

30"

CULINARIAN SERIES

MANUAL-CLEAN



Power Burner



High Quality
Porcelainized Top Grate



Cast Iron Wok Grate
Accessory



CGMR304

30" RANGE-TOP FEATURES

- * 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.
- * EZ-Glides™ - Full extension removable drip trays mounted on ball bearing rails.
- * Commercial Quality Cast Iron Grates and Burners Porcelain Coated.
- * Stay-Cool™ - Die cast, chrome plated metal knobs with Black Trims (cabernet red optional) Auto-ignition/re-ignition on all burners.
- * Island trim included.

30" MANUAL-CLEAN OVEN FEATURES

- Convection oven.
- Large 4.1 cu. ft. oven cavity - 24" W X 14" H X 21" D.
- 18,000 BTU infrared broiler behind glass.
- 30,000 BTU oven for uniform baking.
- Adjustable rear casters for easy installation.
- Adjustable front legs for easy leveling.
- Titanium speck porcelain oven interior.
- 40-Watt bright oven lights.
- 4 Rack positions w/ 3 racks provided.
- One Broil pan provided.
- 1-1/4" diameter professional-style handle.
- Heavy-duty oven door hinges.

- * Extra large viewing window w/ embossed design.

OVEN MODES

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

OTHER OVEN USES

Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing ([see use and care manual for details](#))

* Capital Exclusive Features





Power-Flo OpenTop Burner
23,000 btus/hr



Simmer
turning down to give 145° F



Optional Cabernet
red knobs



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OTHER

0" clearance base cabinet installation
Field convertible to LP or NG depending on gas type

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.

AVAILABLE ACCESSORIES

Conversion kits.
Birch wood chopping blocks.
Cabernet Red knobs.
P30SHS - 18" stainless steel wall mount high shelf.
P30SLB - 9" stainless steel wall mount low back.
CWR Cast Iron Wok ring.
PSVH30L - 30" Performance Series vent hood w/ 600 CFM blower + lights.
Duct covers.

SHIPPING WEIGHT

430 LBS

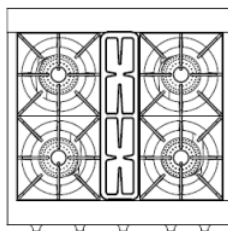
ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

GAS RATINGS

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

30" MANUAL-CLEAN GAS CONVECTION



CGMR304 - 30"
Four-burner gas convection range

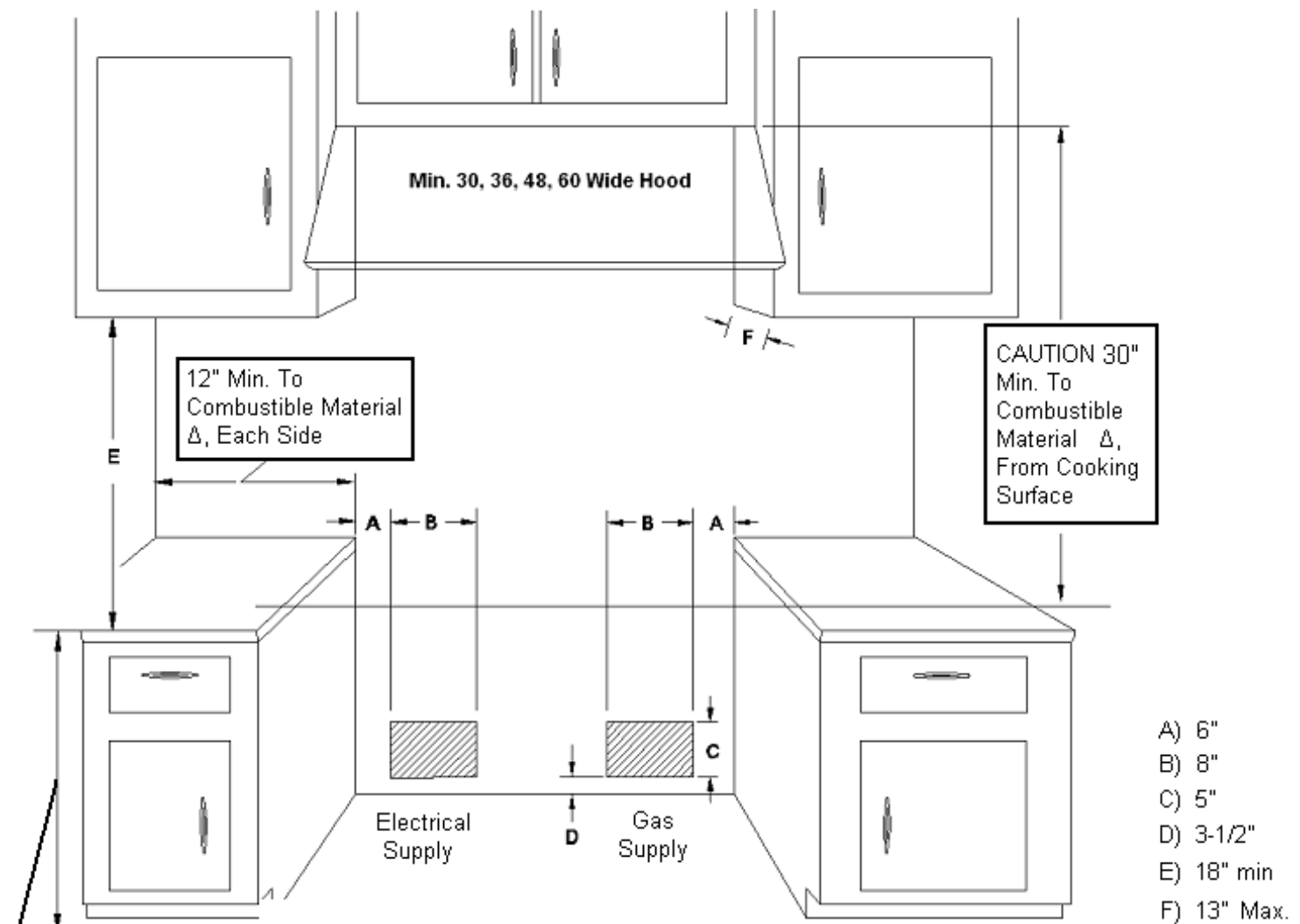


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CABINET PREPARATION



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

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

Range Widths Cut Out Widths

30 RANGE	29-7/8	30 1/8
36 RANGE	35-7/8	36 1/8
48 RANGE	47-7/8	48 1/8
60 RANGE	59-7/8	60-1/8



RANGE & BACK GUARD DIMENSIONS

