





| MCR305

30" 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 seperate 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 stainess 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

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, due to malfunction during normal operation. Ranges*, Range Tops*, and Ovens*: All Burners, Heating Elements, Grates*, Griddle Plates, and Oven Racks

30" SEALED BURNER RANGE TOP FEATURES

Four 140 Deg. F Simmer - 19,000 BTU/hr each

one 800 - 25,000 BTU/hr Power-Wok burner

Integrated reversible wok grate

Auto-ignition/re-ignition on all burners

Flush island trim is standard for non-combustible or island trim installations

Wall mount back guard provided for combustible rear wall installation (wall mounted stainless steel High Back accessories also available)

OVEN MODES

Bake, Broil, Convection Bake, Open Door Broil.

Barbeques: Gas Valves and 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.



Capital exclusive feature: Power-Flo burners 19,0000 BTU to a low delicate simmer.



Flush island trim is standard for non-combustible or island trim installations.



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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.

MCR305 - 30"



AVAILABLE ACCESSORIES

Conversion kits CRK30 - red knobs for 30" range P30SLB - 9" stainless steel wall mount low back Wok Ring

COMPLIMENTARY PRODUCTS

PSVH30L - 30" Performance Series vent hood w/ 600 CFM blower + lights Duct covers

GRT24WK - 24" 30,000 BTU built in Power-Wok™ range top

 SHIPPING WEIGHT

 250-275 LBS

 ELECTRICAL RATINGS

 VOLTAGE
 CURRENT/POWER
 FREQUENCY

 120 VAC
 10 AMP
 60 HZ

 GAS RATINGS

 Manifold pressure:
 5.0" W.C.

OTHER

"0" Clearance base cabinet installation Field convertible to LP or NG depending on gas type ETL certified for USA and Canada

CABINET PREPARATION н Combustible Materials 28-1/2" 7 F.A. CAUTION 30" 12" Min. To 0" Clearance To Combustibles With Backguard Min. To 12" Min. to Combustib Combustible Material Comhustible ∆, Each Side Material ∆, Without backguard 30" Min. to Combustibles From Cooking Surface 8-1/4" HIGH SHELF ELECTRICAL AND GAS BACK SUPPLY LOW A) 10" в)́ 4" С - 7/8" - 7/8" c) 10" D D) 2-1/2" E) 18" min 3" Backguard Is supplied whit the unit. F) 13" min 9" Low Back, or 18" High Shelf, Are acceesties, 35-3/8"Max for level counter 36-3/4" Max w/Range ∆ As defined in the "National Fuel Gas Code" (ANSI Z223.1, lastest edition). Leveling leas fully extended The range height is adjustable. The level of the range top must be at the same level or above IJ the countertop level Range Widths Cut Out Widths 30 RANGE 29-7/8 30 1/8 36 RANGE 35-7/8 48 RANGE 47-7/8 60 RANGE 59-7/8 25-1/8" 36 1/8 48 1/8 27-3/8" 15-3/4' ó 뮲 60-1/8



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