

30" *precision series*™ II

Manual Clean



MSRP: \$4,000

CONTRACTORS: \$2,999

MAP: \$3,556

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 adjustme
- 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

COLORS (OPTIONAL)

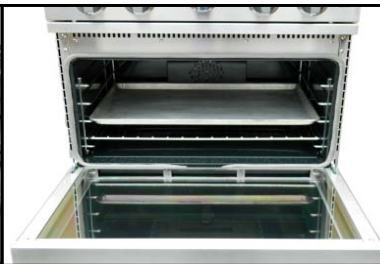
- Available in 10 standard colors (door and kick plate)



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



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

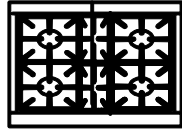


Oven fits full size commercial cookie
sheet (26" X 18")



Available in 10 standard colors
(door and kick plate)

GAS CONVECTION MODELS AVAILABLE.



MCR304 30" four burner
gas convection range

WARRANTY

ONE (1) Year 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 below, due to malfunction during normal operation.

Ranges*, Range Tops*, & Ovens*: All Burners, Heating Elements, Grates*, Griddle Plates, & Oven Racks

Barbeques: Gas Valves & 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.

AVAILABLE ACCESSORIES

- Conversion kits
- 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

250-275 LBS

ELECTRICAL RATINGS

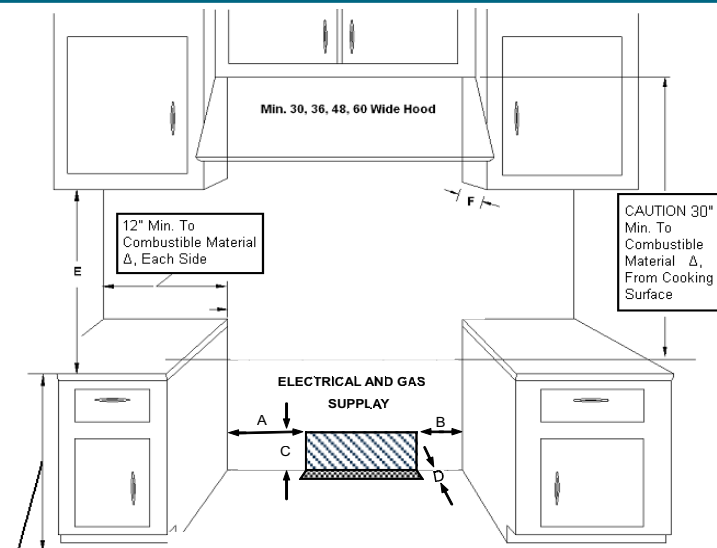
VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	10 AMP	60 HZ

GAS RATINGS

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

OTHER

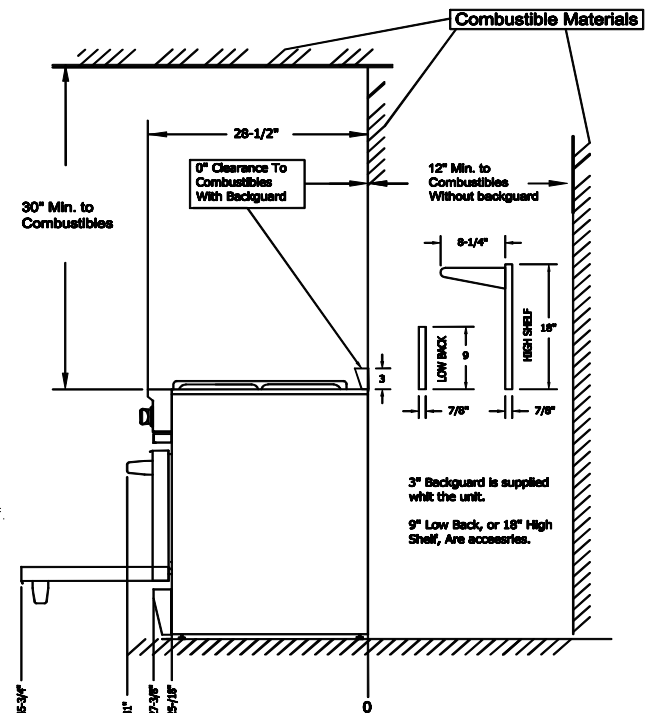
- "0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada



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.

Range Widths	Cut Out Widths
30 RANGE 29-7/8"	30 1/8"
36 RANGE 35-7/8"	36 1/8"
48 RANGE 47-7/8"	48 1/8"
60 RANGE 59-7/8"	60-1/8"

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



- A) 10"
- B) 4"
- C) 10"
- D) 2-1/2"
- E) 18" min
- F) 13" Ref.



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