

30" ALL GAS OPEN BURNER GRAND CHEF RANGE

SMALL SPACE, BIG IMPACT

The Capital Chef's Collection 30" Ranges are designed to fit into almost any kitchen setting. Despite their smaller size, the 30" Grand Chef ranges pack the same power as our larger models.

30" OPEN BURNER RANGETOP FEATURES

- Power-Flame™ burners are rated at 25,000 BTUs to deliver intense powerful heat
- All burners turn down to a true simmer
- FineTouch™ simmer burner rated at 8,000 BTUs
- EZ-Clean™ Drip Trays - Full extension removable drip trays mounted on ball bearing rails
- Ergo-Cool™ - Die cast, chrome-plate ergonomic metal knobs are cool to the touch
- Auto-ignition/re-ignition on all burners
- Island trim attached

30" GRAND CHEF ALL GAS OVEN FEATURES

- Five rack positions
- Dual 40 Watt oven lights
- Broil Pan included
- Black porcelain with Titanium speck oven interiors
- 1-1/4" diameter professional-style handle
- Extra-large viewing windows with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection oven with separate fan On/Off switch
- Height and leveling adjustability
- Self-clean convection oven
- Large oven: 4.0 cu. ft. cavity
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broil burner for perfect searing
- Rotomatic™ motorized rotisserie system
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- Three EZ-Glide™ oven racks

CGSR304



GRAND CHEF FEATURES



OPEN BURNER

Restaurant-quality performance.



INFRA-BROIL™

Our 18,000 BTU Grand Chef Infra-Broil™ grills, toasts, broils, browns, melts, and roasts.



TRU-TEMP™ CONVECTION COOKING

Capital's convection design makes optimal use of the oven cavity and provides precise, even baking.



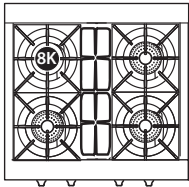
ROTOMATIC™ ROTISSERIE

Capital's patented in-oven motorized rotisserie system allows you to cook delicious self-basted roasts and poultry in your kitchen year-round.

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OPEN BURNER RANGE CONFIGURATIONS



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Capital Cooking offers customized placements of your burners, griddle, BBQ grill, or power wok. Ask your Capital dealer for details.

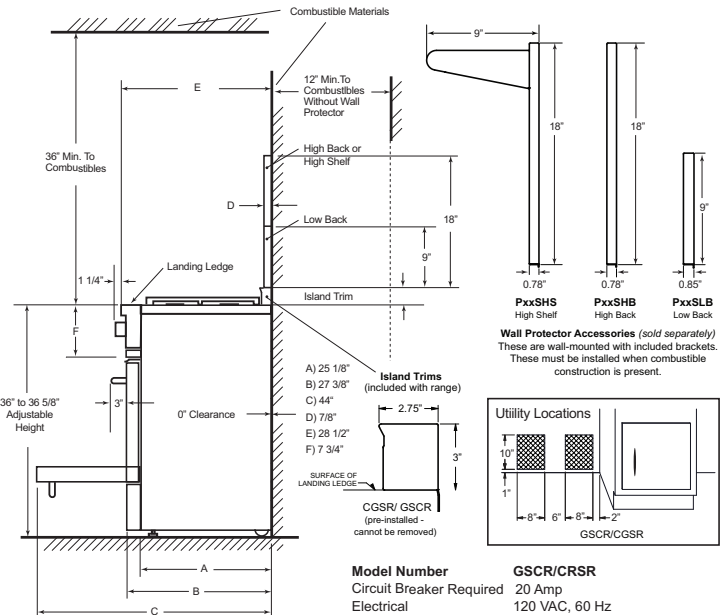
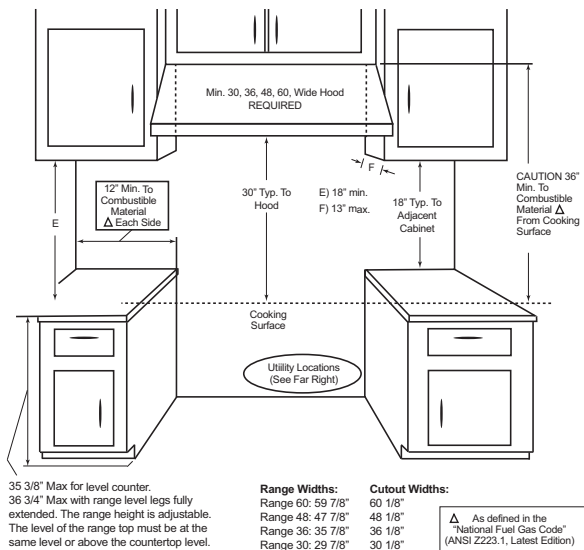
COLOR AND FINISH OPTIONS

All indoor appliances from Capital Cooking are available in a timeless stainless steel, 10 standard colors, as well as 206 custom RAL colors. Four modern handle and knob finish options are also available.



1. Brass Polished
2. Chrome Polished
3. Brass Satin
4. Chrome Satin

CUTOUT DIMENSIONS



GAS REQUIREMENTS : 1/2" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units include a gas regulator. The installer must provide a shut-off valve at the rear of the appliance with easy access to shut off the gas for service. High-altitude kits and gas conversion kits are available through the Capital parts department.

For more details, visit our website: www.capital-cooking.com

All product details and specifications are subject to change without notice.

