

# 60"

## CULINARIAN SERIES



SELF-CLEAN



Power Burner



12" or 24" Griddle  
12" or 24" BBQ Grill



Cast Iron Wok Grate  
Accessory



Oven Flex-Roll™



Large Oven Capacity



Motorized  
Rotisserie System

### CGSR604GB2

#### 60" 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-Plate™- 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.  
Island trim included.

\* Capital Exclusive Features



#### 60" SELF-CLEAN OVEN FEATURES

- Self-clean (primary oven only).
- Convection oven (primary oven only) .
- Large oven fits 26" W X 18" D commercial size pans.
- Large oven: 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D .
- Small oven: 3.1 cu. ft. oven cavity – 12" W X 14" H X 21" D.
- 18,000 BTU infrared broiler behind glass (primary oven).
- 30,000 BTU primary oven for uniform baking.
- 22,000 BTU secondary baking oven.
- \* Moto-Rotis™ motorized rotisserie system (primary oven only).
- \* Heavy-duty cast stainless steel rotisserie prongs.
- \* Stainless steel rotisserie spit rod.
- \* Flex-Roll™ oven racks for smooth operation.
- Adjustable rear casters for easy installation.
- Adjustable front legs for easy leveling.
- Titanium speck porcelain oven interior.
- 40-Watt bright oven lights.
- 5 Rack positions w/ 3 racks provided .
- Broil pan provided.
- 1-1/4" diameter professional-style handle.
- Heavy-duty oven door hinges.
- \* Extra large viewing windows w/ embossed design.

#### OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil rotisserie, convection rotisserie, self-clean

#### OTHER OVEN USES

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





**Power-Flo OpenTop Burner**  
23,000 btus/hr



**Simmer**  
turning down to give 145° F



**Optional Cabernet**  
red knobs



**Capital exclusive feature:**  
Flex-Rolls oven racks



**Large Oven Capacity**

## 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  
P60SHS - 18" stainless steel wall mount high shelf  
P60SLB - 9" stainless steel wall mount low back  
Cast Iron Wok ring  
PSVH60L - 60" Performance Series vent hood w/ 1200 CFM blower + lights  
PSVH60HL - 60" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights  
Duct covers

## SHIPPING WEIGHT

800 LBS

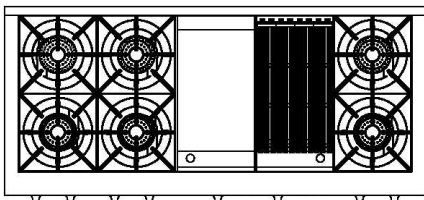
## ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

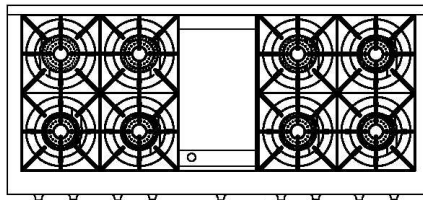
## GAS RATINGS

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

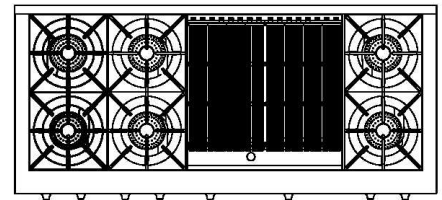
## 60" SELF-CLEAN GAS CONVECTION



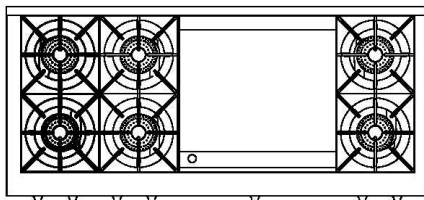
CGSR604GB2 - 60"  
Six-burner gas convection range  
12" Griddle-Plate + BBQ Grill



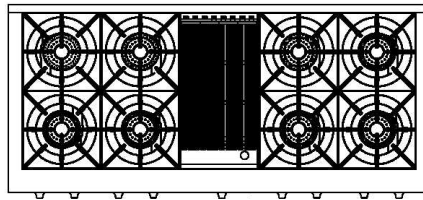
CGSR604G4 - 60"  
Eight-burner gas convection range  
12" Griddle-Plate



CGSR604BB2 - 60"  
Six-burner gas convection range  
+ 24" BBQ Grill



CGSR604GG2 - 60"  
Six-burner gas convection range  
+ 24" Griddle-Plate



CGSR604B4 - 60"  
Eight-burner gas convection range  
+ 12" BBQ Grill

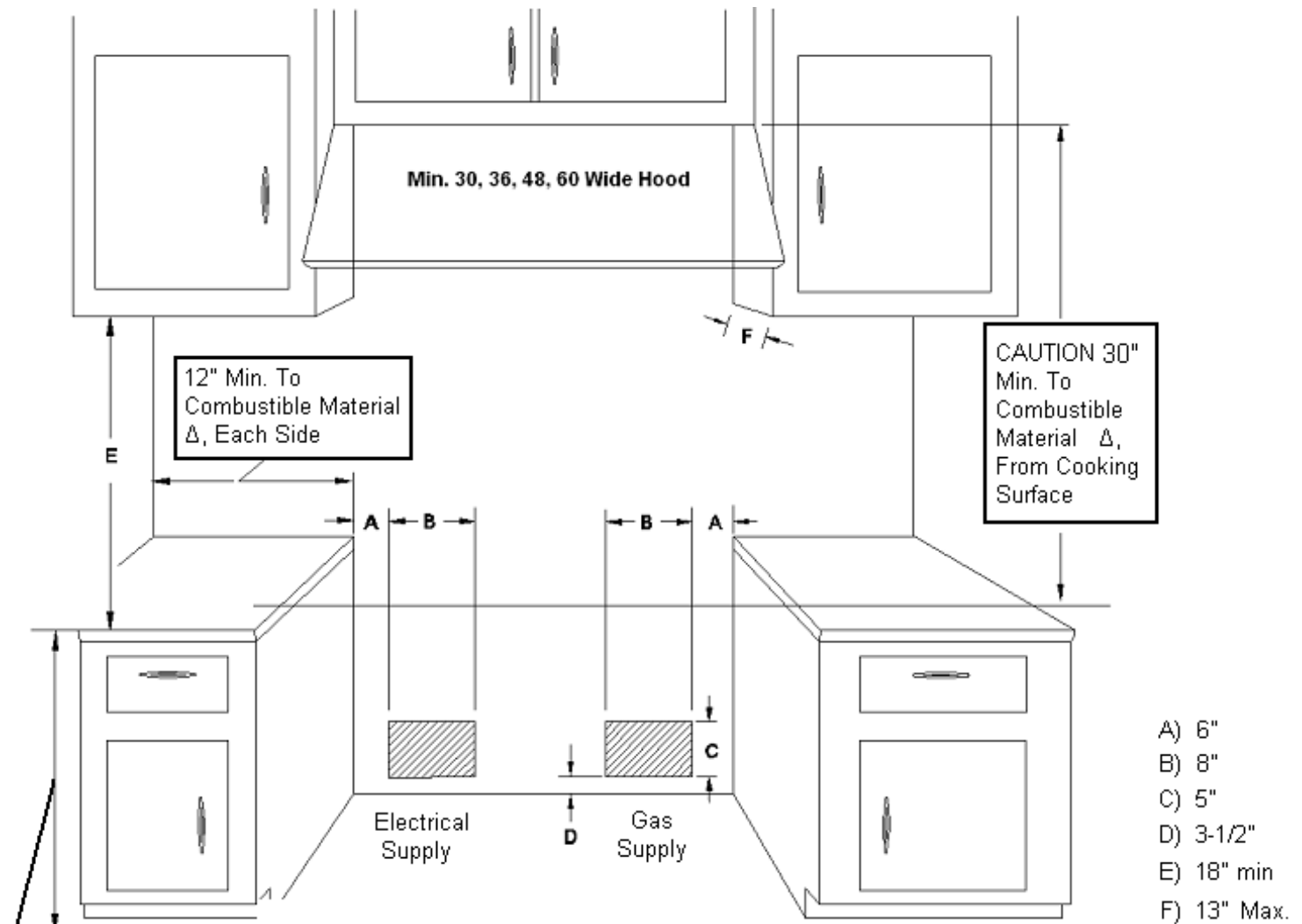


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# CABINET PREPARATION



- A) 6"
- B) 8"
- C) 5"
- D) 3-1/2"
- E) 18" min
- F) 13" Max.

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

