



Use and Care Guide



MODELS

PRO26BI	26" PROFESSIONAL SERIES BUILT IN BBQ
PRO26RBI	26" PROFESSIONAL SERIES BUILT IN BBQ WITH ROTISSERIE
PRO32BI	32" PROFESSIONAL SERIES BUILT IN BBQ
PRO32RBI	32" PROFESSIONAL SERIES BUILT IN BBQ WITH ROTISSERIE
PRO36BI	36" PROFESSIONAL SERIES BUILT IN BBQ
PRO36RBI	36" PROFESSIONAL SERIES BUILT IN BBQ WITH ROTISSERIE

FOR OUTDOOR USE ONLY

A SPECIAL MESSAGE TO OUR 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 pleasure, 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. And 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 email 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!

Capital Cooking Test Kitchen Specialists



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CARE AND SAFETY PRECAUTIONS

WARNING! DO NOT attempt to light grill without reading the lighting instructions section of this manual.

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

IF YOU SMELL GAS

- Shut off gas to the grill
- Extinguish any open flames
- Open grill lid
- If odor continues, immediately call your gas supplier.

Tested in accordance with ANSI Z21.58b-2000 CGA 1.6b-M02 for LP and Natural Gas Standard for Outdoor Use Only.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

CALIFORNIA PROPOSITION 65 WARNING!

The burning of gas cooking fuel generates some by-products that are on the list of substances that are known by the State of California to cause cancer or reproductive harm. California Law requires businesses to warn customers of potential exposure to these substances. Always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

WARNING! Children and pets should not be left alone or unattended in an area where the grill is being used.

SAFETY PRACTICES TO AVOID PERSONAL INJURY!

When properly cared for, your Professional Series grill will give safe and reliable service for many years. However, extreme care must be used since the grill produces intense heat and can increase accident potential. When using your grill, basic safety practices must be followed, including but not restricted to the following:

FIRST

Read entire use and Care Manual carefully and completely BEFORE using your grill for the first time to reduce the risk of fire, hazard, or other injury.

REPAIR

Do not repair or replace any part of your grill unless specifically recommended in this manual. All other service should be referred to a qualified service technician.

CHILDREN

Do not store items of interest to children around or below the grill.

Never allow children or pets to crawl inside an island enclosure where a grill is placed.

FLAMMABLE MATERIALS

Never let clothing, potholders, or other flammable materials come into contact with or close to any hot surface of the grill until it has cooled. Fabric may ignite and result in personal injury.

For personal safety, never lean over the grill while in use.

Wear proper apparel. Loose fitting garments or sleeves should never be worn while using this grill. Some synthetic fabrics are highly flammable and should not be worn while cooking.

COOKWARE

Only certain types of glasses, heat-proof glass, ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's instructions.

Do not heat unopened food containers as a build up of pressure may cause the container to burst.

PROTECTIVE GEAR

Protect hands with oven mitts when opening and closing the grill lid.

When using the grill, never touch the grill rack, flame spreader, radiant tray, or immediate surrounding area as these areas become extremely hot and could cause burns.

POT HOLDERS

Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

GREASE

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect at the bottom of the grill. Clean grill after each use to avoid grease build-up.

AIRFLOW

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, melted igniters and wiring, and increase the chance of personal injury.

CARE AND SAFETY

For proper lighting and performance of the burners, keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

CLEANING

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Be sure all grill controls are turned off and the grill is cool before using and type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

EXCESSIVE FAT

Do not use the grill to cook excessively fatty meats or products that promote flare-ups.

COMBUSTIBLES AND LOCATION

Do not operate the grill under unprotected combustible construction. Use only in well ventilated area.

Do not use the grill on boats, recreation vehicles, or in buildings, garages, sheds, breezeways, or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids.

Do not obstruct the flow of combustion and ventilation.

Never use the grill in windy conditions. If located in a consistently windy area, (oceanfront, mountaintop, etc.) a wind

break will be required.

Always adhere to the specified clearances. Combustible locations (rear, 18" and side 20").

STORAGE

If storing the unit indoors, ensure that it is cool. If LP tank or butane is used, the cylinder must be unhooked and stored outside in a well-ventilated area, out of the reach of children.

SAFETY

Keep all electrical supply cords and fuel supply hoses away from the heated areas of the grill.

Never use a dented or rusty LP tank.

The pressure regulator and hose assembly supplied with this unit must be used. Contact manufacturer on back of the manual for replacement parts.

THIS GRILL IS FOR OUTDOOR USE ONLY!

GRILL PLACEMENT

Clearance to non-combustible construction:

A minimum of 3" clearance from the back of the grill to non-combustible construction is required for the lid to open freely.

WARNING! DO NOT install the grill in combustible enclosures without an insulated jacket.

LOCATION

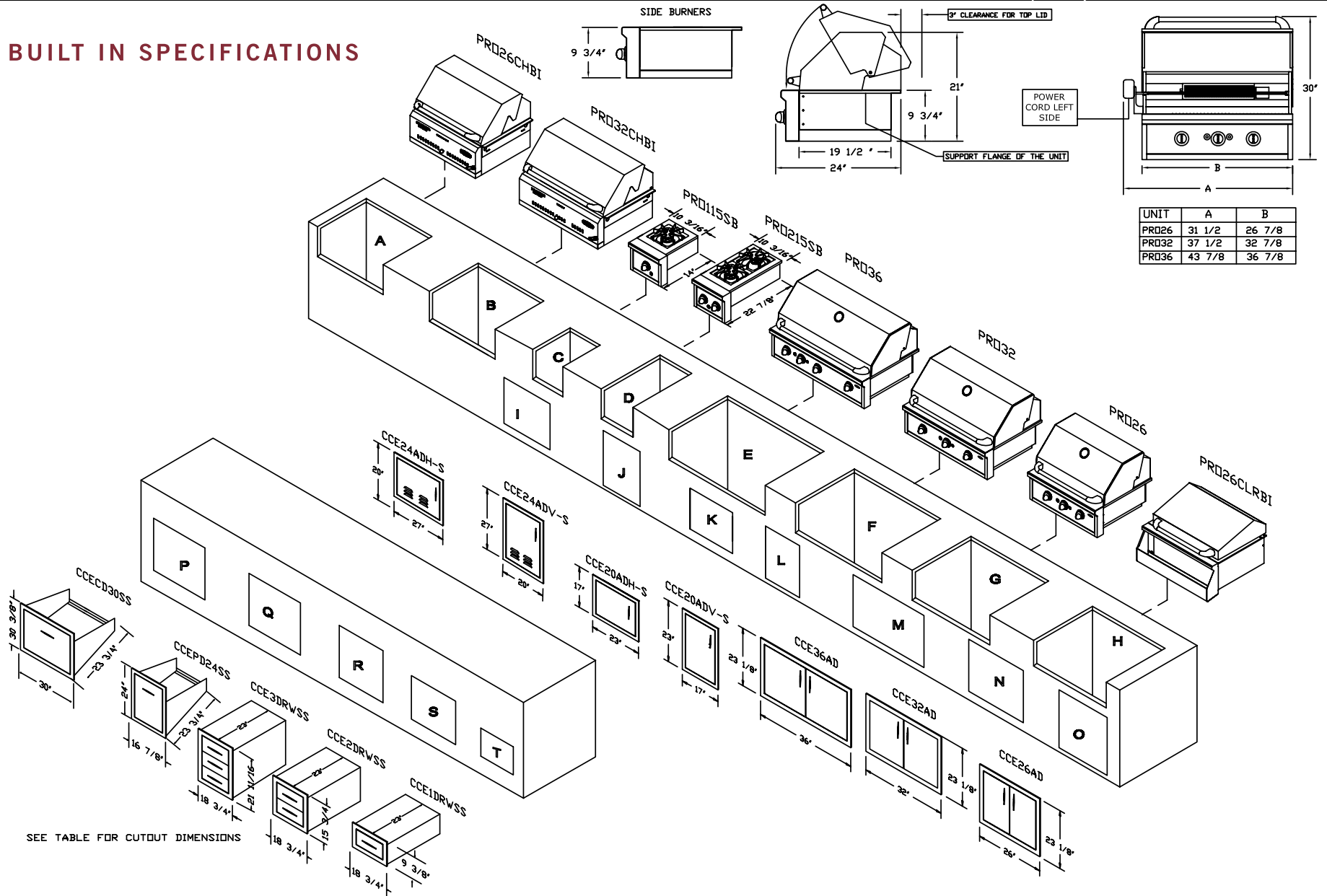
When selecting a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible.

During heavy use, the grill will produce considerable smoke. Therefore, locate the grill in a well-ventilated area.

Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system for outdoor use.

If installing grill in an island in an open area, without suitable protection from windy conditions, a windbreak **MUST** be created to ensure proper performance of the grill. If installation does not conform with manufacturer's guidelines, your warranty will be voided.

BUILT IN SPECIFICATIONS



SEE TABLE FOR CUTOUT DIMENSIONS

PROFESSIONAL GRILLS

CUT-OUT	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T
HEIGHT	10 3/4"	10 3/4"	9 1/4"	9 1/4"	9 1/4"	9 1/4"	9 1/4"	10"	17 3/8"	24 3/8"	14 3/8"	20 3/8"	20 3/8"	20 3/8"	20 3/8"	17 1/2"	21 1/4"	19"	13"	6 13/16"
WIDTH	26 3/4	32 3/4	8 3/4"	8 3/4"	35 1/2"	31 1/2"	25 1/2"	26 3/4"	24 5/16"	17 3/8"	20 5/16"	14 3/8"	33 1/4"	29 1/4"	23 1/4"	27 1/2"	14 1/4"	16"	16"	16"
DEPTH	19 1/2"	19 1/2"	10"	18 7/8"	19 1/4"	19 1/4"	19 1/4"	19 1/2"								24"	24"	24"	24"	24"

Rev 1

PRESSURE TESTING AND HOOKUPS

CAUTION! use grill only in **NON-COMBUSTIBLE enclosures**. If building grill into a combustible enclosure, an insulated jacket **MUST** be used.

PRESSURE TESTING

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

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 (3.5 kPa).

LOCAL CODES

The installation of this appliance must conform to local codes. In the absence of local codes refer to the National Fuel gas Code, ANSI Z223.1a-1998.

Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation for gas burning appliance and equipment) and local codes.

NATURAL GAS HOOK-UP

Natural gas: manifold connection 1/2" NPT male with 1/2" coupling.

Operating Pressure: 4.0 WC Supply pressure 5" to 14" W.C.

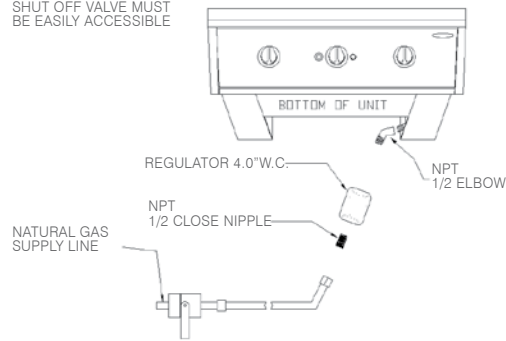
If in excess of 14" WC, a step down regulator is required.

Check with your local gas utility or with local codes for instructions or for installing gas supply lines.

FITTINGS SUPPLIED WITH GRILL

To hook up the fittings supplied with grill, use threading compound on male threads only. Do

NOTE:
INSTALLER SUPPLIED
SHUT OFF VALVE MUST
BE EASILY ACCESSIBLE



NATURAL GAS
INSTALLATION MUST CONFORM
WITH LOCAL CODES OR IN THE
ABSENCE OF LOCAL CODES
WITH THE NATIONAL
FUEL GAS ANSI Z223.1

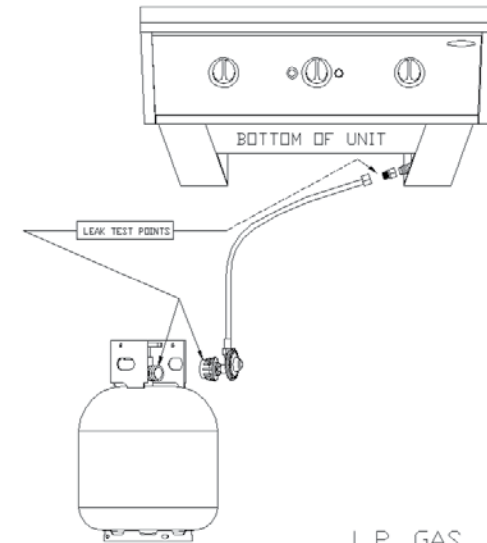
not use threading compound on the male end of 1/2" NPT to 3/8" flare adaptor. Use second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill. Ensure that the regulator arrow points in the direction of the gas flow towards the unit, AWAY from the supply. Do not forget to place the installer supplied gas shut-off valve in an accessible location.

PARTS SUPPLIED WITH UNIT

- (1) Nat Gas Regulator
 - (2) 1/2" NPT Nipple
- not used with natural gas 1/2 coupler should be supplied also a 82108

LP GAS HOOK-UP

Never connect an unregulated gas line to the grill. LP unit grills come equipped with a high capacity hose/regulator assembly (type 1 QCC1) for connection to a standard 20LB LP cylinder (type 1). The LP tank is NOT included. Do not place the tank directly beneath grill. If the unit is to be hard-piped to an external LP supply, contact your local gas utility company for instructions in installing this appliance.



L.P. GAS

Operating pressure: 10" WC
To avoid heat degradation (loss of heat) keep the supply as short as possible.

LP TANKS

A dented or rusty LP tank may be hazardous and should be checked by your LP cylinder supplier. Never use a cylinder with a damaged valve.

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas Cylinders of the US department of Transportation (DOT).

The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC-1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

NOTE: The LP Tank is **NOT INCLUDED** with the grill and must be purchased separately from your local LP cylinder supplier.

LEAK TESTING

GENERAL

Although all gas connections to the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING

- Make sure all packaging has been removed
- Do not smoke while testing
- Never leak test with an open flame

The outdoor gas appliance (grill, side burners, wok) and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2" PSI (3.5 kPa).

The outdoor gas appliance (grill, side burners, wok) 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 pressures equal to or less than 1/2 PSI (3.5 kPa).

Make a soap and water solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag, to apply solution to the fittings. For LP units, check with a full cylinder. Leak check the regulator to tank connections



with a soap and water solution before operating.

TO TEST

WARNING: Do not use the grill until all connections have been checked and DO NOT leak.

Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly. Apply the solution around the connection, valve, and tubing. Soap bubbles will appear where a leak is present. If a leak is detected, immediately turn "OFF" the gas supply, and tighten any leaking fittings. Turn gas "ON" and recheck.

If a gas leak is present, and you cannot stop the leak, immediately turn "OFF" the gas supply and call your local gas supplier or installer who installed the appliance. Only authorized factory parts, or parts recommended by the manufacturer should be used on the grill.

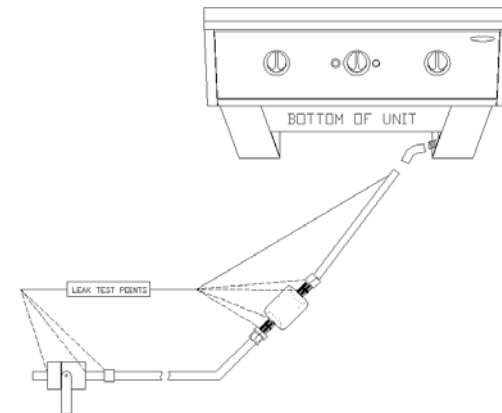
NOTE: Substitution Of Parts Will Void The Warranty!

NOTE: Always check for leaks after EVERY LP tank change.

IMPORTANT: Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles will indicate where leaks are located.

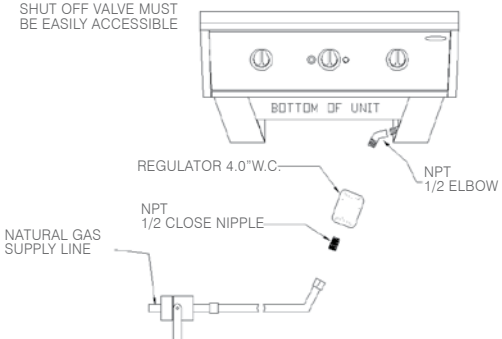
The disconnected LP cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage, or any other enclosed area. The gas must be turned off at the supply cylinder when the unit is not in use.

If the grill is stored indoors, the cylinder MUST BE disconnected and removed from the grill. Cylinders must be stored outdoors in well ventilated areas, out of the reach of children and pets.



NATURAL GAS

NOTE:
INSTALLER SUPPLIED
SHUT OFF VALVE MUST
BE EASILY ACCESSIBLE



NATURAL GAS
INSTALLATION MUST CONFORM
WITH LOCAL CODES OR IN THE
ABSENCE OF LOCAL CODES
WITH THE NATIONAL
FUEL GAS ANSI Z223.1

AIR SHUTTER ADJUSTMENTS

BURNER AIR SHUTTER ADJUSTMENT

Each burner air shutter is tested at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the air shutters. The flames of the burners should be visibly checked and compared with the following figure.



Flames should be BLUE and stable with no yellow tips, free of excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, leaves, etc. and proceed with air shutter adjustment.



The amount of air that is pulled through a burner is governed by a sheet-metal cup at the inlet of the burner, called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment.

The air shutter adjustment screws are accessible with a screwdriver.



- Remove the burner by loosening the wing nut as shown in previous figure.
- Loosen the lock screw of the air shutter. Make certain that the burners are sitting properly around the orifices and then light the burners.

WARNING! If the burner is not sitting around the orifice, you will experience a FLASHBACK where flames will shoot out into the firebox. This is a VERY dangerous situation that could lead to serious injury and damage your appliance.

To adjust grill burner flame, be advised to adjust according to the following directions. Be careful as the burner may be very hot. Always use protective gloves or oven mitts to protect hands from hot burners.

PROBLEM

YELLOW FLAMES: indicates insufficient air.

SOLUTION

Turn the air shutter counter clockwise to allow for MORE air to the burner.

PROBLEM

NOISY FLAME: indicates too much air.

SOLUTION

Turn the air shutter clockwise, until stable blue flame is obtained. Note: you will need to do this repeatedly to ensure proper flame color and height.

PROBLEM

LIFTING FLAMES: indicates too much air.

SOLUTION

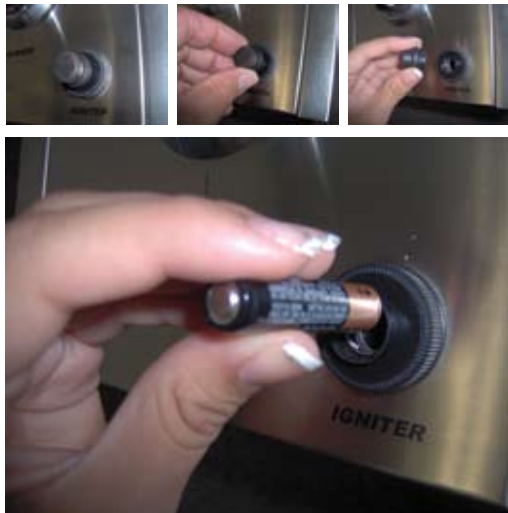
Turn the air shutter clockwise, until stable blue flame is obtained. Note: you will need to do this repeatedly to ensure proper flame color and height.

REPLACING BATTERY

REPLACING THE BATTERY

The Professional Series grills utilize one AAA battery. The battery is located inside the igniter button. Remove the igniter button by pushing the igniter button "IN" and turning it counter-clockwise a quarter turn. Remove / insert battery and replace igniter button by pushing the igniter button "IN" and turning clockwise a quarter turn.

NOTE: A test battery is provided for your convenience, however you will need to purchase and install a new battery prior to using the grill.



BEFORE TURNING ON THE BURNERS

Ensure that all packaging material has been removed

Ensure that the grill has been leak tested and is properly located

Check that the radiant trays and grill racks are properly seated

Light one burner at a time by turning the farthest right hand burner first to HI, then depressing the Igniter button (for detailed lighting instructions refer to "Lighting the Grill" section in this manual).

When all burners are on, preheat the grill for 5 minutes

Keep the lid closed during the preheat time

Place the food on the grill and cook to desired length of time

Adjust the heat setting if necessary.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING!

For flare-ups, keep a spray bottle of water nearby and douse flare-ups with water.

LIGHTING INSTRUCTIONS

Each burner is rated at 20,000 BTUs. The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiants. Both grill burners have the same electronic igniter. The igniter button is located on the valve panel.

PRE-LIGHTING CHECKLIST

Ensure that all internal packaging has been removed.

Make sure the burners have been leak tested and are properly located and screwed down via the wing nut at the back of the burner.

Check that the radiant trays and grill racks are properly seated.

Inspect the gas supply piping or hose prior to turning the gas "ON". If there is evidence of cuts,

wear, or abrasion, it must be replaced prior to use. DO NOT use the grill if the odor of gas is present. The pressure regulator supplied with the grill must be used. Substitutions will void the warranty and may make the grill dangerous to use, causing serious injury.

If a replacement regulator is required, please contact the dealer, or factory for replacement. Screw the regulator (type QCC1) into the tank cylinder valve. Leak test the hose and regulator connections with a soap and water based solution prior to operating the grill.

LIGHTING THE MAIN BURNERS

Turn all knobs to "OFF" position. Turn the gas supply ON. Always keep your face and body away from the grill when lighting. Open the lid, push and turn the control knob to the "HI" position and immediately press the igniter button. You will hear a "clicking" sound that indicates the igniter is firing. At the same time the electrode will spark the burner. It may be necessary to hold down the igniter button until the burner is lit. If it does not light in 5 seconds, turn the knobs to the "OFF" and wait 5 minutes to allow any accumulated gas to dissipate.

**TO MATCH LIGHT THE GRILL**

If the burners do not light after several attempts, then the burners and rotisserie burner may be match lit using a long stem match or butane lighter as shown. Keep face as far away from the grill as possible and hold lit match or butane lighter over the hole located at the top of the grill body (see

picture). Push and turn the knob to "HI". If the burner still does not light in (4) turn the knob to "OFF", wait (5) minutes and try again.

NOTE: The rotisserie burner will be difficult to light in windy conditions.

USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "Medium" setting for the entire 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 thoroughly without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower setting near the end of the cooking time.

LIGHTING INSTRUCTIONS

USING THE ROTISSERIE

TO LIGHT ROTISSERIE (if equipped)

Open the lid, push and turn the knob to the "HI" position. Press the safety valve button, hold in, and begin pushing the electronic igniter button. Hold the safety valve button in for 10 seconds or until the burner remains lit. Once lit, turn the control knob to desired setting. If the burner does not light within (5) seconds, release the safety valve button and turn the control knob to "OFF".

USING THE ROTISSERIE

Minor rotisserie motor assembly is required

Remove motor and bracket from protective wrapping

Remove nuts and screws on bracket and insert screws on bracket and insert screws with bracket attached into holes on left side of the grill body.

Replace nuts and tighten.

Note: *The rotisserie motor must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI / NFPA 70 – 1990.*

METHOD

Skewer meat onto rotisserie rod and position forks to secure the meat. Tighten L-Screws to rod.

It is recommended that any meat placed on the rotisserie rod be tied down via string.

Place a rotisserie pan beneath the food to collect juices and drippings for basting and gravy.

Light the rotisserie burner as described in the section titled "Lighting the Rotisserie" in this manual.

Once lit the burner will reach it's cooking temperature in approximately 1 minute.

The rotisserie motor is capable of turning up to a 20 LB cut of meat or poultry.

For additional room for larger cuts of meat, remove the grill racks and place the

rotisserie basting pan directly atop the radiant trays.

NEVER use the rotisserie and grill burners at the same time.

IMPORTANT: Keep the rotisserie motor electric cord away from the heated surfaces of the grill.

Note: *When not in use, remove the rotisserie motor and store in a dry location.*

WARNING! ELECTRICAL GROUNDING INSTRUCTIONS
The rotisserie motor is equipped with a three-prong (grounding) plug for your protection against shock hazard, and it should be plugged directly into a properly grounded three-prong receptacle. **DO NOT** cut or remove the grounding prong from this plug.

CARE AND MAINTENANCE

GRILL RACKS

It is recommended that the grill racks be cleaned immediately after grilling, AFTER the flame has been turned off. Be sure to wear a barbecue mitt to protect your hands from the heat and steam. Dip a wire brush in tap water and scrub the hot grill racks. Steam created as water contacts the hot grill racks assists the cleaning process by softening any food particles. The particles will fall on the radiant tray and burn away. Cleaning the grill is usually more difficult if the grill has been allowed to cool.

Tip: You may also try and clean the grill by using a half cut lemon and wipe the grill racks. The acidity in the lemon breaks up the grease and fat deposits that have collected on the grill racks.

STAINLESS STEEL

The grill is made from non-magnetic stainless steel. There are many different types of stainless steel cleaners available. Always use the mildest cleaning procedure first, rubbing in the direction of the grain and NEVER in circular pattern. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surface of the stainless steel and bake into the surface giving the appearance of rust. For its removal use an abrasive pad in conjunction with a stainless steel cleaner. When not in use, the grill must be covered to protect it from the elements.

IMPORTANT: Failure to rub with the grain can and will cause damage.

GRILL BURNERS

Frequency of cleaning will depend upon how often you use the grill. Ensure that the gas supply is "OFF" and the knobs are in the "OFF" position. Extreme care should be used when removing any burner for cleaning. The burner

should be replaced correctly onto the orifice before any attempt is made to relight the grill.

IMPORTANT: Make sure the grill is cool before attempting to replace and clean burners.

BURNER CLEANING

Clean burner exterior with a wire brush. Clear stubborn scale with a metal scrapper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a straightened out wire coat hanger to remove the obstruction.

ORIFICE CLEANING

With the burner removed, remove the orifice and shine a flashlight through the openings to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

REASSEMBLING BURNERS

Replace the burner by sliding the air shutter side over the brass orifice (A) and the other side in the burner guide (B) (see figure). At the same time, slide the screw on the burner into the hole of the burner bracket and tighten the wing nut.

NOTE: It is extremely important to center the burner on the orifice properly

Be careful not to upset the air shutter's original position (unless readjusting air shutter). Make sure it is level and does not rock. Replace the radiant trays, making sure that they sit level and do not rock. Light all the burners and check for proper flame characteristics.

PRO-SERIES SINGLE AND DOUBLE SIDE BURNERS

Model #'s:

Single Side Burners
 PROSB15N - Professional 15,000 BTU
 Single Side Burner - Natural Gas
 PROSB15L - Professional 15,000 BTU
 Single Side Burner - Liquid Propane

Double Side Burner

PROSB30N - Professional 30,000 BTU
 Double Side Burner - Natural Gas
 PROSB30L - Professional 30,000 BTU
 Double Side Burner - Liquid Propane



INSTALLING THE BATTERY

The battery which is supplied with the unit is a



test battery only. You must replace this battery prior to using your side burner(s) for the first time. The battery is located inside the igniter button. Remove igniter button by pushing the button in and turning counter-clockwise a quarter turn. Remove/insert battery and replace igniter button by pushing the igniter button in a turning clockwise a quarter turn.

NON-COMBUSTIBLE ENCLOSURE INSTALLATION

Your PROSB15 and PROSB30 side burners have recessed sides, or flanges that allow for a clean and seamless installation into a masonry island enclosure. The side burner simply drops into the hole created in the island and hangs from its side flanges. A deck is not required to support it from the bottom.

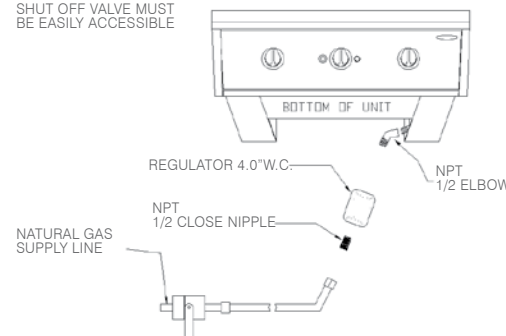
COMBUSTIBLE ENCLOSURES

If installing side burner in a combustible enclosure, for example a wood island, you **MUST** purchase an insulated jacket:

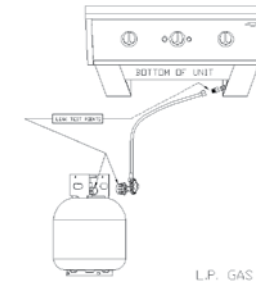
Model #'S:

PROSB15-IJS - Single side burner insulated jacket
 PROSB30-IJS - Double side burner insulated jacket

NOTE:
 INSTALLER SUPPLIED
 SHUT OFF VALVE MUST
 BE EASILY ACCESSIBLE



NATURAL GAS
 INSTALLATION MUST CONFORM
 WITH LOCAL CODES OR IN THE
 ABSENCE OF LOCAL CODES
 WITH THE NATIONAL
 FUEL GAS ANSI Z223.1



GAS CONNECTION

Parts supplied with unit:

Natural Gas:

- 1 - Natural gas regulator - part # 82203
- 2 - 1/2" NPT Close nipples - part #'s 82117-02
- 1 - 1/2" NPT coupler - part # 82108

LP Gas

- 1- LP regulator - part # 82200

IMPORTANT: Never use a dented or rusty lp tank. Never overfill an lp tank.

LIGHTING INSTRUCTIONS

To light the side burner, turn the knob on HI, and push in the igniter button. If the burner does not light within 4 seconds, turn the knob to OFF, wait 5 minutes for gas to dissipate completely and try again.

MATCH LIGHTING

The side burner can also be match lit. in the event your burner fails to light via the igniter button. After allowing the accumulated gases to dissipate, and keeping your face as far away from the burner as possible, hold a lighted match to the burner flame ports and turn the burner knob to HI.

IMPORTANT: The Professional Series Side Burners are for OUTDOOR USE ONLY!

PRO-SERIES SINGLE AND DOUBLE SIDE BURNERS

IMPORTANT: When lighting the burners always pay close attention to what you are doing. Do NOT operate the side burner under unprotected combustible enclosures. Use it only in well-ventilated areas. Do NOT use it on boats, recreation vehicles, truck-tailgates, in buildings, sheds, garages, breezeways or other enclosed areas. Doing so will cause a dangerous situation which will cause fires, personal and property injury, and even death.

PROPER FLAME HEIGHT

The correct height of the flame depends on the size and material of the pan or pot being used, the food being cooked and the quantity of liquid in the pan or pot.

The flame should NEVER extend beyond the bottom of the pan or pot. Utensils that conduct heat slowly such as glass-ceramic, should be used with a LOW to MEDIUM heat setting, unless you are cooking a large quantity of liquid.

MAINTENANCE

To avoid burns, do not clean the grates while they are hot. Allow them to cool before attempting to clean. They may be wiped while in place with a soap and water solution. To clean, use hot soapy water, rinse and dry. For stubborn stains, place the grates in the dishwasher.

PRO-SERIES CHARCOAL GRILLS



model # PRO26CHBI.
(also available PRO32CHBI-not shown).

PROFESSIONAL SERIES CHARCOAL GRILL SAFETY PRACTICES TO AVOID INJURIES:

The Professional Series Charcoal Grill is intended for outdoor use ONLY! Never use the grill indoors or within the vicinity of flammable materials and vapors as this can be fatal.

NEVER use flammable materials and fluids such as gasoline, kerosene, butane or propane, diesel fuel, alcohol to light or relight fires. Keep the grill away from such substances when lit.

NEVER allow children or pets unattended in an area where the grill is being used. Never allow children to sit, stand or play on or around the grill at any time. When in use, certain areas of the grill get hot enough to cause severe burns.

NEVER store the grill with ashes or combustible materials inside. DO NOT store the grill until fire is completely extinguished and grill body has cooled.

NEVER use charcoal for indoor cooking and heating. Toxic carbon monoxide may collect and cause death.

USING YOUR GRILL

WARNING! Keep small children and pets away from open flames or while cooking to prevent injury.

LIGHTING INSTRUCTIONS

Use a high quality hardwood charcoal to ensure a good flame. Charcoal briquettes made from maple, oak, birch, or elm woods will burn cleanly, minimizing smoke and unpleasant odors.

Open the hood and vents. Remove cooking grates. Place charcoal on the ash tray at the bottom of



grill and arrange charcoal in a pyramid shaped stack. Add charcoal lighting fluid according to manufacturer's instructions. Let stand for about a minute to let fluid penetrate charcoal. Carefully light charcoal and allow it to burn for approx. 15 to 20 minutes or until a light gray ash develops

GRILLING INSTRUCTIONS

Use tongs with long handles to arrange the charcoal in a checkerboard pattern. Leave about a one-half inch space between each piece of charcoal. This helps to avoid flare-ups from the

meat juices and provides the even heat best suited for grilling.

"TEXAS STYLE GRILLING"

Leave the hood open for a true "Texas Style" open air grilling. Close the hood for "Smoker" cooking.

ADJUSTABLE DRAFT

For the greatest concentration of heat, leave the hood and front vents open. For less heat, close the vents partially. It may take a few minutes for charcoal to react to the air adjustments. If you choose to change the cooking speed after adjusting the vents, open or close the lid.

FLARE-UPS

In the event of a flare-up (high flames), close all the vents for at least one minute. DO NOT use water.

PROFESSIONAL STORAGE SYSTEMS



CCE26ADS



CCE20ADV-S



CCE3DRWSS



CCE24ADV-S



CCE20ADH-S



CCE24PDSS



CCE24ADH-S



CCE1DRWSS



CCE2DRWSS



CCE30CDSS

PROFESSIONAL STORAGE SYSTEMS

SAFETY PRACTICES

Begin by ensuring proper installation and servicing

Follow the installation instructions in this manual

To extend the service life of your product, be sure to follow the use and care guidelines in this manual.

WARNING! Do not store items of interest to children above or inside any Storage System. Children could be seriously injured if they should climb onto or into this appliance to reach stored items.

Do not store gasoline, or any other flammable liquids inside any Storage System.

STORAGE SYSTEMS (DRAWERS AND DOORS)

General note on cleaning: All parts of the Capital storage systems (drawers and doors) can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy cloth. Always try this first, as it is the mildest cleaning procedure.

Use the mildest cleaning procedure first. Some brands of cleaners contain harsh abrasives, acids, or bleach. Read their directions as it relates to cleaning metal finishes prior to using them. A scent or a propellant can make a difference in the product, read the ingredients. Try the cleaner on a small section or area first.

To avoid marring the surface, always rub metal finishes in the direction of the grain. The cleaner will be more effective when used in this direction or the polish grain lines.

Use only clean sponges, soft cloths, paper towels, plastic non-metal soap pads for cleaning or scouring as recommended in this section. (Use only soap pads with soap still in them. An empty pad can scratch).

Be sure to rinse all parts thoroughly and to wipe dry to avoid water stains.

BRAND NAME CLEANERS

The use of name brands is intended only to indicate a type of cleaner. This does not constitute an endorsement of the product. The omission of any name brand cleaner does not imply its adequacy or lack thereof. Many products are regional in distribution and can be found in local markets and department stores.

MAINTENANCE

After cleaning, use a stainless steel polish such as Stainless Steel Magic™ or Bayes™ Premium Stainless Steel Cleaner applied directly to the metal and handle surfaces.

STORAGE SYSTEM PARTS

MATERIAL

The material used on all storage systems is constructed of nonmagnetic stainless steel. The Performance Series doors are double lined, and the Professional Series or Pro-Series doors are single lined.

CLEANING

Use mild soap and water solution and clean dirt and/or debris in the direction of the grain. Never use scouring pads, Brillo pads, or any rough textured cloth as this will scratch the fine stainless steel. Never rub in a circular motion.

REMOVAL OF PLASTIC

The doors come with a protective plastic coating to protect the stainless steel finish from scratching. This plastic coating, sometimes clear, white, or blue, must be removed prior to using the access doors. It is strongly recommended that the coating NOT BE removed prior to installation, but removed only after installation is complete. This will prevent damaging and/or scratching the metal.

DOOR HINGES

The hinges are constructed of cast steel and are painted black. This ensures that they will not deteriorate when exposed to harsh environmental condition such as excessive heat, wind and rain.

CLEANING

Clean with a mild soap and water solution.

CHROME HANDLES (PRO-SERIES)

The handles are constructed of metal and are chrome polished. The curved design allows for easy gripping.

CLEANING

Clean with a mild soap and water solution. Use chrome polish to shine.

HANDLES (PERFORMANCE SERIES)

The handles are constructed of nonmagnetic stainless steel.

CLEANING

Clean with a mild soap and water solution.

END CAPS (PERFORMANCE SERIES)

The handle end caps are chrome polished. Regular cleaning of chrome parts with a chrome polish cleaner is required to maintain the luster.

CLEANING

Clean with a mild soap and water solution, glass cleaner then finish off with a chrome polish.

WIRE BASKET(S) (PERFORMANCE SERIES)

The access door(s) come equipped with their own internal wire basket(s). This can be used to store vinyl covers, bottles, tools, spices and rubs, sauces and marinades, etc.

CLEANING

These are dishwasher safe. Simply load into your

TROUBLESHOOTING & INSTALLER'S FINAL CHECKLIST

dishwasher and clean. To polish, use a chrome polish.

DOOR CLASP (PERFORMANCE SERIES)

The door clasps are constructed of metal and have been chrome polished. Use a mild soap and water solution to clean and shine with a chrome polish.

Note: *Difficulty closing doors are usually a result of improper installation. Refer to the cut-out dimensions and door dimensions for proper cut-out sizes. Never install doors along a curved wall, or on an island wall with any type of curvature. If you find it difficult to close the doors, or if the doors do not line up to the clasp to facilitate closing, it may be necessary to add additional washers and screws to "even out" the doors.*

DRAWER SLIDES

These are constructed of stainless steel. They have been designed for safe and smooth operation of the drawers.

CLEANING

Use mild soap and water solution.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting us for service. You may save the cost of a service call.

PROBLEM

Grill won't light when the igniter is pushed

WHAT TO DO

Check/replace Battery: Replace battery located inside the igniter button. Remove the battery by pushing the igniter button in and turning it a quarter turn to the left.

Check Gas supply: Remove the grill rack and the radiant tray. Next, depress igniter button and watch to see if the igniter tip sparks. If there is a spark, then check gas supply. Check to see if gas supply is purged of air, then try and match light the burner. If other burners on the unit operate, then check the problem burner's orifice for blockage.

Check igniter tip: If the igniter tip is dirty, then clean by sanding the area lightly. Readjust to at least a 3/16" gap between igniter tip and

Check to see if adequate gas supply is available. If only one burner appears low, then clean the orifice and burner.

Check to see if air shutter is too far open or too far closed.

Check if the gas supply or pressure is too low.

Check for leaks at test points.

Check if the unit is LP or Natural gas, and verify that there is adequate amount of gas in the tank if LP.

INSTALLER'S FINAL CHECKLIST

(Please check when installation is complete)

- Specified clearances maintained to combustibles
- All internal packaging has been removed
- All PVC protective coating has been removed
- Knobs turn freely
- Burners are sitting properly
- Each burner lights satisfactorily with no yellow tips, lifting, and/or excessive noise.
- Air shutter adjustments have been made.
- Pressure regulator connected and set for 10" WC, LP gas
- Pressure regulator connected and set for 4" WC, NG gas.
- Unit tested and free of leaks
- User informed of gas supply shut-off valve location

WARRANTY

ONE (1) Year full parts and labor covers entire product (including grills, side burners, access doors, access drawers)

TWO (2) Year comprehensive warranty covers the radiant system and infrared rotisserie burner (grills only)

Limited Lifetime Warranty against rust on all stainless steel components, including stainless steel grill burners and stainless steel grill racks (excludes normal heat discoloration) (Grills, Access Doors, Access Drawers, Side Burners)

CAPITAL WILL PAY FOR THE FOLLOWING:

All repair labor found to be defective due to materials or workmanship for one full year "IN HOME" warranty during the first year of ownership. This does not apply if the unit was subjected to other than normal household use. Service must be performed by a Factory Authorized Service Agent during normal business hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by Capital to be defective.

Replacement will be FOB Capital, and Capital will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from a failure to follow manufacturer's instructions or local codes, where the appliance has been tampered 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 appliance.

CAPITAL WILL NOT PAY FOR THE FOLLOWING:

Installation or start up.
 Shipping damage.
 Service by an unauthorized agency.
 Damage or repairs due to service performed by an unauthorized service agency or the use of unauthorized parts.
 Service during other than normal business hours.
 Improper installation, such as improper hook-up.
 Service visits to teach consumers how to use the appliance, correct the installation, reset circuit breakers or replace home fuses.
 Repairs due to other than normal household use.
 Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
 Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, motels, schools, etc.
 Isolated geographic locations of 50 miles of travel distance or two hours of travel time both ways, for example, such places that require plane, train, boat or ferry trips, etc.

This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations (commercial situations include but are not limited to restaurants, public parks and recreation areas, any area where units are exposed to multiple users, public cooking areas, etc.) 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.

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