

30" precision series™

Manual Clean



Crafted With You In Mind



| MCR304

30" MANUAL CLEAN OVEN FEATURES

Large 4.9 cu. ft oven cavity with 4.4 cu. ft usable capacity - 27"W x 15"H x 21"D

Oven fits full size commercial cookie sheet (26" x 18")

Convection Oven with separate Fan On/Off switch

30,000 BTU Bake Burner for uniform cooking

18,000 BTU Infrared Broil Burner for perfect searing

5 Rack positions (2 racks provided) for all cooking needs

Dual 40 W oven lights provide excellent interior illumination

All stainless steel and glass door allow wall to wall visibility and easy cleaning

Black porcelain with Titanium speck oven interior

Front and rear levelers allow 1-1/2" height adjustment

Broil Pan provided

30" SEALED BURNER RANGE TOP FEATURES

Four Sealed Burners rated at 19,000 BTU/hr each

All burners turn down to a true simmer

Porcelain coated cast iron grates with center bridge grate provide a continuous cooking surface

Flush island trim is standard for non-combustible or island trim installations

Wall mount back guard provided for combustible rear wall installation (wall mounted stainless steel High Back accessories also available)

OVEN MODES

Bake, Broil, Convection Bake, Open Door Broil.

WARRANTY

TWO (2) years 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, due to malfunction during normal operation. Ranges*, Range Tops*, and Ovens*: All Burners, Heating Elements, Grates*, Griddle Plates, and Oven Racks

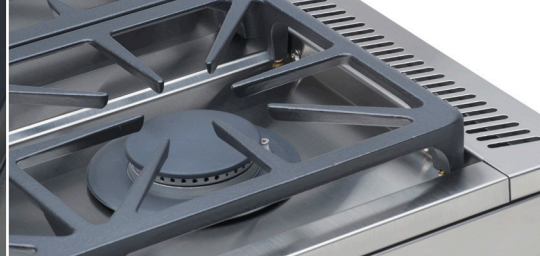
Barbeques: Gas Valves and all burners (excluding infrared burners)

*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.



Capital exclusive feature: Power-Flo burners 19,000 BTU to a low delicate simmer.



Flush island trim is standard for non-combustible or island trim installations.

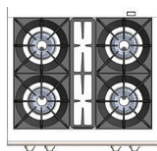


Oven fits full size commercial cookie sheet (26" X 18")

ADD COLOR TO YOUR COOKING

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish.

Choose from the RAL color palette, one that really cooks for you.



MCR304 – 30"
FOUR BURNER GAS
CONVECTION RANGE

AVAILABLE ACCESSORIES

Conversion kits
CRK30 - 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

SHIPPING WEIGHT

250-275 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	10 AMP	60 HZ

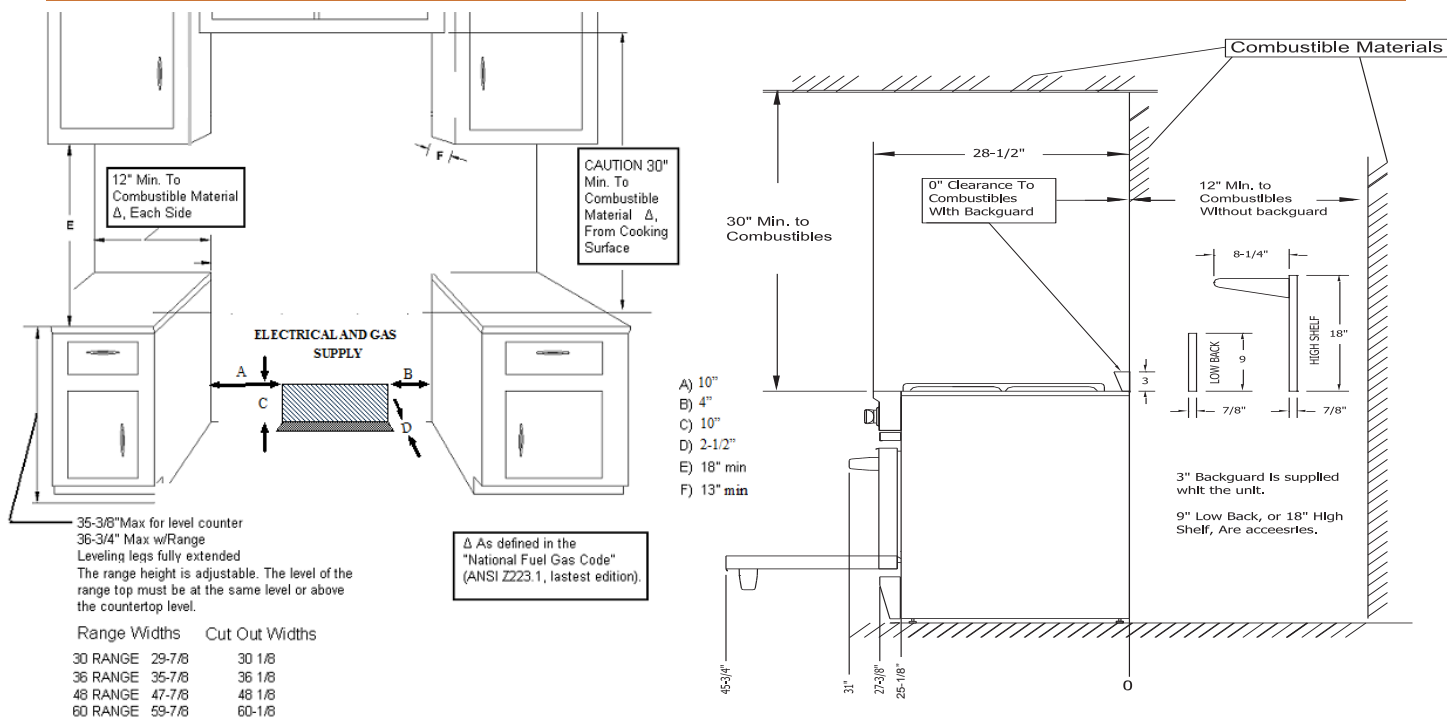
GAS RATINGS

	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

CABINET PREPARATION



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