

# 48" *culinarian series™*

Self-Clean



Crafted With You In Mind



| CGSR484G2

## 48" RANGE-TOP FEATURES

- \* AlphaFlame™ burners are rated at 25,000 BTUs to deliver intense powerful heat.
- \* All burners turn down to a 145° F simmer.
- \* FineTouch™ simmer burner rated at 8,000 BTUs
- \* Quality Cast Iron Grates and Burners Porcelain Coated
- \* 18,000 BTU Thermo-Griddle-Plate™ – 3/8" thick 12" Width Stainless steel thermostatically controlled .
- \* 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 griddle cover come standard.
- Island trim included.

## OVEN MODES

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

## 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.

## 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

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.

\* Capital Exclusive Feature



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

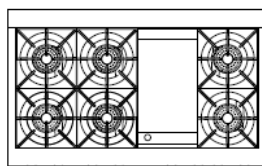
Cast Iron Wok Grate  
Accessory

Motorized  
Rotisserie System

## 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.



CGSR484G2 – 48"  
Six-burner gas convection range  
+ 12" Thermo-Griddle

## 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 – 36" Performance Series vent hood w/1200 CFM blower+lights.  
PSVH36HL – 36" 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

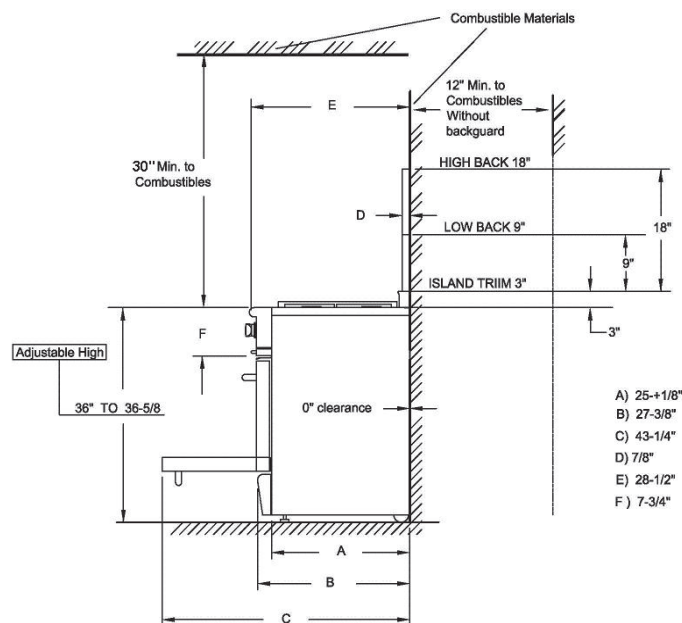
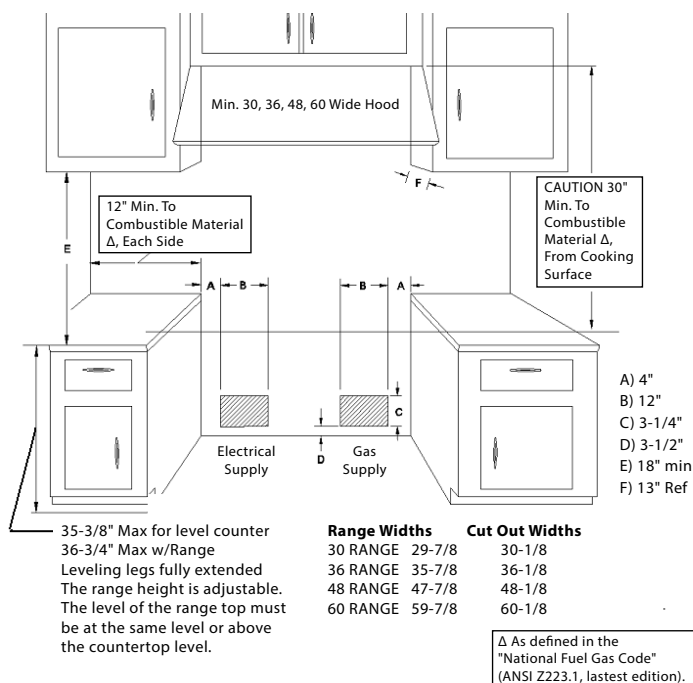
## GAS RATINGS

	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