

## 36" ALL GAS SEALED BRASS BURNER CLASSIC CHEF RANGE

*MAKE ROOM FOR MORE.*

The Capital Chef's Collection 36" Range expands your culinary options. Customize the layout by replacing two of the six burners with a 12" Thermo-Griddle™ or BBQ grill, or replacing four burners with a 24" Power Wok, allowing for a variety of cooking techniques in one range.

### 36" SEALED BRASS BURNER RANGETOP FEATURES

- Up to six Accu-Heat™ sealed brass burners rated at 19,000 BTUs each, creates powerfully consistent heat
- All burners turn down to a true simmer
- Porcelain-coated cast iron grates
- Optional wok available
- Griddle and BBQ grills come with stainless steel covers

### 36" 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 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
- Manual-clean convection oven
- Large oven: 4.7 cu. ft. cavity
- Oven fits full-size commercial cookie sheet (26" x 18")
- 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

MCR362G2



### CLASSIC CHEF FEATURES



#### SEALED BRASS BURNER

*All new powerful 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.*



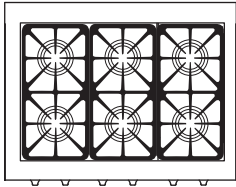
#### ERGO-COOL™ CHROME-PLATED KNOBS

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

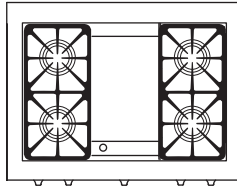
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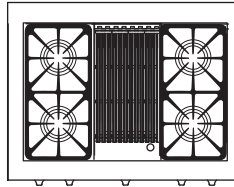
## SEALED BURNER RANGE CONFIGURATIONS



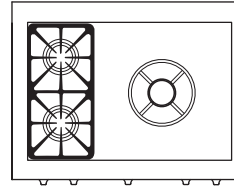
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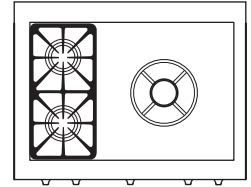
MCR362G2



MCR362B2



MCR362W  
(Sealed Wok Burner)



MCR362CW  
(Open Wok Burner)

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

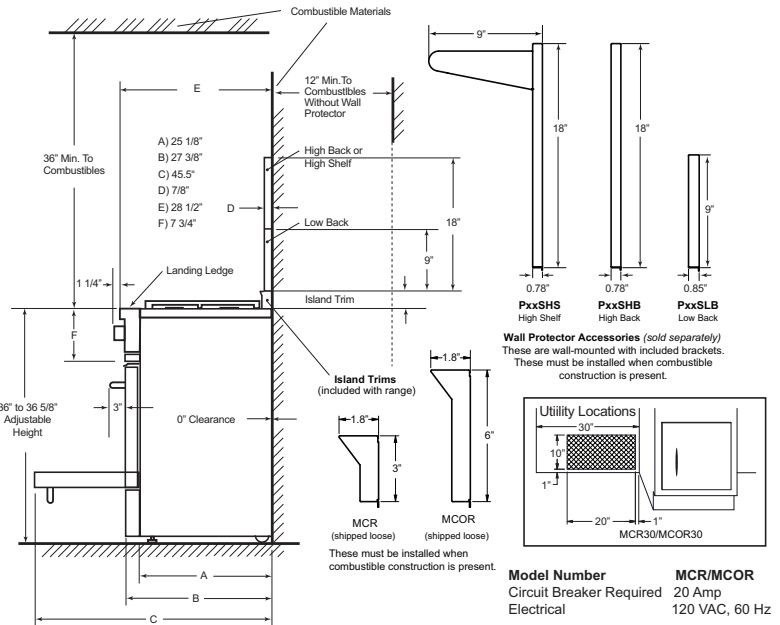
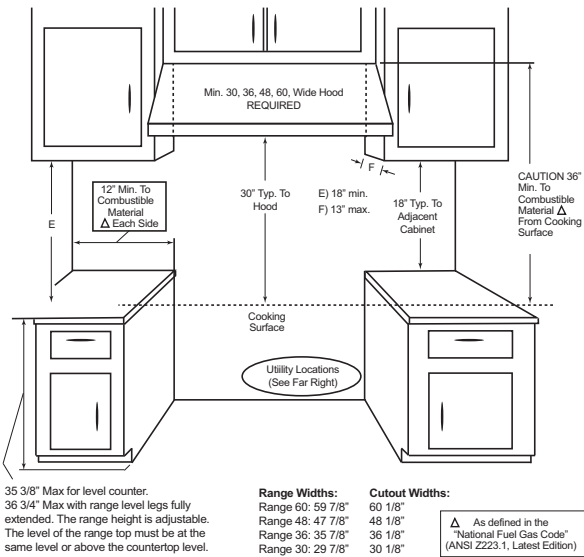
## COLOR AND FINISH OPTIONS

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](http://www.capital-cooking.com)

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

