

48" ALL GAS OPEN BURNER CLASSIC CHEF RANGE

MORE SPACE? MORE POSSIBILITIES.

The most popular Capital size, the Capital Chef's Collection 48" Grand Chef Range offers the next level in versatility for any and all occasions. Featuring dual ovens with independent convection systems in both main and companion ovens, the 48" Grand Chef Range might be just right for you.

48" 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

48" CLASSIC 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
- Height and leveling adjustability
- Manual-clean convection oven
- Large oven: 4.9 cu. ft. cavity
- Companion oven: 2.7 cu. ft. cavity
- Oven fits full-size commercial cookie sheet (26" x 18")
- Tru-Temp™ 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
- Two racks included
- All-stainless steel and glass door allow wall-to-wall visibility and easy cleaning

MCOR484BG



CLASSIC CHEF FEATURES



OPEN BURNER

All new sealed brass burner.



INFRARED BROILER

Our 18,000 BTU Classic Chef Broiler 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.



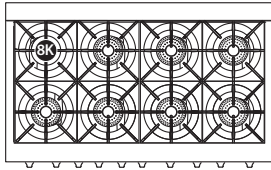
ERGO-COOL™ CHROME-PLATED KNOBS

Heavy-duty, die cast, chrome-plated, metal knobs put you in full control and remain cool to the touch.

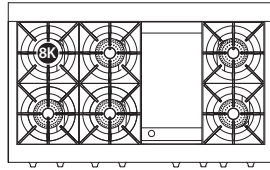
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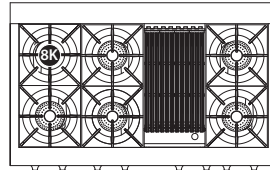
OPEN BURNER RANGE CONFIGURATIONS



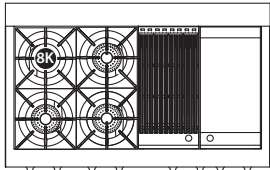
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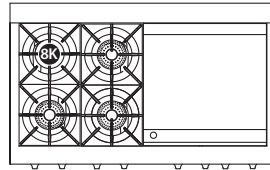
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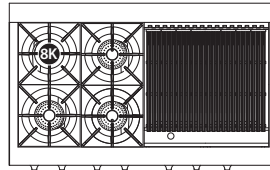
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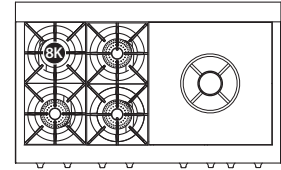
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MCOR484CW (Open Wok Burner)

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

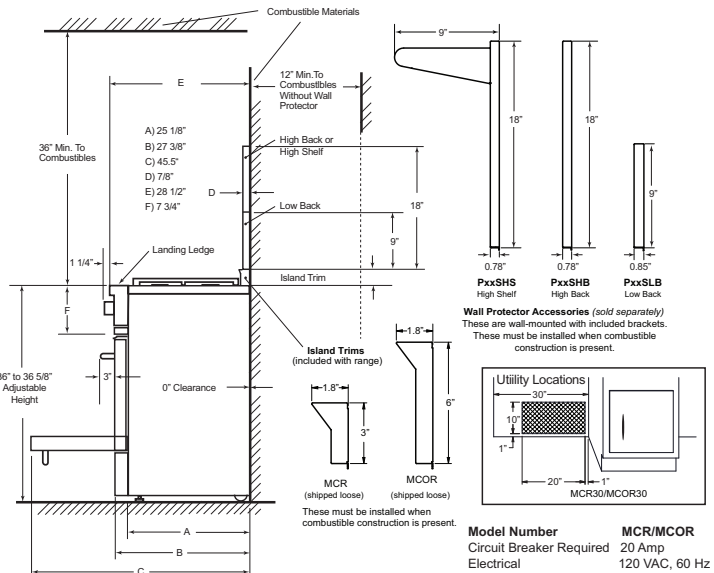
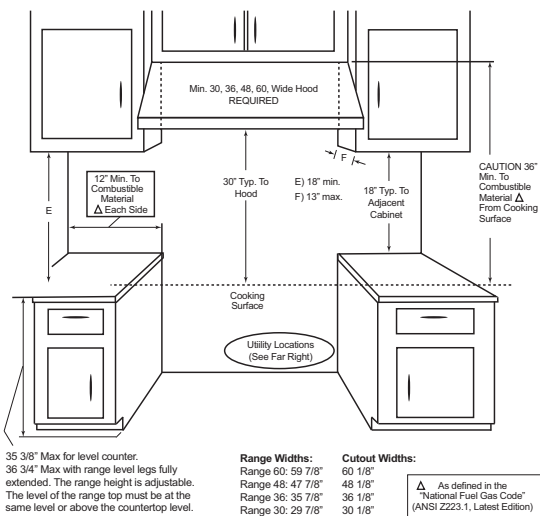
COLOR AND FINISH OPTIONS

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.

