

48"

precision series[™]
Manual Clean



MCR486G

48" MANUAL CLEAN OVEN FEATURES

- Primary oven: 27" Wide x 15" High x 21" Deep - 4.9 cu. ft oven cavity with 4.4 cu. ft usable capacity; Oven fits full size commercial cookie sheet (26" x 18")
- Companion oven: 12" Wide x 15" High x 21" Deep (19" usable); Overall Capacity - 2.7 cubic feet; Usable Capacity: 2.4 cubic feet
- 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
- Each oven has 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

48" SEALED BURNER RANGE TOP FEATURES

- Six Sealed Burners rated at 19,000 BTU/hr each
- All burners turn down to a true simmer
- Porcelain coated platform cast iron grates
- 18,000 BTU Thermo-Griddle - 3/8" thick thermostatically controlled griddle plate
- 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

COLORS (OPTIONAL)

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



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.

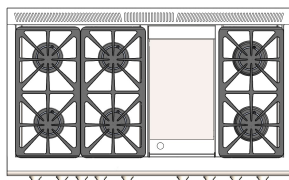


Oven fits full size commercial cookie sheet (26" X 18")



Available in 10 standard colors (door and kick plate)

GAS CONVECTION MODELS AVAILABLE



MCR48G

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*, 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.

AVAILABLE ACCESSORIES

RGCRK-488-01 - Cabernet Red knobs for 48" range

P48SLB - 9" Wall Mount Stainless Steel Low Back

P48SHB - 18" Wall Mount Stainless Steel High Back

P48SHS - 18" Wall Mount Stainless Steel High Shelf

PSWK-RNG - Cast Iron Wok Ring

COMPLIMENTARY PRODUCTS

PSVH48 - 48" Performance Series vent hood with 1,200 CFM blower

PSVH48HL - 48" Performance Series vent hood with 1,200 CFM blower and 2 heat lamps

GRT24WK - 30,000 BTU built in Power-Wok™ range top

SHIPPING WEIGHT

600 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	10 AMP	60 HZ

GAS RATINGS

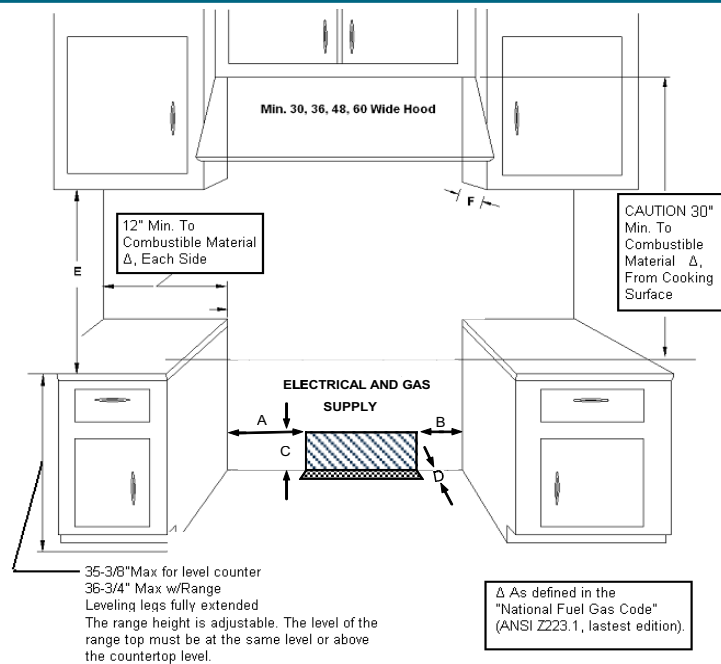
Manifold:	NATURAL GAS	PROPANE
	5.0" W.C.	10" W.C.

OTHER

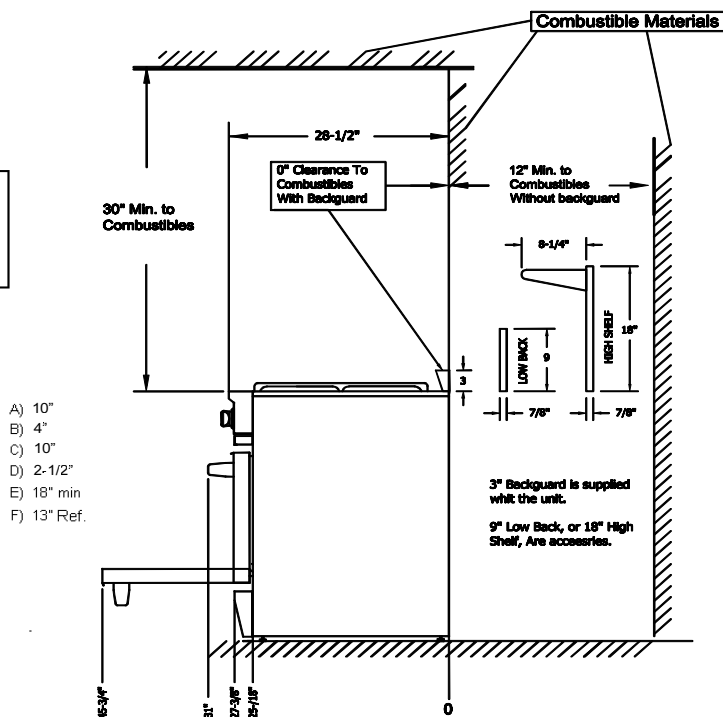
"0" Clearance base cabinet installation

Field convertible to LP or NG depending on gas type

ETL certified for USA and Canada



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



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