



INNOVATION & QUALITY

CONNOISSEURIAN RANGES

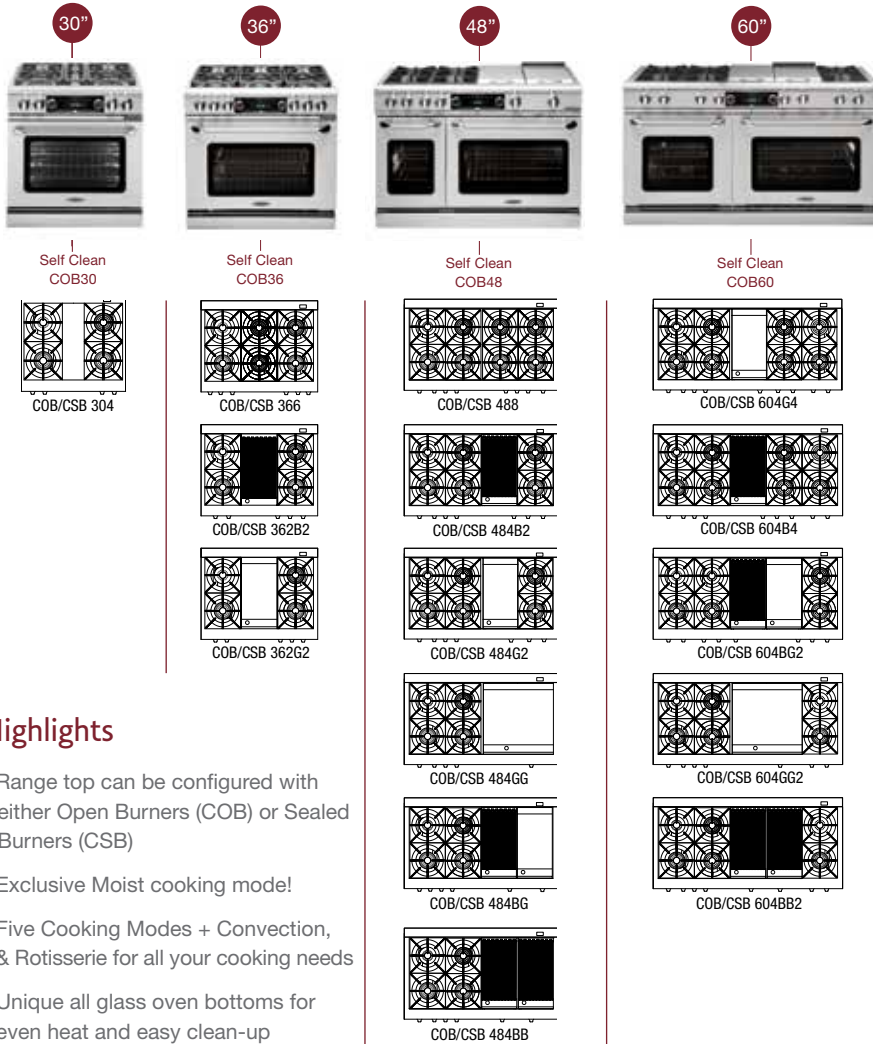
Dual Fuel

The Ultimate Professional Range Performance Delivered!

Connoisseurian Ranges combine the most powerful range top burners available for domestic use with all the innovative features of Capital's electric oven, including the groundbreaking Moist mode. The result is a range that delivers the ultimate in professional performance for the home cook.



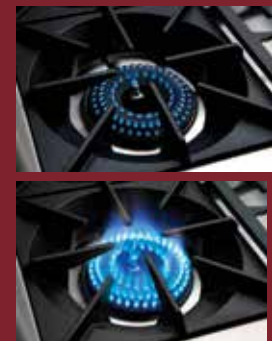
Line-Up



Highlights

- Range top can be configured with either Open Burners (COB) or Sealed Burners (CSB)
- Exclusive Moist cooking mode!
- Five Cooking Modes + Convection, & Rotisserie for all your cooking needs
- Unique all glass oven bottoms for even heat and easy clean-up
- Flush rear trim for island friendly installations
- Available in 30", 36", 48", and 60"
- Standard in Stainless Steel but available in 10 Standard Colors or (optionally) any RAL color (door & kick plate painted)

IT'S YOUR CHOICE.



OPEN BURNERS

Capital Cooking Equipment designs and manufactures the most powerful burners on the home appliance market. Each burner produces 25,000 BTUs of searing heat and also turns down to a delicate, consistent simmer, offering precise control. Perfect for the cooking connoisseur.



SEALED BURNERS

At 19,000 BTUs each, the exclusive Precision burners are the highest rated sealed burner available for in-home use. Exquisitely designed, they meet all your cooking needs.



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Range Top Features

- Open burner caps are constructed of die-cast, high heat resistant aluminum alloy. They are precise, durable, and easy to clean.
- Heavy duty cast iron professional grates provide a solid base for the heaviest pots and pans with an easy to clean durable porcelain coated finish
- Spill pans below each Open Burner are easily removable and can conveniently be cleaned at the sink
- Spill trays under the spill pans, griddles, and BBQ burners are quickly accessed on ball bearing slides and are sized for easy handling



Oven Features

- **MOIST Cooking** – This exclusive feature stops food from drying during cooking, resulting in some of the juiciest meats ever (primary oven only) Capital Exclusive!
- **Moto-Rotis™** – Built-in motorized rotisserie – Cook delicious, self-basting meats and poultry year round inside your capital oven (no frame required - primary oven only) Capital Exclusive!
- **BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION & MOIST COOKING**
- **SELF CLEAN** (all ovens)
- **MEAT PROBE** cooking (all ovens)
- **Convection Fan** cooking for BAKE, BROIL, ROAST
- **Hidden Bake Element** under glass for easy clean up and efficient oven heating
- **Ribbon Broil Element** under glass results in BBQ-quality searing
- **Two-speed cooling fan system**
- **Dual air-flow convection**
- **Extra large viewing oven window**
- **Dual Kitchen Timers** (5 secs – 11 hours 55 mins)
- **TIMED COOK** – You can set the oven to turn itself OFF after a set amount of time
- **DELAY COOK** – You can set the oven to start cooking at a set time of day
- **Clock** – Displays the time of day when the range is not in use
- **Flex-Roll™** oven racks
- **High intensity lights** in each oven
- **Ultra cool oven doors**
- **Sabbath mode**

Other Oven Uses

- Defrost
- Slow Cooking
- Warm
- Dehydrate

Oven Size Specifications

30" Oven Size:

- 25½" Wide X 16½" High X 21" Deep (19½" usable)
- Overall capacity = 5.0 cubic feet; Usable capacity = 4.7 cubic feet

36" and 48" & 60" Primary Oven Size:

- 27" Wide X 16½" High X 21" Deep (19½" Usable)
- Overall Capacity = 5.4 cubic feet; Usable Capacity = 5 cubic feet

48" Small Oven Size:

- 12" Wide X 16½" High X 21" Deep (19½" Usable)
- Overall Capacity = 2.4 cubic feet; Usable Capacity = 2.2 cubic feet

60" Small Oven Size:

- 18" Wide X 16½" High X 21" Deep (19½" Usable)
- Overall Capacity = 3.6 cubic feet; Usable Capacity = 3.3 cubic feet

Range Top Options

- Range top configurations with 4 to 6 burners are available with your choice of either open or sealed burners
- **Thermo-Griddle Plate™** [12" or 24"] Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle temperature. Stainless steel covered included.
 - 12" – 18,000 BTU
 - 24" – 30,000 BTU
- **BBQ Grill** [12" or 24"] Capital's indoor grill boasts 18,000 BTU of searing heat output with variable temperature control and even heat. Our two-sided Tru-Side™ channeling grates (stainless steel with sealed burners and porcelain coated cast iron for open burners) and hybrid ceramic radiants encased in stainless steel provide even heat while reducing grease flare-ups. Stainless steel cover included.

Warranty

ONE (1) Year full parts and labor covers entire product with the exception of painted or decorative parts (Light bulbs covered for 60 days after installation). Standard shipping only. Expedited shipping will be at customers' expense.

FIVE (5) Years limited part replacement warranty. Covers part replacement due to malfunction during normal operation.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, against corrosion (excludes stainless steel barbecue grates and coverage for neglect, abuse, damage, normal heat discoloration). Contact Capital for full warranty details.

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Dealer Information Goes Here