



PRECISION RANGES

Sealed Burners

INNOVATION & QUALITY

The Premium Professional Range

Crafted Excellence

Precision ranges offer impressive design and durability combined with industry leading innovations for professional performance right at home. Features like True Simmer and Infrared Broil technology put Capital at top of the premium appliance world while offering top level product.



Line-Up



Self Clean: GSCR30
Manual Clean: MCR30



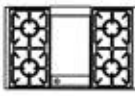
MCR 304



MCR/GSCR 305



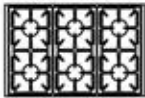
GSCR 304B



GSCR 304G



Self Clean: GSCR36
Manual Clean: MCR36



MCR/GSCR 366



MCR/GSCR 364G



MCR/GSCR 364B



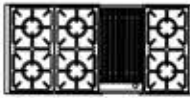
GSCR 364W



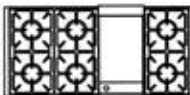
Self Clean: GSCR48
Manual Clean: MCR48



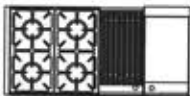
MCR/GSCR 488



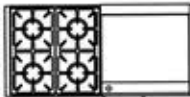
MCR/GSCR 486B



MCR/GSCR 486G



MCR/GSCR 484BG



GSCR 484G



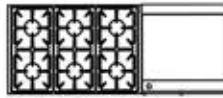
GSCR 484W



Self Clean
GSCR60



GSCR 606W



GSCR 606G



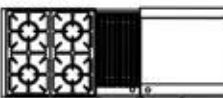
GSCR 606BG



GSCR 604BW



GSCR 604GW



GSCR 604BG

Highlights

Hand-crafted all welded construction made in the USA

19,000 BTU Power-Flo™ sealed burners

Oven fits 18" x 26" commercial sheet cookie pan (except for GSCR30)

Five Cooking Modes + Convection and Rotisserie for all your cooking needs

Flush rear trim for island friendly installations (MCR Only)

Standard in Stainless Steel but available in 10 Standard Colors or any special order RAL color (door & kick plate painted)

PRECISE POWER



SEALED BURNERS

At 19,000 BTUs each, the exclusive Precision burners are the highest rated sealed burner available for in-home use. Exquisitely designed, they meet all your cooking needs



MOIST COOKING FEATURE

Capital Patented Exclusive!

Built-in motorized rotisserie – Cook delicious, self-basting meats and poultry year round inside your Capital oven (no frame required - primary oven only)



INNOVATION & QUALITY

PRECISION RANGES

Range Top Features

- 19,000 BTU Power-Flo™ sealed professional style burners with 140-degree constant simmer
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Models can be configured with SS Thermo-Griddle, BBQ Grill Burner, or Power-Wok™ Burner
- Heavy duty cast iron professional grates provide a solid base for the heaviest pots and pans with an easy to clean durable porcelain coated finish
- All burners turn down to True Simmer



Oven Size Specifications

30", 36" and 48" Manual Clean Oven Size:

- 27" Wide X 15" High X 21" Deep (19 1/2" usable depth)
- Overall capacity = 4.9 cubic feet; Usable capacity = 4.4 cubic feet

48" Manual Clean Small Oven Size:

- 15" Wide X 15" High X 21" Deep (19 1/2" usable)
- Overall capacity = 2.7 cubic feet; Usable capacity = 2.5 cubic feet

30" Self Clean Oven Size:

- 24" Wide X 14" High X 21" Deep (19 1/2" usable depth)
- Overall capacity = 4.0 cubic feet; Usable capacity = 3.3 cubic feet

36", 48" and 60" Self Clean Oven Size:

- 27" Wide X 14" High X 21" Deep (19 1/2" usable depth)
- Overall capacity = 4.5 cubic feet; Usable capacity = 3.6 cubic feet

48" Self Clean Small Oven Size

- 12" Wide X 14" High X 21" Deep (19 1/2" usable depth)
- Overall capacity = 2.0 cubic feet; Usable capacity = 1.6 cubic feet

60" Self Clean Small Oven Size

- 18" Wide X 14" High X 21" Deep (19 1/2" usable depth)
- Overall capacity = 4.5 cubic feet; Usable capacity = 3.8 cubic feet

Oven Features

- Bake and broil convection modes
- Dual air-flow convection cooking
- Extra-large viewing window with embossed design
- Titanium speck porcelain oven interior
- 40-watt bright oven lights
- Heavy-duty oven door hinges

GSCR: Gas Self Clean Series

- Moto-Rotis™ Built-in motorized rotisserie - Cook delicious, self basting meats and poultry year round inside your Capital oven (no frame required - primary oven only). Capital Exclusive!

- Heavy-duty cast stainless steel rotisserie prongs
- EZ-Glides™ - Full extension removable drip trays mounted on ball bearing rails
- Infrared broiler under glass results in BBQ-quality searing

- Flex-Roll™ oven racks for smooth operation

MCR: Gas Manual Clean Series

- Large capacity oven fits full-size commercial pan
- 18,000 BTU infrared gas broiler generates heat faster

Capital Range Customization

				
BLACK Color Code: K	WHITE Color Code: T	FLAME RED Color Code: F	RUBY RED Color Code: R	WINE RED Color Code: C
				
SIGNAL YELLOW Color Code: Y	OYSTER WHITE Color Code: A	PALE GREEN Color Code: E	SIGNAL BLUE Color Code: U	COBALT BLUE Color Code: D

Warranty

ONE (1) Year full parts and labor covers entire product with the exception of painted or decorative parts (Light bulbs covered for 60 days after installation). Standard shipping only. Expedited shipping will be at customer's expense.

FIVE (5) Years limited part replacement warranty. Covers part replacement due to malfunction during normal operation.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, against corrosion (excludes stainless steel barbecue grates and coverage for neglect, abuse, damage, normal heat discoloration). Contact Capital for full warranty details.

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

