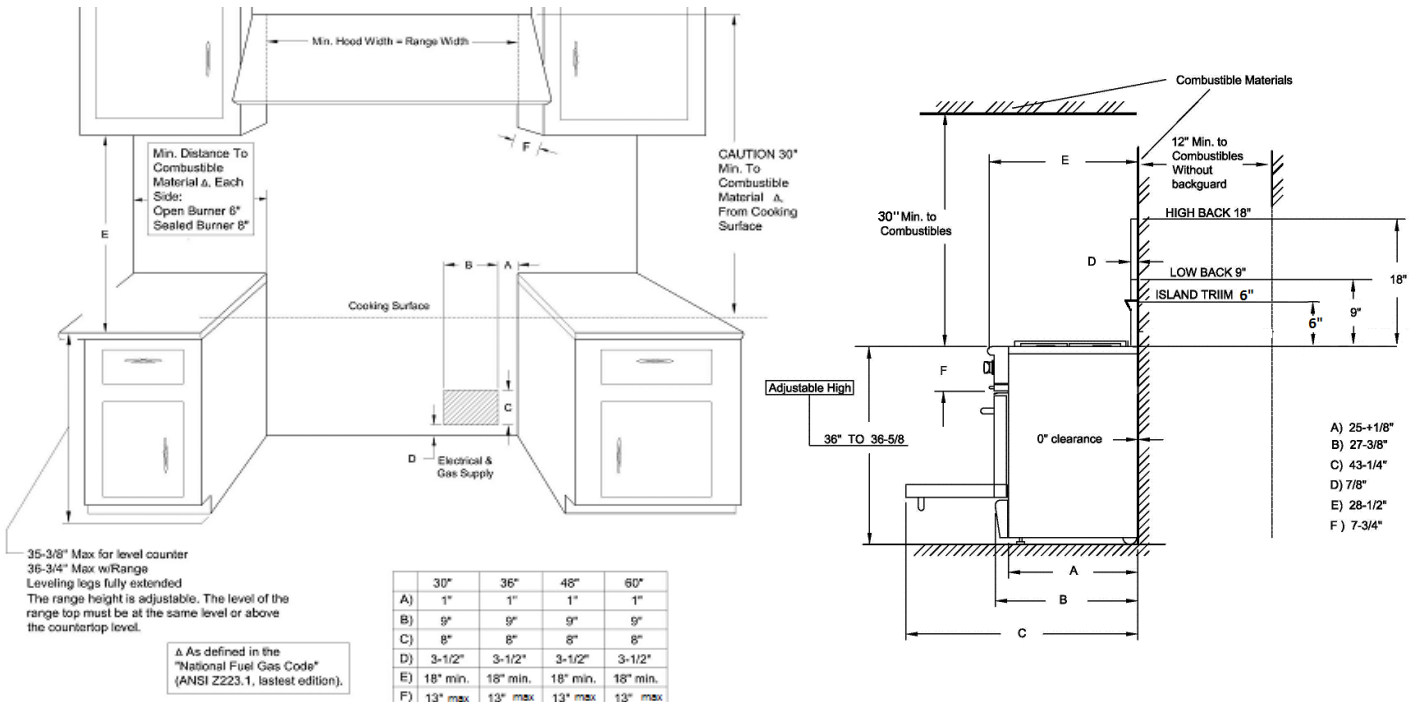
WARRANTY

TWO (2) Years full parts and labor covers entire product with the exception of painted or decorative parts (Light bulbs covered for 60 days after installation). Standard shipping only. Expedited shipping will be at customers' expense.

FIVE (5) Years limited part replacement warranty. Covered parts will be replaced if failure is due to malfunction during normal operation.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, against corrosion (excludes stainless steel barbecue grates and coverage for neglect, abuse, damage, normal heat discoloration). Contact Capital for full warranty details.

CABINET PREPARATION



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