

INSTALLATION GUIDE

PERFORMANCE SERIES™

GAS COOKTOPS



THE POWER OF PERFORMANCE™

capital cooking is your friend

hello and welcome to Capital...

We thank you for choosing our Performance Series™ cooking equipment. Because of the unique features found in our products, we recommend spending some time to familiarize yourself with this booklet before using your product. In it you will find valuable information on how to safely operate and maintain your appliance for years of enjoyable cooking.

We understand that questions arise from time to time on use and care about our products, so we want to make it easy for you to find the answers. That's why we pride ourselves on superior customer service and work harder to respond to your needs quickly and effectively.

Our Customer Service representatives are here to assist you and are just a phone call away. You can reach us toll free: 1-866-402-4600; by e-mail: customerservice@capital-cooking.com; or by standard mail: 13211 Florence Ave. Santa Fe Springs, CA, 90670.

When you contact us, please make sure you have the model # and your serial # ready. This allows us to better serve your needs.

We realize you have a choice in your appliance needs so we feel honored to welcome you to our family, where passion for improving the quality of your culinary life is our number one priority.

your friends at Capital Cooking Equipment.

warnings



IMPORTANT:

Save these instructions for the Local Gas Inspector's use.

INSTALLER:

Please leave these Installation Instructions with the unit for the owner.

OWNER:

Please retain these instructions for future reference.

This appliance was designed for ease of installation and operation. However, we recommend that you read all sections of this manual before beginning installation and that your range is installed by an approved gas installation technician, OR IN THE COMMONWEALTH OF MASSACHUSETTS A LICENSED PLUMBER OR LICENSED GAS FITTER, capable of reviewing and performing the manufacturers installation checklist included in your information packet.

The installation of appliances assigned for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety and Safety Standard, Title 24 CFR, Part 3280 or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSBCS A225.1, or with local codes as applicable.

The installation of appliances designed for Recreation Park Trailers must conform with state or other codes or, in the absence of such codes, with the standard for Recreational Park Trailers, ANSI A119.5.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (35 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (35 kpa).

DO NOT store or use gasoline or other flammable liquids or vaporous products in the vicinity of this appliance.

- Smother flames with a close fitting lid, or any metal tray.
- Turn OFF the burner. Be careful to prevent burns. If the flames do not extinguish, immediately evacuate and call the fire department.
- NEVER pick up a flaming pan. By doing so, you may be burned.
- DO NOT use water or a wet dishcloth on fire. A violent steam explosion will result.

WARNING!

If the information in this manual is not followed EXACTLY, a fire or explosion may result, causing property damage, personal injury or death.

* DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

DO NOT try to light any appliance.

DO NOT touch any electrical switch.

DO NOT use any phone in your building.

IMMEDIATELY call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

If you cannot reach a gas supplier, call the fire department.

INSTALLATION AND SERVICE must be performed by a qualified installer, service agency or the gas supplier.

NOTE:

USE FIRE EXTINGUISHER ONLY IF:

- You have CLASS ABC extinguisher and you know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department has been called.
- You can fight the fire with your back to the exit.

WARNING!

Disconnect Power before installing. Before turning power ON, be sure that all controls are in the OFF position.

IMPORTANT!

Installation must conform with local codes or, in the absence of local codes, with the National fuel Gas Code, ANSI Z223.1/NFPA 54.

warnings



IMPORTANT!

All cooktops must be installed with a back-guard. One of three available back-guards must be ordered separately and installed at the back of the cooktop for combustible materials less than 12" from cooking surface. The three back-guard choices include 12" Low Back, 22" High-Back, or 22" High-Shelf. Before using the cooktop ensure that it is equipped with a proper back-guard. Refer to the Installation Instructions accompanying this appliance.

CAUTION!

When connecting the unit to propane gas, make certain the propane tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the cooktop. The pressure of the gas supplied to the appliance must not exceed 14" (34.57 mB) water column from the propane gas tank to the pressure regulator.



IMPORTANT!

Installation must conform with local codes or, in the absence of local codes, with the National fuel Gas Code, ANSI Z223.1/NFPA 54.

PLEASE NOTE:

In the Commonwealth of Massachusetts, gas connection must be performed by a licensed plumber or licensed gas fitter.

important technical information:

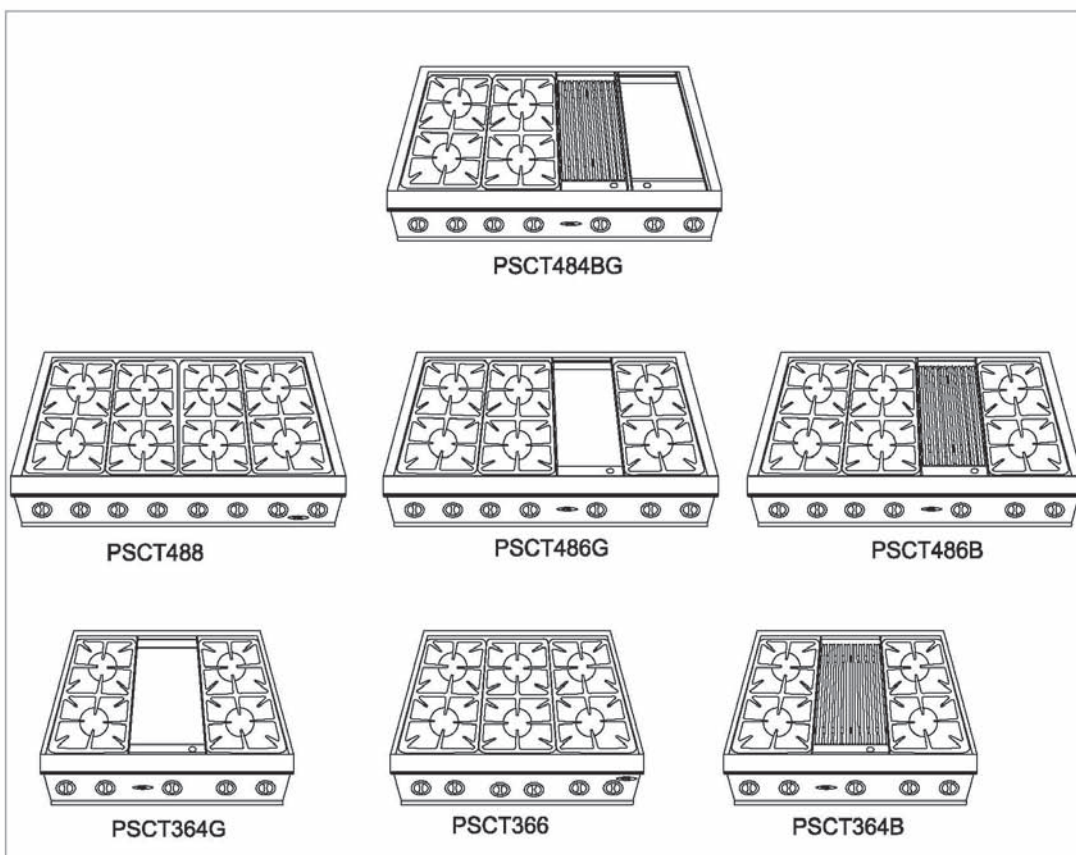
TESTED IN ACCORDANCE WITH ANSI Z21.1b-2003, 27th Edition, supplemented by CGA Interim Requirement 58b (IR58) STANDARD FOR HOUSEHOLD COOKING GAS APPLIANCES. IN CANADA TESTED IN ACCORDANCE WITH CUL 1.1 GAS RANGES, CURRENT ISSUE. Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 Current issue and the National Electrical Code ANSI/NFPPA No. 70 Current issue or the Can B149 Installation Codes for Gas Burning Appliances and C22.1 Canadian Electrical Code Part 1.

please retain this manual for future reference!

models

iv

36"/48" Performance Series™ COOKTOP MODELS



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unpacking and handling

1

NOTE:

If a solid side cabinet wall exists on one or both sides, you will need to notch the front corner of the cabinet to match the counter top notch and to provide clearance for the cooktop front (see page 8).

CAUTION:

Proper equipment and adequate manpower must be used in moving the cooktop to avoid personal injury or damage to the unit.

STEP ONE

ANCHORING THE COOKTOP

The cooktop has a shipping weight of approximately 228 pounds (36" models) and 324 pounds (48" models). After removal of packing materials, it is recommended that the grates and drip pan (below knobs) be removed to facilitate handling. This will reduce the weight by 30-50 pounds.

DO NOT REMOVE THE GRILL OR GRIDDLE ASSEMBLIES

It may be necessary to remove the cooktop knobs to pass through some doorways. With the knobs removed a 29-3/8" wide opening is required. Remove the outer carton and packing material from the shipping base. The cooktop is held to the skid by 2 brackets. After removing the brackets, the cooktop must be lifted and removed from the skid.

The Performance Series cooktop should be moved as close as possible to its final location. Electric and gas connections should be made per **(steps 5 & 6, pgs 13 & 14)** and the backguard installed per **(step 4 pg. 12)** before the cooktop is placed in its final position. The grill and griddle sections are fastened in place at the back with screws. They are designed to be stationary and not meant to be removed for cleaning.

DO NOT REMOVE SCREWS FROM GRILL OR GRIDDLE.

CAUTION:

Ventilation hoods and blowers are designed for use with single wall Ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies before starting to ensure that the hood and duct installation will meet local requirements.

STEP 2:

A suitable exhaust hood must be installed above the cooktop. The following chart indicates the Minimum blower capacity recommended for hood ventilation.

Hood blower speeds should be variable to reduce noise and loss of air conditioned household air when maximum ventilation is not required. Normally, the maximum blower speed is only required when using the grill. For best smoke elimination, the lower edge of the hood should be installed a minimum of 36" above the cooktop cooking surface. If the hood contains any combustible materials (i.e. wood covering) it must be a minimum of 36" above the cooking surface. Due to a high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.

VENTILATION UNIT	STANDARD COUNTER INSTALLATION RECOMMENDATIONS	ISLAND INSTALLATION RECOMMENDATIONS
HOOD	(24" Deep x Unit Width)	(30" Deep x 36" at Bottom)
BLOWER	48" COOKTOP 1200 CFM	1200 CFM
	36" COOKTOP 1200 CFM	1200 CFM

cabinet preparation

STEP 3:

- 1) To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. We recommend having the cooktop available before cutting the opening for a more accurate measurement and verification of all installation dimensions.
- 2) The clearance shown in **fig. 5 pg.11** is required for all types of backguard installations.
- 3) The cooktop is designed to hang from the countertop from its side flanges. The countertop, however must be strong enough to support this heavy cooktop. It may be necessary to add a supporting cleat along each side or other form of support such as a 2" x 4" corner brace on each side or a deck to set the cooktop on. **See Fig. 1.**
- 4) The cooktop can be installed in various positions with the front either flush or projecting, depending on the countertop depth. **See Fig. 2 & Fig. 4** (cooktop side view).
- 5) Establish the centerline of the desired cooktop location. It should be the same as the center of the overhead ventilation hood.

cabinet preparation — 3

Fig. 1

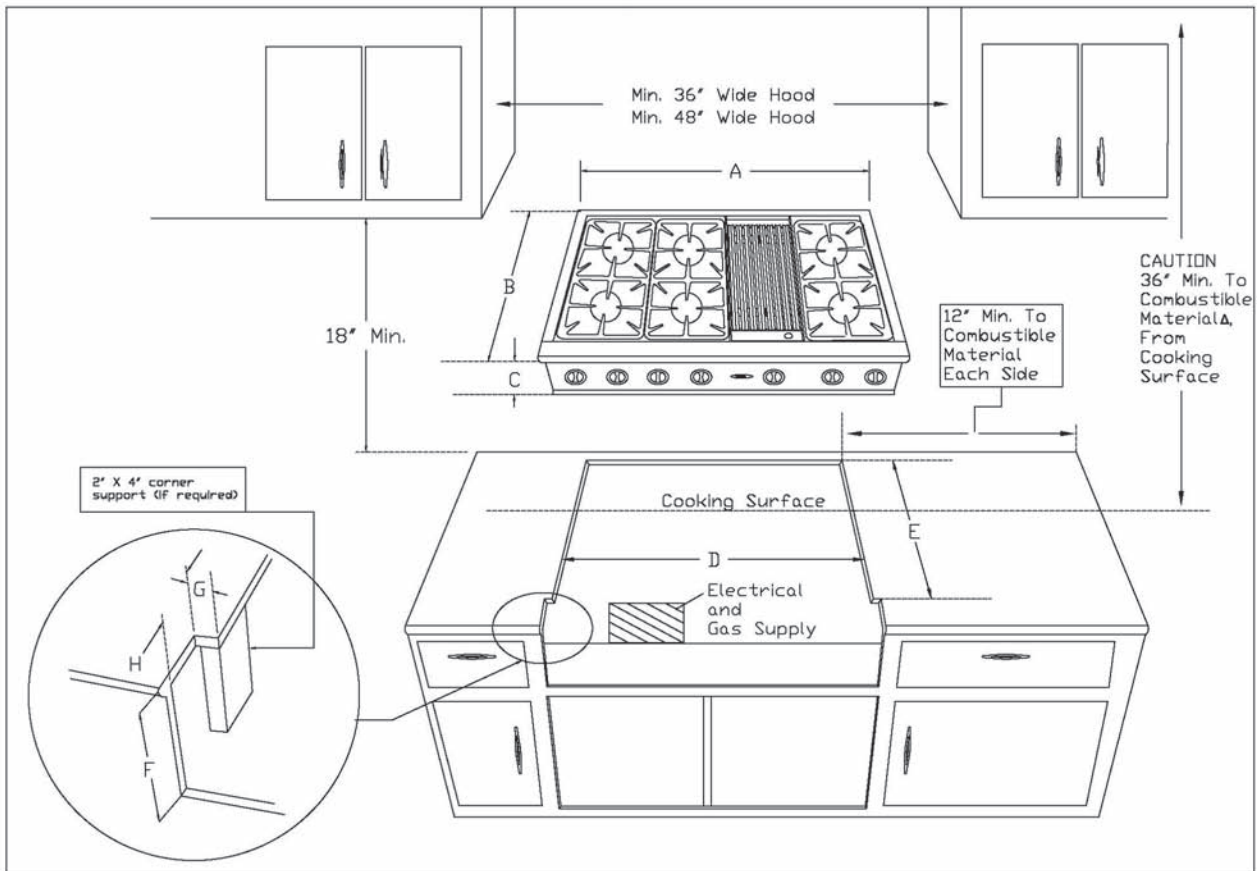


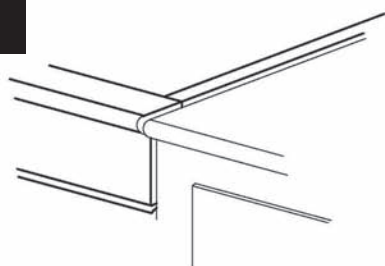
FIG 1

MODELS	A	B	C	D	E	F	G	H
PSCT36 Models	35 7/8	27 1/8	8 1/4	35	23 1/8	7 1/2	1/2	2-1/2
PSCT48 Models	47 7/8	27 1/8	8 1/4	46 5/16	23 1/8	7 1/2	7/8	2-1/2

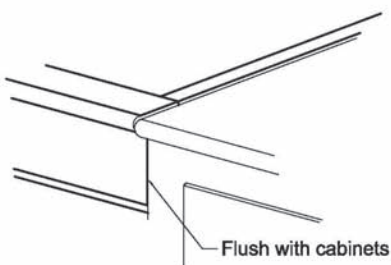
cabinet preparation — 4

NOTE: If the deck is used, the sides or bottom of the cutout may be solid combustible or non-combustible material. If the bottom is solid, provided a 6" x 6" cutout in the left rear corner for the gas inlet and power cord clearance.

Fig. 2



Front projects outward as shown from standard depth cabinet.



Flush with cabinets

Front flush with cabinets; a minimum of 25 5/8" cabinet depth required.

STEP 3: (CONTINUED)

6) Cut the openings for the following installation:

- Standard counter top installation, see Fig. 5A
- Deep counter or island installation, see Fig. 5B

Fig. 3

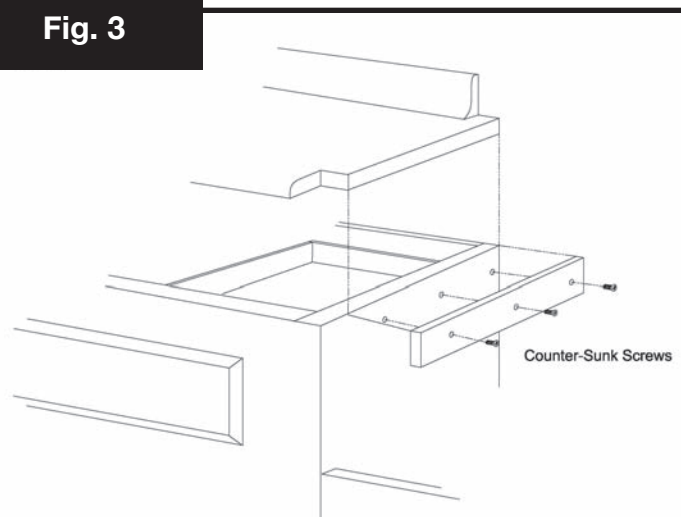
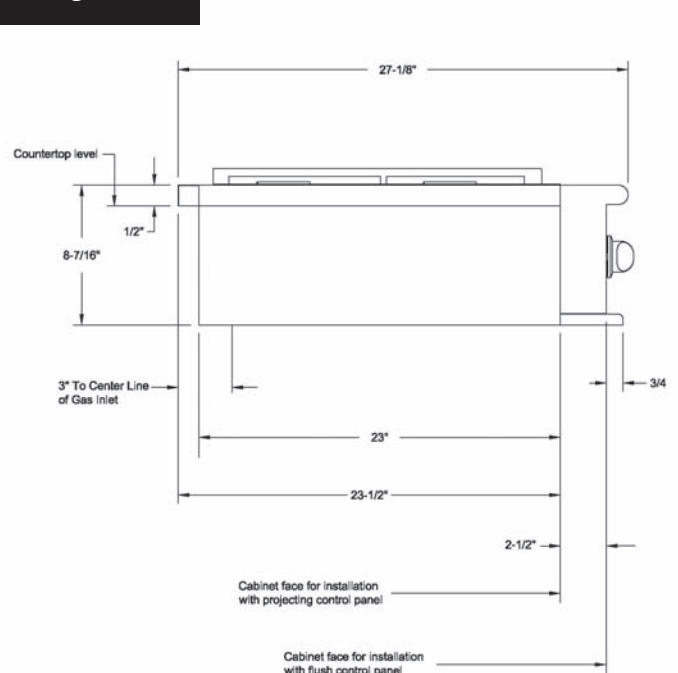


Fig. 4

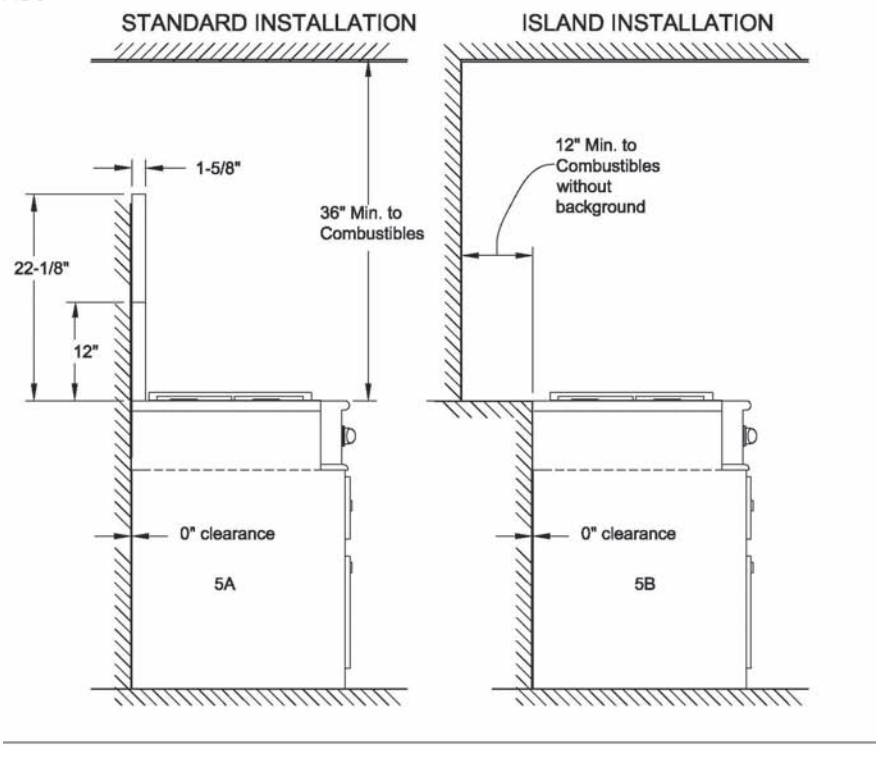


RECOMMENDED INSTALLATION INSTRUCTIONS (If installing a full backguard with the cooktop)

- A) Vent Hood
- B) Backguard System
- C) Cooktop

- 1) Locate cooktop according to cooktop installation instructions.
- 2) Measure distance from counter surface to top of trim on cooktop adding 1/8" for backguard clearance.
- 3) Transfer this measurement to the wall. This will mark the bottom of your backguard.
- 4) From this line measure 30-1/16" up wall to mark top of 30" backguard. This is the minimum height that bottom of your vent hood can be installed.

Fig. 5

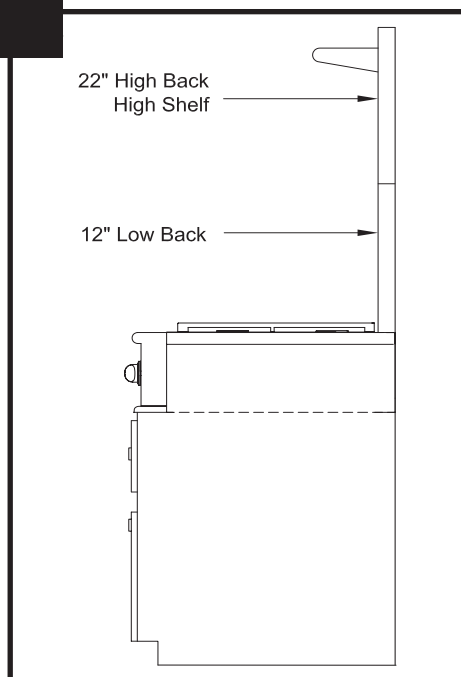


- 5) Follow vent hood manufacturer's installation instructions to install vent hood.
- 6) Follow backguard installation instructions to install backguard.
- 7) Connect gas and electrical connections and slide cooktop into position.

special instructions for Massachusetts

In the COMMONWEALTH OF MASSACHUSETTS, GAS CONNECTION MUST BE PERFORMED BY A LICENSED PLUMBER OR GAS FITTER.

Fig. 6



STEP 4:

BACKGUARD KITS:

The backguard is located as shown in **Fig. 6**. Secure the backguard to the wall behind the cooktop. Specific instructions for installation of the High Shelf or Low Backguards can be found packaged with the backguard. See also page 5.

The backguard must be installed when there is less than a 12" clearance between combustibles and the back of the cooktop (above the cooking surface).

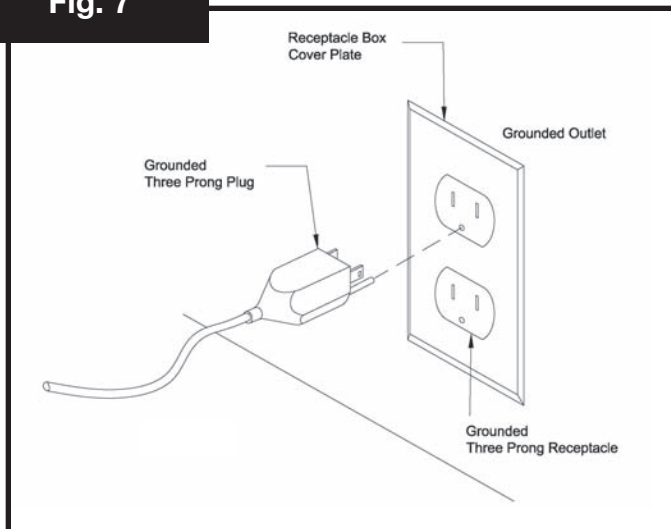
**STEP 5:
ELECTRICAL CONNECTIONS**

Power requirements Cooktop

□ 120 VAC, 60Hz., single phase 15 Amp circuit.

Always disconnect electric supply cord from the wall outlet or service disconnect before servicing this appliance. Observe all governing codes and ordinances when grounding, in absence of which, observe National Electrical Code ANSI / NFPA No. 70-1990

Fig. 7



RECOMMENDED GROUNDING METHOD

This appliance is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades). It must be plugged into a mating grounding type receptacle connected to a correctly polarized 120 Volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electrical Code.

□ **The third prong should not, under ANY circumstances, be cut or removed.**

GAS REQUIREMENTS

Verify the type of gas supplied to the location. The cooktop is shipped from the factory set up and adjusted for natural gas or LP (propane), depending on specific model ordered. The unit cannot be converted.

NATURAL GAS

- Connection: 1/2" N.P.T., Minimum 5/8" dia flex line
- Pressure: 6" to 14" W.C.

LP GAS

- Connection: 1/2" N.P.T., Minimum 5/8 dia. Flex line.
- Pressure: 11" to 14" W.C.

A regulator is required at the LP source to provide a maximum of 14"W.C. to the cooktop regulator.

Fig. 8

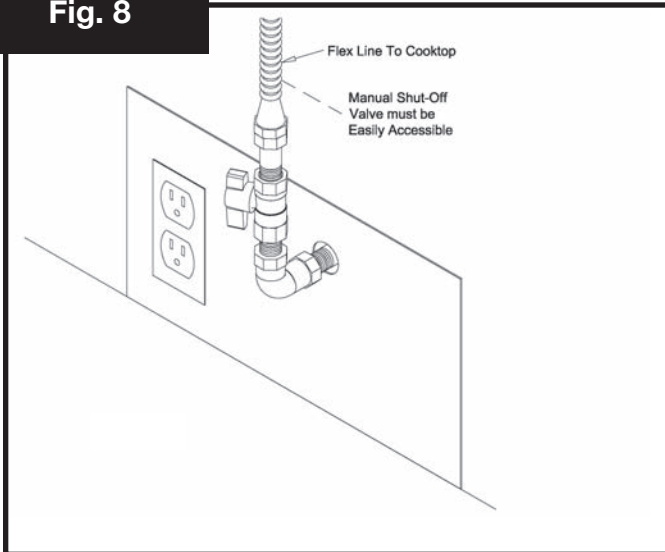
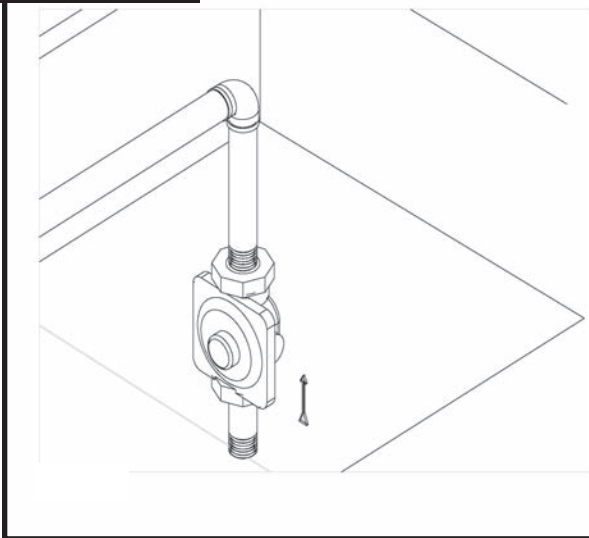


Fig. 9

**STEP 6:****HOOK-UP**

A manual valve must be installed external to the appliance, in an accessible location from the front for the purpose of shutting off the gas supply. Make sure the gas supply is turned off at the wall valve before connecting the appliance. The gas supply connections should be made by a qualified technician and in accordance with local code or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1-1988, latest edition.

To prepare the unit for connection to the gas supply, thread the supplied 1/2" pipe nipple into the elbow on the end of the manifold. The elbow is located inside the chassis of the unit, on the end of the manifold, facing down. See Fig. 9. It is accessible through the square cutout in the left rear corner of the chassis bottom. Connect the outlet of the regulator to the exposed end of the nipple, connect the flex line from the gas supply to the inlet side of the regulator.

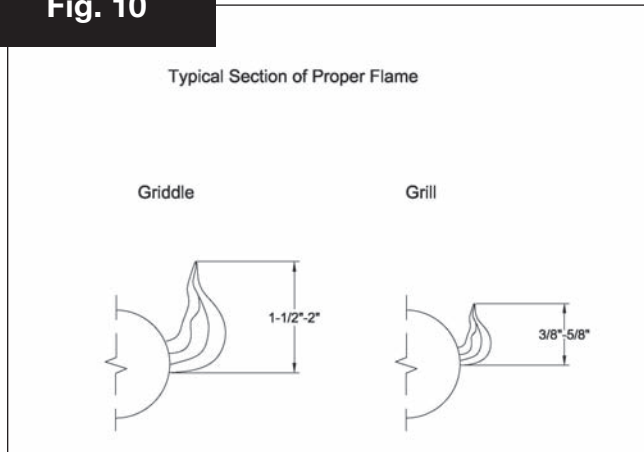
NOTE: The arrow on the regulator indicating direction of gas flow should be pointing towards the unit. The flex line for the gas supply must be metal and be approved by an approved certifying agency (AGA, CGA, or UL.). Never use a hose made of rubber or other synthetic material, as the heat may cause the hose to melt and develop leaks.

CAUTION:

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa.) The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at the test pressure in excess of 1/2 psig (3.5kPa.). When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 7.0" W.C. for natural gas or 12.0" for LP.

CAUTION:

For warranty coverage, Capital Cooking requires that burner adjustments be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation. Improper or lack of adjustments is not covered by warranty.

Fig. 10**AIR SHUTTER ADJUSTMENT
(Griddle or Grill only)**

Check for the proper burner flame characteristics and adjust air shutters if necessary. Each air shutter is individually tested and adjusted prior to shipment. Normally adjustment is not required, however, vibrations during transit, or variations in the local gas supply may make minor adjustments necessary. Burner flames should be blue and stable with no yellow tips, excessive nose or lifting of the flame from the burner. If any of these conditions exist, check that the air shutter or burner ports are blocked. If this condition persists, adjust the air shutter as required. If the flame is too yellow, indicating insufficient air, adjust shutter counterclockwise to increase air inlet. If the flame is noisy or tends to lift away from the burner, indicating too much air, turn the shutter clockwise to reduce air. The griddle flames should be 1-1/2" to 2". The grill burner flame should be 3/8" to 5/8" (**Fig.10**).

SURFACE BURNERS

The surface burners are not adjustable. Proper operation is achieved when the correct orifices for gas supply are installed at the factory, based on model ordered.

- If the surface burner does not ignite, check the spark igniter by listening for a clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker, blown fuse, or poor wire connection to the igniter.

TO CLEAN EXTERIOR SURFACES

The stainless steel surfaces may be cleaned by wiping with a damp soapy cloth. Any mild glass cleaner will remove fingerprints and smears. Do not use steel wool as it will scratch this surface. Small scratches may be removed by lightly sanding with the grain using 120 grit paper.

GENERAL

- Placement of unit.
- Specified clearance maintained to cabinet surfaces.
- Unit level – front to back, side to side.
- All packaging material and tie straps removed, drip pans clean and empty.
- Backguard attached if there is less than 12” clearance above the cooking surface to combustibles behind unit.
- Radiant tray placed in grill unit (if equipped with grill section). The two grill racks in place.

ELECTRICAL

- Receptacle with 15 ampere over-current protection is provided for service cord connection.
- Adequate ground connection.

GAS SUPPLY

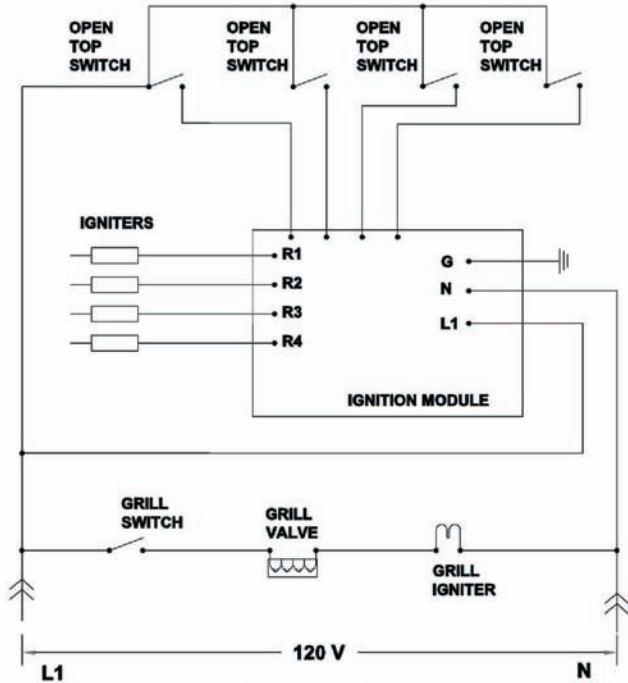
- Connection: 1/2 NPT with a minimum 5/8” diameter metal flex line.
- Site gas supply is compatible with cook top model, & sufficient pressure is available (**see gas requirements pg. 12**)
- Manual gas shut-off valve installed in accessible location.
- Unit tested and free of gas leaks.

OPERATION

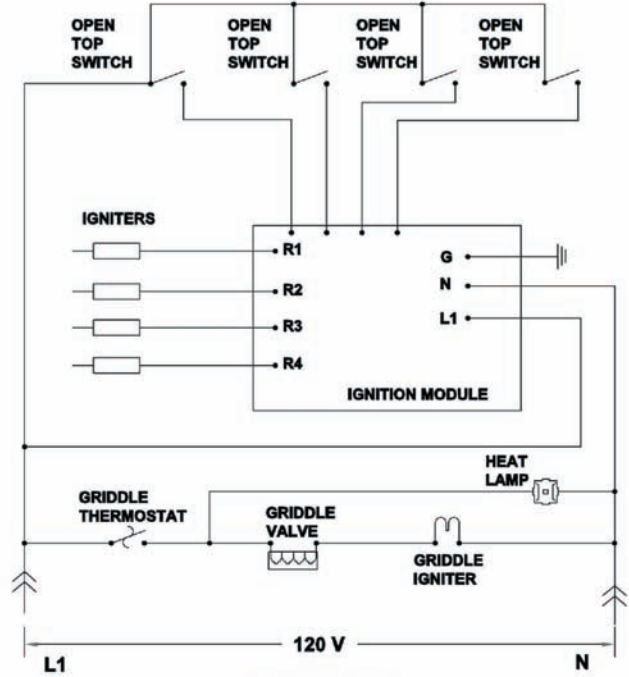
- All internal packing materials removed. Check below grate, pans and drip drawers.
- Grill compartment seated and does not rock (not all models).
- Bezels centered on burner knobs and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners.
- Flame adjustment made on air shutter of griddle or grill burner, (**fig. 10**).
- Drip tray are properly in place and pull out freely (Not all models).
- Burner grates correctly positioned, level, and do not rock.

Installer

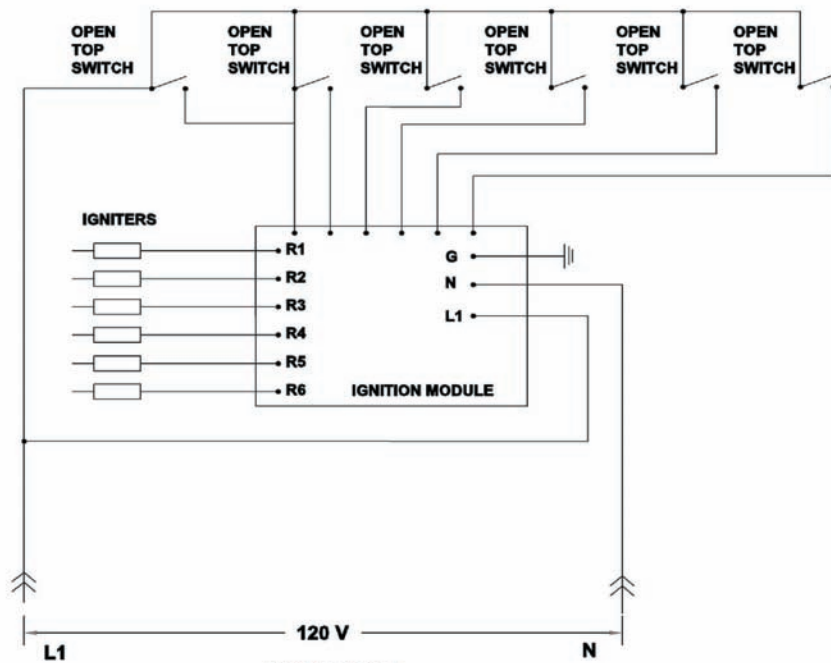
Date



PSCT364B-SCH



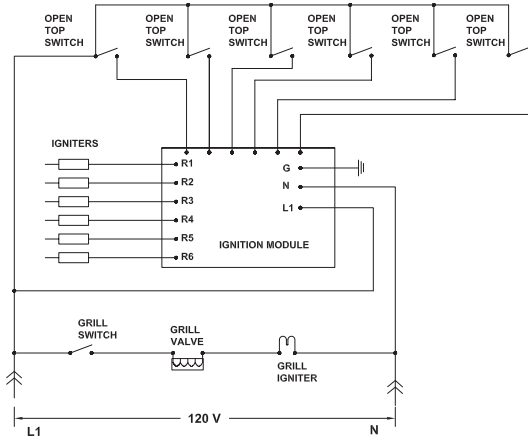
PSCT364G-SCH



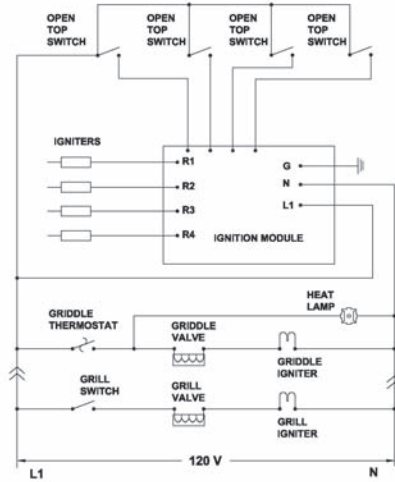
PSCT366-SCH

schematic diagrams cooktop 48"

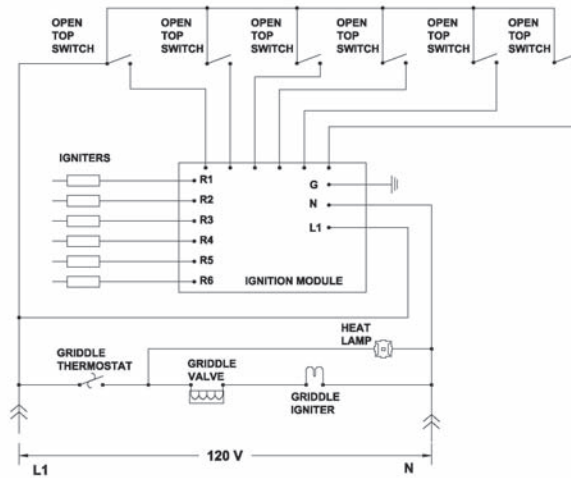
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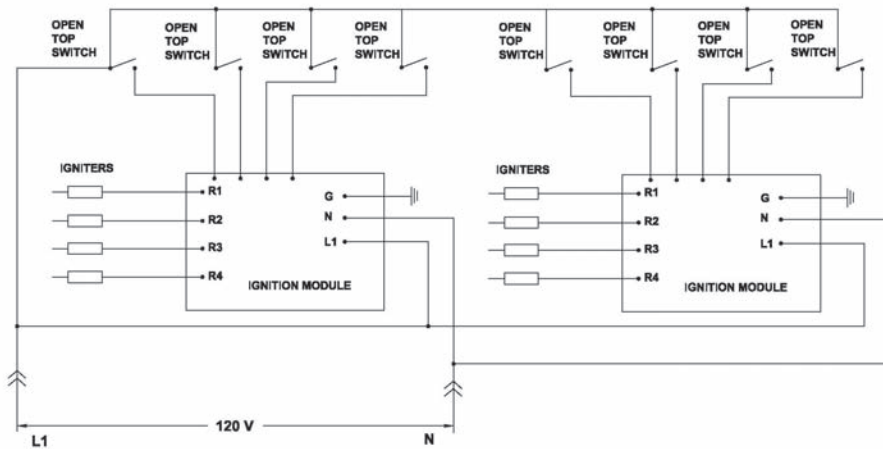
PSCT486B-SCH



PSCT486BG-SCH



PSCT486G-SCH



PSCT488-SCH

■ ***Before calling for service, check the following to avoid unnecessary service charges.***

Be sure to check these items first:

- Is there a power surge in the area?
- Is the household fuse blown or the circuit breaker tripped?
- Is the Range disconnected from the electrical supply?

IF THE BURNERS DO NOT IGNITE:

- Are the burner caps properly aligned on the burner bases (sealed burners)?
- Are the burner ports clogged?
- Is a fuse blown or is the circuit breaker tripped?
- Is the manual shut-off valve closed, preventing the flow of gas?
- Are the burner ports clogged?
- Is the spark igniter sparking (surface burners)?

NOTE:

The DATA RATING PLATE containing model #, serial #, and gas type, is located on the underside of the chassis, near the gas inlet connection and electric power cord. In most cases after installation, technicians are unable to access this information. Therefore it is necessary to capture this information in this guide prior to installation.

■ **HOW TO OBTAIN SERVICE:**

For service, contact one of our **PERFORMANCE SERIES SPECIALISTS** at 1-866-402-4600.

Before you call, please have the following information ready:

- Model Number
- Serial Number
- Date of purchase and Installation
- A brief description of the problem
- Dealer name

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write or fax us at:

Capital Cooking Equipment
Attn: Customer Service
13211 Florence Ave
Santa Fe Springs, CA
90670
USA

Fax us at 562-903-1167
Email us at customerservice@capital-cooking.com

FOR: _____

MODEL #: _____

SERIAL #: _____

GAS TYPE: _____

NOTES: _____



THE POWER OF PERFORMANCE™

PERFORMANCE SERIES™ COOKTOPS **WARRANTY**

Two (2) years parts and One (1) year labor, covers the entire unit.
 Five (5) years parts and Two (2) years labor, covers All Burners (*does not include ignition systems*).
 Five (5) years parts and One (1) year labor covers the porcelain enameling on the Burner Grates
 Limited Lifetime against rust on all stainless steel parts covers entire product. For the life of the product, Capital will repair or replace any stainless steel panel, stainless steel cover or BBQ grate which rusts through due to defective material or workmanship. Labor to remove and replace defective parts is covered for One (1) year only. Only a qualified Factory Authorized Service Technician must perform such service during normal business hours.

WILL PAY FOR:

Parts and labor on product found to be defective due to materials and workmanship as defined above from the date of installation. This does not apply if the unit has been subjected to other than normal household use, has been tampered with, or has been equipped with non factory-authorized parts. Service **MUST BE** performed by a Factory Authorized Service Agent/Technician during normal business hours.

Replacement parts will be shipped freight prepaid by Capital and shipped standard ground shipping. Capital will not be liable for any air freight or expedited transportation costs, labor costs, or export duties. Such costs are the customer's responsibility. This warranty shall not apply, nor can we assume responsibility for damage that might result from a failure to follow manufacturer's instructions in the installation and use and care manuals, or for installer's failure to follow local codes, or where the appliance has been tampered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties expressed or implied and all other obligations or liability in connection with the sale of this appliance.

WILL NOT PAY FOR:

- Cleaning
- Installation or start up
- Shipping damage, except due to negligence in packaging on our part
- Concealed shipping damage
- Service by unauthorized agency
- Damage or repairs due to service performed by unauthorized agency or the use of unauthorized parts
- Service during other than normal business hours
- Improper installation or hook-up
- Service visits to teach consumers and/or customers how to use the appliance, correct the installation, reset circuit breakers or replace home fuses
- Repairs due to other than normal household use
- Damage caused from accident, abuse, misuse, incorrect installation or installation not in accordance with local codes, acts of God.
- Units installed in non-residential and/or commercial applications such as day care centers, public parks, hotels, motels, bed and breakfast centers, recreation areas, common areas of apartment and condominium complexes, churches, temples, synagogues, nursing homes, restaurants, schools, and the like.
- Isolated geographic locations of 50 miles of travel distance or two hours of travel time both ways, for example such places that require planes, trains, boats, ferry trips, and the like.

This Warranty applies to appliances used in residential application only. It does not cover their use in commercial situations where the units may be subjected to multiple users, such as public outdoor and/or indoor cooking areas (see above under "Will Not Pay For"). This Warranty is for products purchased and retained in the 50 States of the USA, the District of Columbia and Canada. This Warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you specific legal rights. You may also have other rights, which vary from state to state.

NOTES:

All illustrations and specifications contained in this use and care guide are based on the latest product information available at the time of this printing. Because product improvement is an ongoing process, Capital reserves the right to make changes at any time, without notice, in colors, materials, equipment, specifications, features and models. Some product pictures may be shown with optional equipment. Further information can be obtained from your authorized Capital Cooking Equipment dealer or visit us online at www.capital-cooking.com.

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