

# CAPITAL Maestro Series Grills



CGM48RFS



CGM36RBI

# Maestro Features

- Unique Clear View Glass Lid provides full visibility of the cooking area while the lid is closed
- Spring assisted lid for an effortless lift
- Hidden Rotisserie System with storage for rotisserie spit rod for a clean look
- LED indicator lights around each burner
- Internal built in Halogen Lighting provides closed lid viewing of your cooking, day or night
- One infrared sear zone is standard on all sizes
- Capital's Hybrid Stainless Steel and Ceramic radiant system produces amazing high sear temperatures with flare up suppression and extreme durable construction
- Hot Surface Ignition for quiet, reliable ignition of all
- Illuminated Safety Switches for Lights and Rotisserie
- Reversible Channel Grates

## 36" Maestro Grills

#### Burners

- (2) 25,000 BTU Primary U-Shaped Burners
- (1) 25,000 BTU Sear Zone Infrared Burner
- (1) 15,000 BTU Infrared Rotisserie Burner Cooking Area
- Grilling Zone: 33-1/4" x 18-1/2" (4.27 sq. ft.)
- Warming Rack: 33-1/4" x 5-1/2" (1.27 sq. ft.)

## 48" Maestro Grills

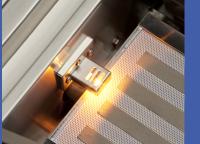
#### Burners

- (3) 25,000 BTU Primary U-Shaped Burners
- (1) 25,000 BTU Sear Zone Infrared Burner
- (1) 18,000 BTU Infrared Rotisserie Burner Cooking Area
- Grilling Zone: 45-1/4" x 18-1/2" (5.81 sq. ft.)
- Warming Rack: 45-1/4" W x 5-1/2" (1.73 sq. ft.)













# Warranty

One (1) Year Full Warranty: Capital Cooking Equipment warrants the outdoor gas grill and all of their component parts, to be free from defects in materials and workmanship under normal residential use for a period of one (1) year from the original date of purchase. Capital Cooking Equipment will repair or replace, at its option, any part, which fails or is found to be defective during the warranty period, at no cost to the original purchaser. Warranty service must be performed by a Capital Cooking Equipment authorized representative during normal business hours.

Five (5) Year Limited Warranty: Capital Cooking Equipment warrants the gas valves, sear zone burners, rotisserie burners, drip pans and the stainless steel encasements for the ceramic rods to be free from defects in materials and workmanship, under normal residential use, for a period of five (5) years from the original date of purchase. This warranty excludes surface corrosion and heat discoloration which may occur from normal use. Capital Cooking Equipment will repair or replace, at its option, the actual part found to be defective, with the owner paying for all other costs including labor and freight.

Limited Lifetime Warranty: Capital Cooking Equipment warrants the stainless steel main burners, stainless steel cooking grates and the stainless steel body housings to be free from defects in material and workmanship under normal residential use and service for the lifetime of the original purchaser. This warranty excludes surface corrosion, scratches and discoloration which may occur during regular use. This warranty is limited to the replacement of the defective parts, with the owner paying all other costs including labor and freight.

# **Shipping Weights**

CGM36RBI: 240 lbs CGM48RBI: 300 lbs CGM36RFS: 450 lbs CGM48RFS: 550 lbs

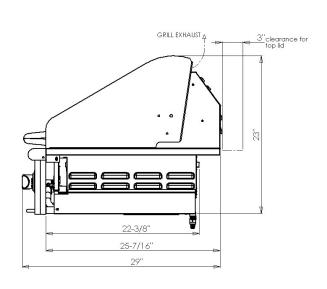
# **Electrical Ratings**

FREOUENCY 120 VAC 15 AMP 60 HZ

### **Gas Ratings**

NATURALGAS PROPANE 4.0" W.C. 10" W.C. Manifold pressure: 7.0" W.C. 11" W.C. Input pressure: Gas Line Pipe: 1/2" NPT Min.

4" REAR CLEARANCE (TO OPEN TOP LID) CGM36BI = 34 -1/2" CGM48BI = 46 -1/2" 24-3/4" CGM2438SB =23-5/8" CGM1238SB =12-1/2" 8-3/4 CGM24385I GM1238SB AD 36" = 33 -3/16 AD 48" = 45-3/16 NO BOTTOM SHELF LEAVE OPENTO ALLOW CLEARANCE FOR UNIT BOTTOM 120 VAC RECEPTACLE TO BE LOCATED INSIDE ENCLOSURE GFCI GROUNDED RECEPTACLE IS REQUIRED. DO NOT USE UNLESS PROPERLY GROUNDED NOTE: TOP FRAME OPENING MUST BE REINFORCED TO SUPPORT THE WEIGHT OF THE UNIT.



Non-Combustible Materials of Construction Only

