

## 60" OPEN BURNER GRAND CHEF DUAL FUEL RANGE

SOMETIMES, SIZE IS EVERYTHING.

COB604BB2

Dial in the details with next-level control. The Grand Chef Dual Fuel Range Oven is the ultimate choice for those who demand nothing but the best. Customize the layout by replacing two or four of the ten burners with a Thermo-Griddle™, BBQ grill, or Power Wok. With a larger companion oven, the possibilities are endless when you have this much elbow room.

### 60" OPEN BURNER RANGETOP FEATURES

- Power-Flame™ burners are rated at 25,000 BTUs to deliver intense powerful heat
- All burners turn down to a true simmer
- FineTouch™ simmer burner rated at 8,000 BTUs
- EZ-Clean™ Drip Trays – Full extension removable drip trays mounted on ball bearing rails
- Ergo-Cool™ – Die cast, chrome-plate ergonomic metal knobs are cool to the touch
- Auto-ignition/re-ignition on all burners
- Island trim attached

### 60" GRAND CHEF DUAL FUEL OVEN FEATURES

- Five rack positions
- Dual 40 Watt oven lights
- Broil Pan included
- Black porcelain with Titanium speck oven interiors
- 1-1/4" diameter professional-style handles
- Extra-large viewing windows with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection oven with separate fan On/Off switch
- Height and leveling adjustability
- Large oven: 5.4 cu. ft. cavity.
- Companion oven: 3.6 cu. ft.
- BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION & MOIST COOKING
- SELF-CLEAN, CLOCK, and SABBATH mode
- Precision MEAT PROBE for perfect temperature cooking
- Hidden Bake Element under glass for easy clean up
- Dual air-flow convection
- TIMED COOK – Set the oven to turn itself off
- DELAY COOK – Start the oven cooking at a set time
- Three EZ-Glide™ oven racks

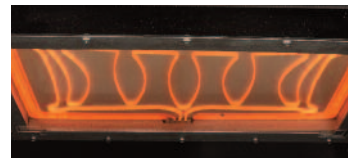


### GRAND CHEF DUAL FUEL FEATURES



OPEN BURNER

*Restaurant-quality performance.*



INFRA-BROIL™

*Our 18,000 BTU Grand Chef Infra-Broil™ grills, toasts, broils, browns, melts, and roasts.*



MOIST-COOK™

*Capital's exclusive Moist-Cook™ keeps flavors and juices in your food and not in the air by introducing more humidity into the oven cavity.*



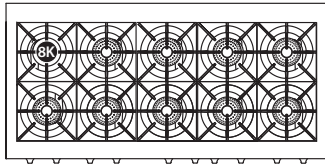
ROTOMATIC™ ROTISSERIE

*Capital's patented in-oven motorized rotisserie system allows you to cook delicious self-basted roasts and poultry in your kitchen year-round.*

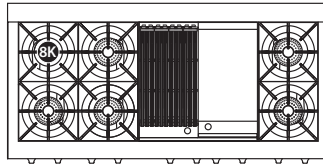
# 60" OPEN BURNER GRAND CHEF DUAL FUEL RANGE

SOMETIMES, SIZE IS EVERYTHING.

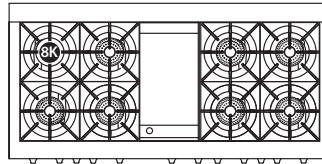
## OPEN BURNER RANGE CONFIGURATIONS



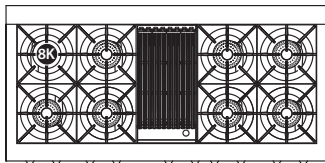
COB6010



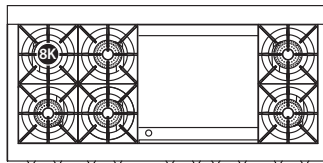
COB604BG2



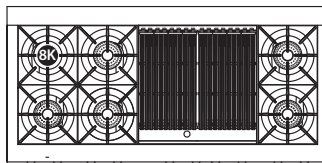
COB604G4



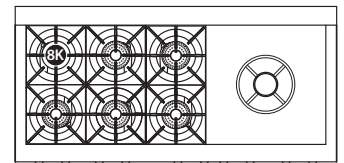
COB604B4



COB604GG2



COB604BB2



COB606CW (Open Wok Burner)

Capital Cooking offers customized placements of your burners, griddle, BBQ grill, or power wok. Ask your Capital dealer for details.

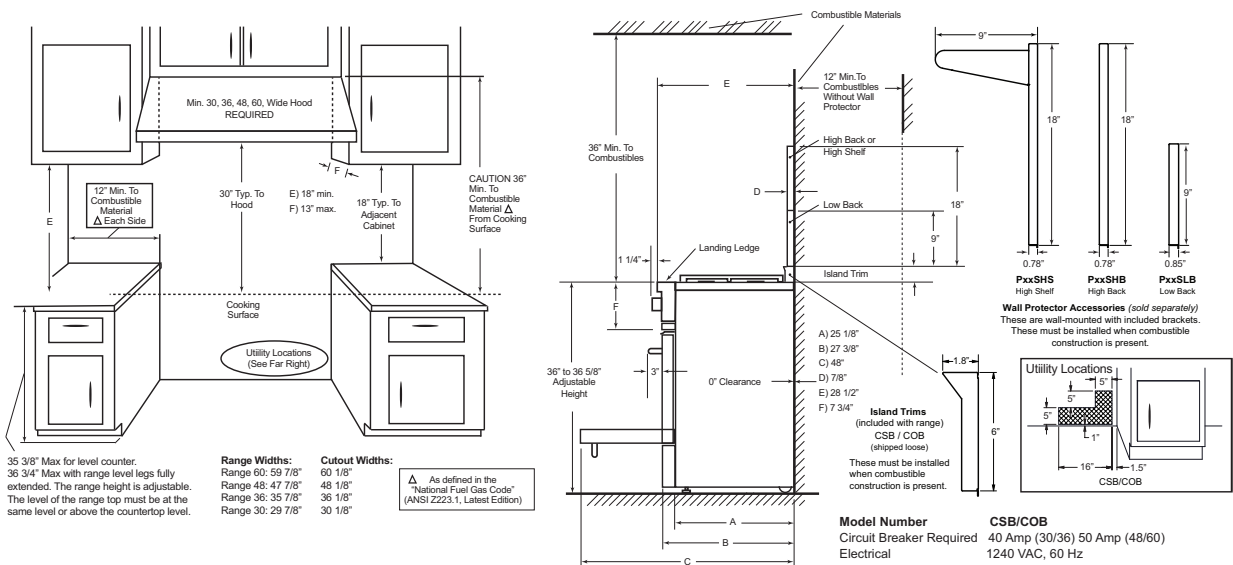
## COLOR AND FINISH OPTIONS

All indoor appliances from Capital Cooking are available in a timeless stainless steel, 10 standard colors, as well as 206 custom RAL colors. Four modern handle and knob finish options are also available.



1. Brass Polished
2. Chrome Polished
3. Brass Satin
4. Chrome Satin

## CUTOUT DIMENSIONS



**GAS REQUIREMENTS :** 1/2" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units include a gas regulator. The installer must provide a shut-off valve at the rear of the appliance with easy access to shut off the gas for service. High-altitude kits and gas conversion kits are available through the Capital parts department.

For more details, visit our website: [www.capital-cooking.com](http://www.capital-cooking.com)

All product details and specifications are subject to change without notice.

