



**USE AND CARE MANUAL
DUAL FUEL RANGE
30" 36" 48" & 60"
OPEN BURNER / SEALED BURNER**

**MODELS:
COB / CSB**

A SPECIAL MESSAGE TO CUSTOMERS

Dear Valued Customer,

Congratulations on making a smart choice! You have joined an elite group of cooking enthusiasts who demand only the very best from their appliances. A Capital Cooking appliance promises years of enjoyment and maximum performance, allowing cooks everywhere to create culinary memories that last a lifetime.

Because of the unique features found in our appliances, we urge you to read this manual thoroughly before installation and use. Please **RETAIN THIS MANUAL FOR FUTURE REFERENCE**; it is an invaluable guide to help you better understand your Capital Cooking appliance.

Since your satisfaction is our topmost priority, please feel free to contact our service experts. You may reach us toll free at (866) 402-4600, or dial the factory direct at (562) 903-1168. You can fax us a list of your concerns, comments, and/or compliments at (562) 903-1167, or drop us an e-mail at customerservice@capital-cooking.com. Feel free to also write us at:

13211 East Florence Ave.
Santa Fe Springs, CA 90670

Our products are proudly designed and manufactured in America and we trust that our strict adherence to the highest quality assurance standards will provide you with years of trouble free gourmet cooking.

Happy Cooking!

Chairman
Capital Cooking Equipment, Inc.



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WARNINGS AND GENERAL SAFETY

WARNING!

Do not install or use this product near water or outdoors, for example, near a kitchen sink, in a wet basement or near a swimming pool

WARNING!

If the information in this manual is not followed, fire or explosion may result causing property damage, personal injury or death

WARNING!

Disconnect Power before installing.
Prior to turning power ON, verify that all gas controls are in the OFF position.

WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance**
- **Do not touch or turn on any electrical switch**
- **Do not use any phone within your building**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions**
- **If you cannot reach your gas supplier, call the fire department**

FOR YOUR SAFETY! If You Smell Gas:

Shut off gas to the appliance. Extinguish any open flames. If the odor persists, immediately call your gas supplier

Installation and service must be performed by a qualified installer, service agency, or utility company.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system on test pressures in excess of 5 psi (35 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

IMPORTANT! Installation must conform with local codes or, in the absence of local codes, to the National Fuel Gas Code, ANSI Z223.1/NFPA54 and National Electrical Code NFPA70.

This appliance is designed for easy installation and operation, however we recommend that you read all sections of this manual before installation and first use and that your range is installed by an approved installation technician capable of reviewing and performing the manufacturer's installation checklist included in this manual.

The installation of appliances assigned for manufactured (mobile) home installation must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 or, when this standard is not applicable, refer to:

ANSI/NCSBCS A225.1 or with local codes as applicable.

The installation of appliances designed for Recreation Park Trailers must conform with State and local codes or, in the absence of such codes, to the standard for Recreational Park Trailers ANSI A119.5

IN CASE OF FIRE:

- Smother flames with a close fitting lid or any metal tray.
- Turn OFF the burner. Be careful to prevent burns. If the flames do not extinguish, immediately evacuate and call the fire department.
- NEVER pick up a flaming pan. By doing so you may be burned.
- DO NOT use water or a wet dishcloth on fire. A violent steam explosion can result. Use a fire extinguisher only if:
 - You have a CLASS ABC extinguisher and you know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department has been called.
 - You can fight the fire with your back to the exit.

ELECTRICAL SAFETY:

Electrical Requirements and Grounding Instructions

NOTE: ALL MODELS.

IN CASE OF AN ELECTRICAL FAILURE

If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniters on the range burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the range burner manually.

To light the range burners manually, carefully hold a lighted match to the burner ports and turn the gas control knob to HI. During a power failure, you can manually light the range burners with a match.

Note: *The gas Grill, and Thermo-griddle™ CANNOT be lit manually during a power failure.*

GENERAL SAFETY PRECAUTIONS

To reduce the risk of fire, electric shock, serious injury or death when using your appliance, follow basic safety precautions, including the following:

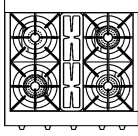
1. Read the provided use and care manual before operating this appliance.
2. Keep packaging materials away from children. Plastic sheets and bags can cause suffocation.
3. If your range is found to be damaged upon receipt, contact your dealer or builder immediately. Do not install or use a damaged appliance or if the conduit is damaged.
4. This range must be properly installed and grounded by a qualified installer according to these installation instructions prior to use. The installer must show the customer the location of the circuit breaker panel or fuse box so that they know where and how to turn off electric power to the range. Capital Cooking Equipment is not responsible for service required to correct a faulty installation. The owner is responsible to make sure this appliance is properly installed.
5. Have the installer demonstrate how to use this appliance and show you where the gas supply shut off valve is located so that you know how and where to turn off the gas to the range.
6. If you smell gas, your installer must check for leaks. If the connections are not perfectly tight a small leak may occur allowing gas odors to be detected. Finding a gas leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the "ON" position and must be performed by a qualified service technician.
7. In the event a burner goes out and gas escapes, open a window or door immediately. DO NOT attempt to use the range until the gas has had time to dissipate. Wait at least 5 minutes before using the range again.
8. To avoid electric shock hazard, do not install this appliance outside or near water. Do not install or use this appliance if it has been exposed to water.
9. If the range is near a window, be certain the curtains do not blow over or near the range burners, griddle or broiler section; they could catch fire and cause serious damage and injury.
10. To prevent damage, do not use the oven handles as lift points or for moving the range.
11. Do not install, repair or replace any part of the range yourself unless specifically recommended in the literature accompanying it. All other service must be performed by a qualified service technician.
12. Electric power to the range must be turned off at the circuit breaker or fuse box prior to performing any type of service or installation.
13. This range is to be used only for cooking tasks expected of a home appliance. This range is not intended for commercial use.
14. Do not climb or sit on any part of the appliance.
15. Do not leave children or pets alone or unattended in the area around the range. Do not allow children to play with the controls, pull on the handle or touch other parts of the range.
16. Do not store items of interest to children above the range. Children can be burned or injured while climbing on the appliance.
17. Do not tamper with the controls. Do not adjust or alter any part of the range unless specifically instructed to do so by this manual.
18. Secure the oven to the cabinet using the supplied anti-tip bracket to prevent injury due to the unit tipping forward.
19. Only use dry pot holders to prevent steam burns when moving items in or out of the range. Do not use a towel or other bulky cloth in place of potholders.
20. Do not use water on grease fires. Smother any flames with a lid, cookie sheet, or flat tray. Use baking soda or a foam fire extinguisher to extinguish flaming grease.
21. Keep flammable items, such as paper, cardboard, plastic and cloth away from hot surfaces. Do not put such items in the oven. Do not allow pot holders to touch hot surfaces.
Do not wear loose or hanging apparel while using the range. Do not allow clothing to come into contact with or close proximity to any element, burner, burner grate, or the interior of the oven and the surrounding areas during and immediately after use. Some synthetic materials are highly flammable and should not be worn while cooking.
22. Do not use the oven for storage.
23. Do not touch the interior surfaces of the oven during use. After use, make sure these surfaces have had sufficient time to cool before touching them.
24. DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREAS adjacent to the burners. When in use these areas may become /hot enough to cause burns.
25. NEVER leave the range unattended when using high flame settings. Boil-overs cause smoking and greasy spills that may ignite. More importantly, if the burner flames are smothered, unburned gas will escape into the room.
26. When using the oven: DO NOT touch the interior surfaces of the oven or the exterior area immediately surrounding the door. Interior oven surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the range and the trim on the top and sides
27. Do not line the oven with aluminum foil or other materials while cooking or cleaning.
28. Do not leave metal objects, such as aluminum foil, the meat probe, cookie sheets, etc., on the bottom of the oven. Objects left on the bottom of the oven could damage the oven.
29. ONLY certain types of glass, heat proof glass-ceramic, ceramic earthenware or other glazed utensils are suitable for range use. Other types of utensils may break with sudden temperature changes. Use only on low or medium heat settings according to the utensil manufacturer's directions.
30. DURING COOKING, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.

GENERAL SAFETY PRECAUTIONS (cont'd)

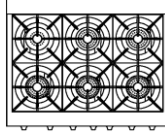
31. USE CAUTION to ensure that drafts like those from forced air vents or fans do not blow flammable materials toward the flames or push the flames so that they extend beyond the edges of the pot.
32. TO MINIMIZE ACCIDENTS, position handles of utensils inward so that they do not extend over adjacent work areas, cooking areas or the edge of the range.
33. HOLD THE HANDLE of the pan to prevent movement of the utensil when stirring food.
34. DO NOT USE the BBQ grill top section for grilling excessively fatty meats or products that promote flare-ups.
35. GREASE IS FLAMMABLE. Let hot grease cool before attempting to handle it. Avoid letting grease deposits to collect. Clean after each use.
36. KEEP BURNER PORTS CLEAN. This is essential for proper lighting and maintenance of the burners. It is necessary to clean the burner ports when there is a boil over or when the burner does not light though the electronic igniters click.
37. CLEAN THE RANGE-TOP SECTION WITH CAUTION. Avoid steam burns; do not use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
38. BE SURE ALL RANGE CONTROLS ARE TURNED OFF and the range is cool before using any type of aerosol cleaner on or around the range. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Only an authorized service technician should perform Service. Technicians must disconnect the power supply before servicing this unit.
39. CLEAN THE VENTILATION HOOD and filters above the range frequently so grease deposits from cooking vapors do not accumulate on them.
40. IN CASE OF FIRE or when intentionally using "flaming" liquor or other spirits on the range, follow hood manufacturer's instructions.
41. Light lenses must always be in place when the oven is in use to protect the light bulbs from breakage.
42. Oven racks are to be positioned when the oven is cool to prevent burns. If racks require repositioning when the oven is in use, a dry pot holder is to be used.
43. Do not heat unopened food containers (baby food jars, and cans). Pressure can build up and may cause the container to burst and cause injury.
44. Do not store combustible, flammable, or explosive materials in the oven or in adjacent cabinets.
45. Use caution when opening the oven door to prevent burns from escaping hot air or steam. Opening the door slowly will allow hot air and steam to escape.
46. Use caution when adding liquids to food or containers in a hot oven. Steam can cause serious burns or scalding.
47. Never use the appliance for Warming or Heating the room.
48. Do not obstruct any venting areas or slots. The unit must be installed in manner which will keep the area below the door unobstructed to allow free air flow.
49. Only clean parts as listed in the Use and Care Manual.
50. Do not clean the oven door gaskets. The door gaskets are essential for a good seal of the oven. Care is to be taken during cleaning to prevent rubbing, damaging, or moving the gasket from its installed position.
51. Prior to self-cleaning the range, remove broiler pans, pots, other utensils and wipe up excess spillage.
52. INSTALL A SMOKE DETECTOR in or near the kitchen.

COB / CSB DUAL FUEL RANGE MODELS

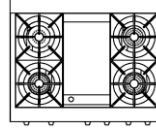
30" DUAL FUEL MODELS



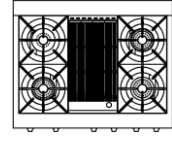
CSB304 – Sealed Burner
COB304 – Open Burner



CSB366 – Sealed Burner
COB366 – Open Burner

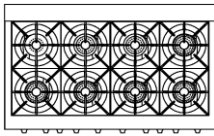


CSB362G2 – Sealed Burner
COB362G2 – Open Burner

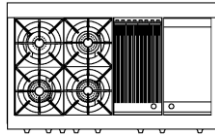


CSB362B2 – Sealed Burner
COB362B2 – Open Burner

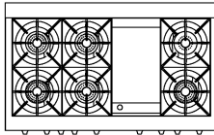
48" DUAL FUEL MODELS



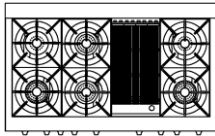
CSB488 – Sealed Burner
COB488 – Open Burner



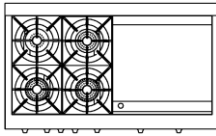
CSB484BG – Sealed Burner
COB484BG – Open Burner



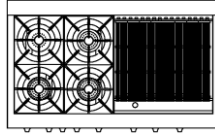
CSB484G2 – Sealed Burner
COB484G2 – Open Burner



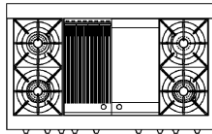
CSB484G2 – Sealed Burner
COB484G2 – Open Burner



CSB484GG – Sealed Burner
COB484GG – Open Burner

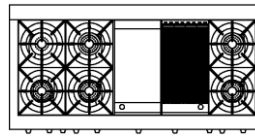


CSB484BB – Sealed Burner
COB484BB – Open Burner

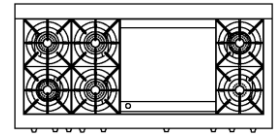


CSB482BG2 – Sealed Burner
COB482BG2 – Open Burner

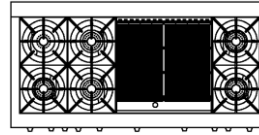
60" DUAL FUEL MODELS



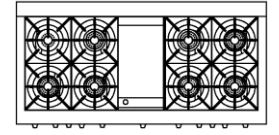
CSB604GB2 – Sealed Burner
COB604GB2 – Open Burner



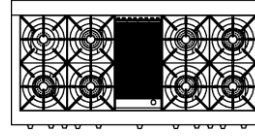
CSB604GG2 – Sealed Burner
COB604GG2 – Open Burner



CSB604BB2 – Sealed Burner
COB604BB2 – Open Burner

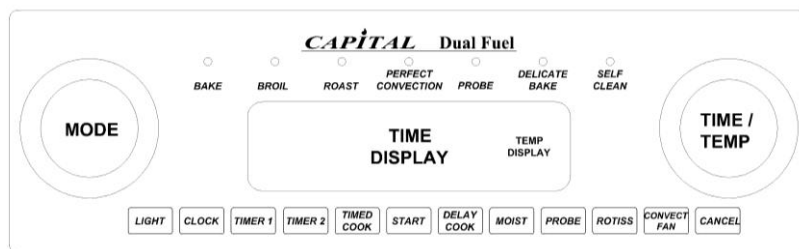


CSB604G4 – Sealed Burner
COB604G4 – Open Burner

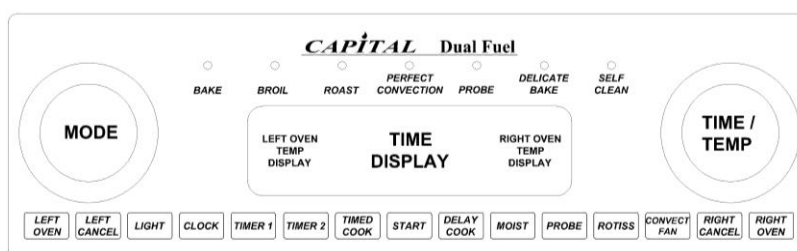


CSB604B4 – Sealed Burner
COB604B4 – Open Burner

CONTROL PANEL FUNCTIONS



30", 36" RANGE OVEN CONTROLS



48", 60" RANGE OVEN CONTROLS

- CANCEL (LEFT / RIGHT) Button:** Turns off current cooking mode with a single press. It is also used to lock and unlock the control panel when desired. Dual Oven Ranges (48" and 60") have a LEFT CANCEL and RIGHT CANCEL button, which will cancel the specified oven function.
- CONVECTION Button:** Turns the Convection Fan On or Off when cooking for convection modes. Convection will not function during Pre-Heat and Perfect Convection during which the fan is always On, or during Self-Clean, during which the fan is disabled. This button is lit when ON.
- ROTISSERIE Button:** Turns the Rotisserie motor On and Off. This button is lit when ON. (Only provided on the primary oven)
- MOIST Button:** Turns the Moist function On and Off during cooking modes. This button is lit when ON. (Only provided on the primary oven)
- PROBE Button:** Press to set the Meat Probe function which monitors the internal food temperature and will turn the oven off when the food is done. The Icon will only light when PROBE is selected.
- CLOCK button:** Press to set the Time of Day clock
- START Button:** Starts selected Mode, Timer or Temperature Adjustment
- LIGHT Button:** Turns the oven lights ON and OFF (turns lights in both ovens of a double oven range ON or OFF when pressed)
- TIMER 1 / 2 Buttons:** Selects Timer 1 or 2. Also used to display Timer 1 or 2 if a timer is active and a separate function is being displayed.
- DELAY COOK Button:** Press to set the Delay Cook function. When set the oven will turn on at a later set time
- TIMED COOK Button:** Press to set the Timed Cook function. When set the selected oven will turn OFF after a set amount of time
- MODE Dial:** This Dial is pressed to activate the Mode selection function and rotated to cycle through the modes
- TIME/TEMP Dial:** This Dial is pressed to activate the Temperature adjustment function when a cooking mode is active and rotated clockwise to increase the temperature or time setting or counter clockwise to decrease the temperature or time setting.
- LEFT & RIGHT OVEN Button:** The LEFT and RIGHT buttons are used to select an oven to set, adjust, or check. The LEFT or RIGHT button will be lit when the oven is selected (Only on 48" or 60" Ranges)
- TIME Display:** Displays the Time of Day
- TEMPERATURE Display:** The TEMPERATURE DISPLAY will show the oven set temperature. 48" and 60" ranges have a LEFT and RIGHT Temperature Display to show each ovens set temperature

RANGE TOP LEGEND

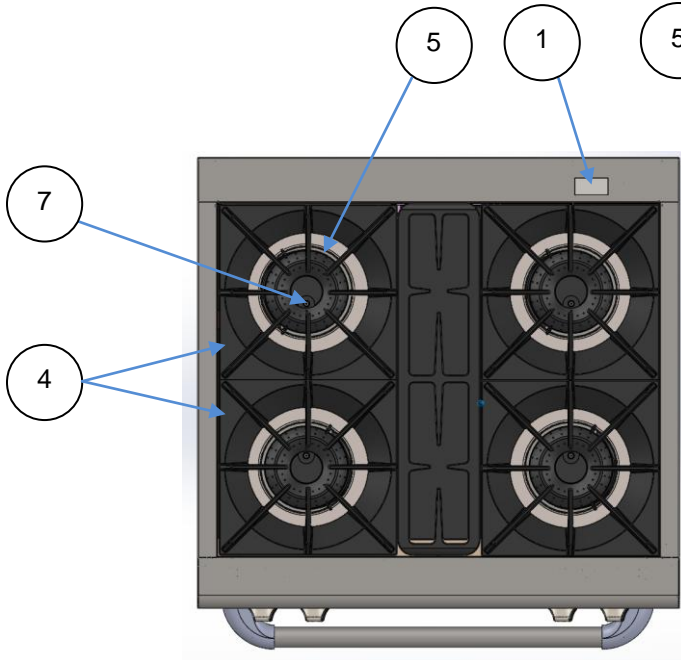
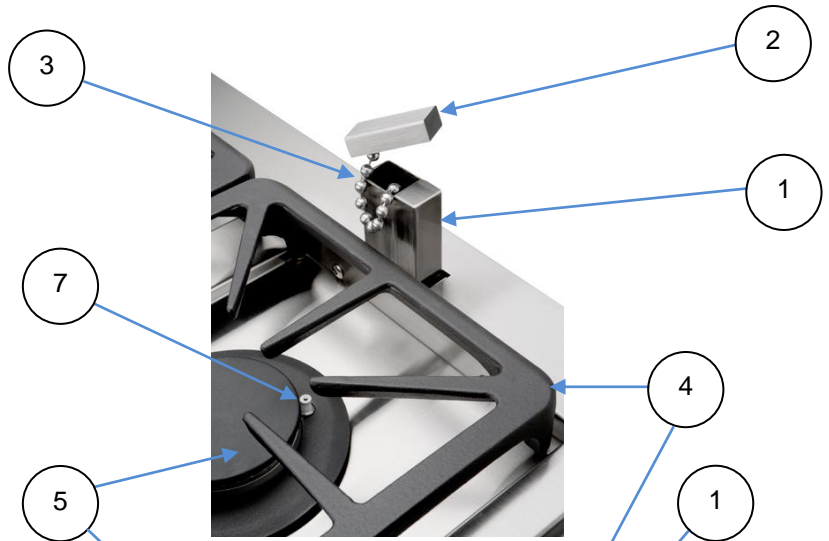
Note: These components are common for all sizes.

MOIST WATER SYSTEM RESERVOIR

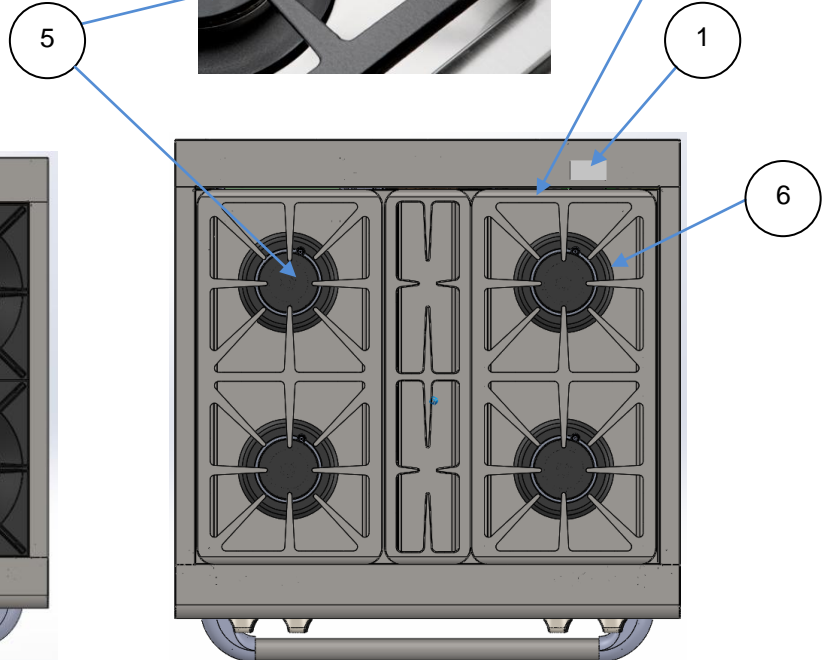
1. Moist Water Reservoir (Always Located at Right Rear)
2. Moist Reservoir Cover
3. Moist Cover Retaining Chain

RANGE TOP COMPONENTS

4. Grate
5. Burner Cap
6. Burner Spill Ring (Sealed Burner Only)
7. Burner Ignition Electrode and Flame Sensor



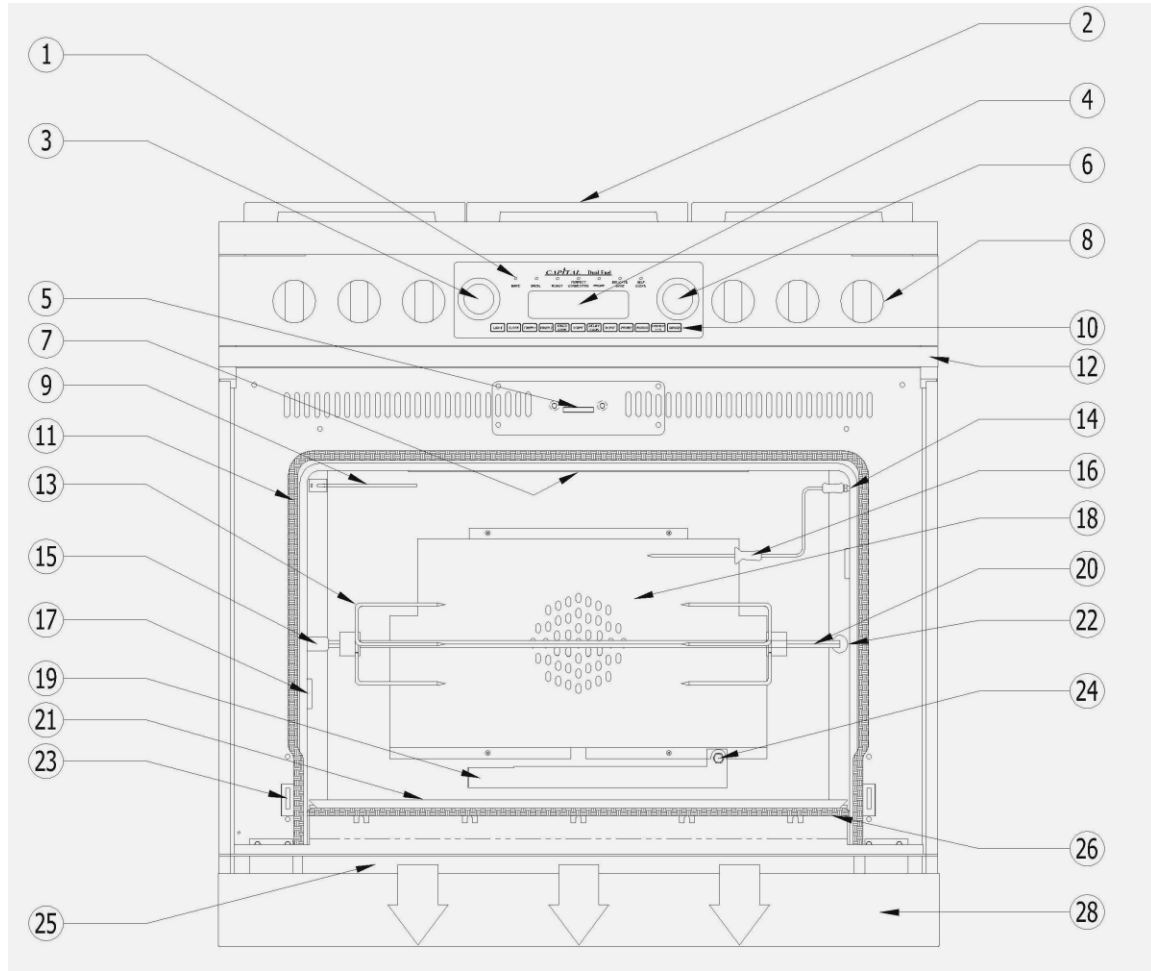
OPEN BURNER



SEALED BURNER

RANGE FEATURE LEGEND

1. Mode Icons
2. Range Top Grates
3. Mode Dial / Button
4. Clock and Temperature / Function Display
5. Door Latch
6. Time / Temperature Adjustment Dial / Button
7. Broil Element (Under Glass)
8. Range Top Burner Knob
9. Temperature Sensor
10. Control Panel Buttons
11. Door Gasket (Upper)
12. Spill Tray Handle (not all models)
13. Rotisserie Fork
14. Meat Probe Socket
15. Rotisserie Rod Bracket (Primary oven only)
16. Meat Probe
17. Oven Light
18. Convection Baffle
19. Evaporation Tray
20. Rotisserie Spit Rod
21. Bake Elements under Glass
22. Rotisserie Motor
23. Hinge Receptacle
24. Moist Water Orifice
25. Oven Heat Vent
26. Door Gasket (Lower)
27. Kick Plate



RANGE FEATURES DEFINED

- 1. Mode Icons:**

A light above the selected Mode will illuminate to show which oven mode is being used. All lights (except PROBE) will light up when Mode selection is started. A single mode will be highlighted when the Mode Selector Dial is rotated and Mode is selected.
- 2. Range Top Grates**

Professional style heavy duty porcelain coated cast iron grates are easy to clean and securely hold all sizes of pots and pans to provide a stable cooking surface.
- 3. Mode Dial / Button**

On a 30" or 36" Range the Mode Dial / Button will begin Mode selection when pressed once. Rotate the dial to toggle between modes. 48" and 60" Ranges require either the RIGHT or LEFT oven to be selected by pressing the desired button, prior to using the Mode dial to select a Mode.
- 4. Clock and Temperature / Function Display**

Displays the Time of Day when the oven or Timers are not in use. A single oven will display the set temperature on the right side of the Time. A 48" or 60" Range will display RIGHT Oven Temperature on the RIGHT and LEFT Oven Temperature on the LEFT of the Time display. Other oven status icons will also be displayed in this area during oven use.
- 5. Door Latch**

The Door Latch locks the door during the Self Clean cycle for safety.
- 6. Time / Temperature Adjustment Dial / Button**

The Time / Temperature Adjustment Dial / Button will allow adjustment of the set temperature, time of day, or timer settings when rotated. The temperature adjustment mode can be entered by pressing the dial while the oven is in operation (except for Self-Clean) then rotating to change the temperature.
- 7. Broil Element**

A high intensity dual ribbon broiler is located under glass at the top of the oven.
- 8. Range Top Burner Knob**

Heavy Duty Cast Chrome Plate knobs with Stay Cool inserts for easy comfortable adjustment of the burner flames from High to Simmer
- 9. Temperature Sensor**

The temperature sensor reads the oven temperature
- 10. Control Panel Buttons**

The Control Panel is a smooth glass panel with button areas indicated by ovals. The button functions are activated by a light touch. The CONVECTION, ROTISSERIE, and MOIST buttons will illuminate when these functions are active.
- 11. Door Gasket (Upper)**

The Door Gasket is used to retain heat within the oven
- 12. Spill Tray Handle**

Open Burners, Griddles, and BBQ Burners have an easy slide spill tray on roller bearings for access to the spill pans for cleaning. Sealed burners have a non-movable section.
- 13. Rotisserie Fork**

Two Rotisserie Forks are provided with the range and are used to secure food to the Rotisserie Spit Rod during cooking.
- 14. Meat Probe Socket**

Located above the top rack in the upper right front of the oven (Primary Oven) and upper left front in a secondary oven. This socket is where the meat probe is plugged in. The meat probe constantly measures the temperature of large meat or poultry dishes and changes the oven Mode setting into Hold when the food is cooked.

RANGE FEATURES DEFINED (continued)

15. **Rotisserie Spit Rod**
The Rotisserie Spit Rod is used in combination with the Rotisserie Forks to hold food when cooking in Rotisserie mode.
16. **Meat Probe**
The Meat Probe plugs into the Meat Probe Socket in the wall of the oven and into the food being cooked. The Meat Probe can then be set to the desired food temperature for cooking.
17. **Oven Light**
Two high intensity lights are provided inside each oven and are located to give maximum illumination throughout the cooking area.
18. **Convection Baffle**
The convection baffle is mounted to the back of the oven and covers a concealed heating element. The baffle is designed to evenly distribute heated air inside the oven.
19. **Evaporation Tray**
Used when the Moist cooking feature is active, the Evaporation Tray is a stainless steel tray mounted inside the oven below the convection baffle. Water from the reservoir is injected into the tray during cooking for quick evaporation resulting in moister, juicier foods.
20. **Rotisserie Spit Rod**
The Rotisserie Spit Rod is a heavy duty stainless steel rod used to hold foods for Rotisserie cooking.
21. **Bake Elements (Under Glass)**
Dual Bake Elements are located under black Ceran glass for even heating and easy cleaning.
22. **Rotisserie Motor**
The rotisserie motor is located in the right rear of the Primary oven. The square pointed end of the Rotisserie Spit Rod is placed into the receptacle and the opposite end is secured in the front bracket for delicious rotisserie cooking.
23. **Hinge Receptacle**
The hinge receptacles hold the oven doors in place.
24. **Moist Water Orifice**
Located behind the Evaporation Tray, the Moist Water Orifice controls the amount of water released by the system and should not be removed.
25. **Oven Heat Vent**
Cool air circulates through the oven door to keep it cool during cooking and hot air is exhausted through the Oven Heat Vent at the bottom of the oven. CAUTION: Do not block or bend this area when the oven is in use or during installation.
26. **Door Gasket (Lower)**
The Door Gasket is used to retain heat within the oven
27. **EZ-Glide Roller Rack (not pictured)**
Three EZ-Glide oven racks are provided with each oven. Rollers on each rack provide smooth movement when cooking or checking food. The rollers are on hinged brackets making it easy to insert and remove the racks from the oven. The EZ-Glide rack design allows the full width of the oven to be used when cooking.
28. **Serial Number Label (not pictured)**
Located behind the Primary Oven door on the Stainless steel front panel, the Serial Number Label lists the model and serial number. The Serial Numbers is required for any service or warranty calls.
29. **Water Reservoir Access (see diagram on page 9)**
Provides access to the removable water reservoir for use with the Moist cooking mode to fill, empty and clean

USING YOUR RANGE

INITIAL OVEN SETUP

CLOCK

- When powered up and prior to pressing any buttons the clock will flash 12:00 and will increase each minute.
- To set the oven clock press the CLOCK button on the control panel once.
- The clock will blink indicating it is ready to be set and the AM or PM icon will be displayed.
- Set the correct time by rotating the TEMP/TIME knob on the right side of the control panel clockwise to increase the time and counter clockwise to decrease the time.
- Once the present time has been selected, press the START button to set the time.
- A 12 hour clock display is the default but may be changed.
- If a 24 hour military type clock display is desired, press and hold the CLOCK button for 6 seconds. "12 hr" or "24 hr" will be displayed and can be toggled by pressing the TIME/TEMP knob. Press START to select the desired display type.
- Note: AM or PM will only be displayed when using the standard 12 hour clock display

FAHRENHEIT OR CELSIUS TEMPERATURE DISPLAY

- Temperature is displayed in Fahrenheit as a default but may be changed to Celsius if desired.
- To change the temperature readout to degrees Celsius select the BROIL mode and set it to HIGH.
- Start the mode and press and hold the TIME/TEMP button for 6 seconds. "F" (Fahrenheit) will be displayed as the current mode as a factory default. It can be toggled to "C" (Celsius) by pressing the TEMP/TIME knob. Press START to select the desired mode.

CONTROL BEEPER

- An audio beeper is used to indicate presses of the control, indicate alarm expiration, end of cycles, etc.
- The beeper may be disabled if desired.
- To disable the beeper, press and hold the DELAY COOK button for 6 seconds. "On" or "Off" will be displayed (On is the default). The state of the beeper can be toggled by pressing the TEMP/TIME knob.
- Press START to select.

OVEN LIGHTS

- Oven lights may be turned On and Off by pressing the LIGHT button on the control panel.
- If your model has two (2) ovens (48" or 60" ranges) pressing the LIGHT button will turn the lights for BOTH the Right and Left ovens On and Off.

OVEN HEATING MODES DEFINED

Your Oven features cooking modes for practically all forms of home cooking.

PRE-HEAT

Most recipes call for an oven to be heated to a particular temperature before you start cooking. This heating of the oven is the Pre-Heat mode and uses high intensity heat from the top, bottom, and rear of the oven to quickly and evenly heat the oven. The Convection Fan is also used during Pre-Heat to rapidly distribute the heat throughout the oven. The same heating is used for Rapid Recovery when the oven temperature is reduced by over 100° F from the oven setting.

NOTE: Due the high intensity heat generated during Pre-Heat, food should NOT be placed in the oven until the oven indicated Pre-Heat is complete. This will be indicated by the PRE icon turning off and a beep tone by the oven to indicate the set temperature has been achieved.

NOTE: *For Best Results* - If cooking delicate items or recipes that cook in less than ½ hour, it is recommended the oven be allowed to heat for an additional 15 minutes or more. When the Range control signals the end of the pre-heat cycle the air in the oven has been heated to the set temperature but each oven is made of 60-100 lbs. of steel and glass and will require the additional time to allow even heating at the set temperature. No additional time is required when cooking large items that take 45 minutes or more to cook.

BAKE

The most traditional type of oven heating, Bake heats across the entire bottom of the oven.

DELICATE BAKE

Delicate Bake is very similar to Bake and also heats from the oven bottom but Delicate Bake generates most heat around the outer edge of the oven bottom. Perimeter heating helps prevent scorching of delicate items that can occur when using the more intense standard Bake.

BROIL

Broil uses the top element which rapidly generates searing heat desired for cooking steaks, chops, some fish, and for toasting breads. Carefully select the distance from the Broiler glass to prevent overcooking or burning foods.

PERFECT CONVECTION

Perfect Convection uses no direct heat but heats the air being moved around the oven with a concealed Convection Element behind the Convection Baffle. This is a good general cooking mode and also used for multi rack cooking since it cooks food indirectly by heating and moving the air in the oven preventing hot spots.

CONVECTION COOKING

All cooking modes can also be Convection Cooking modes by activating the CONVECTION button which turns on the Convection Fan. This will circulate the heated air throughout the oven and more evenly distribute heat. Some traditional dishes that desire a bottom crust should not use the Convection option to allow the bottom heat to create the crust.

NOTE: Convection cooking reduces cook times by 10% and reduces the cooking temperature by approximately 25 degrees.

ROAST

Roast uses both top and bottom heat to improve searing of large meat and poultry items. More heat is generated at the bottom of the oven when roasting due to the common use of heavy roasting pans.

OVEN HEATING MODES DEFINED (continued)

SELF CLEAN

Self Clean is a special heating function that raises the oven temperature to levels that will burn most food byproducts to ash. It is a 3 hour heating cycle but due to the extreme heat generated, the oven door is automatically locked when the cycle is started.

Daily oven cleaning can be accomplished with mild detergent and water with a non-abrasive sponge but a Self Clean cycle performed once or twice a year or after particularly high splatter cooking will eliminate unseen build up within the oven and reduce the generation of smoke during cooking.

HOLD

The HOLD function is automatic and is entered when a Timed Cook or Meat Probe function has been completed.

HOLD will reduce the oven temperature setting to 150° F using the perimeter Bake heating element to sustain the temperature while reducing the concentration of heat.

The HOLD mode is timed for 2 hours.

NOTE: Food should not remain in the oven after the HOLD function has ended. Food safe temperature has been established at 140° F below which bacteria will grow.

OVEN USE (Before Cooking)

WARNING: Do not line the oven bottom with foil or cover it with any material. Your oven has been manufactured for easy cleaning of spills and soiling. Lining with foil or covering will negatively affect the cooking performance of your oven and may cause fire hazards.

WARNING: Position oven racks when the oven is cool. If the oven is hot and racks must be repositioned, always use clean, dry pot holders to prevent steam burns.

WARNING: To prevent unnecessary odors, always clean large spills or food particles from the oven prior to heating.

PREPARATION

Before you start cooking, prepare the following:

- **MANAGE YOUR TIME:** Check timing for preparation and cooking of all dishes prior to starting for good meal planning.
- **PREPARE:** Have your foods, ingredients, spices, etc, ready and all required tools handy (oven mitts, tongs, spoons, basting brushes, etc.)
- **KNOWLEDGE:** Know your recipe and have it handy for reference. Know your set temperature, approximate cooking time (and food weight if time is weight based), internal doneness temperature.
- **BE READY:** Prepare an area for hot foods out of the oven. Good preparation can prevent injury, damage, or other mishaps.

POSITIONING OVEN RACKS

- Your oven comes with Capital Roller Racks which effortlessly move in and out of the oven on bearing rollers.
- To completely remove a rack from the oven, before the oven is hot, grasp the rack on both the right and left sides and lift the rack up while allowing the roller brackets to rotate downward.
- This will release the rack from the retaining grooves in the oven side wall.
- To insert a rack, determine the desired rack position and, with the roller brackets facing down, place the rack into the oven at the desired height.
- Rotate the roller brackets up towards the walls of the oven while positioning the wheels within the desired positioning grooves.
- Make sure all four rollers are seated within the grooves for a secure rack position.

SETTING THE OVEN

- Know which oven mode is to be used and the temperature setting.
- **DOUBLE:** If setting a Double Oven either the RIGHT or LEFT oven must be selected by pressing one of the control panel buttons.
 - The selected oven button will be indicated by a small light in the center of the button.
 - Each oven must be set separately and can use independent modes.
 - If SELF CLEAN is used in either oven, the other oven will not be functional until the SELF CLEAN cycle is complete.
- Press the MODE dial to start MODE selection.
- All MODE icons will illuminate.
- Rotate the MODE dial to toggle between modes.
 - Modes will change from top to bottom when the dial is turned clockwise and bottom to top when turned counterclockwise.
- When the desired mode is highlighted, check the set temperature next to the Time of Day display.
 - Different modes will display different default temperatures based on typical recipe settings.
 - If the temperature needs to be adjusted, use the TIME/TEMPERATURE dial to adjust up or down.
- When the mode and temperature have been correctly selected, press the START button to begin.
- **NOTE:** If START is not pressed within 10 seconds, the selected mode and temperature will be cancelled and the display will return to Time of Day or the active functions of the opposite oven of a double oven.

WHILE THE OVEN IS RUNNING

- When a cooking mode is started the PRE icon will appear in the clock display. This indicates the oven is Pre-Heating.
 - BROIL mode does not use a Pre-Heat cycle.
 - The displayed temperature will increase until the set temperature is reached.
 - When the set temperature is reached the oven will sound a beep tone and the PRE icon will turn off.
 - Once the set temperature has been reached it will be displayed continuously.
 - **DOUBLE:** To view the opposite oven status of a double oven when both are being used, press the RIGHT or LEFT buttons to toggle the display.
 - The convection fan automatically turns on in Pre-Heat and off when the oven reaches temperature (unless a Convection mode is selected).
- While the oven is in use an ON icon will turn on and off or flash.
 - Once heated your oven will cycle the heating elements only as required to maintain the set temperature of the oven.
 - When the ON icon is on, the heating elements are turned on and when it is not visible the heating elements are off.
 - When the ON icon is flashing the heaters are about to turn on or off.
- The oven uses a cooling fan to keep the oven cool.
 - The cooling fan turns on automatically when the oven inside temperature reaches 300° F and turns off when the oven cools to 200° F.
 - BROIL and SELF CLEAN modes turn the cooling fan on immediately upon starting the mode.
- Keep the door closed as often as possible to maintain a uniform temperature in the oven. The oven was designed to operate in all modes (including BROIL) with the door completely closed.
- **IMPORTANT:** If the oven door is left open for a period of time while cooking or the temperature setting is increased by 150° or more, the oven will go into a rapid recovery mode. This is the same heating as PRE HEAT and uses intense heat from the BROIL, BAKE, and CONVECTION Elements as well as the Convection Fan to heat the oven quickly. This can cause foods to burn.

TURNING THE OVEN OFF

- To cancel a cooking mode and turn the oven Off use the CANCEL button.
 - **DOUBLE:** The LEFT CANCEL button will cancel only the LEFT oven functions. The RIGHT CANCEL button will only cancel the RIGHT oven functions.
- The CANCEL button will not turn off the oven lights. Use the LIGHT button.

SECURING THE OVEN CONTROL

- The oven control can be locked into a Secure mode to prevent accidentally turning the oven by children or when cleaning.
- The Secure mode will disable all buttons and switches except the CANCEL buttons.
- To Secure the oven control, press and hold the CANCEL button (either button on a double oven) for 5 seconds.
- The oven control will beep and the display will show OFF in the temperature readout areas of the display.
- To unlock the oven control, press and hold the CANCEL button (either button on a double oven) for 5 seconds.
- The oven control will beep and the display will no longer show OFF.
- The oven control is unlocked and ready for use.

ADJUSTING THE OVEN MODE AND/OR TEMPERATURE

- If the temperature must be adjusted in the current mode press the TIME/TEMP dial/button once. This will enter the TEMPERATURE adjustment mode.
 - **48" or 60" Ranges:** For a double oven range, select the desired oven first by pressing either the RIGHT OVEN or LEFT OVEN buttons. Each oven temperature must be adjusted separately.
- Rotate the TIME/TEMPERATURE dial to select the desired temperature.
- Press START to set the new temperature.
 - **NOTE:** If START is not pressed within 10 seconds, the previously set temperature will remain the current setting and the mode will continue unchanged.
- If the Cooking Mode must be changed while the oven is ON the mode must be Cancelled and a new mode selected.
 - **48" or 60" Ranges:** The left side CANCEL button will cancel only the LEFT oven functions. The right side CANCEL button will only cancel the RIGHT oven functions.

SETTING TIMERS



- The Timers are timers only and do not affect oven functions.
- Your oven has two independent countdown timers: TIMER 1 and TIMER 2.
- The Timers may each be set from 5 seconds to 11 hours 50 minutes.
- To set, press either TIMER 1 or TIMER 2 buttons (they each have the same functions).
- Rotate the TIMER/TEMP dial clockwise to increase the timer setting.
- Press the START button to begin the timer countdown.
- **NOTE:** If START is not pressed within 10 seconds, the timer will be cancelled.
- If a timer is running you may change the timer value by pressing the TIMER 1 or 2 button (depending on which is to be changed), and rotating the TIME/TEMP dial to the desired time and pressing START.
- **NOTE:** If START is not pressed within 10 seconds, the timer will revert to the previously running timer.
- To cancel a timer, press the TIMER key twice and the setting will change to 0:00 and will revert to the standard display after 10 seconds.
 - Alternately you may press and hold the TIMER button for 3 seconds and the timer will be cancelled.
- If the timer setting or remaining time is more than 1 hour, a HR icon will be displayed and the time will be in hours and minutes. If the setting or remaining time is less than 1 hour the HR icon will be off and the time will be in minutes and seconds.

TURNING LIGHTS ON AND OFF

- The oven lights may be turned on and off as desired to better view cooking food.
- Press the LIGHT button to turn the lights on or off.
- Both the RIGHT and LEFT oven lights will turn on when the light switch is actuated on a double oven.
- Oven lights DO NOT operate during Self Clean.

SPECIAL FUNCTIONS

SELF CLEAN

- **WARNING:** Remove all racks, cooking vessels, utensils, meat probe and all other items from the oven prior to cleaning.
- **IMPORTANT:** Clean excess spillage, grease and other cooking byproducts from the oven prior to Self Cleaning.
- **WARNING:** Do not line the oven with aluminum foil or other materials. They may melt, burn or cause permanent damage to the oven.
- **WARNING:** Do not touch the outer surfaces of the oven during the Self-Clean cycle as the oven may be hot.
- **WARNING:** The oven door is automatically locked during the Self Clean cycle. Do not try and open or force the door open. Damage to the oven may occur.
- **NOTE:** Some smoke and odors are normally present during the Self Clean cycle as the food residue burns off.
- **NOTE:** Some noise may occur during the cleaning cycle and when the oven is cooling after the cycle ends. Metallic clicking and popping sounds are normal and are caused by the heat expanding or contracting the metal of the oven.
- Self Clean uses high temperature to burn off most food residue in the oven. After self clean is complete the oven can be wiped down with moist sponge after cooling to remove the ashen residue.
- The Self Clean function runs for 3 hours and takes approximately an additional 1 to 2 hours to cool down.
- The oven door automatically locks when the Self Clean function is started and will unlock automatically when the oven cools to less than 500° F and the cooling fan is On during the entire Self Clean cycle and will continue to run until the oven door lock is cool.
- To use SELF CLEAN :
 - Follow all listed WARNINGS
 - For a 48" or 60" range select the oven to clean or for a 30" or 36" range, press the MODE dial and rotate to select SELF CLEAN.
 - Press START. The door latch will lock the door and a LOCK icon will be displayed on the control. The PRE icon and ON icon will be displayed on the control to indicate the oven is heating. PRE will be displayed for approximately 45 minutes. This rapidly heats up the oven to SELF CLEAN temperatures.
 - The ON icon will display when the heaters are on to maintain Self Clean temperatures.
 - The control will display a countdown of 3 hours in the clock section.
 - When the Self Clean cycle is complete the Time of Day will be displayed and the LOCK icon will remain on until the oven is cool enough for the door to unlock (approximately 525° F).
 - When the oven is cool the interior may be wiped down with a damp cloth or sponge and mild detergent to remove ash residue.
 - If solids remain stuck to the oven bottom glass, they may be removed by lightly scraping with a flat razor blade (Use Caution when using a razor to prevent injury).

SPECIAL FUNCTIONS

CONVECTION (Standard on All Dual Fuel Range Ovens)

- The CONVECTION button turns the oven Convection Fan on during a cooking mode providing an additional four modes of cooking.
- CONVECTION used in combination with BAKE, DELICATE, BAKE, BROIL, or ROAST uses the same heat sources as the standard set mode but evenly moves the heated air throughout the oven.
- When cooking is complete and a mode is cancelled, the CONVECTION fan will automatically turn off.
- To use CONVECTION:
 - After an oven is pre-heated, select the oven on a double oven by pressing either RIGHT or LEFT.
 - Press the CONVECTION button.
 - The button will illuminate and the Convection Fan will turn on.
 - The Convection Fan may be turned off at any time by selecting the desired oven and re-pressing the CONVECTION button. The button light and fan will turn off.
 - The Convection Fan will also turn off when an oven cooking mode is cancelled.
- **NOTE:** The Convection Fan automatically turns ON during PRE HEAT and OFF at the end of PRE HEAT unless otherwise selected.
- **NOTE:** CONVECTION is not selectable during SELF CLEAN.
- **IMPORTANT:** If the oven door is left open for a period of time while cooking or the temperature setting is increased by 150° or more, the oven will go into a rapid recovery mode. This is the same heating as PRE HEAT and uses intense heat from the BROIL, BAKE, and CONVECTION Elements as well as the Convection Fan to heat the oven quickly. This may cause foods to burn.

ROTISSERIE (30" or 36" Oven or PRIMARY Oven only on 48" or 60")

- **WARNING:** Do not place food or the drip pan in the oven until the Pre-Heat cycle is complete! The Pre-Heat cycle generates intense heat from the bottom, top and rear of the oven and will burn food and may cause damage to any items placed on the oven bottom or the oven itself.
- **WARNING:** Never attempt to use the MEAT PROBE with the ROTISSERIE. Always turn the ROTISSERIE motor OFF when checking the food temperature with an instant read thermometer.
- **IMPORTANT:** Always check food clearances to the oven walls and drip pan prior to heating the oven. Make adjustments to food position or the drip pan prior to turning on the BROILER.
To check clearances, place the food on the Rotisserie rod with the forks secured and place in a cool oven. Turn the Rotisserie motor On and make sure no contact is made with any surfaces.
- **IMPORTANT:** Always place a drip pan below the food when Rotisserie cooking in your oven. This will catch all drippings during cooking.
- **IMPORTANT:** BROIL is the cooking mode for use with ROTISSERIE. DO NOT use BAKE, DELICATE BAKE, or ROAST since these all use bottom heat and will directly heat the drip pan and not the food.
- **WARNING:** Periodically check the food on the Rotisserie to make sure it does not contact oven walls or the drip pan. Food may become loose during cooking and may require re-positioning of the Rotisserie forks or securing the food with cooking string.
- ROTISSERIE cooking uses the BROIL mode in combination with the ROTISSERIE motor.
- The ROTISSERIE button turns the Rotisserie motor ON and OFF when Rotisserie cooking. The ROTISSERIE button illuminates when ON. The ROTISSERIE button can be turned On and Off at any time except when Self Clean is selected.
 - This allows the cook to verify the food is securely fastened to the Rotisserie Spit Rod with the Rotisserie Forks prior to placing in a hot oven.
 - This also allows checking of clearances between the food and the top of the oven and the drip pan placed on the bottom of the oven prior to Pre-Heating.
- **IMPORTANT:** It is recommended that the BROIL mode be CANCELLED anytime food is being inserted or removed from the oven when using the ROTISSERIE to prevent burns. The BROIL element heats rapidly and will have minimal effect upon cooking if turned OFF when inserting or removing food.

MOIST (30" or 36" Oven or PRIMARY Oven only on 48" or 60")

The MOIST feature adds a small amount of water to the oven every minute when cooking, resulting in moister cooked foods. Water is stored in a Water Reservoir behind the door and flows into an Evaporation Tray below the convection baffle inside the oven.

- **IMPORTANT:** ONLY USE DISTILLED WATER TO FILL THE RESERVOIR. Regular tap water will cause a buildup of minerals in the orifice of the moist system and may cause clogging.
- **NOTE:** The Moist feature will not function unless a cooking mode is active and Pre-Heat is complete.
- **WARNING:** Moist mode should only be used with temperature settings over 250° F. Lower temperatures will not evaporate the water and water will accumulate in the evaporation tray.
- **NOTE:** The Moist feature will NOT function in SELF CLEAN or BROIL.
- **IMPORTANT:** Open the door as few times as possible during MOIST cooking. Frequent opening of the door will allow the moisture and heat to escape the oven and will prevent the mode from being effective.
- **IMPORTANT:** Prior to turning the oven on, make sure the Evaporation Tray is installed in the back of the oven.
- To use the MOIST feature, first add distilled water to the water reservoir.
 - The Moist Water Reservoir is located at the right rear of the range top. The cover of the Moist Reservoir is attached to the reservoir by a stainless steel chain and can be removed by lifting by the chain or by lifting from the inner lip of the Reservoir tube.
 - The Reservoir can be filled by removing the cover and pouring distilled water into the opening or it can be lifted and removed, filled, and replaced. The reservoir has a small white valve at the bottom which prevents spilling when the reservoir is not secured in its slot.
 - After filling, replace the reservoir in its slot and make sure it is firmly seated by pressing down slightly. If the reservoir is not properly seated it will not release water into the oven.
- Set the desired cooking mode and temperature and allow the oven to Pre Heat. If selected prior to completion of Preheat the MOIST feature will not begin to function until the PRE HEAT cycle is complete.
- Press the MOIST button to start moist cooking. When activated, the MOIST button will be illuminated and water will be added to the evaporation tray every minute after Pre-Heat
 - Only use the MOIST feature with oven settings above 250° F. If the oven temperature is too low the water will not evaporate and may drip onto the oven bottom.
- The MOIST mode will automatically turn Off when the cooking mode is cancelled or can be manually turned Off at any time by pressing the MOIST button. When turned Off, the MOIST button light will turn Off.
- **CLEANING THE EVAPORATION TRAY**
 - CAUTION! Only clean the Evaporation Tray when the oven is cool!
 - The Evaporation Tray is inside the oven located directly below the convection baffle. Lift the Evaporation Tray up and remove from the oven.
 - Use a damp cloth to and mild non-abrasive detergent to wipe out the interior of the container prior to use. Food particles and grease from cooking may fall into the container and get trapped.
 - **IMPORTANT!** Always remove the evaporation tray from the oven prior to self cleaning. The tray is manufactured of high quality stainless steel and will discolor if left in the oven during self clean.

SPECIAL FUNCTIONS

PROBE

PROBE allows the oven to monitor the food temperature as it cooks and stops cooking when the food is done. The Meat Probe is inserted into the food to monitor the internal temperature. When the food is done, the cooking mode will change to HOLD mode for two hours.

- The PROBE function is used in conjunction with a cooking mode set to the recipe cooking temperature.
- **WARNING:** The PROBE function cannot be used with BROIL or SELF CLEAN modes to prevent damage to the Meat Probe.
- **WARNING:** The PROBE should not be used when cooking at temperatures higher than 450° F.
- To use the PROBE function the following steps are to be followed:
 - Set rack positions when the oven is cool.
 - Set the desired cooking mode and cooking temperature.
 - Allow the oven to complete the Pre-Heat cycle.
 - Press the PROBE button.
 - Set the desired internal temperature of the food to be cooked.



- Insert the sharp end of the Meat Probe into the thickest section of the food (i.e. the center of a roast or the thigh of a turkey).
 - Plug the opposite end of the probe into the Meat Probe Socket.
 - The oven will show the internal temperature of the food in the temperature display.
 - **NOTE:** When the Meat Probe is placed into cold food the temperature will not indicate lower than 95° F.
 - When the desired temperature is achieved, the oven will go into HOLD mode, which will lower the oven temperature setting to 150° F and will remain on for 2 hours.
- **WARNING:** To maintain food safe conditions, food should be removed from the oven prior to the end of the HOLD cycle.
 - **IMPORTANT:** To prevent possible damage, do not fully immerse the probe in water when cleaning. When washing the Meat Probe, use water with a mild detergent and wipe clean the metal skewer section, body and cord.

SPECIAL FUNCTIONS

DELAY COOK

- Your oven can be set to start cooking at a desired time by presetting a cooking mode, temperature, and setting a start time in DELAY COOK.
- **WARNING:** When using DELAY COOK, always maintain food safe habits and be extremely careful of access to the oven by children or adults who may be injured or cause damage by a live oven.
- **WARNING:** **Do not use DELAY COOK for foods subject to spoiling (dairy products, eggs, uncooked poultry, etc).**
- **IMPORTANT:** When using DELAY COOK the Pre-Heat cycle is eliminated to prevent food from burning. The oven will take an additional 20 – 40 minutes to heat to the set temperature. Please take note of the additional time that may be required to heat the oven when using DELAY COOK.
- To use DELAY COOK, first set the oven racks to the desired position while the oven is cool.
- For a Double Oven, select the desired cooking oven.
- Select and set the cooking mode and cooking temperature.
- Press the DELAY COOK button.



- Use the TIME/TEMP dial to adjust the desired start time.
- DELAY COOK may be used with the MEAT PROBE and TIMED COOK functions if desired. These modes are set normally as described in this manual.
- DELAY COOK may be used with the Self Clean function.
- To view the setting, press TIMED COOK (for 48" or 60" Ranges press the active oven, either RIGHT or LEFT then TIMED COOK)
- **WARNING:** When using DELAY COOK, with the Self Clean function, make sure to remove all racks, cooking vessels, utensils, wipe up excess spills and remove large food particles prior to setting the oven.
- DELAY COOK cannot be set with the Self Clean function if the oven or one, or both of the ovens of a double oven, is in use, still hot, or locked.

TIMED COOK

- Your oven can be set to end cooking after a set time has passed by using the TIMED COOK function.
- To set TIMED COOK a cooking mode must be active (or set with DELAY COOK).
- Press the TIMED COOK button to enter the duration time screen.
- Use the TIME/TEMP dial to set the duration in minutes, or hours and minutes.
- Press START to activate the TIMED COOK function.
- To view the setting, press TIMED COOK (for a 48" or 60" Range press the active oven, either RIGHT or LEFT then TIMED COOK)



- At the end of a TIMED COOK mode, the oven will change from the cooking mode to HOLD mode.
- HOLD mode will lower the oven temperature setting to 150° F and will remain on for 2 hours.

SABBATH MODE

Sabbath mode will turn off beepers, disable oven lights, will maintain constant readouts of “SAb” in the temperature readout zone, and will allow oven temperature to be changed without changing displays, disables oven lights.

- SABBATH can be selected for the following cooking modes;
 - BAKE, DELICATE BAKE, ROAST, and PERFECT CONVECTION.
- To enter into SABBATH mode, select an oven (for a double oven) and start the desired mode and temperature.
- After PRE HEAT is complete, press and hold the START button for 4-5 seconds. The oven will beep while the START button is being held.
- The oven control will tone and “SAb” will be displayed in the temperature area of the control for the selected oven.
- Oven temperature can be changed in SABBATH mode but with no display change.
 - To change oven set temperature, select the desired oven by pressing the RIGHT or LEFT BUTTON.
 - Press and rotate the temperature dial, clockwise to increase and counterclockwise to decrease temperature.
 - The temperature can only be adjusted within the normal limits of the oven (135° F to 550° F)
 - Temperature changes will be implemented by the control within a random time of 15 – 30 seconds.
- When in Sabbath mode the oven will remain ON in the set mode until turned OFF.
- The CANCEL or turn Off SABBATH mode, press the CANCEL button for the desired oven.
- **NOTE:** SABBATH must be reset for each use after cancelling.

TIPS

General

- Always center your cookware within the oven from front to back and side to side to ensure even heating.
- Darker containers will absorb more heat and will provide a darker or crisper crust while lighter pans and vessels will reflect more heat and provide a more uniform heat.
- Use low sided or flat cooking vessels, such as cookie sheets, when cooking with convection and even heat is desired around the food. This will allow the heated air moving within the oven to envelope the food and provide even heating. High sided vessels will restrict the heated air flow and may affect even cooking.
- When cooking large roasts or poultry, it is recommended to use a V-rack within a roasting pan. This allows even heating of the food and catches the drippings for flavor. Follow the recommendations of recipes or cookbooks for specific types of recommended cookware.
- Open the oven door only when required! Opening the door allows heat to escape and requires the oven to recover which can affect cooking. Check food by using the oven light and viewing through the door glass whenever possible.
- Never use a cooking vessel that completely cover the oven from side to side and front to back. There must be room for heat to circulate within the oven to allow even cooking.
- Food continues to cook even after removing from the oven. To prevent overcooking, remove the food when the internal temperature is slightly below the desired temperature. Allow the food to rest and monitor temperature for doneness.
- If a recipe, such as frozen pizza, requires food be placed in a cold oven, use DELAY COOK, set for a short delay, to eliminate PRE HEAT.

Broiling

- Always broil with the oven door completely closed.
- Check your rack position with the food on the broil pan when the oven is cold. If the food is too close to the broiler it may burn. The broiler rapidly produces intense heat!

Rotisserie Cooking

- Always check clearances prior to heating the oven!
- Always spend the extra time required to balance the food on the rotisserie spit. Try and roll the spit in your hands prior to placing in the oven. If it is unbalanced, reposition the forks until it rolls well. An unbalanced load can cook unevenly, and cause the food to come loose during cooking, etc.
- Rotisserie cooking is a slow cooking process. Lower the temperature of the BROILER setting and periodically check doneness with a meat thermometer when the rotisserie is stopped.
- Foods selected for ROTISSERIE cooking in the oven should be sized so they are not too close to the BROIL glass when secured. If it is too close the outside will over cook prior to the inside being cooked.

Multi Rack Cooking

- If cooking on multiple racks the PERFECT CONVECTION mode is recommended. All other modes will provide less even heat on the various levels of cooking.
- When multi-rack cooking, leave as much room around each cooking vessel as possible to allow the heated air to flow as evenly as possible throughout the oven and around the food.

CARE AND MAINTENANCE

WARNING: Do not touch the interior surfaces of the oven during use. After use, make sure these surfaces have had sufficient time to cool before touching them.

WARNING: Do not clean the oven door gaskets. The door gaskets are essential for a good seal of the oven. Care is to be taken during cleaning to prevent rubbing, damaging, or moving the gasket from its installed position.

MEAT PROBE:

- Clean the meat probe by lightly scrubbing the skewer, cord, and plug housing with mild detergent and water after each use.
- Do not fully immerse the meat probe. Lightly wipe the plug end with a moist cloth and dry after cleaning.
- The Meat Probe is NOT to be used when BROILING. BROIL temperatures exceed the maximum temperatures of the probe. Use an instant read thermometer to check food temperatures when BROILING.

MEAT PROBE SOCKET:

- Wipe the area around the meat probe socket according to the table below.
- Prevent water from directly entering the socket.
- Remove food or cleaning products that may enter the opening of the socket with a toothpick or other non-metallic implement.

ROTISSERIE MOTOR SOCKET:

- Wipe the area around the rotisserie motor socket according to the table below.
- Remove any food that may be stuck to the socket.

ROTISSERIE SPIT ROD AND FORKS:

- **WARNING:** Use caution when cleaning the spit rod and forks. They are sharp and can cause injury!
- Wash the rotisserie spit rod and forks with mild detergent and/or mild abrasive.
- To prevent sticking, remove and clean the threaded fasteners on the forks and clean separately, then replace after cleaning.
- Rotisserie forks are dishwasher safe.

BROIL PAN:

- Wash the broil pan and cover with mild detergent and/or mild abrasive after each use.

USING THE RANGETOP BURNERS

CAPITAL RANGE TOP BURNERS

Your new gas range is equipped with the latest in burner technology and is configured with either the Capital Open Burner system or the Capital Sealed Burner system. Both systems are the most powerful standard burners of their kind on the market today.

CAPITAL OPEN BURNERS

All Open Burner ranges are equipped with one small pan burner at the back left position on the range top and all others rated at 23,000 BTU (20,000 BTU for LP)

When using the simmer feature, turn the main burner knob down to the simmer position.



CAPITAL SEALED BURNERS

Sealed Burner ranges are equipped with the high BTU burner at all positions.

When using the simmer feature, turn the main burner knob down to the simmer position.



ELECTRONIC IGNITERS

All the range-top burners have electronic spark ignition. If a burner does not immediately ignite **TURN OFF THE BURNER**. Check the circuit breaker for a blown fuse or tripped circuit breaker. Wait 5 minutes before attempting to reignite. If the igniter still fails see the TROUBLE SHOOTING section of this manual.

PROPER FLAME HEIGHT

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil. Following are some basic rules for selecting flame height.

For safety reasons, the flame must never extend beyond the bottom of the cooking utensil. Never allow flames to curl up the sides of the pan.

Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large pot, a larger flame can be used.

NOTE: If you are using propane gas, a slight pop flash may occur at the burner ports shortly after the burner has been turned "off". This "extinction pop" is normal for propane gas

BURNER EFFICIENCY AND FLAME CHARACTERISTICS

It is necessary to keep the burner ports and the igniters clean for good ignition and efficient performance of the range top burners.

The burner flame is the cone of flame touching the burner. The flames should burn all around the burner without excessive noise or lifting. The flame should be blue in color and stable without yellow tips.

For Open Burners, some orange present in the large corona above the main flames is normal.

An improper air / gas mixture may cause the burner to flutter or yellow tipped flames. A qualified technician should adjust the burner. During initial use, foreign particles in the gas line or dust in the air may cause an orange flame. This will disappear with use.

USING THE RANGETOP BURNERS

THE CONTROL KNOBS

- The control knobs are readily associated with the burners they control. The RANGETOP control knobs are labeled in front of the burners. The oven control is placed slightly higher than the other control knobs. This is due to the physical size of the commercial type thermostats used on the product.

BURNER GRATES

- The burner grates are a heavy cast iron. They are designed in sections to make them easier to remove and clean.

CAUTION! When turning on any RANGETOP burner, be sure to stop at the "LITE" position before turning the burner to a flame setting for cooking. If the burner is not lit and it is turned beyond the "LITE" position, to HI, MEDIUM, or LO, there will be a burst of flame when the burner does light. This could cause burns or damage to the surrounding counter top.

Note: If the Igniter continues to click after the burner has been lit, turn the knob to a setting other than LITE, or HI. If the problem still persists, please call our Service Hotline at 866-402-4600.

BURNER SETTINGS

The rangetop burner valves have infinite settings with no fixed positions on the control knobs between HI and SIMMER. To turn the rangetop burner on, push in the control knob and turn it counterclockwise to the "LITE" position. An audible clicking sound will be heard. When the gas has been ignited by the electronic spark igniter, turn the knob to the desired setting.

Note.

If you are using propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned "off". This "extinction pop" is normal for propane gas.

USING THE WOK RING ACCESSORY

The Wok Ring accessory for wok cooking is available for both sealed burner and open burner models. Open Burner tops replace a top grate with the CWR wok grate. The side openings of the wok grate must be on the sides directed away from the cook.

The Open Burner Wok system is perfectly designed to deliver high intense heat, by spreading the flame under the diameter of the wok pan.

The Sealed Burner Wok Ring accessory (PSWK-RNG) can be placed on any top burner to securely hold a wok for cooking.

All the range-top burners have electronic spark ignition to eliminate continuously burning pilots. When the main burner flame is blown out, it will relight. Also each burner has its own ignition module. If one module fails all others will continue to work and you are not inconvenienced.

If a burner does not ignite, listen for the clicking sound. If the burner does not click, TURN OFF BURNER. Check the circuit breaker for a blown fuse or a tripped circuit breaker. If the igniter still fails to operate, please call our customer service department at 1-866-402-4600.

PROPER COOKING UTENSILS

For best results we recommend using Professional Cookware. These types of utensils can be found at your finer department stores, specialty cooking shops, or restaurant supply stores. If using regular cookware be very careful if pans have plastic handles, as our Open Burners can melt or bubble the handles.

USING THE GRILL FEATURE

CAUTION!

Use extreme care when placing the grill components into the grill compartment. Avoid hitting the ceramic igniter that could break, preventing operation of the grill.

Do not leave the grill unattended while in use.

Do not use charcoal briquettes, ceramic plates, or coals of any kind unless provided by Capital Cooking for use with your model and options

After removing all packaging materials, check to be certain that the grill components are correctly assembled in the grill box. The grill grates and the burner are assembled in the grill box from the factory.

USING THE GRILL

- The burner should light within approximately 45 seconds.
- Preheat the grill for a minimum of 15 minutes. The hot grill sears the food, sealing in the juices.
- The longer the preheat time, the faster the meat browns and the darker the brand marks.
- Grilling requires high heat for optimum results. High heat is necessary for searing and proper browning. Most foods are cooked at medium heat settings for most of the cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside
- Foods cooked for a long period of time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.
- After grilling and the food has been removed, turn the knob to HI and burn off any excess grease that may have accumulated on the burner. When cooled, the grill radiants can be turned upside down and heated on high for 10 minutes to burn off any residual fat.
- Use a brass wire brush, dipped in hot water, to loosen food particles from the grate.
- When the grill has cooled, clean the drip tray and compartment.
-

GRILL RACKS

- *Open Burner model grill racks are made of enamel coated cast iron and should be washed with mild soapy water or a mild abrasive cleanser after each use.*
- *Precision model two position grill racks are made of stainless steel and should be washed with mild soapy water or a mild abrasive after each use.*
- The grill racks are double sided. Use the grooved or concave side (channels up) for meats of higher fat content (steaks, hamburgers, sausage patties, etc.); use the convex side (channels / grooves down) with foods of lesser fat content (fish, vegetables, fruits, etc.) for beautiful grill marks

USING THE GRILL FEATURE (cont'd)

CAUTION!

- Use extreme care when placing the grill components into the grill compartment. Avoid hitting the ceramic igniter which can break and prevent the grill from operating
- Do not leave the grill unattended while in use.
- Do not use charcoal briquettes, ceramic plates, or coals of any kind.
- After removing all packaging materials, check to be certain that the grill components are correctly assembled in the grill box. The grill grates and the burner are assembled in the grill box from the factory.
- Note: Your grill racks are made of enameled cast iron. Clean with warm mild soapy water. Do not use heavy abrasives which may damage the enamel coating.

GRILLING SUGGESTIONS

- Trim any excess fat from the meat before cooking. FATTY MEATS increase the likelihood of flare-ups. slits in the remaining fat around the edges at (51 mm) intervals.
- Brush on basting sauces towards the end of cooking.
- Add seasoning or salt after grilling. Early salting dries out meat.
- Use a spatula or tongs instead of a fork to turn the meat. A fork punctures the meat and lets the juices flow out.
- After the juices begin to bubble to the surface, turn the meat only once. This helps keep the juices in the meat.

GRILLING SUGGESTIONS (Continued)

- Some pieces of meat and poultry cook faster than others. Move those pieces to the cooler area of the grill until the rest has cooked.
- The doneness of meat is affected by the thickness of the cut. Chefs say it is impossible to have a rare doneness with a thin cut. poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside
- Foods cooked for a long period of time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.
- After grilling and the food has been removed, turn the knob to HI and burn off any excess grease that may have accumulated on the burner. When cooled, the grill radiants can be turned upside down and heated on high for 10 minutes to burn off any residual fat.
- Use a brass wire brush, dipped in hot water, to loosen food particles from the grate.
- When the grill has cooled, clean the drip tray and compartment.

HANDLING EXCESSIVE GRILL FLARE-UPS

- The intense heat needed for grilling may also cause flare-ups, due to grease and basting sauces dripping on the hot radiants.
- If flare-ups occur, use a long handled spatula to move the food to another area of the grill.
- Should flare-ups become excessive, remove the food from the grill and turn off the burner
- Excessive flames occur when cooking meat with high fat concentration, i.e. 30% ground beef, untrimmed steaks, lamb chops, etc.
- Be cautious when turning meat over, and never PLOP the meat on the grates.

USING THE THERMO GRIDDLE

DESCRIPTION:

- The built in griddle is made of non rusting 3/8" thick stainless steel. This produces a surface that is easy to clean and never rusts.
- The griddle has a aluminized steel straight tube burner that is lit by a hot surface igniter. The griddle should pre heat for five to ten minutes.
- A chopping block is available as an accessory and purchased separately. It is sized to fit on top of the griddle surface when Range top is not in use.
- The burner is rated at 18,000 BTU/HR.

PRIOR TO USE:

- The griddle must be level or tilted slightly forward for optimum performance. The griddle should have been leveled during installation.
- PRIOR TO USE, It Is NECESSARY to wash the griddle plate with warm soapy water then rinsed with clear water. The griddle may be used without butter, margarine, or oil. However, a very small amount may be used to flavor foods.

CONTROL KNOB

- The griddle is thermostatically controlled with temperatures marked on the knob from 150 degrees F to 500 degrees F
- There are no fixed settings on the knob.
- Press and turn the knob counter-clockwise to the temperature setting.

COOKING ON THE GRIDDLE

- Check that the grease tray is tucked under the griddle plate overhang.
- Turn the knob to the cooking temperature to preheat the griddle.
- Preheat 15-20 Minutes depending on the temperature setting
- Add butter, margarine, shortening or oil for more flavor: Add food and cook!

CLEANING AND MAINTENANCE

AT THE END OF THE CLEAN CYCLE

CAUTION: The interior of the oven will still be at baking temperature when the lock light turns off and the oven door can be opened. Use caution as the oven may be hot enough to cause burns.

- The Clean cycle takes hours to complete. The LOCK light turns off once the cycle has finished and the oven has cooled to 525° F.
- The door latch will open automatically after the automatic Door Lock completes its 30 sec, cycle to the OPEN position.
- Wipe off white ash residue with a damp cloth or sponge before placing oven racks.
- Replace the oven racks.

CLEANING STAINLESS STEEL COMPONENTS

- All stainless steel parts of the appliance can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy pile cloth. Make sure you clean in the DIRECTION OF THE GRAIN and never in circular motions as this may scratch the stainless steel.

GENERAL CLEANING

- When cleaning this range or range-top:
- Always use the mildest cleaning procedure first. Some brands of cleaners of the same type are harsher than others, read their directions. A scent or a propellant can make a difference in the product. Read the ingredients. Try on a small area first.
- To avoid marring the surface always rub metal finishes in the direction of the polish (grain) lines. The cleaner will be more effective when used in the direction of the polish lines.
- Use only clean sponges, soft cloths, paper towels, for cleaning or scouring (Use only soap pads with soap still in them. An empty pad can scratch), as recommended in this section.

RANGETOP CLEANING

- Turn off all the burners and allow the grates to cool before starting to clean the range top. Do not clean hot surfaces which can cause burns. Clean only when the range or Range top has cooled to room temperature.

BURNER GRATE CLEANING

- When lifting the grates, be careful as they are heavy. Place them on a protected surface, so they won't scratch the surface they are laid on.
- The burner grates are matte porcelain enamel over cast iron. When cool they may be placed in the dishwasher, or wipe while on the range top using hot soapy water, then rinsed and wiped dry. The burner grates will not rust as they are matte porcelain enamel on both sides for durability.
- The occasional use of mild abrasive cleaners such as Bon-Ami®, Soft Scrub®, Abrasive cleansers, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly and dry.
- The porcelain may pop off the edge of the grates due to rapid temperature change when the burners are turned on. Do not be concerned as this does not result in the deterioration of the grates. The cast iron soon darkens to blend with the porcelain enamel. Be careful when wiping an area where the porcelain has popped off, as the edges may be sharp.

BURNER MAINTENANCE

- For proper lighting and performance keep the burners clean.
- It is necessary to clean the burners if they do not light even through the igniter clicks, if there has been a severe boil over, or when the flame does not burn blue, and when the grates and burners are cool, remove the grate.
- The Burner Cap can easily be removed.
- Wash these parts in hot soapy water, rinse and dry thoroughly. The Burner Caps are porcelain enamel coated. Follow the directions above for Cleaning Burner Grates. A bristle brush can be used to clean out the burner ports, if necessary.

NOTE: After cleaning, it is important to make sure the Locating Notch or Pin at the bottom of the Burner Cap is properly aligned with the Burner Base. Incorrect alignment will produce a potentially dangerous flame and poor burner performance

CLEANING AND MAINTENANCE (cont'd)

CLEANING IGNITERS

- Wipe with a water-dampened cotton swab. Be careful not to damage the igniter. (See illustration).

CLEANING CONTROL KNOBS - RANGETOP AND OVEN

- These are made of die-cast metal with plastic inserts for easier gripping. They can be cleaned in hot, soapy water.
- To remove the Knobs from the control panel, grasp the knob and pull straight forward.
- Wash, do not soak. Rinse and dry thoroughly. It is important to replace these knobs on the correct gas valve on the control panel.

CLEANING LOW BACK, OR HIGH SHELF (IF INSTALLED)

- Depending on the model, these are constructed of all stainless steel. Use the mildest cleaning procedure first— hot soapy water, rinse and dry. If the panel has food soil remaining, try a general kitchen cleaner, such as Fantastic, Simple Green®, or Formula 409.
- For hard to clean soil use a stainless steel cleaner such as, Bon-Ami®, Carneo®, or Bar Keepers Friend.
- Apply cleaner with a damp sponge, rinse thoroughly and dry. Always scrub lightly in the direction of the grain. Do not use a steel wool pad, it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper, rubbing in the direction of the grain. After cleaning use a stainless steel polish, such as Stainless Steel Magic.
- **NOTE:** If the rear top burners are used extensively on high it is possible for the vertical stainless steel panel to discolor from the burner heat. This discoloration can be removed by using Revere Ware Stainless Steel Cleaner.

CLEANING OVEN AND DOOR INTERIOR

- If in the event the oven door comes off track, or becomes misaligned, realignment can be achieved by following this simple procedure:
- Open the door and hold it all the way open. Close the hinge latches. Once both hinges are locked, gently lift the door up and partially out until the door is evenly aligned. Evenly slide the door back into place and check to assure the hinges rest in the center of each door hinge roller. With the oven door fully open, unlock hinge latches and the door is ready to close again. Call our service technician if you encounter difficulty.
- Be sure the oven and door are cool before you start to clean them. They are porcelain enamel coated. It is acid resistant, but not acid proof. Therefore, acid foods, such as vinegar, rhubarb, alcohol, citric juices or milk, should be wiped off and not allowed to bake on.
- Try mild cleaners, such as: Bon-Ami®, Ammonia, Ammonia and water, or Soft Scrub®. Apply the cleaner on a damp sponge or cloth. Rub lightly. Rinse thoroughly and dry. If food has burned onto the oven and is difficult to remove, soak the spots with a cloth saturated with household ammonia. Allow it to soak for an hour or two, with the door closed. The food soil should be easy to remove with a damp soapy cloth or mild abrasive.

CLEANING OVEN RACKS AND ROLLERS

- The oven racks and rollers are chrome plated steel.
- Chrome cleaners, such as Soft Scrub, Cameo or Bar Keepers Friend can be applied with a damp sponge following package directions. Rinse and dry. Powdered cleaners such as Bon-Ami® or Comet are applied with a damp sponge or cloth, rubbed lightly, rinsed and dried. Harsh Cleaners which are commercial oven cleaners, such as Easy Off® or Dow can be used on the racks. However, some commercial oven cleaner's cause darkening and discoloration. Test the cleaner on a small part of the rack and check for any discoloration before cleaning the entire rack. Allow to stand for 15 to 20 minutes. Rinse thoroughly and dry.

CLEANING FRAMES, SIDES, DOOR EXTERIOR, HEAT DEFLECTOR

- These parts are made of stainless steel, follow the directions for the Backguard.
- Take care when cleaning the door top. Do not let water or cleaners run down the vents. If water or cleaners spill into the vents, they may streak the glass inside the door.

CLEANING THE OVEN CONTROL SWITCH PANEL

- Do not use abrasive cleaners which can scratch the display window and button panel
- Clean by wiping with a mild household cleaner sprayed on a soft cloth or towel.

CLEANING CHART:

- Always start by selecting the mildest cleaner according to the kind of soil and the material soiled. To prevent marring the stainless steel finish, always apply the cleaners in the direction of the grain. Rinse and dry immediately to avoid water marks.
- Use clean applicators, i.e. soft cloths, sponges, or paper towels for cleaning and scouring.
- The use of brand names in the chart is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any brand name does not imply its inadequacy.
- The brands listed on the chart are suggested as examples of a type of cleaner, such as non-abrasive, powder, cream, etc., use all products in accordance with the manufacturer's instructions.

PART / MATERIAL / SOIL CONDITION	SUGGESTED CLEANERS	IMPORTANT REMINDERS
Outer glass surfaces	Non-Abrasive window cleaner, all purpose cleaners	Abrasive cleaners may leave scratches over time
		Always use clean dry cloths for best results
Inner Door Glass	Hot sudsy water. Rinse and dry thoroughly	Inner windows have a heat reflective coating that will scratch if abrasives are used
	Non-Abrasive window cleaner, all purpose cleaners	Always use clean dry cloths for best results
Exterior Stainless Steel	Non-abrasive cleaners; hot water and detergent, diluted ammonia, Fantastic®, Formula 409®. Rinse and dry immediately	Always rub lightly in the direction of the grain lines
	Cleaner polish. Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance	
Interior porcelain surfaces	Hot sudsy water. Rinse and dry thoroughly	Remove all residue from oven by wiping with a clean wet sponge after cleaning
	Non-abrasive cleaners; hot water and detergent, diluted ammonia, Fantastic®, Formula 409®. Rinse and dry immediately	
Interior glass surfaces	Hot sudsy water. Rinse and dry thoroughly	Remove all residue from oven by wiping with a clean wet sponge after cleaning
	Non-abrasive cleaners; hot water and detergent, diluted ammonia, Fantastic®, Formula 409®. Rinse and dry immediately	
	Heavy soiling may be lightly scraped with a razor.	Always use extreme caution when handling sharp tools
Oven Racks	Hot sudsy water. Rinse and dry thoroughly	Remove from oven for cleaning. Take care to prevent paste or powder cleaners from getting into roller bearings
	Lightly abrasive cleaners; hot water and detergent, diluted ammonia, Fantastic®, Formula 409®. Rinse and dry immediately	Scrub with a lightly abrasive sponge or cleaning products to remove heavy staining

TROUBLESHOOTING

Before calling for service, reference the following table for common problems that may enable self diagnosis or can resolve the problem:

SYMPTOM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Clock is off and controls do not function	Power is off	Check breaker
	Wiring improperly connected	Call electrician to properly connect wiring
	Oven is improperly set	Check oven temperature and mode setting
Oven is not heating	Opposite oven set on a double oven	Verify that the desired oven has been set for cooking on a double by pressing RIGHT or LEFT as appropriate
	DELAY COOK has been set	Check oven display for DELAY icon
	TIMED COOK mode has expired	Check oven display for HoLD icon. Oven setting changes to 150° F
Door will not open	Oven is in SELF CLEAN or SELF CLEAN has completed and oven is cooling	Allow SELF CLEAN cycle to complete and oven to cool. Check oven display for LOCK icon.
SELF CLEAN will not start	Oven is still hot	Allow oven to cool. SELF CLEAN cannot start until oven is below 250° F.
	Door is not completely closed	Close oven door tightly to allow door latch to lock door
	Double Oven: Opposite oven is in use	Turn off opposite oven. SELF CLEAN will not function if any other function is on
Lights will not turn on	Oven is in Sabbath mode	Check oven display for Sab. Press CANCEL to remove Sabbath mode and allow use of lights
	Oven is in SELF CLEAN	Check oven icons for SELF CLEAN display. Lights do not operate in SELF CLEAN
	Control Panel is locked	Check oven display for OFF readout. Press and hold CANCEL button to unlock
Oven will not turn on	Control Panel is locked	Check oven display for OFF readout. Press and hold CANCEL button to unlock
	Pots or pans may be blocking heat	Center all pots and pans when placing in oven to allow heat to evenly circulate in oven
	Oven may require cleaning	When oven is cool, wipe down excess spillage and splatter. SELF CLEAN oven to remove residue.
Oven is not heating evenly	Food is too close to heat	Arrange oven racks to allow even heating. Proximity to top or bottom of oven will increase heat in those areas.
	Oven has excess spill or splatter	Clean oven. If oven is in SELF CLEAN, smoke is normal.
	Rollers or tracks may be dirty	Clean with mild detergent when racks and/or are cool.
Racks are hard to move	Racks may have been left in oven during SELF CLEAN	Rack may require replacement
Lights do not illuminate well	Light lenses may be dirty	Clean lenses when oven is cool with water and mild detergent.
		Lightly scrape excess splatter off lenses.

SERVICE INFORMATION

If none of the above has occurred, contact our customer service department at (866) 402-4600.

Before you call for service, please have the following information available:

- Model Number
- Serial Number
- Date of Installation
- Copy of Receipt or Invoice
- A brief description of the problem

Your satisfaction is our top priority. If the problem persists or is not resolved to your satisfaction by our service consultant, please write to us or fax us a letter at:

Capital Cooking Equipment, Inc.

Attn: Customer Service Manager
13211 Florence Ave.
Santa Fe Springs, CA 92670
USA

Fax Number: (562) 903-1167

Email: customerservice@capital-cooking.com

WARRANTY

- One (1) year full parts and labor, covers the entire unit.

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

*Painted and decorative parts will be warranted for 90 days from date of original purchase. Any damages or defects must be reported within this timeframe. Replacement painted parts may have slight color variations from the original parts due to normal manufacturing variables.

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)
- Parts will be provided at no cost to the owner with proof of purchase. All other expenses, such as labor and freight, will be the responsibility of the owner
- *Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.
- **Unless covered by LIFETIME warranty

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, and Outdoor stainless steel tubular barbeque burners (excludes Professional and Pro series), against corrosion (excludes stainless steel barbeque grates and coverage for neglect, abuse, damage, normal heat discoloration). Proof of purchase required (freight not included).

WILL PAY FOR:

All repair, labor, and parts found to be defective due to materials or workmanship for one (1) full year are covered by Capital's "In Home" warranty. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Service Agent must provide service during normal working hours. No charges will be made for repair or replacement at the location of original installation. No charges will be made for defective factory parts returned pre-paid, through the dealer, and claimed within the warranty period. All claims, regardless of warranty or non-warranty, must be documented with photos and a detailed description and/or narrative of the problem and submitted to Capital's service department.

Warranty replacement of parts for the first year will be freight prepaid by Capital and shipped regular ground. Requests for expedited shipments must be paid by the customer. Capital Cooking will not be liable for additional transportation costs, labor, costs, taxes or export/import duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow the manufacturer's instructions or local codes where the appliance has been tampered with or altered in any way or which, in the judgment of Capital, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all other warranties, expressed or implied and all other obligations or liability in connection with the sale of this product.

WILL NOT PAY FOR:

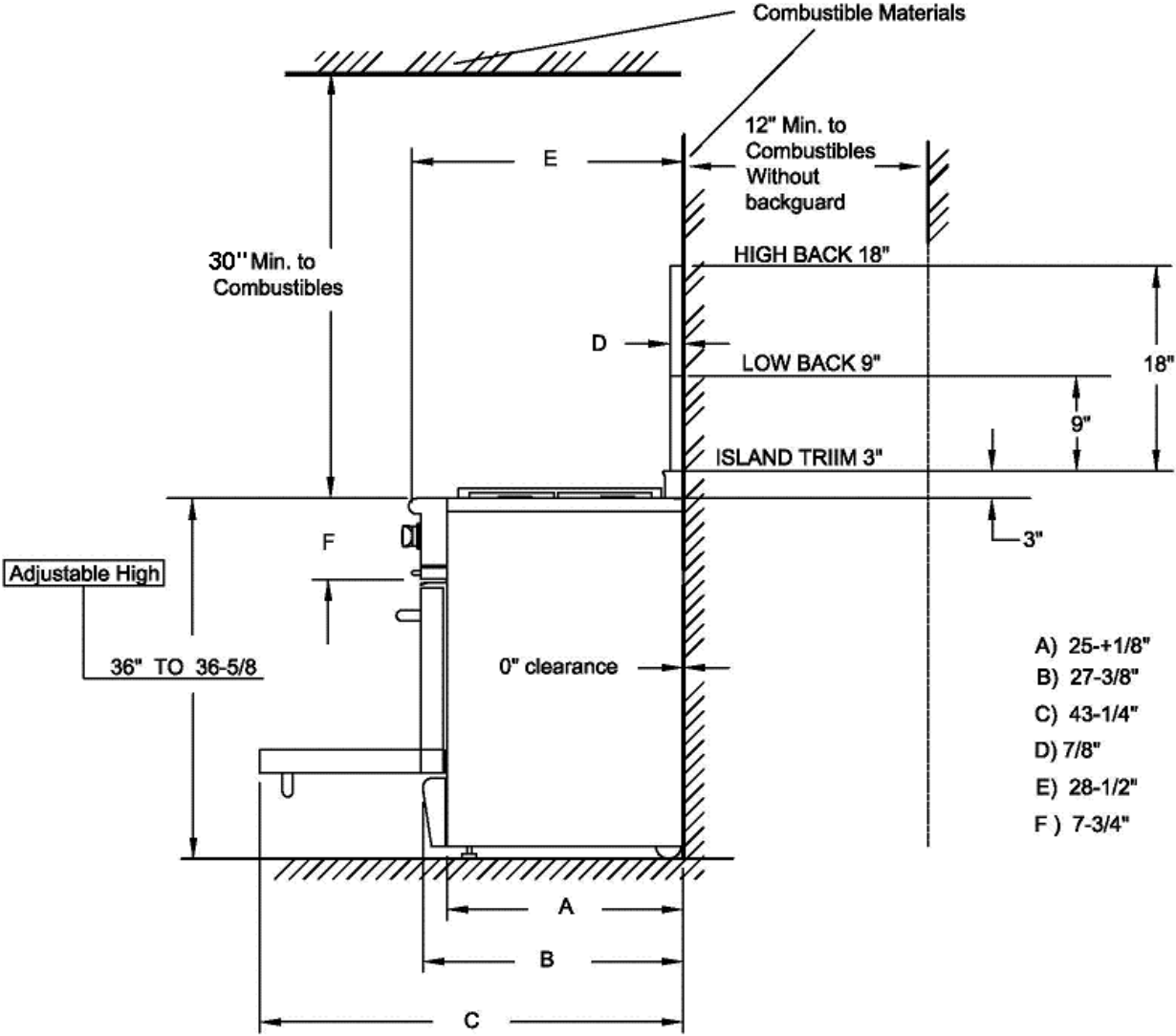
- Installation or start-up.
- Shipping damage that is not a direct result of factory packaging (for example freight handling).
- Service by an unauthorized agent or agency.
- Use of unauthorized parts.
- Service during hours other than normal working hours.
- Improper installation.
- Instructional service visits on operation of products or features, incorrect installation, reset of circuit breakers or replacement of fuses.
- Repair for other than normal household use.
- Damage or malfunction caused by improper maintenance, care, and cleaning of the product.
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or an installation not in accordance with local codes.
- Unit(s) installed in non-residential applications.
- Travel costs for isolated geographic locations and/or outside of 50 miles total travel distance or two hours travel time, round trip.
- Travel requiring plane, ferry, train, etc., costs.
- Shipping and labor costs beyond the one year after purchase, unless specifically covered under the limited or lifetime warranty.

This warranty applies to appliances used in residential applications only. It does not cover commercial usage and/or installations. This warranty is for products purchased and retained in the 50 States of the U.S.A., the District of Columbia, and Canada. The full and limited warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period, with the exception of the lifetime warranty. You may also have other rights, which vary from State to State.

**USE AND CARE MANUAL
CONNOISSEURIAN SERIES
30" 36" 48" & 60"
DUAL FUEL RANGE**

**MODELS:
COB / CSB**

Dimensional Diagrams:



PLANNING THE INSTALLATION

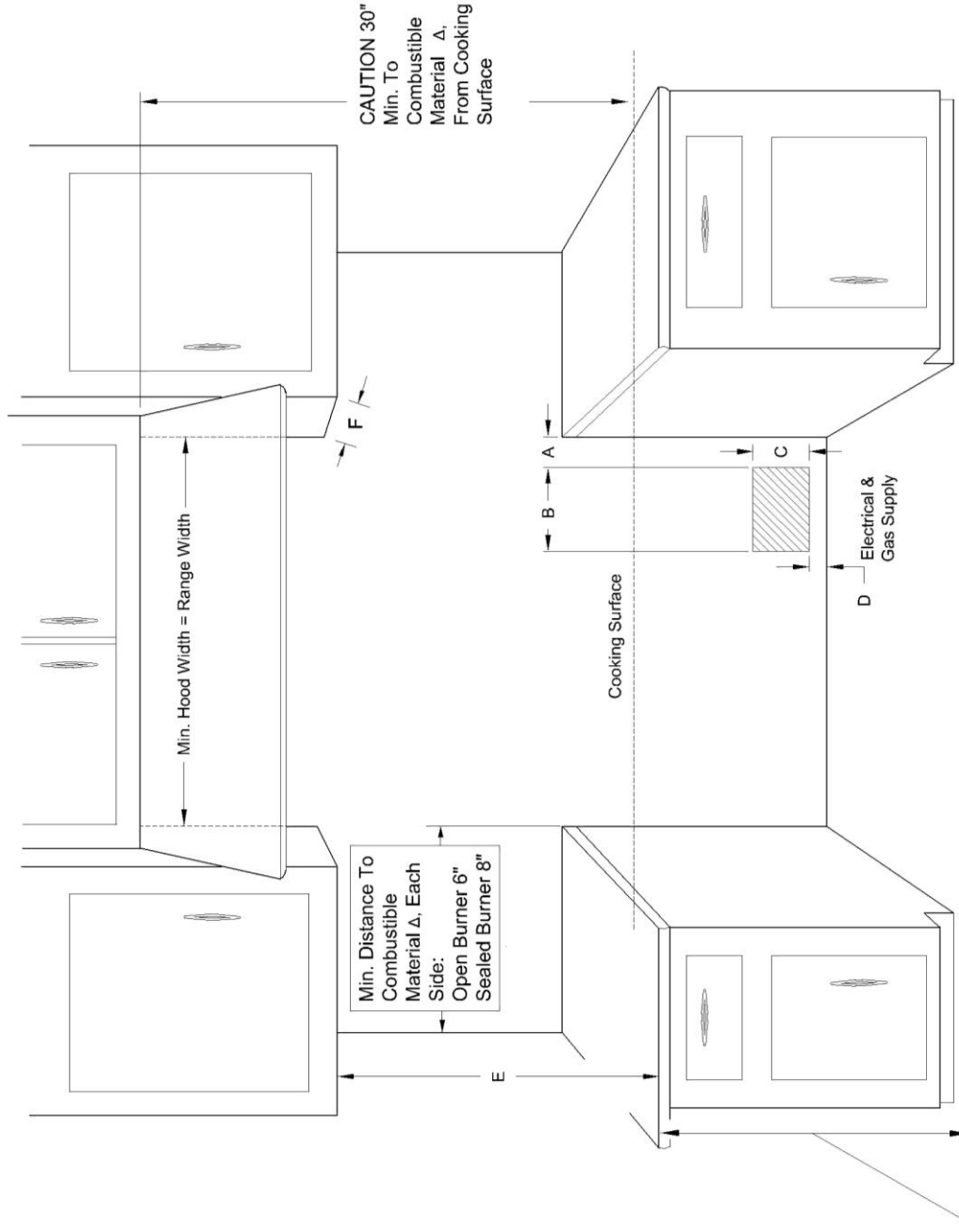
1. Plan the intended installation location by verifying that sufficient cabinet size and clearances are available.
2. Check that electrical power is available or can be established at the installation location and that all local codes can be met.
3. To provide the optimal operation of your appliance, the oven should be installed in a location that will minimize drafts created by doors, windows, ventilation outlets, etc.
4. Check traffic paths to verify sufficient clearances for the oven doors when open and be aware of interference with walkways.
5. If installing under a countertop, verify there is sufficient clearance to the front and/or sides of the oven to load and unload large cooking vessels.

Dimensional Diagrams:

	30"	36"	48"	60"
MODEL NUMBER	COB/CSB 30	COB/CSB 36	COB/CSB 48	COB/CSB 60
"A" DIMENSION	1"	1"	1"	1"
"B" DIMENSION	9"	9"	9"	9"
"C" DIMENSION	8"	8"	8"	8"
"D" DIMENSION	3-1/2"	3-1/2"	3-1/2"	3-1/2"
"E" DIMENSION	18"	18"	18"	18"
"F" DIMENSION	13"	13"	13"	13"
CABINET DEPTH	24"	24"	24"	24"
OVERALL WIDTH	29-7/8"	35-7/8"	47-7/8"	59-7/8"
HEIGHT	36"	36"	36"	36"
OVERALL DEPTH TO FRONT	28-1/2"	28-1/2"	28-1/2"	28-1/2"
OVERALL DEPTH TO OPEN DOOR	43-1/4"	43-1/4"	43-1/4"	43-1/4"
OVERALL DEPTH TO DOOR FACE	27-3/8"	27-3/8"	27-3/8"	27-3/8"
OVEN WIDTH	25-1/8"	27"	27" / 12"	27" / 18"
OVEN HEIGHT	16-9/16"	16-9/16"	16-9/16"	16-9/16"
OVEN DEPTH	21"	21"	21"	21"

Dimension Summary Table

RANGE INSTALLATION



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.

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

	30"	36"	48"	60"
A)	1"	1"	1"	1"
B)	9"	9"	9"	9"
C)	8"	8"	8"	8"
D)	3-1/2"	3-1/2"	3-1/2"	3-1/2"
E)	18" min.	18" min.	18" min.	18" min.
F)	13" min.	13" min.	13" min.	13" min.

PLEASE READ ENTIRE INSTRUCTION BEFORE PROCEEDING.

UNPACKING AND HANDLING

1. Move the oven as close to the point of installation as possible prior to removing packing materials to prevent damage.
2. Remove all packing materials from inside the oven and any protective plastic on the outside of the oven.
3. Read and retain all instructions before installation and use and after installation as a reference.
4. The units are heavy. Plan sufficient manpower and use caution when lifting the unit.

ELECTRICAL WIRING INSTALLATION:

WARNING:

1. All wiring must comply with all local ordinances and building codes.
2. Electrical services at the installation must meet or exceed those specified for the appliance. Do not proceed with the installation until the specifications are met. Call a licensed electrician, if required, to meet the necessary requirements.
3. To prevent electric shock or fire hazard, turn off power at the circuit breaker or fuse box prior to connecting the oven.
4. Improper connection of the electrical wiring can cause an electric shock hazard and damage the appliance. Capital Cooking Equipment is not responsible for damages resulting from improper installation.
5. The ground wire of the oven must be connected to a grounded metallic, permanent wiring system or grounding conductor.
6. Do not use an extension cord with this appliance. Fire, electric shock or other personal injury or damage may occur as a result.
7. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electric shock hazard.
8. Use copper wire only when connecting the oven to the circuit breaker or fuse.
9. Flexible armored or non-metallic, sheathed copper cable (with grounding wire) should be used to connect the appliance to the circuit breaker or junction box. A UL listed connector must be used if directly connecting the wiring to the junction box.

IMPORTANT: Prior to installation and preparation of the wiring, power to the planned oven electrical circuit must be turned off at the breaker or fuse box.

ELECTRICAL REQUIREMENTS:

Electrical Requirement Summary Table

Model:	COB / CSB 30/36	COB / CSB 48/60
Type:	Single Oven Range	Double Oven Range
Voltage:	240 VAC	240 VAC
Frequency:	60 Hz, Single Phase	60 Hz, Single Phase
Total Connected Load:	36.3 Amp	49.1 Amp
Circuit Breaker Req.:	40 Amp (Dedicated)	50 Amp (Dedicated)
Wire Connection:	4 Wire	4 Wire

ELECTRICAL WIRING INSTALLATION (cont'd):

STEP 1: ELECTRICAL INSTALLATION

STANDARD WIRING (FOUR WIRE CONNECTION)

1. Each wire must be individually connected to the household supply wire.
2. Connect the Green appliance ground wire to the Green household ground wire from the junction box.
3. Connect the appliance Black L1 wire to the household Black L1 wire from the junction box.
4. Connect the appliance White Neutral wire to the household White neutral wire from the junction box.
5. Connect the appliance Red L2 wire to the household Red L2 wire from the junction box.

DEVIATIONS FROM STANDARD WIRING (MUST COMPLY WITH LOCAL CODES):

1. Three Wire Connection – Must be permitted by local codes
 - a. Each wire must be individually connected to the household supply wire.
 - b. Connect the appliance Black L1 wire to the household Black L1 wire from the junction box.
 - c. Connect the appliance White Neutral wire and the Green appliance wire to the household White neutral wire from the junction box.
 - d. Connect the appliance Red L2 wire to the household Red L2 wire from the junction box.
2. Three Wire Connection with External Ground – Must be permitted by local codes
 - a. Each wire must be individually connected to the household supply wire.
 - b. Connect the appliance Black L1 wire to the household Black L1 wire from the junction box.
 - c. Connect the appliance White Neutral wire to the household White neutral wire from the junction box.
 - d. Connect the appliance Red L2 wire to the household Red L2 wire from the junction box.
 - e. Connect the Green appliance ground wire to an approved external ground source, such as a cold water pipe. (All ground sources must be approved by local codes).

WARNING:

- An external ground may only be used if local codes permit.
- Ground sources must be approved by local codes.
- Do not connect the ground wire to a gas or hot water pipe.
- Use a separate copper wire when installing with an external ground.
- A clamp type connector with an external grounding screw is to be used with a minimum No. 10 copper wire when utilizing an external ground.
- The approved ground source must have continuity to electrical ground and cannot be interrupted by insulating materials.
- If an interruption or insulating material is in line of the ground source it must be jumpered with a 4 gauge minimum wire.

IMPORTANT: Save these instructions for the Local Gas Inspector's use.

INSTALLER: Please leave these Installation Instructions with the unit for the owner.

OWNER: Please retain these instructions for future reference.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70

ALL OPEN BURNER RANGES ARE EQUIPPED WITH SMALL PAN BURNER AT THE BACK LEFT, THE OTHERS BURNERS ARE RATED AT 23,000 BTU / HR

INSTALLATION:

STEP 2: VENTILATION REQUIREMENTS

HOOD PLACEMENT:

WARNING: DO NOT obstruct the flow of combustion and ventilation air to the unit.

For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the range cooking surface.

CAPITAL Hood blower speeds are variable to reduce noise and loss of heated or air-conditioned household air when maximum ventilation is not required. Normally the maximum blower speed is only required when using the grill section.

Any openings in the wall behind the range and in the floor under the range must be sealed.

When there is less than 12" horizontal clearance between combustible material D and the back edge of the range above the cooking surface, a Capital Low Back or High Shelf back guard must be installed (see Fig. 2A). When clearance to combustible material D is over 12", a Capital Island Trim may be used (See Fig. 2B). Figures 2A and 2B indicate the space required for each type of back guard.

Always keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

CAUTION: Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to assure that hood and duct installation will meet local requirements.

SELECT HOOD AND BLOWER MODELS:

It is strongly recommended that a suitable CAPITAL exhaust hood be installed above the range. Downdraft ventilation should NOT be used. The table below indicates the PRECISION Series Hoods, by model number, that are recommended for use with all ranges.

VENTILATION UNIT	STANDARD COUNTER INSTALLATION RECOMMENDATIONS
HOOD	(24" DEEP X UNIT WIDTH)

BLOWER CFM's		SIZE	SHIPPING WEIGHT
60" RANGE = 1200 CFM		30"	400
48" RANGE = 1200 CFM		36"	450
36" RANGE = 1200 CFM		48"	630
30" RANGE = 600 CFM		60"	800

For wall installations, the hood width must, at a minimum, equal the width of the range's cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.

WARNING: DO NOT lift the range by the oven door handles, Do not remove the griddle and grill sections!

- Lift the range from the skid with a soft wheel dolly.
- Support the range uniformly across the bottom
- To remove door, open the door completely, close the hinge latches and release the door. Remove door by lifting and pulling from the sides.
- Make sure gas and electric connections are made, anti-tip device is installed, and the back guard installed prior to placing the range in position.
- Measure the height of the counter top and adjust the range height to match countertop height by adjusting front and rear leveling feet.
- Slide the range in place and ensure that the range is level.
- Reinstall the kick plate, top grates, oven door(s), drip pan tray(s), and make sure burner caps are seated firmly located into position.

INSTALLATION (cont'd):

STEP 3: CABINET PREPARATION

The range is a freestanding unit. If the unit is to be placed adjacent to cabinets, the clearances Models with open broiler, noncombustible material is to be installed on the underside of a cabinet located above the broiler section or unit in accordance with local codes, or in the absence of local codes, with the National Fuel Gas code, ANSI Z223.1/NFPA.54

The maximum depth of overhead cabinets installed on either side of the hood is 13".

A 30-inch minimum clearance is required between the top of the range and the bottom of an unprotected cabinet.

shown in fig. 1 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept a suitable flared island hood, as indicated in fig. 1. **Note: Capital does NOT offer an island style ventilation hood at this times.**

NOTE: ALL CONNOISSEURIAN SERIES RANGES come with an island trim required for use with combustible back wall construction

- The supplied back guard is NOT required for back wall construction manufactured of non-combustible materials such as ceramic tile min. 1/4" thick), or materials approved as non-combustible by local building codes.
- Secure the back guard (18" High Shelf, or 9" Low Back) directly on the wall behind range and above the factory installed island trim.

WALL MOUNT BACKGUARD INSTALLATION

Secure both brackets to the wall using the screws included

BACKGUARD MOUNTING (WALL MOUNT HIGH SHELF):

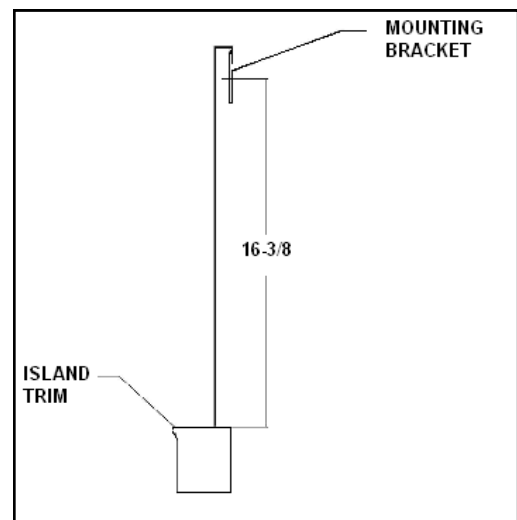
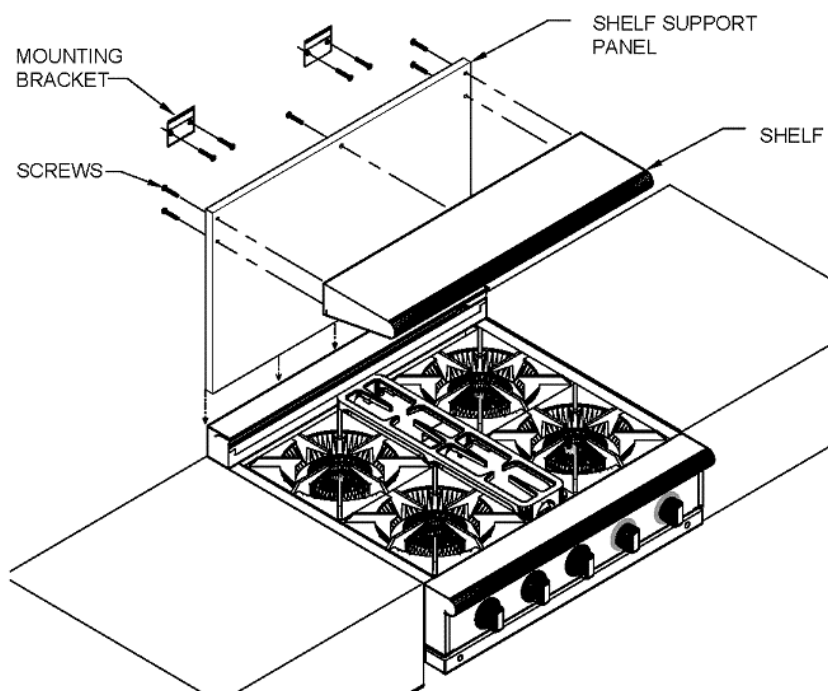
First measure from top of island trim to 16 3/8" to what will be the center of the mounting brackets.

Attach the shelf to the shelf support panels with supplied screws.

Slide shelf into position and over brackets.

BACKGUARD MOUNTING (WALL MOUNT LOW BACK):

First measure from top of island trim to 16 3/8" to what will be the center of the mounting brackets. (see Fig 1)

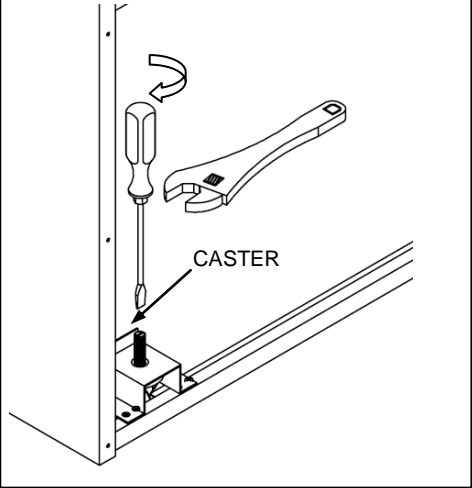


INSTALLATION – CASTER HEIGHT ADJUSTMENT:

CASTER ADJUSTMENT

The range has casters only at the rear of the range, To adjust the height of the range use a flat head screwdriver and crescent wrench to turn the threaded rod.

RANGE BACK



INSTALLATION (cont'd):

IMPORTANT INSTALLATION INFORMATION

The thickness of the wall or floor may require use of longer screws, available at your local hardware store.

In all cases at least one (1) of the bracket mounting screws must be fastened to solid wood or metal on each side.

Use appropriate anchors when fastening the mounting bracket to any material other than hardwood or metal.

STEP 4: INSTALLING ANTI-TIP DEVICE

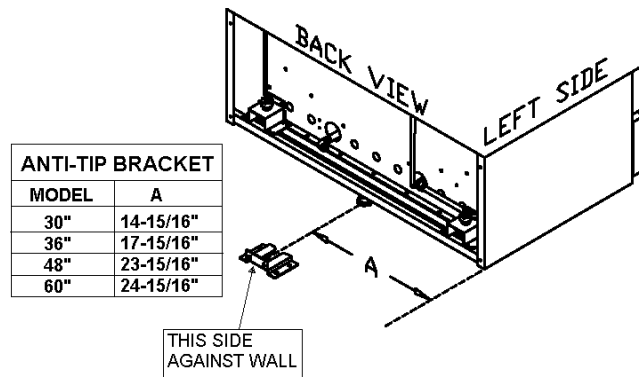
For all Ranges, an anti-tip device **MUST** be installed as per these instructions.

- The Anti-Tip Bracket may be attached to a solid wood cabinet having a minimum wall thickness of 3/4".

TOOLS NEEDED FOR INSTALLATION OF ANTI-TIP DEVICE!

- Screwdriver, Phillips
- Drill, electric or hand
- Measuring tape or ruler
- 1/8" drill bit (wood or metal wall or floor)
- 3/16" anchors, drywall, or concrete, 2 each (not required if mounting bracket is being attached to solid wood or metal.)
- Hammer
- Pencil or other marker

MOUNTING ANTI-TIP BRACKET:



The alternative floor mounted bracket shall be installed as follows:

1. Place bracket on floor in position shown in Figure below.
2. Secure to floor or wall stud.
3. Later, when unit is installed, the adjustable leg will slide under the bracket

WARNING!

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE

WARNING: RANGE TIPPING HAZARD!

All ranges can tip and injury can result. To prevent accidental tipping of the range, attach it to the floor by installing the Anti-Tip Device supplied.

A risk of tip-over may exist if the appliance is not installed in accordance with these instructions.

If the range is pulled away from the wall for cleaning, service or any other reason, ensure that the Anti-Tip Device is properly re-engaged when the range is pushed back against the wall. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door); failure to take this precaution can result in tipping of the range. Personal injury might result from spilled hot liquids or from the range itself.

INSTALLATION (cont'd):

WARNING: ELECTRICAL SHOCK HAZARD!

Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor.

Identify the electrical circuits that could be affected by the installation of the Anti-Tip Device, then turn off power to these circuits.

Failure to follow these instructions may result in electrical shock or other personal injury.

CAUTION: PROPERTY DAMAGE!

Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, marble, etc.)

DO NOT slide range across unprotected floor.

Failure to follow these instructions may result in damage to wall or floor coverings.

STEP 5: GAS CONNECTION AND HOOK-UP

PLEASE NOTE:

In the Commonwealth of Massachusetts, gas connection must be performed by a licensed plumber or licensed gas fitter.

NOTE: Capital DOES NOT supply ranges to match varying altitudes. Orifices to adjust for combustion for differing altitudes may be purchased through Capital Cooking Equipment by calling our Parts Department at 1-866-4024600, or email us at customerservice@capital-cooking.com.

Verify the type of gas being used at the installation site matches the gas type of the range. As shipped from the factory, units are configured for use with Natural Gas or Propane (LP). Make certain the range matches the type of gas available at the location.

For installation of the appliance at high altitude, please consult your local gas company for their recommendation of the correct orifice sizes and any other necessary adjustments that will provide proper gas combustion at specified altitudes.

PROPANE (LP) GAS REQUIREMENTS:

Inlet Connection: 1/2" N.P.T.

Min. 5/8" Dia, Flex Line.

Supply Pressure: 11" to 14" W.C.

A Regulator is required at the LP source to provide a maximum of 14" W.C. pressure to the range regulator.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" N.P.T.

Min. 5/8" Dia. Flex Line.

Supply Pressure: 6" to 14" W.C.

The open top burner flames should be approximately 1" to 1-1/4" High.

GAS HOOK UP

WARNING! Gas line cannot be run inside back cover of range. Run gas line in channel in back of range.

CAUTION! A qualified technician must make burner adjustments at the time of installation. Improper or lack of adjustments may cause harmful by-products or void your warranty!

TESTING AND ADJUSTMENTS

Install any loose components, such as burner caps and grates, oven racks that may have been removed earlier to facilitate moving the appliance. Be certain that burner caps seats properly into the alignment slots in the burner bases. Before testing operation of the appliance, verify that the unit and the gas supply have been carefully checked for leaks and that the unit has been connected to the electrical power supply. Turn the manual gas shut-off valve to the open position. Check the operation of the sealed gas burners by pushing and turning each knob counterclockwise to "HI". The burner igniters will click until the flame ignites. Burner flames should be BLUE and stable with no yellow tips, excessive noise, or lifting of the flame from the burner. If any of these conditions exist, check that the air shutter (grill and griddle only) or burner ports are not blocked or clogged. Remove any blockages that exist. If the flame is too yellow, indicating insufficient air, adjust the shutter counterclockwise to increase air inlet (grill and griddle only).

INSTALLATION (cont'd):

CAUTION! The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 112 psig (3.5kPa.).

The Appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig (3.5kPa.).

When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 6.0".

DO NOT attempt any adjustment of the pressure regulator.

Use 5/8" diameter flex line to connect between the gas supply and the appliance manifold pipe, which exists at the upper left rear of the appliance. The appliance manifold pipe connection is 1/2". Use caution to avoid crimping the 5/8" flex line.

NOTE: the flex line for the gas supply must be metal and approved by an approved certifying agency (AGA, CGA, CSA, UL or CUL). NEVER use a hose made of rubber or other synthetic material as the heat may cause the hose to melt and develop leaks, thus causing fires, physical and property damage.

Always use pipe dope or Teflon tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.

Leak testing of the appliance shall be in accordance with the manufacturer's instructions.

Turn on gas and check supply line connections for leaks using a soap solution. **Never use a flame of any sort to test for leaks.**

A manual shut off valve must be installed external to the range in an accessible location from the front for shutting off the gas supply when required.

The supply line MUST NOT protrude beyond the back of the range.

Ensure that the gas supply is turned OFF at the external shut-off valve before connecting the range.

The gas supply connection must be made by an experienced technician and in accordance with local codes or ordinances. In the absence of local codes or ordinances, please refer to National Fuel Gas Code ANSI Z223.1 / NFPA54-Current Issue.

The range is supplied with its own pressure regulator

CAUTION! When connecting unit to Propane (LP) gas. Make certain the propane tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the appliance the pressure & the gas supplied to the appliance regulator must not, exceed 14" (37 mb) water column. A pressure test point is provided near the regulator behind the kick plate

Note to Customer.

Please make sure installer signs each item on this checklist, explains each item before leaving and explains the range operation to you thoroughly.

INSTALLER CHECKLIST

FINAL CHECKLIST

- All internal packing materials removed. Check below grates and grill pans and inside the ovens
- Cabinet cutouts and installation have met the requirements of these instructions.
- Oven electrical connections follow instructions and meet local codes.
- Install range into cabinet
- Level and secure oven into the cabinet per the instructions.
- Manual gas shut-off valve installed in an accessible location (without requiring removal of range)
- The appliance is connected only to the type of gas for which it is certified for use
- Gas supply pressure does not exceed 14" (37 mb) W.C.
- If used on Propane gas, verify that the propane gas supply is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with appliance.
- Connection: 1/2" NPT with a minimum of 5/8" diameter flex line
- Unit tested and free of gas leaks
- Burner caps properly seated into burner bases with retention rings installed for sealed burners
- Grill Components properly seated (not all models).
- Bezels centered on burner knobs and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners operating
- Air shutter adjustments for proper flames are complete for Open Burners, Grill and Griddle sections.
- Griddle is level and does not rock.
- Burner grates correctly positioned, level and do not rock.
- Proper ground connection
- Kick Panel in place and screws are secure.
- External wiring and breakers or fuses meets local codes and requirements of these installation instructions and is of sufficient length to allow servicing of the oven.
- Oven door hinges seated and hinge locks in proper position. Door opens and closes properly.
- Turn dedicated breaker or fuse on.
- Check function of oven.
- Set clock and familiarize users with normal oven operation.
- If any problems occur during installation, reference TROUBLESHOOTING section of Use and Care Manual prior to calling Capital Cooking service.
- Fill out and return all warranty information.
- Store these instructions and the Use and Care Manual in a convenient location for future reference.

OPEN BURNER FLAME ADJUSTMENT PROCEDURE

Note: This procedure is not required for units with sealed range top burners

PREPARATION

For safety purposes, turn off power and gas to the range while removing and installing the burner parts.

Turn off all ventilation hoods, heating & air conditioning, and close windows near the appliance to prevent breezes from interfering during adjustment.

Carefully clean the metal tip of the igniter electrode with alcohol and a lightly abrasive cleaning pad or toothbrush. Dry thoroughly.

AIR SHUTTER ADJUSTMENT

Correct air shutter adjustment is required prior to further adjustments. You will need a screwdriver (Flat or Phillips head) to make this adjustment.

Turn power ON to the appliance.

Turn the burner on HIGH. All flames should have a sharp blue cone which just touches the burner. If flames are lifting above the burner base, if the flames do not immediately ignite all around the burner, or if flames are yellow or are not a sharp cone shape follow the procedure below.

Lifting Flames:

Turn the burners off and remove all burner grates and spill pans.

Using a screwdriver, loosen the screw securing the air shutter.

Close the opening of the air shutter slightly.

Turn the burner On and check the flame for lifting.

Adjust the air shutter until the flame is a solid blue cone touching the burner. Some orange in the large flame corona above the burner is normal.

If flames do not immediately ignite all around the burner, readjust the air shutter and retest.

Tighten the screw on the air shutter then reassemble the spill pans and grates.

Yellow tipping or weak flames

If the flames have bright yellow tips (like a candle) or the flames are weak and flutter easily at the base, more air is required.

Using a screwdriver, loosen the screw securing the air shutter.

Open the opening of the air shutter slightly.

Turn the burner On and check the flame.

Adjust the air shutter until the flame is a solid blue cone touching the burner. Some orange in the large flame corona above the burner is normal.

If flames do not immediately ignite all around the burner, re-adjust the air shutter and retest.

Tighten the screw on the air shutter then reassemble the spill pans and grates.



Igniter Electrode



Flame Lifting



Air Shutter



Good Flame

OPEN BURNER FLAME ADJUSTMENT PROCEDURE

Simmer Adjustment

ADJUST SIMMER FLAME

To adjust the simmer flame you will need a flat head screwdriver with a 3/32" maximum diameter shaft and a length of at least 2-1/4" and pliers.

IMPORTANT: Turn off air conditioning, fans, and ventilation hoods and close windows to prevent breezes around the burners when making these adjustments. They can affect burner function.

Set the burner to be adjusted to Simmer. Remove the knob by carefully pulling the knob straight out.

Place the flathead screwdriver into the hole in the center of the shaft behind the knob.

Very lightly turn the screwdriver until you feel it seat into the screw head at the back of the shaft.

To reduce the Simmer flame hold the shaft with pliers to prevent it from turning then slowly turn the screwdriver Clockwise. The flame will begin to reduce in size.

Turn the screwdriver until the burner starts to click or flames begin to extinguish on several holes of the burner.

After the burner begins clicking or several flames extinguish on the burner, turn the screwdriver slowly counter clockwise until the burner stops clicking and flames are present in all holes of the burner.

Place a pot or pan with a small amount of water on the grate and check for clicking. Re-adjust as necessary.



Simmer Adjustment

DOOR REMOVAL AND REPLACEMENT PROCEDURE

To Remove:

1. Open Oven Door all the way.
2. Flip up the Hinge Latch on each side towards the Door Glass to lock the Hinge. **SEE PIC 1**
3. Close the Oven Door as far as it will shut.
4. Lift the Oven Door while holding both sides. Continue to push the Oven Door closed and pull it away from the Door Frame. **SEE PIC 2**

To Re-install

1. Insert Door Hinges into Hinge Receptacle on Range all the way in. **SEE PIC 3**
2. Open Door enough to allow Hinge Levers back to the normal position towards the Oven. **SEE PIC 4**
3. Check that the Door is free to open and close . If it is not, repeat the removal and installation procedures.

Pic 1



Pic 2



Pic 3



Pic 4



SERVICE INFORMATION

Before contacting customer service:

- Verify that the circuit breaker has tripped or the fuse has been blown.
- Is there a power outage in the local area?

If none of the above has occurred, contact our customer service department at (866) 402-4600.

Before you call for service, please have the following information available:

- Model Number
- Serial Number
- Date of Installation
- Copy of Receipt or Invoice
- A brief description of the problem

Your satisfaction is our top priority. If the problem persists or is not resolved to your satisfaction by our service consultant, please write to us or fax us a letter at:

Capital Cooking Equipment, Inc.

Attn: Customer Service Manager
13211 Florence Ave.
Santa Fe Springs, CA 92670
USA

Fax Number: (562) 903-1167

Email: customerservice@capital-cooking.com

WARRANTY

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

*Painted and decorative parts will be warranted for 90 days from date of original purchase. Any damages or defects must be reported within this timeframe. Replacement painted parts may have slight color variations from the original parts due to normal manufacturing variables.

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)
- Parts will be provided at no cost to the owner with proof of purchase. All other expenses, such as labor and freight, will be the responsibility of the owner
- *Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.
- **Unless covered by LIFETIME warranty

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, and Outdoor stainless steel tubular barbeque burners (excludes Professional and Pro series), against corrosion (excludes stainless steel barbeque grates and coverage for neglect, abuse, damage, normal heat discoloration). Proof of purchase required (freight not included).

WILL PAY FOR:

All repair, labor, and parts found to be defective due to materials or workmanship for one (1) full year are covered by Capital's "In Home" warranty. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Service Agent must provide service during normal working hours. No charges will be made for repair or replacement at the location of original installation. No charges will be made for defective factory parts returned pre-paid, through the dealer, and claimed within the warranty period. All claims, regardless of warranty or non-warranty, must be documented with photos and a detailed description and/or narrative of the problem and submitted to Capital's service department.

Warranty replacement of parts for the first year will be freight prepaid by Capital and shipped regular ground. Requests for expedited shipments must be paid by the customer. Capital Cooking will not be liable for additional transportation costs, labor, costs, taxes or export/import duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow the manufacturer's instructions or local codes where the appliance has been tampered with or altered in any way or which, in the judgment of Capital, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all other warranties, expressed or implied and all other obligations or liability in connection with the sale of this product.

WILL NOT PAY FOR:

- Installation or start-up.
- Shipping damage that is not a direct result of factory packaging (for example freight handling).
- Service by an unauthorized agent or agency.
- Use of unauthorized parts.
- Service during hours other than normal working hours.
- Improper installation.
- Instructional service visits on operation of products or features, incorrect installation, reset of circuit breakers or replacement of fuses.
- Repair for other than normal household use.
- Damage or malfunction caused by improper maintenance, care, and cleaning of the product.
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or an installation not in accordance with local codes.
- Unit(s) installed in non-residential applications.
- Travel costs for isolated geographic locations and/or outside of 50 miles total travel distance or two hours travel time, round trip.
- Travel requiring plane, ferry, train, etc., costs.
- Shipping and labor costs beyond the one year after purchase, unless specifically covered under the limited or lifetime warranty.

This warranty applies to appliances used in residential applications only. It does not cover commercial usage and/or installations. This warranty is for products purchased and retained in the 50 States of the U.S.A., the District of Columbia, and Canada. The full and limited warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period, with the exception of the lifetime warranty. You may also have other rights, which vary from State to State.

THESE SPECIFICATIONS ARE FOR PLANNING PURPOSES ONLY.

CONSULT WITH AN AUTHORIZED TECHNICIAN FOR YOUR SPECIFIC INSTALLATION DETAIL REQUIREMENTS. FOR THE MOST UP TO DATE INFORMATION, CONTACT CAPITAL COOKING EQUIPMENT, INC. INDICATING THE MODEL NUMBER.

WE RESERVE THE RIGHT TO CHANGE THESE SPECIFICATIONS OR DESIGN WITHOUT NOTICE.



THE POWER OF PERFORMANCE™

Capital Cooking Equipment, Inc.

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MADE IN USA

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