

# 36" *culinarian series*™

Manual Clean



Crafted With You In Mind



| MCOR366

## 36" MANUAL CLEAN OVEN FEATURES

Large 4.9 cu. ft oven cavity with 4.4 cu. ft usable capacity - 27"W x 15"H x 21"D

Oven fits full size commercial cookie sheet (26" x 18")

Convection Oven with separate Fan On/Off switch

30,000 BTU Bake Burner for uniform cooking

18,000 BTU Infrared Broil Burner for perfect searing

5 Rack positions (2 racks provided) for all cooking needs

Dual 40 W oven lights provide excellent interior illumination

All stainless steel and glass door allow wall to wall visibility and easy cleaning

Black porcelain with Titanium speck oven interior

Front and rear levelers allow 1-1/2" height adjustment

Broil Pan provided

## 36" RANGE TOP FEATURES

ALL BURNERS ARE RATED AT 25,000 Btu / hr to deliver intense commercial kitchen heat to sauté food and all burners are capable of turning down to give 145° F simmer.

Commercial Quality Cast Iron Grates.

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

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

Auto-ignition/re-ignition on all burners.

Island trim included.

## OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil

## WARRANTY

TWO (2) Years full parts and labor covers entire product. (Light bulbs covered for 60 days after installation)

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

Ranges\*, Range Tops\*, & Ovens\*: All Burners, Heating Elements, Grates\*, Griddle Plates, & Oven Racks

Barbeques: Gas Valves & all burners (excluding infrared burners)

\*Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts against rust. (Excludes damage and normal heat discoloration).

Does not include barbeque grates.



Power-Flo OpenTop Burner  
25,000 btus/hr

Simmer  
turning down to give 145° F

Optional red knobs

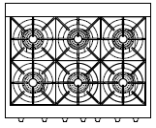
HYBRID RADIANTS  
Ceramic Rods & Stainless Steel

Broiler Grates  
Commercial Quality Cast Iron

**ADD COLOR TO YOUR COOKING**

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish.

Choose from the RAL color palette, one that really cooks for you.



MCOR366 – 36”  
SIX BURNER GAS  
CONVECTION RANGE

**AVAILABLE ACCESSORIES**

- Conversion kits.
- Birch wood chopping blocks.
- Red knobs.
- P36SHS – 18” stainless steel wall mount high shelf .
- P36SLB – 9” stainless steel wall mount low back.
- CWR Cast Iron Wok ring.
- PSVH36L – 36” Performance Series vent hood w/1200 CFM blower + lights.
- PSVH36HL – 36” Performance Series vent hood w/ 1200 CFM blower + heat lamps+lights.
- Duct covers.

**SHIPPING WEIGHT**

460 LBS

**ELECTRICAL RATINGS**

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

**GAS RATINGS**

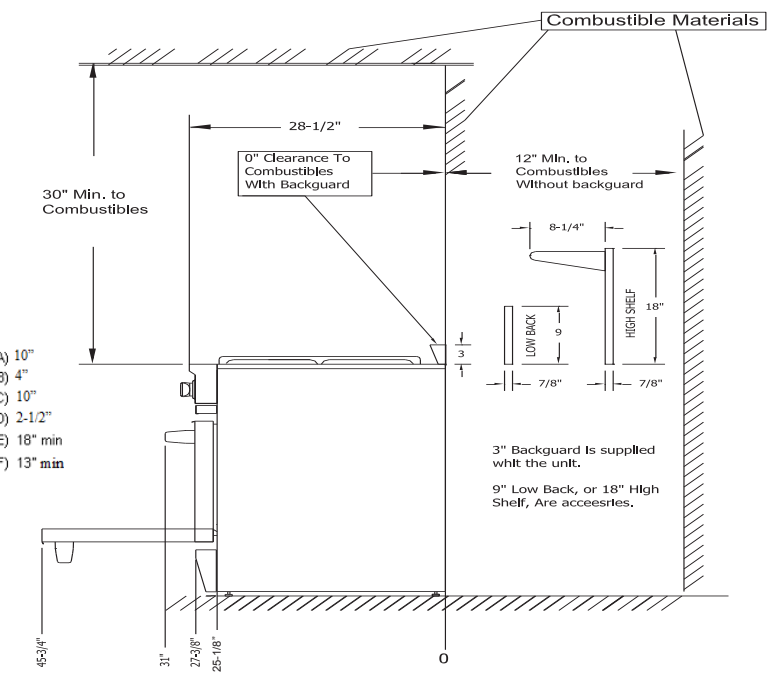
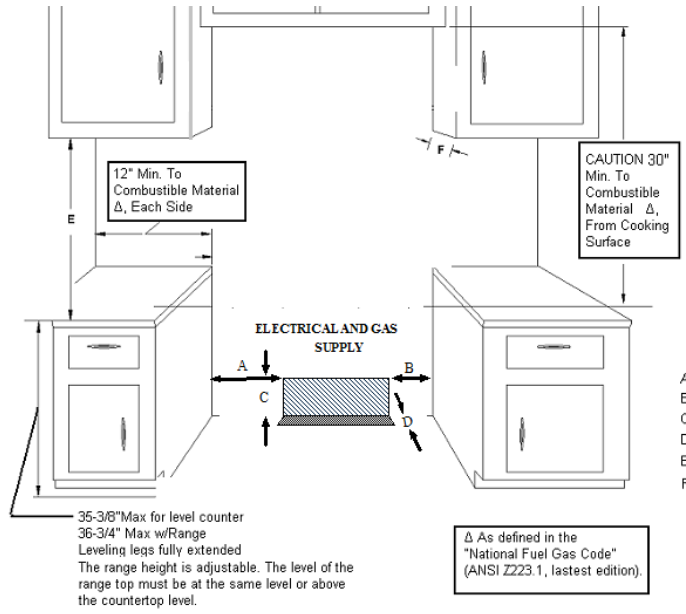
	NATURAL GAS	PROPANE
Manifold pressure:	5.0” W.C.	10” W.C.

Gas Line Pipe: 1/2” Min.

**OTHER**

- 0” Clearance base cabinet installation
- Field convertible to LP or NG depending on gas type

**CABINET PREPARATION**



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

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

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



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