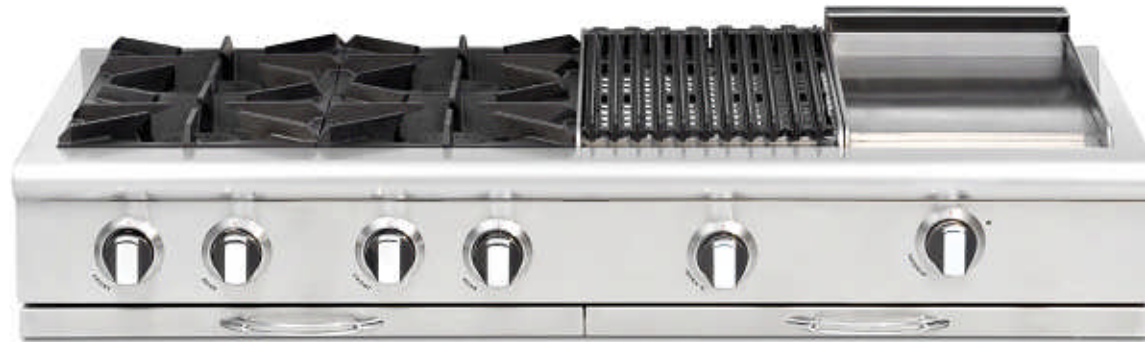




CULINARIAN SERIES



**USE AND CARE & INSTALLATION GUIDE
RANGETOPS**



Proudly
Made in
USA 

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MOST POWERFUL OPEN-TOP BURNERS IN THE INDUSTRY:

All burners are rated at 23,000 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 TRADITIONAL BBQ-GRILL GRATES

Exclusive BBQ-Grill w/ CAST IRON channeling grates that help reduce flare-ups by channeling the grease away from the burner into spillage tray.



HYBRID RADIANTS

With Ceramic Rods Encased in Stainless Steel Sheet Metal for reduced flare-ups and Prolonged life.



THERMO-GRIDDLE

Our solid stainless steel thermostatically controlled griddle plate gives you precise control over the griddle area. From 18,000 BTUs on 12" griddle section and 30,000 BTUs on 24" griddle section Capital all stainless steel griddle plates will never rust! Guaranteed!



Cast Iron Wok Grate As Optional Accessory



STAY-KOOL KNOBS

Our restaurant grade, die cast chrome plated metal knobs feature bold red graphics for easy readings of settings. Plastic inserts that stay cool to the touch when using your Range (Available in Black or Cabernet Red.).

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

- WHAT TO DO IF YOU SMELL GAS
- Do not try to light any appliance
- Do not touch any electrical switch
- Do not use any phone in your building
- Immediately call your gas supplier from a neighbors phone. Follow the gas supplier's instructions.
- If you can not reach your gas supplier, call the fire department

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

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

WARNING! Disconnect Power before installing. Before turning power ON, be sure that all controls are in the OFF position.

IMPORTANT! Installation must conform with local codes or, in the absence of local codes, with the National fuel Gas Code, ANSI Z223.1/NFPA54.

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 will result. Use a fire extinguisher only if:
- You have 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.

FOR YOUR SAFETY! If You Smell Gas:

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

This appliance is designed for easy installation and operation. However, we recommend that you read all sections of this manual before installation and that your range is installed by an approved gas installation technician capable of reviewing and performing the manufacturers installation checklist included in your information packet.

The installation of appliances assigned for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety and Safety Standard, Title 24 CFR, Part 3280 or, when such 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 or other codes or, in the absence of such codes, with the standard for Recreational Park Trailers, ANSI A119.5.

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

CAUTION! When connecting the unit to propane gas, make certain the propane tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the range. The pressure of the gas supplied to the appliance must not exceed 14" (34.57 mB) water column from the propane gas tank to the pressure regulator.

CAUTION! Do not store or use gasoline or any other flammable liquids in the vicinity of this or any other appliance.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE!

PLEASE NOTE:

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

The installer must leave the check list duly completed with the home owner and the home owner must retain this check list as a proof of installer having completed All the testing.

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 rangetop burners with a match.

The gas grill and thermo-griddle **CANNOT** be lit manually during a power failure.

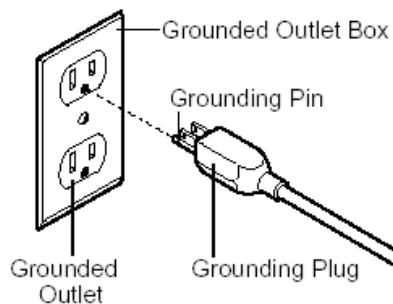
WARNING! Do not under any circumstances cut or remove the separate ground wire or the third (ground) prong from the power cord plug.

PLEASE READ CAREFULLY:

All gas rangetops models require an electrical circuit rated at 120 volts, 60 Hz., and 15 Amps. (VERIFY) For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. Always disconnect the electrical plug from the wall receptacle before servicing this unit. See Installation Instructions for electrical requirements and grounding instructions.

It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply in accordance with the National Electrical Code and/or applicable local codes and ordinances by a qualified electrician.

*It is recommended that a dedicated circuit servicing this appliance be provided.



GENERAL SAFETY:

Your new range-top has been designed to be a safe, reliable appliance when properly installed, used and maintained. If not properly used, it could be dangerous. Read ALL the instructions in this Use and Care Guide carefully before using this range-top.

WARNING! These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. Use extreme care when using this restaurant caliber rangetop as this appliance provides intense heat and can increase accident potential.

- Safety precautions must be followed when using any kitchen appliance.
- Insure proper installation and servicing. Follow the installation instructions provided with this product. Have the range installed and grounded by a qualified technician.
- 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.

- If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and therefore smell of faint gas odor. 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 a qualified service technician must do this.
- 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 rangetop again.
- DO NOT repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Children SHOULD NOT be left alone unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

CAUTION! Do not store items of interest to children over the range or behind it. If children should climb onto the appliance to reach these items, they could be seriously injured.

- NEVER use any part of the range for storage. Flammable materials can catch fire and plastic items may melt or ignite.
- 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.
- DO NOT USE WATER ON GREASE FIRES! Turn appliance off and smother fire with baking soda or use a dry chemical or foam-type extinguisher.

- NEVER let clothing, potholders, or other flammable materials come into contact with or too close to any burner, or burner grate until it has cooled. Fabric may ignite and result in personal injury.

COOKING SAFETY:

- USE ONLY DRY POTHOLDERS. Moist or damp potholders on hot surfaces may cause burns from the steam. Do not use a towel or other bulky cloth in place of potholders.
- FOR PERSONAL SAFETY, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- DO NOT use aluminum foil as a shield against food spills or drippings around the burners or control panel area. This could obstruct the flow of combustion air. This can damage the finish of the range.

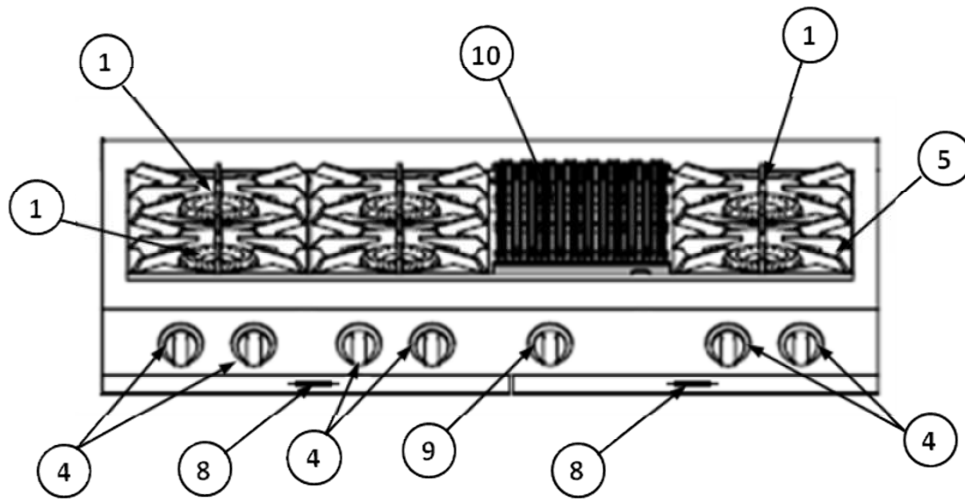
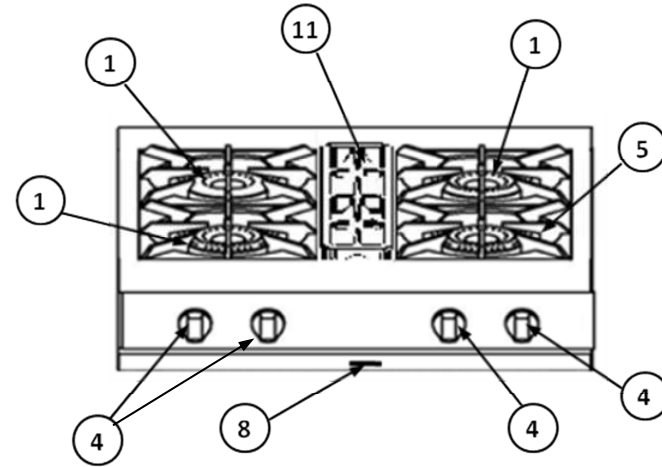
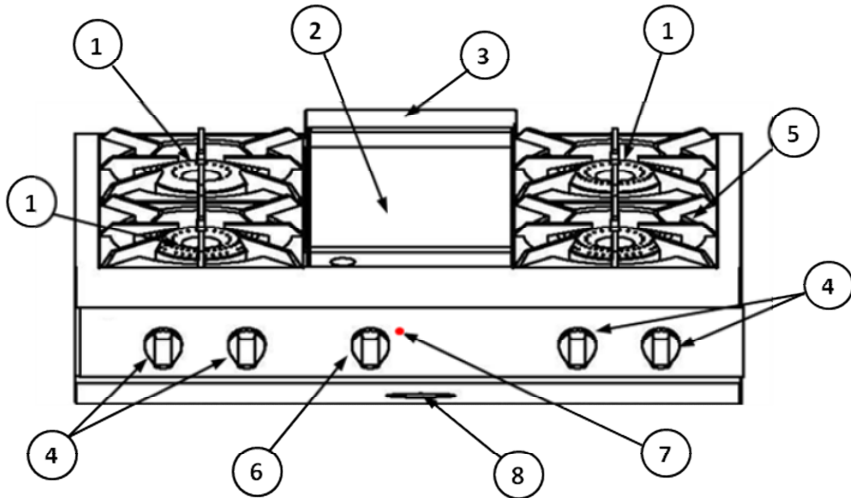
WARNING! This appliance is for cooking! Based on safety considerations, never use the range to warm or heat a room. Such use can damage the range.

- 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.
- 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.
- 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.

- DO NOT HEAT UNOPENED FOOD CONTAINERS. A buildup of pressure may cause the container to burst and cause injury
- 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.
- 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.
- TO MINIMIZE ACCIDENTS, position handles of utensil inward so that they do not extend over adjacent work areas, cooking areas or the edge of the range.
- HOLD THE HANDLE of the pan to prevent movement of the utensil when stirring food.
- DO NOT USE the BBQ grill top section for grilling excessively fatty meats or products that promote flare-ups.
- GREASE IS FLAMMABLE. Let hot grease cool before attempting to handle it. Avoid letting grease deposits to collect. Clean after each use.
- 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.

- 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.
- BE SURE ALL RANGETOP CONTROLS ARE TURNED OFF and the rangetop 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.
- CLEAN THE VENTILATION HOOD and filters above the range frequently so grease deposits from cooking vapors do not accumulate on them.
- IN CASE OF FIRE or when intentionally using "flaming" liquor or other spirits on the range, follow hood manufacturer's instructions.
- INSTALL A SMOKE DETECTOR in or near the kitchen.
- TURN THE KNOB CONTROL TO OFF if a burner goes out and gas escapes. Open a window or door. DO NOT attempt to use the range until the gas has had time to dissipate.



- 1. Burner 23k BTU
- 2. Griddle Plate
- 3. Griddle Flue Cover
- 4. Burner Control Knob
- 5. Cast Iron Grate
- 6. Griddle Knob
- 7. Indicating Lights
- 8. Drip pan Handle
- 9. Grill Knob
- 10. BBQ Grill
- 11. Center Grate

CULINARIAN BURNERS

Your new gas rangetop is equipped with the latest in burner technology. The Culinarian burners are the most efficient and most powerful burners (23,000 BTU /HR) in the household appliance industry



All the range-top burners have electronic spark ignition.

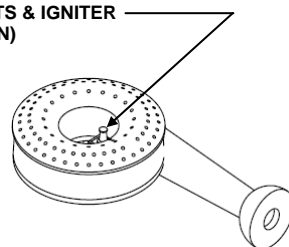
SIMMERING

ALL Your new rangetop burners have exceptionally low simmering capabilities

ELECTRONIC IGNITERS

If a burner does not ignite, listen for the clicking sound. If the burner does not click, TURN OFF THE BURNER. Check the circuit breaker for a blown fuse or a tripped circuit breaker. If the igniter still fails to operate, see page 19 "Troubleshooting", "Before calling For Service".

**FLAME PORTS & IGNITER
(KEEP CLEAN)**



NOTE. *If you are using propane gas, a slight pop 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.*

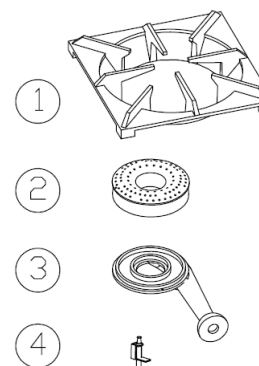
BURNER EFFICIENCY AND FLAME CHARACTERISTICS

It is necessary to keep the burner ports and the igniters -clean for proper lighting and efficient performance of the range-top burners.

The burner flame should burn completely around the burner with no excessive noise or lifting. The flame should be blue in color and stable with no yellow tips.

An improper air—gas mixture may cause either a burner flutter or a yellow tipped flame. A technician should adjust the flame. During initial use, foreign particles in the gas line, or dust in the air around

the appliance may cause an orange flame. This will disappear with use.



- 1- 82362 GRATE
- 2- 82361-01 23K Btu Burner Head
- 3- 82361-02 Burner Base
- 4- 20652 Electrode Assy

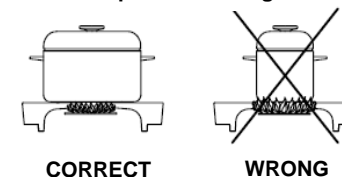
FLAME HEIGHT

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 side of the pan.

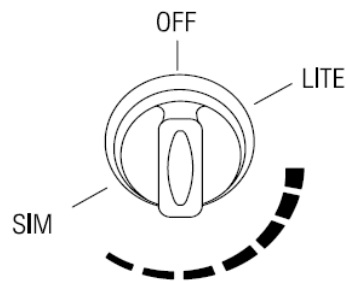
Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large pot, a larger flame can be used.

Proper Flame Height



BURNER SETTINGS

The rangetop burner valves have infinite settings and there are 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 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.

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.

BURNER GRATES

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

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 Culinarian burners can melt or bubble the handles.

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.

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.

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 cast iron and enameled

USING THE WOK RING

Wok grate is available as accessory for wok cooking and stir-fry: This can be placed on any top burner, by removing the top grate and placing the wok grate

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

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.

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.

COOKING ON THE GRILL

The burner should light within approximately 45 seconds.

- Preheat the grill for approximately 5 minutes minimum. 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 finishing 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.

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 (2 inch) (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.
- 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.

WARNING! Do not leave the BBQ section unattended while cooking!

RANGETOP

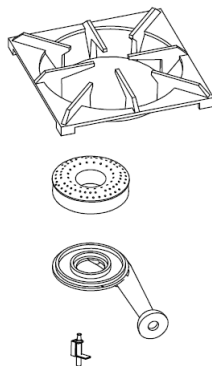
Turn off all the burners and allow the grates to cool before starting to clean the rangetop. If you wipe off any part of the rangetop while it is hot do so carefully as using a wet sponge or cloth can result in steam burns.

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 rangetop 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 of, as the edges may be sharp



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- 1- 82362 GRATE
- 2- 82361-01 23K Btu Burner Head 3 Rows
- 3- 82361-02 Burner Base
- 4- 20652 Electrode Assy

BURNERS

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.

- Always clean all the burners ports by inserting a thin wire in each port.
- Before attempting to clean the burners. The burners have been designed for ease in cleaning. When the grates and burners are cool, remove the grate. and Burner Cap Wash these parts in hot soapy water, rinse and dry thoroughly. The Burner Caps are porcelain enameled, follow the directions on the previous page given for the burner grates. A bristle brush can be used to clean burners and top grates if ports remain clogged use thin wire to clean each port.
- After cleaning, it is important to make sure the Locating Notch at the bottom of the Burner Base is properly aligned with the Burner Cap. Incorrect alignment will produce a potentially dangerous flame and poor burner performance.

IGNITERS

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

LOW BACK, OR HIGH SHELF (IF INSTALLED)

Depending on the model, these are constructed of either all stainless steel or a combination of stainless steel and aluminized 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 Fantastik®, Simple Green®, or Formula 409®. For hard to clean soil use a stainless steel cleaner such as, Bon-Ami®, Cameo®, 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®

If the top burner 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.

Chrome cleaners, such as soft Scrub®, cameo of 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.

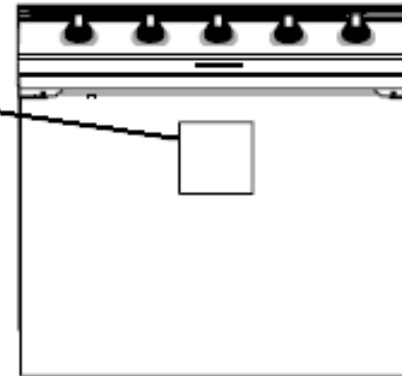
POWER FAILURE

To light the open top burners, turn the control knob to " lite " hold a lighted match to the port. Adjust the flame to the desired height. It is necessary to light each burner individually. Do not light more than one burner at a time.

LOCATING RATING PLATE**SERIAL #, MODEL # AND VERIFYING GAS TYPE**

The rating plate contains necessary information regarding your range. It provides the model #, serial # and verifies the gas type and BTU input ratings for each burner of your appliance. When calling for service, please have this information at hand. The rating plate is located on the underside of the Range top. It is best to record the information in a convenient place for future reference prior to installing the unit.

RATING PLATE
LOCATION



RANGE - TOP

PROBLEM	POSSIBLE CAUSE	PROPOSED SOLUTION
Range non-functional	No electricity or gas supply	Turn on gas supply valve
		Check circuit breakers
	Technical	Call for authorized service
One or more burners will not light	No electricity	Check circuit breakers
	No gas	Check gas supply at wall
	Wrong gas type	Verify gas type
	Burners are dirty	Clean burners
	Burners are mis-aligned	Align and reassemble burners
	Water in burner ports	Dis-assemble and dry burners
	Dirty electrode(s)	Clean burner electrode
	Technical	Call for authorized service
incorrect flame / sooty burner flame	Too large or small flame	Verify gas type
	Mis-aligned burner assembly	Realign and re-assemble burner assembly
BBQGRL doesn't light	No Electricity	Check circuit breaker
	No gas	Check gas supply at wall
	Burner is dirty	Clean burner

CULINARIAN SERIES RANGETOP MODELS

CGRT30 (ALL MODELS)

CGRT36 (ALL MODELS)

CGRT48 (ALL MODELS)

CGRT60 (ALL MODELS)

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PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.

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

WHAT TO DO IF YOU SMELL GAS

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

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

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at 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 piping system at test pressures equal to or less than 5 psi (35 kPa).

WARNING! Disconnect Power before installing. Before turning power ON, be sure that all controls are in the OFF position.

IMPORTANT! Installation must conform with local codes.

IMPORTANT INSTALLATION INSTRUCTIONS INTRODUCTION

Capital's CULINARIAN Series Gas Rangetops are tested and approved in accordance with ANSI Z21.1.2005, CAN 1-1.1.M81 1995, Household Cooking Appliances. It is **STRONGLY RECOMMENDED** that this appliance be installed in conjunction with a suitable overhead CAPITAL VENT HOOD Due to the high heat output of this unit, particular attention should be paid to the hood and ductwork installation to ensure it meets local building codes.

NOTE: Local building codes vary. Cabinet storage above the unit should be avoided to prevent the risk of accidental fire or burns.

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

IMPORTANT! Installation, electrical connections, grounding and gas connections must comply with all applicable codes. In the absence of local codes, the unit should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA54-CURRENT ISSUE and National Electrical Code ANSI/NFPA70-CURRENT ISSUE.

Be sure the unit being installed is set up for the type of gas supplied. The Gas rangetop shipped from the factory is set for Natural Gas or LP (Propane), depending on the specific model ordered.

ENSURE THAT THE RANGETOP IS COMPATIBLE WITH GAS SUPPLY AT THE INSTALLATION SITE BEFORE PROCEEDING FURTHER. Contact the dealer if it is not set for the proper gas supply available at the installation site.

IMPORTANT! A back guard must be utilized when there is **less** than 12" horizontal clearance between combustible materials and the back edge of the rangetop. The Capital CULINARIAN SERIES Low Back or High Shelf must be ordered separately and installed at the rear of the rangetop. For island installations and other installations with more than 12" clearance, our stainless steel Island Trim is suitable to cover the back guard mounting flanges.

GAS SUPPLY

NATURAL GAS: 6-inch water column. (14.9mb) Min., 8 inch (20mb) nominal

PROPANE GAS: 11-inch water column. (27.4m b), 14 inch (37mb) maximum

ELECTRIC POWER SUPPLY

CGRT30, CGRT30 models - 120 VAC, 60 HZ, 1 PH., 20 Amp Circuit

CGRT36, CGRT36 models -120 VAC, 60 HZ, 1 PH., 20 Amp Circuit

CGRT48, CGRT48 models -120 VAC, 60 HZ, 1 PH., 20 Amp Circuit

CGSR60, CGMR60 Models -120 VAC, 60 HZ, 1 PH, 20 Amp Circuit.

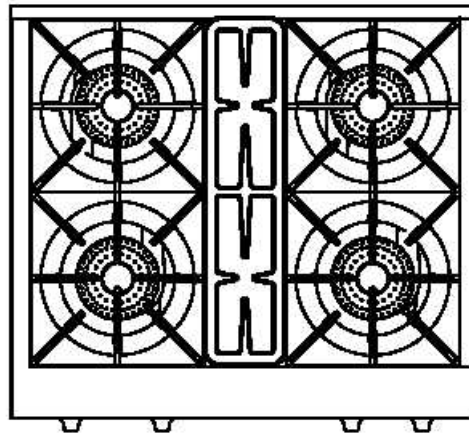
STEP 1: UNPACKING, MOVING and PLACING the RANGE

CAUTION: Proper equipment and adequate manpower must be used in moving the range to avoid damage to the unit or the floor. The unit is heavy and rests on stainless steel legs.

- It is strongly recommended that after removing the packing, top grates, and drip pan(s) to facilitate lifting and easier handling.
- Remove the outer carton and packing materials from the shipping base. All gas ranges are held to the skid by three (3) bolts. After removing the bolts the rangetop must be lifted and removed from the skid.



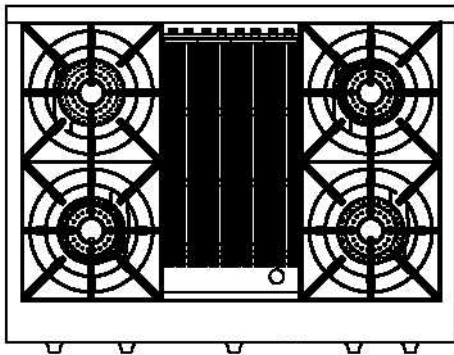
CGRT304



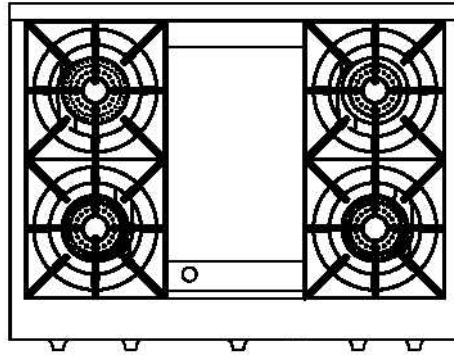
CGRT304 23K BTU BURNERS



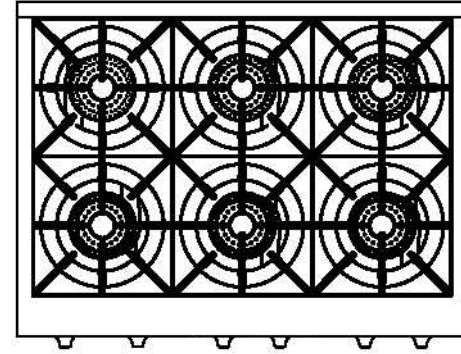
CGRT366



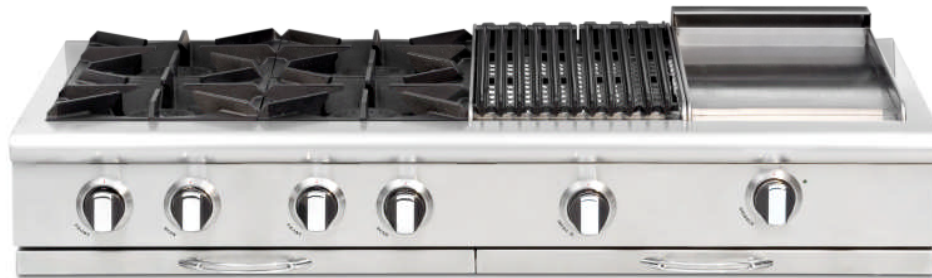
CGRT362B2
23K BTU BURNERS
+ 12" BBQ Grill



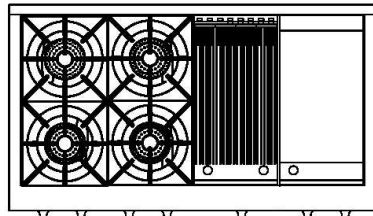
CGRT362G2
23K BTU BURNERS
+ 12" Thermo-Griddle



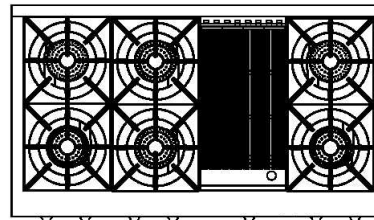
CGRT366
23K BTU BURNERS



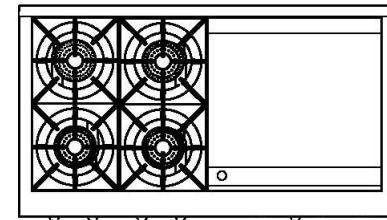
CGRT484BG



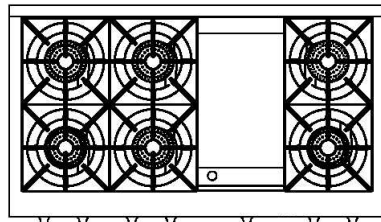
CGRT484BG
23K BTU BURNERS
+ 12" Thermo-Griddle + BBQ Grill



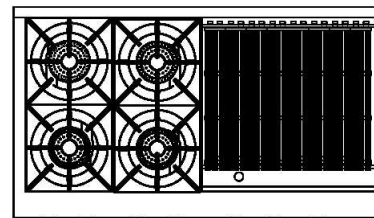
CGRT484B2
23K BTU BURNERS
+ 12" BBQ Grill



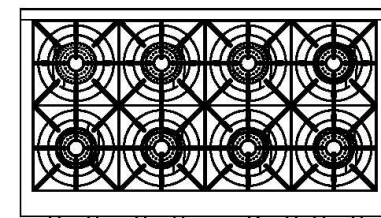
CGRT484GG
23K BTU BURNERS
+ 24" Thermo-Griddle



CGRT484G2
23K BTU BURNERS
+ 12" Thermo-Griddle



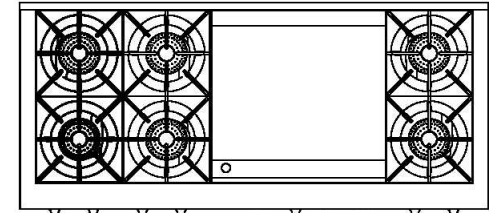
CGRT484BB
23K BTU BURNERS
+ 24" BBQ Grill



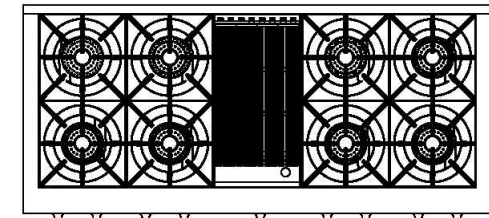
CGRT488
23K BTU BURNERS



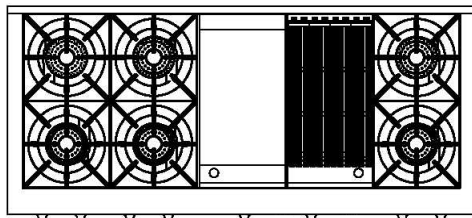
CGRT604GB2



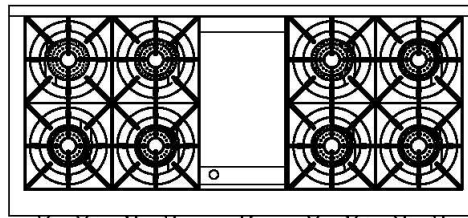
CGRT604GG2
23K BTU BURNERS
+ 24" Thermo-Griddle



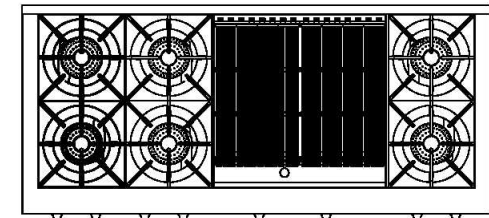
CGRT604B4
23K BTU BURNERS
+ 12" BBQ Grill



CGRT60GB2
23K BTU BURNERS
+ 12" Thermo-Griddle + 12" BBQ Grill



CGRT604G4
23K BTU BURNERS
+ 12" Thermo-Griddle



CGRT604BB2
23K BTU BURNERS
+ 24" BBQ Grill

**STEP 1:
PLACING THR RANGE TOP
CAUTION:**

Proper equipment and adequate manpower must be used in moving the rangetop avoid personal injury or damage to the unit and other property.

The range tops have the following approximate shipping weights

30" = 180 pounds

36" = 210 pounds

48" = 280 pounds

60" = 400 pounds

Visually inspect the unit for concealed shipping damage or missing parts upon opening the packaging. If damaged or missing parts are detected, immediately report it to the dealer.

After removal of the packaging materials, it is recommended that the grates be removed from the unit to facilitate handling and prevent damage. This will reduce the weight of the unit by approximately 10 pounds per grate.

The Range-top should be moved as close as possible to its final location. Prior to unpacking and lifting of the unit, electrical and gas connections should be made based upon the provided installation instructions (pgs.. 23-24) before the range-top is placed into its final position.

VENTILATION UNIT PERFORMANCE SERIES	STANDARD COUNTER INSTALLATION RECOMMENDATIONS
HOOD	(24" DEEP X UNIT WIDTH)
BLOWER CFM's	
60" RANGE = 1200 CFM	
48" RANGE = 1200 CFM	
36" RANGE = 1200 CFM	
30" RANGE = 600 CFM	

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.

STEP 2: VENTILATION REQUIREMENTS

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

1. SELECT HOOD AND BLOWER MODELS:

For wall installations, the hood width must, at a minimum, equal the width of the rangetops.

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

2. HOOD PLACEMENT:

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

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

PLEASE NOTE:

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

STEP 3: CABINET PREPARATION

1. If the unit is to be placed adjacent to cabinets, the clearances 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.

2. The maximum depth of overhead cabinets installed on either side of the hood is 13".
3. A 30-inch minimum clearance is required between the top of the rangetop and the bottom of an unprotected cabinet.
4. Any openings in the wall behind the rangetop and in the floor under the rangetop must be sealed.
5. When there is less than 12" horizontal clearance between combustible material D and the back edge of the rangetop 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.
6. Always keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
7. 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

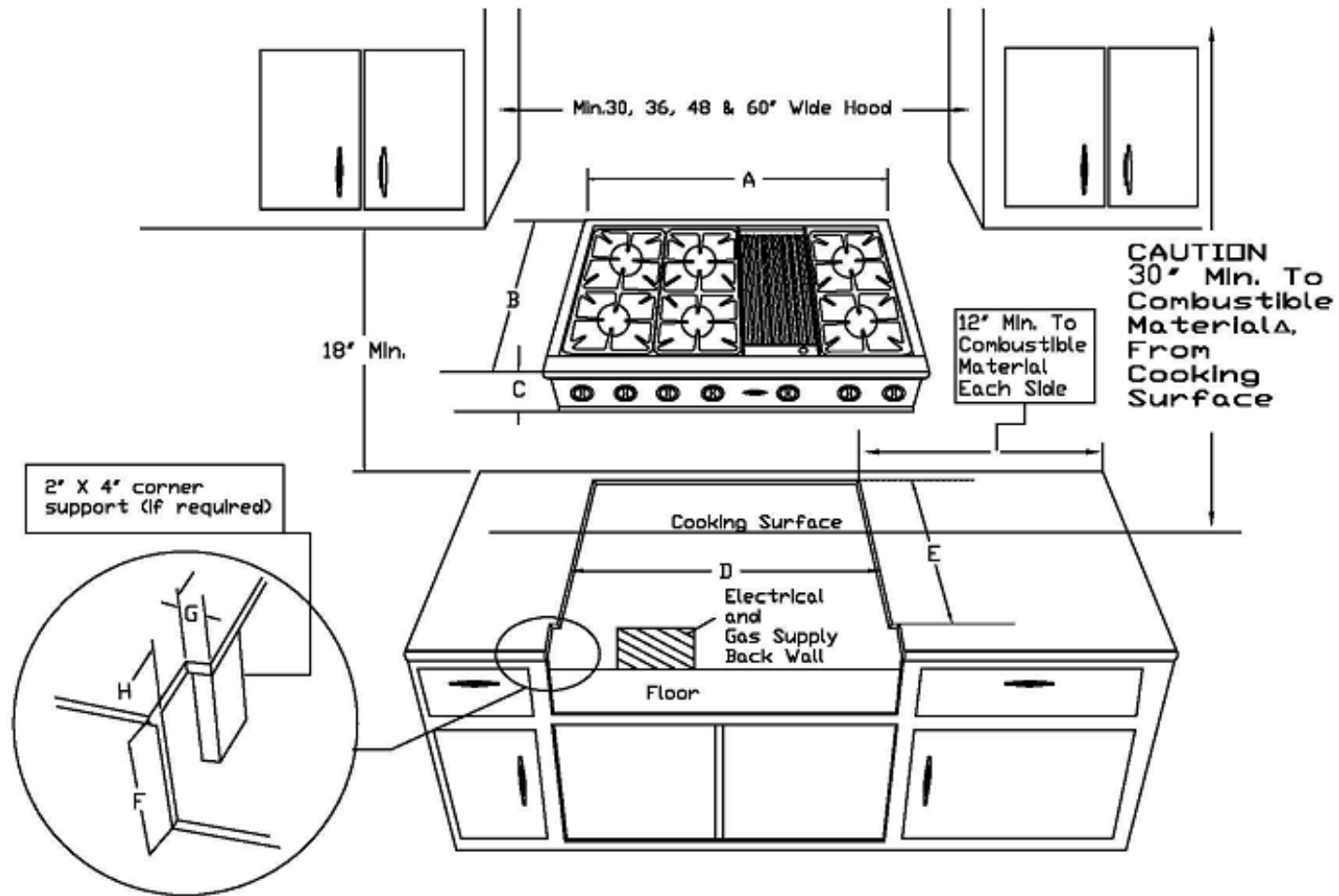


FIG 1

MODELS	A	B	C	D	E	F	G	H
CGRT30 Models	29-7/8	26-5/8	8-5/16	28-15/16	23-1/8	7-1/2	1/2	2-1/2
CGRT36 Models	35-7/8	26-5/8	8-5/16	34-15/16	23-1/8	7-1/2	1/2	2-1/2
CGRT48 Models	47-7/8	26-5/8	8-5/16	46-15/16	23-1/8	7-1/2	1/2	2-1/2
CGRT60 Models	59-7/8	26-5/8	8-5/16	58-15/16	23-1/8	7-1/2	1/2	2-1/2

FIG 2A Side View:

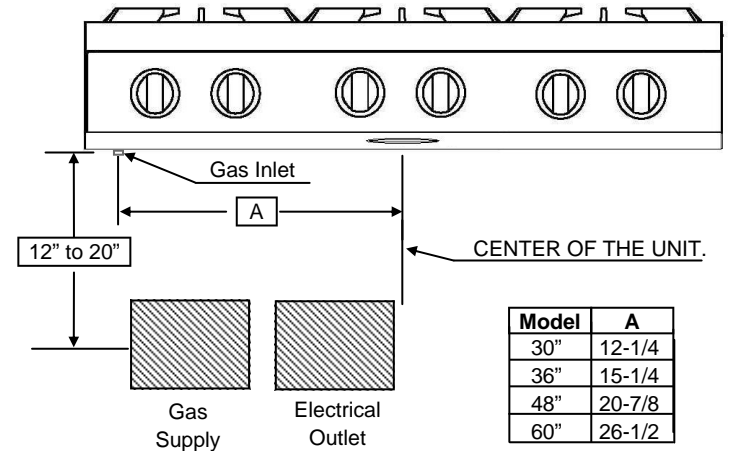
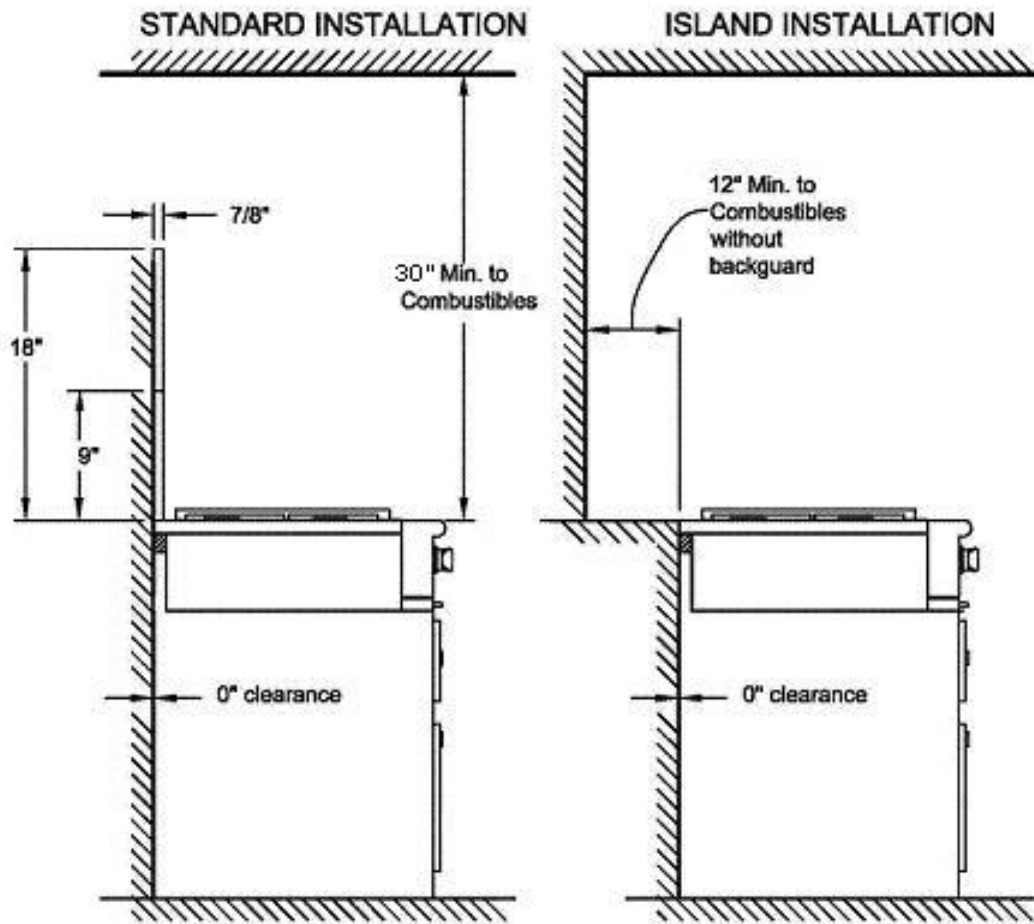
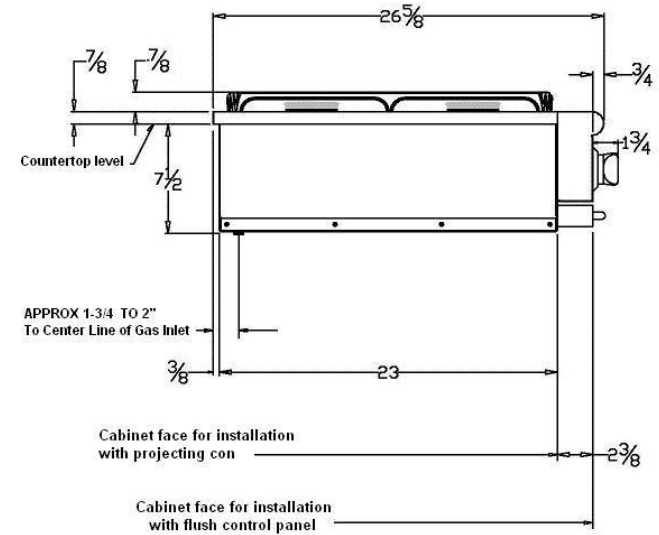
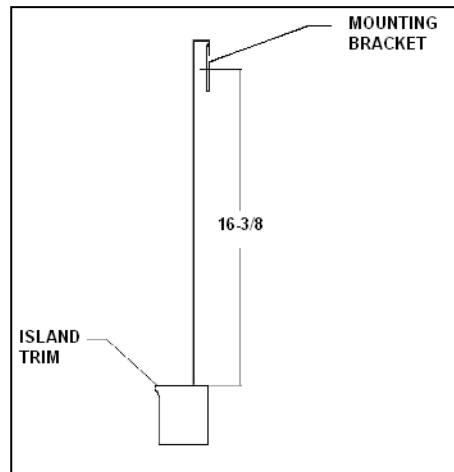
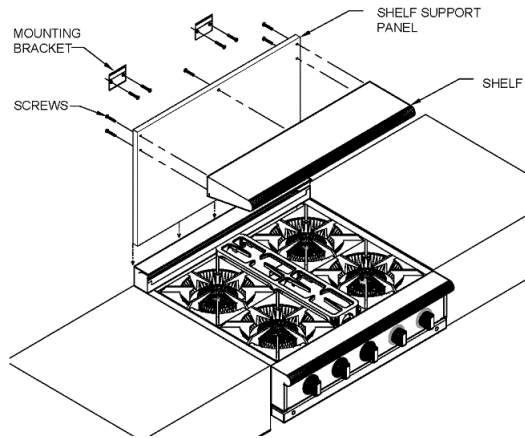


FIG 4 RANGE TOP



NOTE WALL MOUNT BACKGUARD INSTALLATION

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

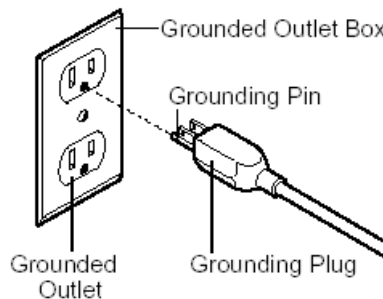


ELECTRICAL SUPPLY, ALL RANGES

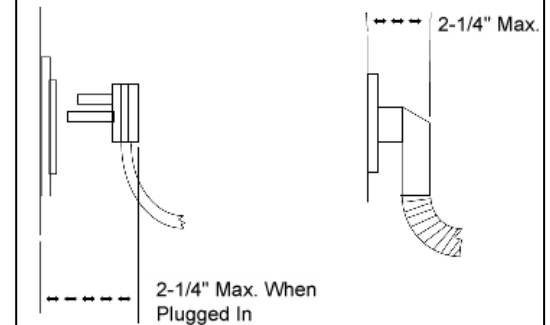
Installation of All Culinarian rangetops must be planned so that the rough-in of the junction box for the receptacle or conduit connection allows for maximum clearance to the rear of the unit.

This is especially critical if the junction box in the wall is directly behind the junction box of the unit when the unit is installed. To minimize binding when the unit is connected to the receptacle or junction box, orient the receptacle or conduit connector, and slide back into position.

POWER REQUIREMENTS: 120VAC, 60 HZ single phase



WALL CONNECTION



- 30" RangeTop – 120V 15 Amps. Max.
- 36" RangeTop – 120V 15Amps. Max.
- 48" RangeTop – 120V 15 Amps. Max.
- 60" RangeTop – 120V 15 Amps. Max

CAUTION! Disconnect the electrical supply cord from the wall outlet before servicing the rangetop. Follow all governing codes and ordinances when grounding. In the absence of codes follow the National Electrical Codes **ANSI / NFPA No. 70 (current issue).**

GROUNDING METHOD

The rangetop is factory fitted with a power supply and cord with a three-prong grounding plug. It must be plugged into a matching grounding type receptacle connected to a correctly polarized 120 Volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility of the installer to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances. The receptacle replacement shall be in accordance with the national Electrical Code.

WARNING! The third prong SHOULD NOT, under any circumstances, be cut or removed!

2. Secure both brackets to the wall using the screws included
3. Attach the shelf to the shelf support panels with supplied screws.
4. Slide shelf into position and over brackets.

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 regulator supplied with the appliance must not exceed 14" (37 mb) water column. A pressure test point is provided near the regulator behind the kick plate

NATURAL GAS REQUIREMENTS:

- Inlet Connection: 1/2" N.P.T.
- Min. 5/8" Dia. Flex Line.
- Supply Pressure: 6" to 14" W.C.

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 rangetop regulator.

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

HOOK UP

- A manual shut off valve must be installed external to the rangetop 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 rangetop.
- 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.

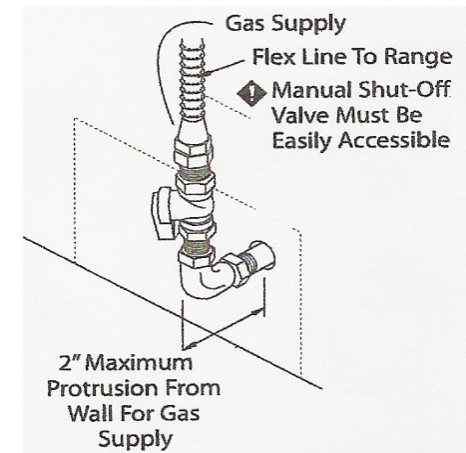
- Use 5/8" diameter flex line to connect between the gas supply and the appliance manifold pipe, which exists at the upper left rear of the appliance. The appliance manifold pipe connection is 1/2". Use caution to avoid crimping the 5/8" flex line.
- NOTE: the flex line for the gas supply must be metal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

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 1/2 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.



TESTING AND ADJUSTMENTS

Install any loose components, such as burner caps and grates that may have been removed earlier to facilitate moving the appliance. Be certain that burner caps seat 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 open 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 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.

The open top burner flames should be approximately 1/2" to 3/4" High.

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

INSTALLER CHECKLIST

FINAL CHECKLIST

- Placement of unit
- Specified clearances maintained to cabinet surfaces
- Unit Level – front to back – side to side
- Burner caps positioned properly on burner bases
All packing materials removed
- Back guard attached (required if clearance to combustible materials behind cooking surface is less than 12")

GAS SUPPLY

- Connection: 1/2" NPT with a minimum of 5/8" diameter flex line
- The appliance is connected only to the type of gas for which it is certified for use
- Manual gas shut-off valve installed in an accessible location (without requiring removal of range)
- Unit tested and free of gas leaks
- Gas supply pressure does not exceed 14" (37 mb) W.C.
- Open burner flames are adjusted according to instructions
- No gas leaks found

ELECTRICAL

- Receptacle is rated at recommended current capacity
- Proper ground connection
- Proper polarity at receptacle

OPERATION

- All internal packing materials removed. Check below grates and grill pans
- 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.
- Burner caps are properly seated into burner bases.
- 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 adjustment for proper flame made for
- Griddle is level and does not rock.
- Burner grates correctly positioned, level and do not rock.

Note to Customer.

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

SERVICE INFORMATION

If none of the above has occurred, contact our customer service department at 1-866-402-4600.

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

- Model #
- Serial #
- 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 E. Florence Ave
 Santa Fe Springs, CA
 90670
 USA

Fax #: 562-903-1167
 Email: customerservice@capital-cook!ng.com

WARRANTY:

ONE (1) Year 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.

WILL PAY FOR:

All repair labor and parts found to be defective due to material or workmanship for one (1) full year" IN HOME" warranty. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory 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 detailed description and/or narrative of the problem and submitted to Capital's service department.

Replacement of parts will be freight prepaid by Capital and shipped regular ground. Any requests for other than standard ground shipments must be paid by customer. The company will not be liable for additional transportation costs, labor cost, taxes or export/import duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes where the appliance has been tempered with or altered in any way or which, in our judgment, 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 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 packaging (for example freight handling).
- Service by an unauthorized agency
- Use of unauthorized parts.
- Service during hours other than normal working hours.
- Improper installation.
- Service visit to teach you how to operate the appliance, correct the installation, reset circuit breakers or replace fuses.
- Repair other than normal household use.
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Unit(s) installed in non-residential applications.

This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 States of the U.S.A, the District of Columbia and Canada. This 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. This warranty gives you the specific legal rights. You may also have other rights, which vary from State to State.

ALL SPECIFICATIONS ARE FOR PLANNING PURPOSES ONLY. REFER TO INSTALLATION INSTRUCTIONS AND CONSULT YOUR COUNTERTOP SUPPLIER PRIOR TO MAKING COUNTER OPENING. IF YOU HAVE ANY QUESTIONS, PLEASE CALL US AT 866-402-4600 PRIOR TO CUTTING ANY OPENINGS. CONSULT WITH A HEATING AND VENTILATING ENGINEER FOR YOUR SPECIFIC VENTILATION REQUIREMENTS. FOR THE MOST UP TO DATE USE AND CARE AND INSTALLATION INSTRUCTIONS CONTACT CAPITAL COOKING EQUIPMENT, INC. INDICATING THE MODEL #.

DUE TO ONGOING PRODUCT IMPROVEMENTS, WE RESERVE THE RIGHT TO CHANGE THESE SPECIFICATIONS, OR DESIGNS WITHOUT NOTICE.



CERTIFIED FOR USA AND CANADA



13211 E Forence Ave. Santa Fe Springs, CA 90670
Toll Free: 866-402-4600
Main: 562-903-1168
Fax: 562-903-1167

Email: customerservice@capital-cooking.com
Website: www.capital-cooking.com

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