

36" *culinarian series*™

Self-Clean



Crafted With You In Mind



| CGSR366

36" 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.

* Quality Cast Iron Grates and Burners Porcelain Coated

* EZ-Glides™ – Full extension removable drip trays mounted on ball bearing rails.

* Stay-Cool™ – Die cast, chrome plated metal knobs with Black Trims (cabernet red optional)

Auto-ignition/re-ignition on all burners.

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*, Giddle Plates, & Oven Racks

* Capital Exclusive Feature

36" SELF-CLEAN OVEN FEATURES

Self-clean oven.

Convection oven.

Large oven: 4.6 cu. ft. oven cavity – 27" 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.

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.

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



Capital exclusive feature:
Flex-Roll™ oven racks



Cast Iron Wok Grate Accessory

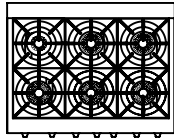


Motorized Rotisserie System

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.



CGSR366 – 36"
Six burner gas convection
range

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

460 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

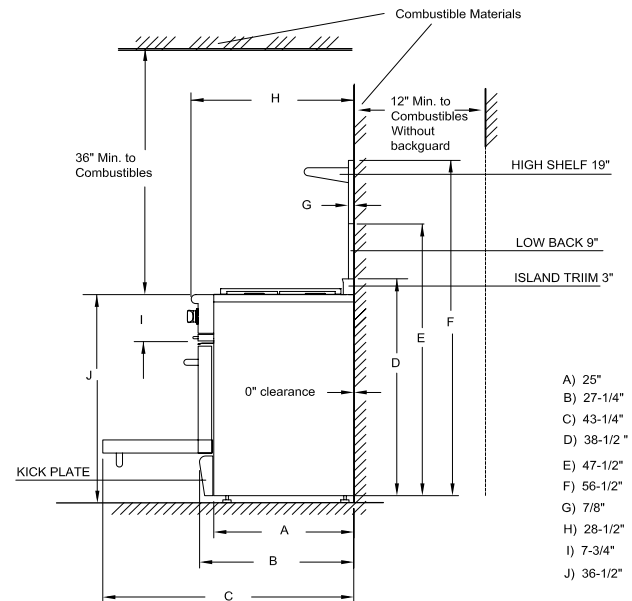
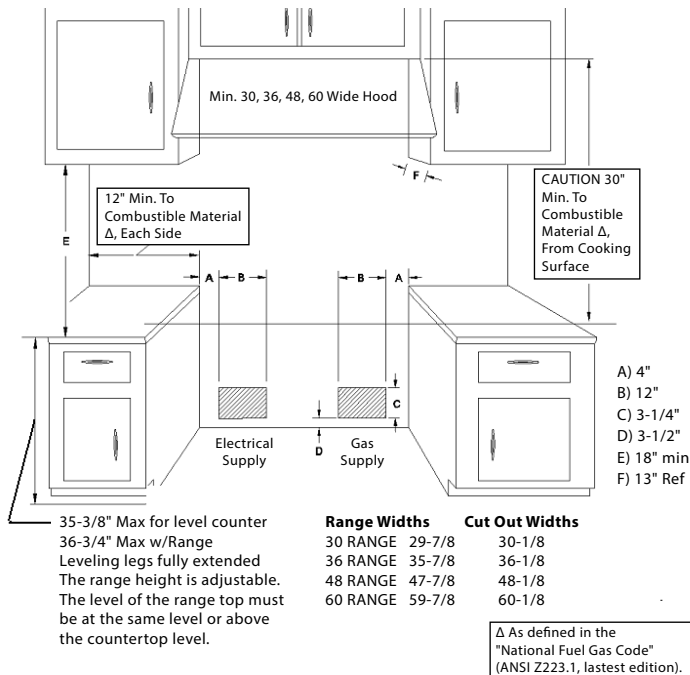
GAS RATINGS

	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



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