

CULINARIAN SERIES



RANGE-TOP









CGRT48BG

48" 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.
- * Commercial Quality Broiler Grates With Cast Iron Grease Gutters.
- * Quality Cast Iron Grates and Burners Porcelain Coated
- * HYBRID RADIANTS With Ceramic Rods Encased in Stainless Steel Sheet Metal.
- * 18,000 BTU Thermo-Griddle-PlateTM- 3/8" thick 12" Width Stainless steel thermostatically controlled .
- * 30,000 BTU Thermo-Griddle-Plate[™]- 3/8" thick 24"Width Stainless steel thermostatically controlled .
- * EZ-Glides™ Full extension removable drip trays mounted on ball bearing rails.
- * **Stay-Cool™** Die cast, chrome plated metal knobs with Black Trims (cabernet red optional)
- Auto-ignition/re-ignition on all burners.
- * Stainless steel BBQ grill and griddle covers come standard.

AVAILABLE ACCESSORIES

Conversion kits. Birch wood chopping blocks. Cabernet Red knobs. P48SHS – 18" stainless steel wall mount high shelf. P48SLB – 9" stainless steel wall mount low back. CWR Cast Iron Wok ring. PSVH48L – 48" Performance Series vent hood w/ 1200 CFM blower + lights. PSVH48HL – 48" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights. Duct covers.

SHIPPING WEIGHT

270 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	15 AMP	60 HZ

GAS RATINGS

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









Power-Flo OpenTop Burner 23,000 btus/hr



Simmer turning down to give 145° F



Optional Cabernet red knobs



HYBRID RADIANTS Ceramic Rods & Stainless Steel



Broiler Grates Commercial Quality Cast Iron

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

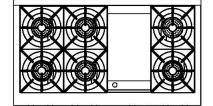
Barbeques: Gas Valves & all burners (excluding infrared burners) *Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts against rust. (Excludes damage and normal heat discoloration). Does not include barbeque grates.

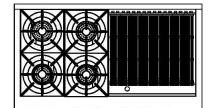
48"RANGE-TOP

OTHER

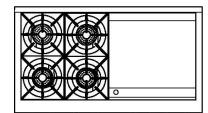
0" clearance base cabinet installation Field convertible to LP or NG depending on gas type



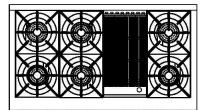
CGRT484G2 - 48" Six-burner gas + 12" Thermo-Griddle



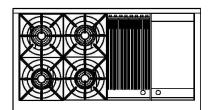
CGRT484BB – 48" Four-burner gas + 24" BBQ Grill



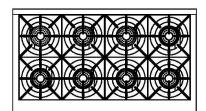
CGRT484GG – 48" Four-burner gas + 24" Thermo-Griddle



CGRT484B2 – 48" Six-burner gas + 12″ BBQ Grill



CGRT484BG - 48" Four-burner gas + 12 BBQ Grill + 12″ Thermo-Griddle



CGRT488 - 48" Eight-burner gas



Capital Cooking Equipment Inc. 13211 Florence Ave. Santa Fe Springs, CA 90670 Phone: 562-903-1168 Toll Free: 866-402-4600 email: customerservice@capital-cooking.com

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CUT-OUT DIMENSIONS

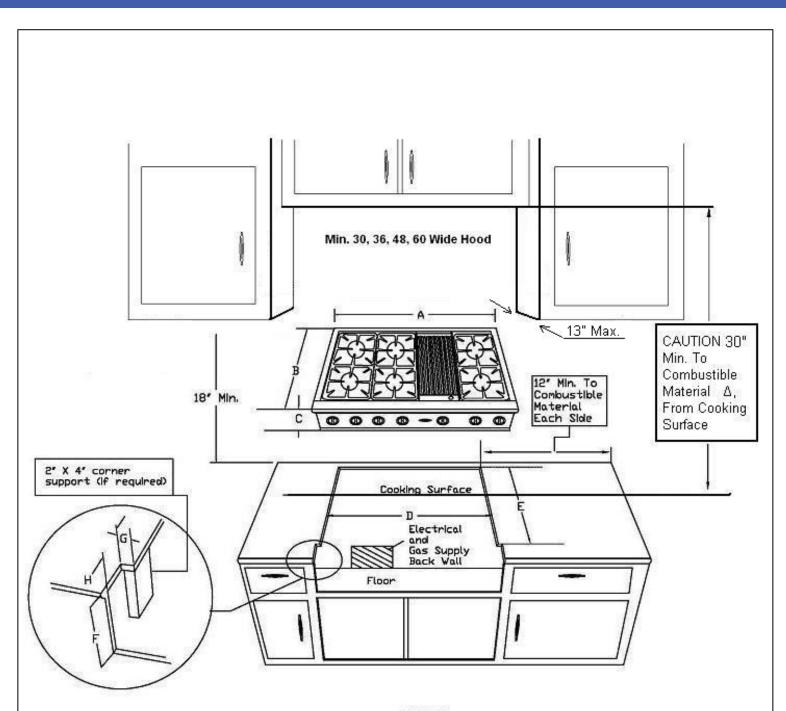


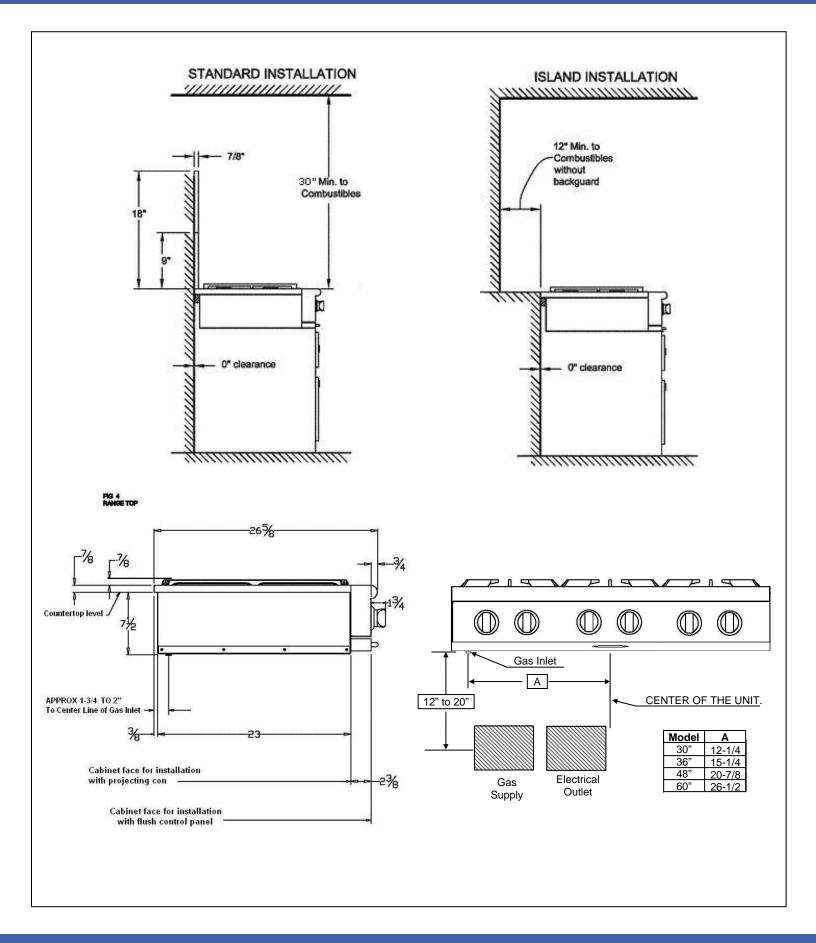
FIG 1

MODELS	A	B	С	D	E	F	G	Н
CGRT 30 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
CGRT 48 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



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RANGETOP & BACK GUARD DIMENSIONS





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