

30" precision series™

Gas Self-Clean



GSCR305

30" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flo™ burners (sealed)*
- 800 – 25,000 BTU Power-Wok™ burner*
- Integrated reversible wok grate*
- 15,000 BTU Infra-Q™ infrared BBQ grill*
- 15,000 BTU Thermo-Griddle™ - 3/8" thick thermostatically controlled griddle plate*
- BBQ grill sections includes Tru-Side™ channeling grates that reduce flare-ups*
- Full extension Drip Trays on EZ-Glides*
- Stay-Cool™ die cast, chrome plated metal knobs*
- Auto-ignition/re-ignition on all burners
- Stainless steel BBQ grill and griddle covers come standard
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Island trim included

30" SELF-CLEAN OVEN FEATURES

- Self-clean
- Convection oven
- Large 4.1 cu. ft. oven cavity – 24" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU oven for uniform baking
- Moto-Rotis™ – motorized rotisserie system*

* Capital Exclusive Feature

30" SELF-CLEAN OVEN FEATURES (continued)

- 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*
- 25-Watt bright oven lights
- 4 rack positions w/ 3 racks provided (1 rack with broil pan position)
- Broil pan provided
- 1-1/4" thick professional-style handle
- Heavy-duty oven door hinges
- Extra large viewing window 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



Capital exclusive feature: Power-Flo™ burners. 19,000 BTU - 140 deg. simmer



Capital exclusive feature: Moto-Rotis™ motorized rotisserie in oven



Capital exclusive feature: Flex-Roll™ oven racks



Infrared glass broiler

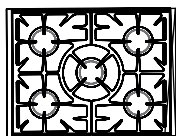


25,000 BTU Power-Wok™

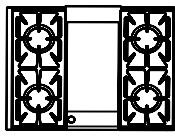


Optional cabernet red knobs

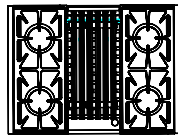
GAS SELF-CLEAN CONVECTION MODELS AVAILABLE*



GSCR305 – 30" five burner gas self-clean range w/ Power-Wok™ + convection



GSCR304G – 30" four burner gas self-clean range w/ 9" Thermo-Griddle™ + convection**



GSCR304Q – 30" four burner gas self-clean range w/ 9" Infra-Q™ + convection**

* Available in Natural Gas and Liquid Propane
 ** Special order (longer lead times may apply)

AVAILABLE ACCESSORIES

- Conversion kits
- Birch wood chopping blocks
- CRK30 – Cabernet red knobs for 30" range
- P30SLB – 9" stainless steel wall mount low back
- Wok ring

COMPLIMENTARY PRODUCTS

- PSVH30L – 30" Performance Series vent hood w/ 600 CFM blower + lights
- Duct covers
- GRT24WK – 24" 30,000 BTU built in Power-Wok™ range-top
- GRT30Q – 30" 40,000 BTU built in Infra-Q™ infrared BBQ-grill

SHIPPING WEIGHT

250-300 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

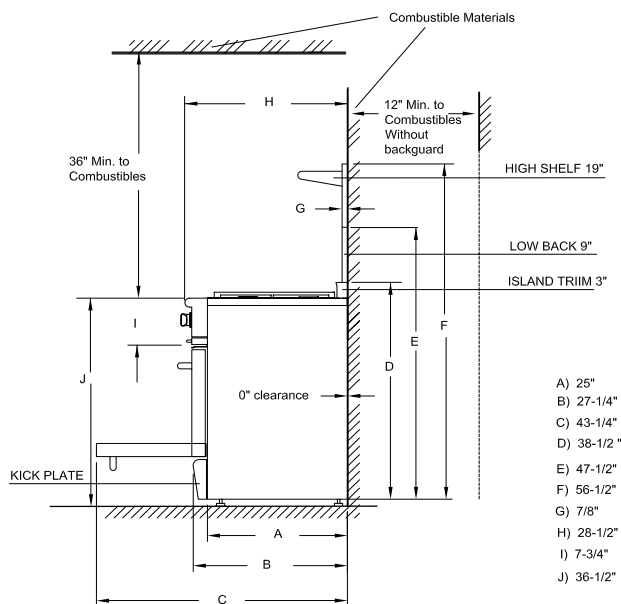
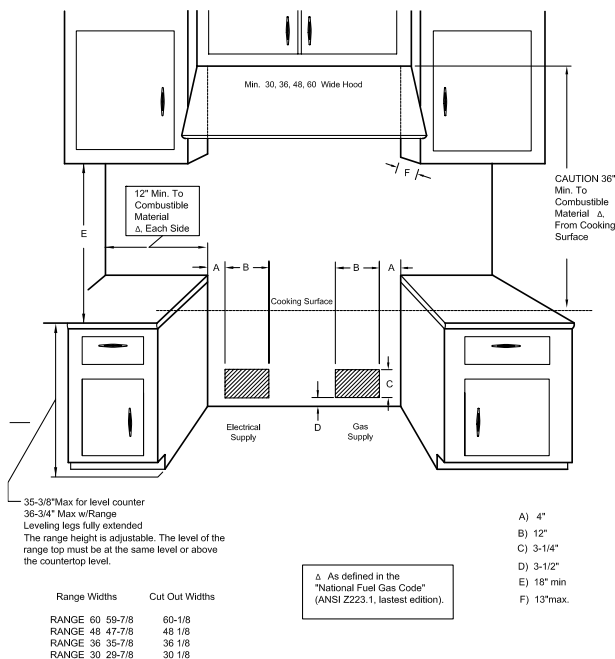
GAS RATINGS

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

OTHER

- "0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada
- 2 years full parts and labor covers entire product (conditions apply)

CABINET PREPARATION



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