

36" precision series™

Gas Self-Clean



GSCR364Q

36" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Floburners (sealed)*
- 800 – 30,000 BTU Power-WoK™ burner*
- 18,000 BTU Infra-Q™ infrared BBQ grill*
- 18,000 BTU Thermo-Griddle® – 3/8" thick thermostatically controlled griddle plate
- BBQ-Grill sections includes Tru-Side™ channeling grates that reduce flare-ups*
- Full extension drip trays on EZ-Glides*
- Stay-Cool™ die cast, chrome plated metal knobs*
- Auto-ignition/re-ignition on all burners
- Stainless steel BBQ grill and griddle covers come standard
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Island trim included

36" OVEN FEATURES

- Self-clean
- Convection oven
- Large 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D
- 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*

* Capital Exclusive Feature

36" OVEN FEATURES (continued)

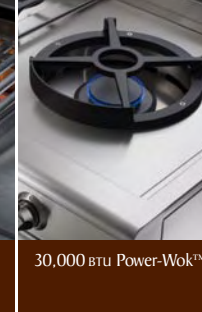
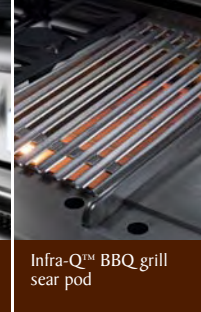
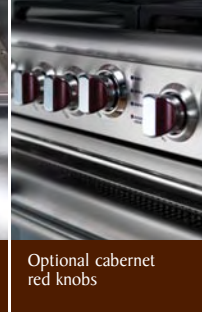
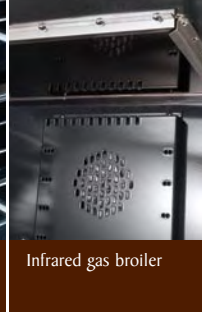
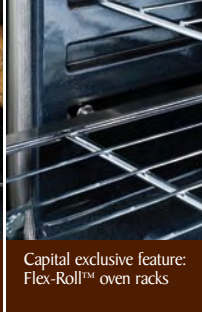
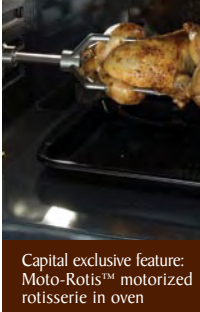
- Stainless steel rotisserie spit rod*
- Flex-Roll™ oven racks for smooth operation*
- Adjustable rear casters for easy installation
- Adjustable front legs for easy leveling
- Titanium speck porcelain oven interior*
- 25-Watt bright oven lights
- 3 Rack positions w/ 3 racks provided
- Broil pan provided
- 1-1/4" thick professional-style handle
- Heavy-duty oven door hinges
- Extra large viewing window w/ embossed design

OVEN MODES

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

OTHER OVEN USES

- Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing



Capital exclusive feature: Power-Flo™ burners. 19,000 BTU-140 deg. simmer

Capital exclusive feature: Moto-Rotis™ motorized rotisserie in oven

Capital exclusive feature: Flex-Roll™ oven racks

Infrared gas broiler

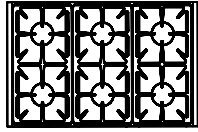
Optional cabinet red knobs

Infra-Q™ BBQ grill sear pod

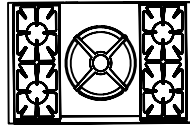
30,000 BTU Power-Wok™

Chopping block

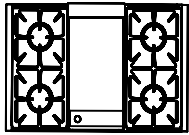
GAS SELF-CLEAN CONVECTION MODELS AVAILABLE*



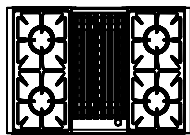
GSCR366 – 36" six burner gas self-clean range + convection



GSCR364W – 36" four burner gas self-clean range w/ Power-Wok™ + convection**



GSCR364G – 36" four burner gas self-clean range w/ 12" Thermo-Griddle™ + convection



GSCR364Q – 36" four burner gas self-clean range w/ 12" Infra-Q™ + convection

* Available in Natural Gas and Liquid Propane

** Special order (longer lead times may apply); 15,000 BTU Power-Flo™ burners on GSCR364W model only

AVAILABLE ACCESSORIES

- Conversion kits
- Birch wood chopping blocks
- CRK36 – Chrome and red knobs
- P36SHS – 19" stainless steel wall mount high shelf
- P36SLB – 9" stainless steel wall mount low back
- Wok ring

COMPLIMENTARY PRODUCTS

- PSVH36L – 36" Performance Series vent hood w/ 1200 CFM blower + lights
- PSVH36HL – 36" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
- Duct covers
- GRT24WK – 24" 30,000 BTU built in Power-Wok™ range-top
- GRT30Q – 30" 40,000 BTU Built in Infra-Q™ infrared BBQ grill

SHIPPING WEIGHT

300-450 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

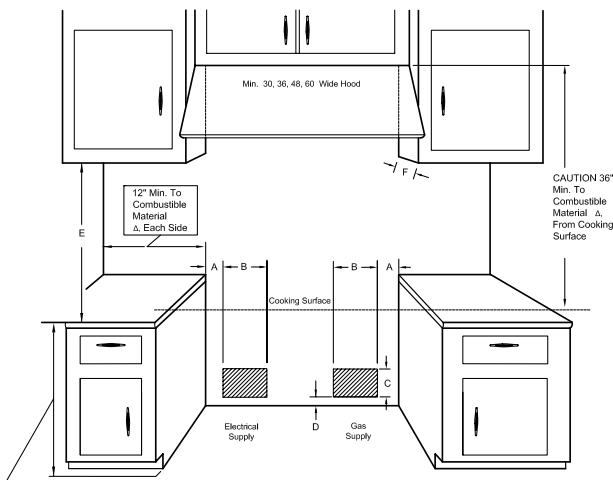
GAS RATINGS

	NATURAL GAS	PROPANE
Manifold pressure:	5.0" W.C.	10" W.C.

OTHER

- "0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada
- 2 years full parts and labor covers entire product (conditions apply)

CABINET PREPARATION

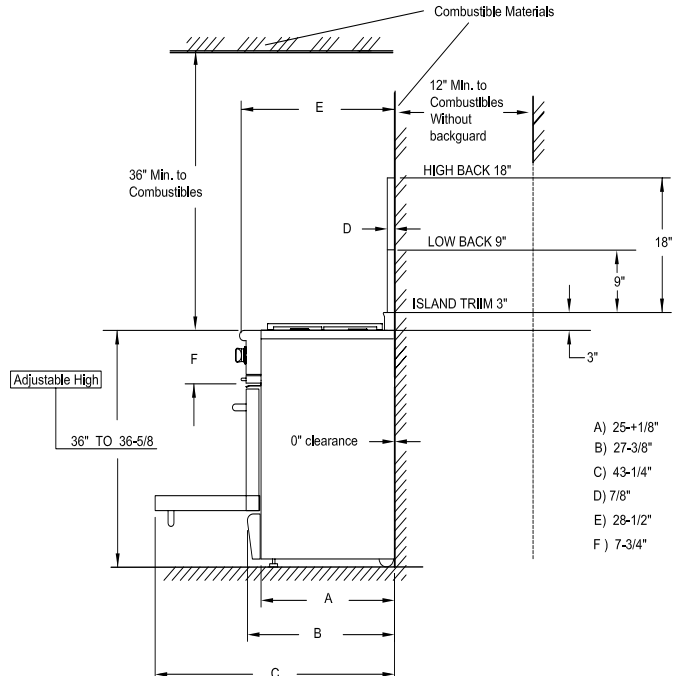


35-3/8" Max for level counter
36-3/4" Max w/Range
Leveling legs fully extended
The range height is adjustable. The level of the range top must be at the same level or above the countertop level.

Range Widths	Cut Out Widths
RANGE 60 59-7/8	60-1/8
RANGE 48 47-7/8	48-1/8
RANGE 36 35-7/8	36-1/8
RANGE 30 29-7/8	30-1/8

Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

- A) 4"
- B) 12"
- C) 3-1/4"
- D) 3-1/2"
- E) 18" min
- F) 13" max.



- A) 25-+1/8"
- B) 27-3/8"
- C) 43-1/4"
- D) 7/8"
- E) 28-1/2"
- F) 7-3/4"



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