



# 48" CONNOISSEURIAN RANGE

## Dual Fuel

**COB / CSB**  
**COB—Open Burner Model**  
**CSB—Sealed Burner Model**



### 48" DUAL FUEL OVEN FEATURES

- Large Oven 5.4 cu. ft oven cavity with 5.0 cu. ft usable—27"W X 16-7/16"H X 21"D. Fits full size commercial cookie sheet (26" X 18")
- Companion Oven 2.4 cu. ft capacity with 2.2 cu. ft usable—12" W X 16-7/16"H X 21"D
- Convection Ovens with separate Fan On/Off switch controllable for both ovens
- Bake Elements under Glass for uniform cooking and easy clean up.
  - Large Oven—3800W 10 Pass Dual Bake Elements
  - Companion Oven—2400W 4 Pass Bake Element
- Broil Elements under Glass for quick, perfect searing and easy clean up.
  - Large Oven: 3500W Ribbon Element
  - Companion Oven: 2500W Ribbon Element
- 2800 W Hidden Convection Element. Perfect for multi-rack cooking in both ovens!
- **The first and only dual fuel range with the Moist assist feature**
- Moist Assist Mode adds moisture during cooking for juicier food (Primary Oven Only)
- Built-In Heavy Duty Rotisserie (Primary Oven Only)
- Probe cooking in both ovens monitors your cooking for you!
- Dual 25 W Oven Lights in each oven 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

### 48" 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 Power-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" or 24" Thermo Griddle with 3/8" Stainless Griddle Plate option (with Cover)
  - ◇ 12" or 24" BBQ Grill Burner with Professional Porcelain Coated Grease Control Grates option (with Cover)
- Flush island trim standard \*\*

### OTHER FEATURES:

- Dual Digital Kitchen Timers

### COLORS (OPTIONAL)

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

### OVEN MODES

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

## OTHER

0" Clearance base cabinet installation  
Field convertible to LP or 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

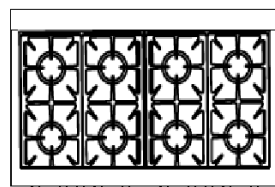
| VOLTAGE | CURRENT/POWER | FREQ  |
|---------|---------------|-------|
| 240 VAC | 50 AMP        | 60 Hz |

## SHIPPING WEIGHT

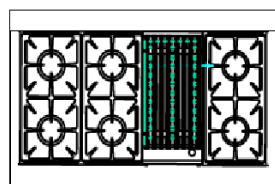
650—700 lbs.

## GAS RATING

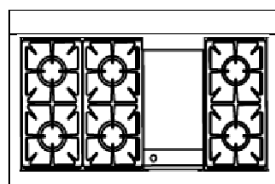
|                   | NATURAL GAS | LP       |
|-------------------|-------------|----------|
| Manifold Pressure | 5.0 " w.c.  | 10" w.c. |
| Gas Line Dia.     | 1/2" min.   |          |



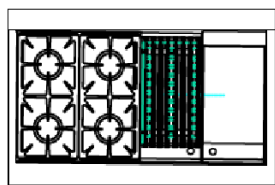
COB / CSB 488  
8 BURNERS



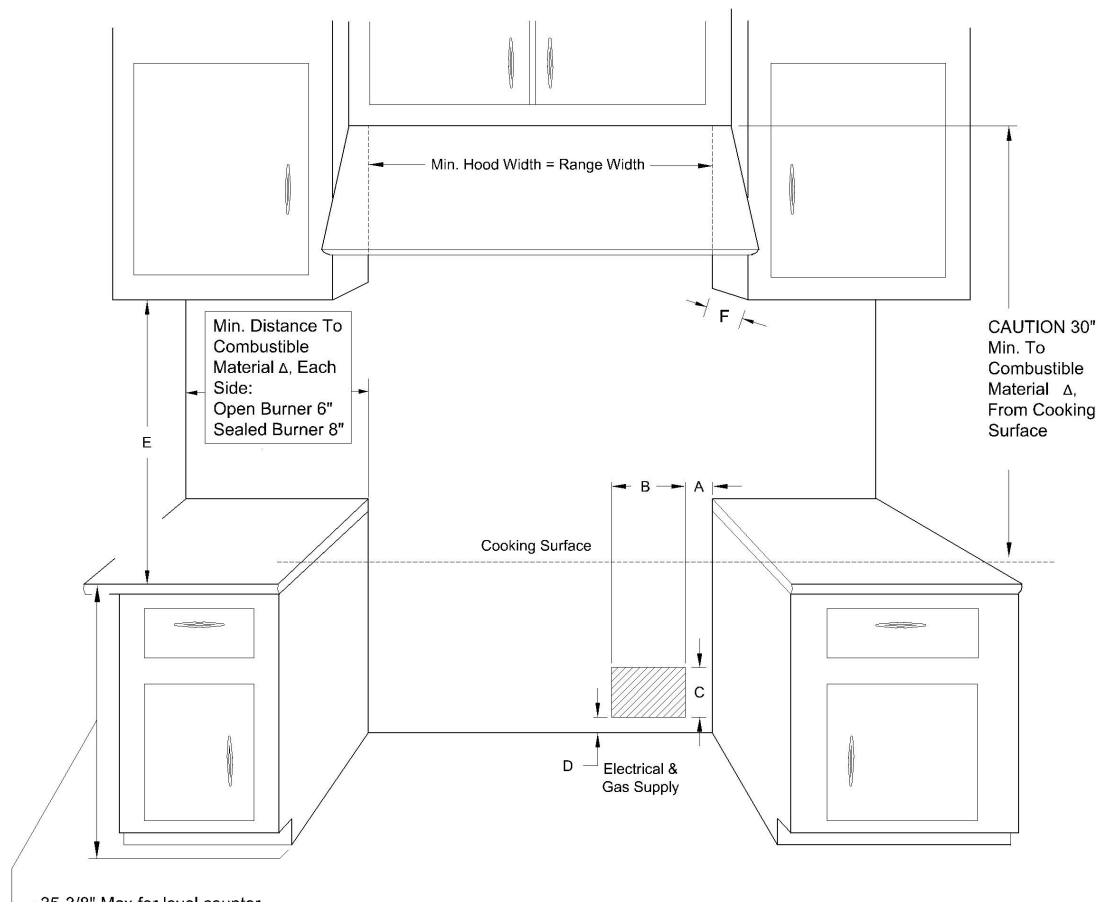
COB / CSB 484B2  
6 BURNERS + BBQ



COB / CSB 484G2  
6 BURNERS + GRIDDLE



COB / CSB 484BG  
4 BURNERS + BBQ +  
GRIDDLE



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).

|    | 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. |



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