

36"

Connoisseurian Dual Fuel Self Clean



CSB /COB 366 / 362B2 / 362G2

36" DUAL FUEL OVEN FEATURES

- Large 4.9 cu. ft oven cavity with 4.4 cu. ft usable capacity — 27"W X 15"H X 21"D. Fits full size commercial cookie sheet (26" X 18")
- Convection Oven with separate Fan On/Off switch
- 3800 W Bake Elements Under Glass for uniform cooking and easy clean up
- 3500 W Ribbon Broil Element under glass for quick, perfect searing and easy clean up
- 2800 W Hidden Convection Element. Perfect for multi-rack cooking
- **The first and only dual fuel range with the moist Bake feature**
- Moist Cooking Mode adds moisture during cooking for juicier food
- Built-In Heavy Duty Rotisserie
- Probe cooking monitors your cooking for you!
- Dual 25 W Oven Lights provide superior illumination
- Low profile glass and porcelain door for wall to wall visibility, easy cleaning, and extra oven capacity
- Patented Flex Roll oven racks with 6 Positions adjust to meet all cooking needs
- Front and rear levelers allow 5/8" height adjustment
Rear levelers have casters for convenient movement

36" OPEN BURNER RANGE TOP FEATURES

- Choice of Range Top Burner Systems
- COB Models feature Capital Exclusive Open Burners rated at 23,000 BTU/hr each
- CSB Models feature Capital Exclusive Poer-Flo Sealed Burners rated at 19,000 BTU/hr each
- All burners turn down to a true simmer
- Porcelain coated professional style cast iron grates
- Configurable with:
 - ◇ 12" Thermo Griddle with 3/8" Stainless Griddle Plate option (with Cover)
 - ◇ 12" BBQ Grill Burner with Professional Porcelain Coated Grease Control Grates option (with Cover)
- Flush island trim standard **

OTHER FEATURES:

- Dual Digital Kitchen Timers
- 24 hour digital clock
- DELAY and TIMED cook modes

COLORS (OPTIONAL)

- Available in 10 standard colors (door and kick plate)

OVEN MODES

- Bake, Broil, Roast Perfect Convection, Delicate Bake, Convection Bake, Convection Broil,

OTHER

0" Clearance base cabinet installation
Field convertible to LP of NG depending on gas

WARRANTY

ONE (1) Year full part 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, All Burners, Heating Elements, Grates, Griddle Plates, & Oven Racks.

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 barbecue grates.

ELECTRICAL RATING

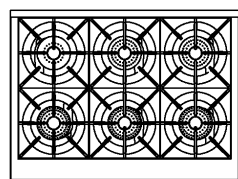
VOLTAGE: 240 VAC / 60 Hz BREAKER SIZE: 40 AMP
MAX CURRENT: 36.4 AMPS

SHIPPING WEIGHT

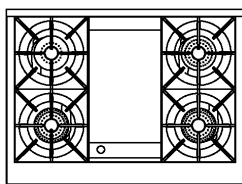
460 lbs.

GAS RATING

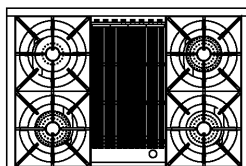
| | | |
|-------------------|-------------|----------|
| | NATURAL GAS | LP |
| Manifold Pressure | 5.0 " w.c. | 10" w.c. |
| Gas Line Dia. | 1/2" min. | |



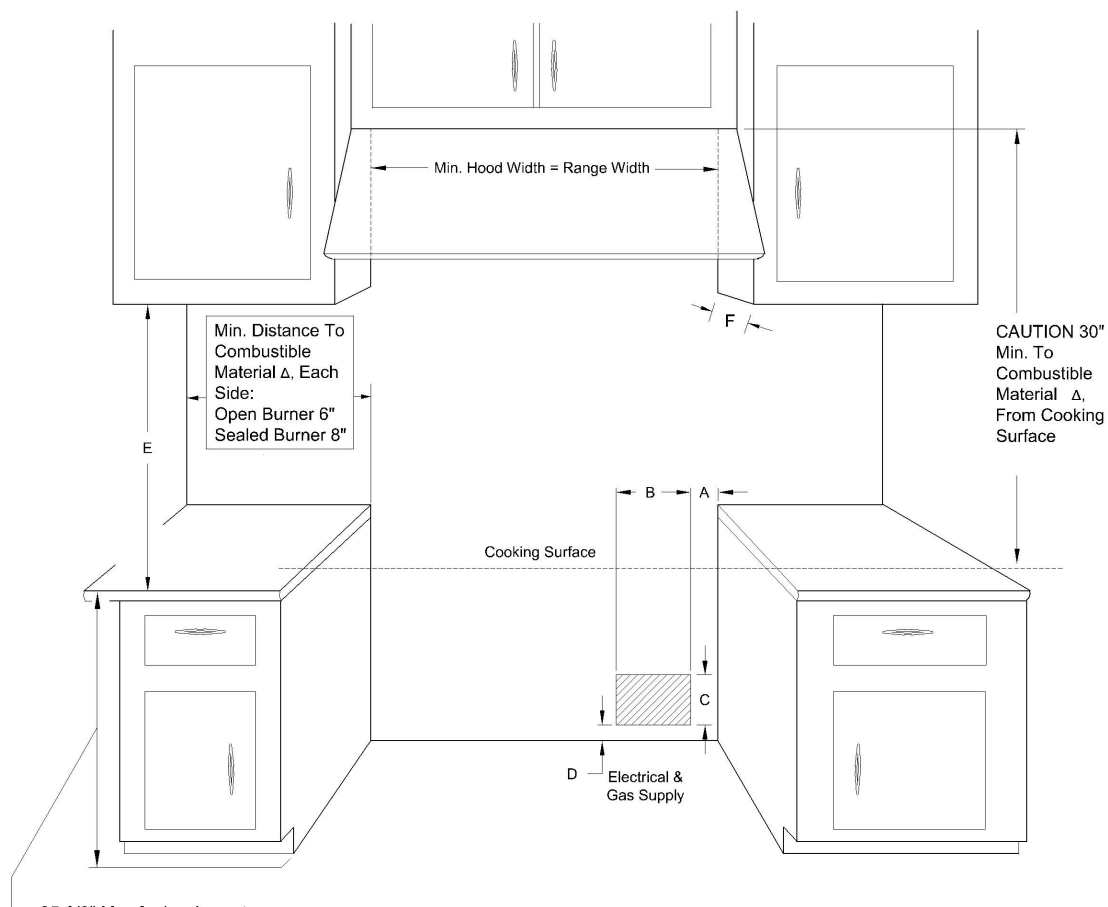
COB / CSB 366
6 BURNERS



COB / CSB 362G2
4 BURNERS + GRIDDLE



COB / CSB 362B2
4 BURNERS + BBQ



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

| | 30" | 36" | 48" | 60" |
|----|----------|----------|----------|----------|
| A) | 1" | 1" | 1" | 1" |
| B) | 9" | 9" | 9" | 9" |
| C) | 8" | 8" | 8" | 8" |
| D) | 3-1/2" | 3-1/2" | 3-1/2" | 3-1/2" |
| E) | 18" min. | 18" min. | 18" min. | 18" min. |
| F) | 13" min. | 13" min. | 13" min. | 13" min. |



Capital Cooking Equipment, Inc.
13211 Florence Ave.
Santa Fe Springs, CA 90670

Phone: 562-903-1168
Toll Free: 866-402-4400
Email: customerservice@capital-cooking.com
Sales: surjitkalsi@msn.com

Made in the U.S.A.
Visit our website: www.capital-cooking.com.
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