

60" ALL GAS OPEN BURNER GRAND CHEF RANGE

CGSR604BG2

SOMETIMES, SIZE IS EVERYTHING.

The most powerful Chef Collection Range we make, the 60" gives you the versatility to orchestrate even the most extraordinary of culinary ensembles. Customize the layout by replacing two or four of the ten burners with a Thermo-Griddle™, BBQ grill, or Power Wok. With a larger companion oven, the possibilities are endless when you have this much elbow room.



60" 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

60" 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 handles
- Extra-large viewing windows with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection cooking in both ovens with separate Fan On/Off switches
- Height and leveling adjustability
- Self-clean convection ovens
- Large oven: 4.5 cu. ft. cavity
- Companion oven: 3.0 cu. ft. cavity
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broiler behind glass
- Rotomatic™ motorized rotisserie system (large oven only)
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- Three EZ-Glide™ oven racks

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.



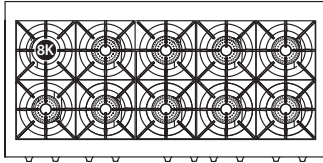
ROTOMATIC™ ROTISSERIE

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

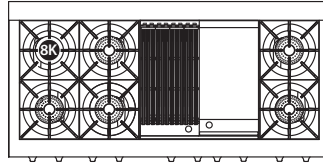
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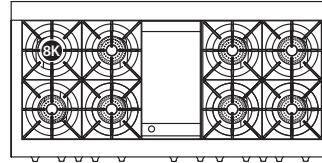
OPEN BURNER RANGE CONFIGURATIONS



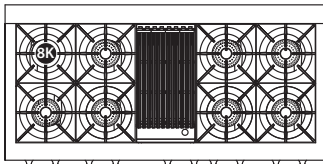
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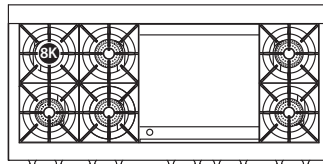
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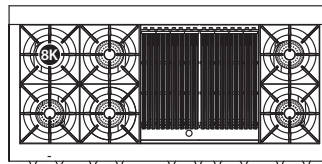
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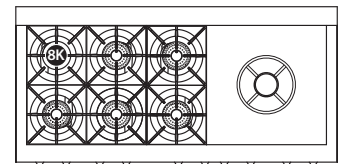
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CGSR606CW (Open Wok Burner)

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

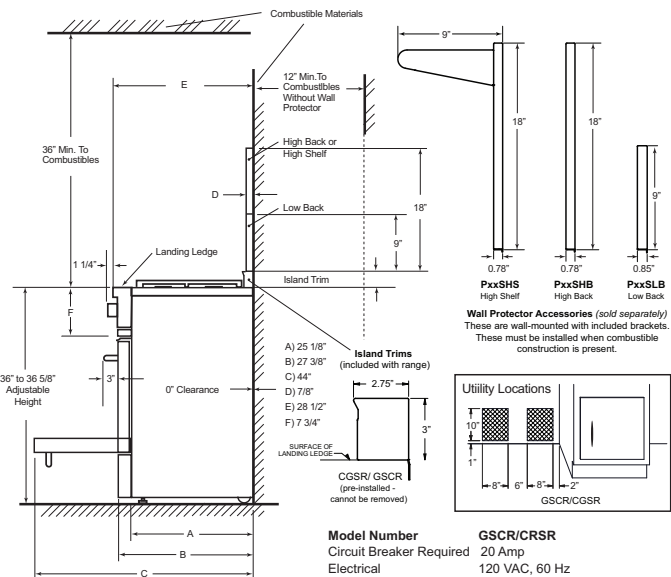
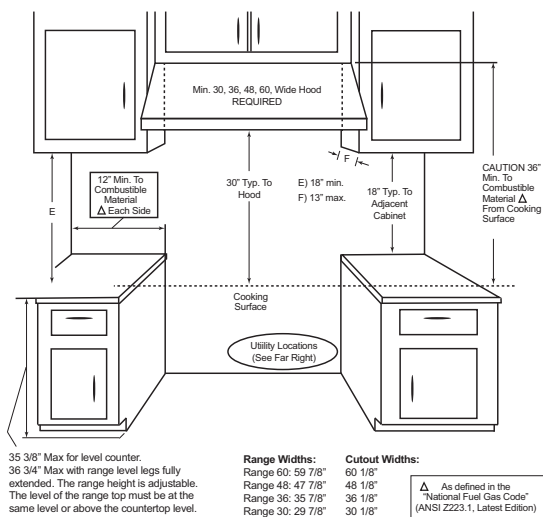
COLOR AND FINISH OPTIONS

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, please visit our website: www.capital-cooking.com

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

