

48" *culinarian series*™

Self-Clean



Crafted With You In Mind



| CGSR484B2

48" RANGE-TOP FEATURES

- * ALL BURNERS ARE RATED AT 25,000 Btu / hr to deliver intense commercial kitchen heat to sauté food and all burners are capable of turning down to give 145° F simmer.
- * Commercial Quality Broiler Grates With Cast Iron Grease Gutters.
- * Quality Cast Iron Grates and Burners Porcelain Coated
- * HYBRID RADIANTS With Ceramic Rods Encased in Stainless Steel Sheet Metal.
- * EZ-Glides™ – Full extension removable drip trays mounted on ball bearing rails.
- * Stay-Cool™ – Die cast, chrome plated metal knobs with Black Trims (red optional)
- Auto-ignition/re-ignition on all burners.
- * Stainless steel BBQ grill and griddle covers come standard.
- Island trim included.

OVEN MODES

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

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 below, due to malfunction during normal operation.
Ranges*, Range Tops*, & Ovens*: All Burners, Heating Elements, Grates*, Griddle Plates, & Oven Racks

* Capital Exclusive Feature

48" SELF-CLEAN OVEN FEATURES

- Self-clean (primary oven only).
- Convection oven (primary oven only) .
- Large oven: 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D .
- Small oven: 2.1 cu. ft. oven cavity – 12" W X 14" H X 21" D .
- Large oven fits 26" W X 18" D commercial size pans.
- 18,000 BTU infrared broiler behind glass (primary oven).
- 30,000 BTU primary oven for uniform baking.
- 15,000 BTU secondary baking oven.
- * Moto-Rotis™ motorized rotisserie system (primary oven only).
- * 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.
- 40-Watt bright oven lights.
- 5 Rack positions w/ 3 racks provided .
- Broil pan provided.
- 1-1/4" diameter professional-style handle.
- Heavy-duty oven door hinges.
- * Extra large viewing windows w/ embossed design.

Barbeques: Gas Valves & 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.



Power-Flo OpenTop Burner
25,000 btus/hr



Simmer
turning down to give 145° F



Optional red knobs

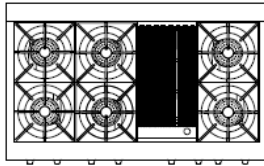


Capital exclusive feature:
Flex-Roll™ oven racks

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.



CGSR484B2 – 48"
Six-burner gas convection range
+ 12" BBQ Grill

AVAILABLE ACCESSORIES

- Conversion kits
- Birch wood chopping blocks
- Red knobs
- P36SHS – 18" stainless steel wall mount high shelf
- P36SLB – 9" stainless steel wall mount low back
- CWRCast IronWok ring
- PSVH36L – 48" Performance Series vent hood w/1200 CFM blower+lights.
- PSVH36HL – 48" Performance Series vent hood w/ 1200CFMblower + heat lamps + lights
- Duct covers

SHIPPING WEIGHT

650 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

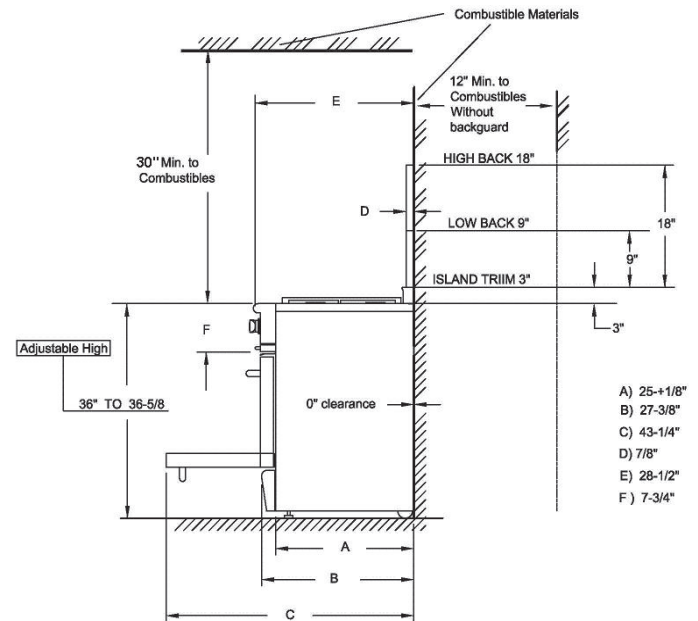
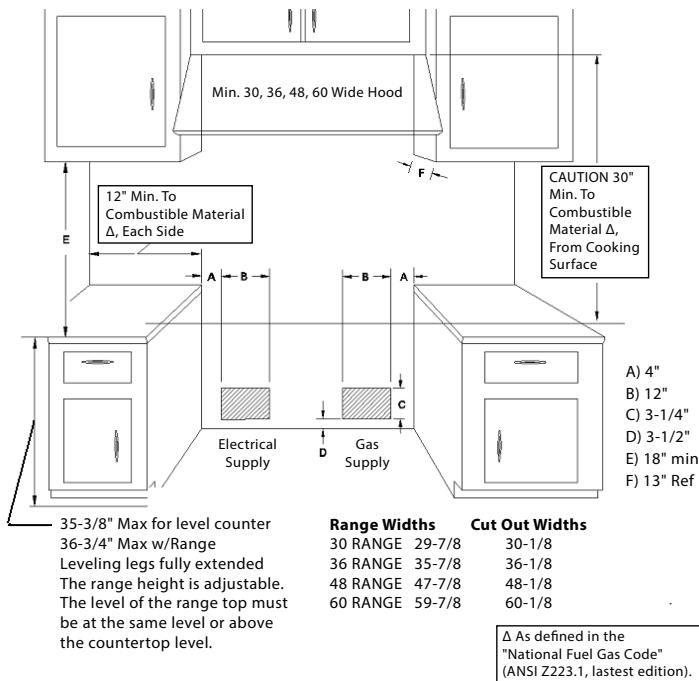
GAS RATINGS

	NATURAL GAS	PROPANE
Manifold pressure:	5.0" W.C.	10" W.C.
Gas Line Pipe:	1/2" Min.	

OTHER

- 0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type

CABINET PREPARATION



Capital Cooking Equipment Inc.
1085 Bixby Drive
City of Industry, CA 91745-1704

Phone: 323-722-7900
Toll Free: 888-383-8800
E-mail: sales@capital-cooking.com

Made in the U.S.A.
Visit our web site:
www.capital-cooking.com