

36" DROP-IN COOKTOP

THE BEST ADDITION TO YOUR HOME

Capital's sleek and sophisticated five-burner cooktop features a 20,000 BTU center burner with reversible wok/stockpot grate and a total of 64,000 BTUs, making it one of the most powerful 36" drop-in cooktop available. Built for the cooking enthusiast, Capital cooktops feature sealed burners for intense heat, true simmer, and a must-have investment with its exceptional cast iron grate construction, stainless steel design, and easy-access knobs.

36" DROP-IN COOKTOP FEATURES

- 304 stainless steel
- 64,000 BTUs total
- Power-Wok center burner 25,000 BTUs
- Accu-Heat[™] 2 at 14,000 BTUs
- Accu-Heat[™] 1 at 10,000 BTUs
- Accu-Heat[™] simmer burner 6,000 BTUs
- · All burners have a true simmer feature
- Electronic ignition/re-ignition on all burners
- Individual igniters for each burner
- One-piece fully sealed top
- · Reversible center wok grate
- Continuous grate constructed of heavy duty cast iron with porcelain coated finish
- Indicating lights for burners
- Die-cast chrome knobs with comfort grips
- · Available in NG or LP
- 36" Drop-in Cooktop: 365GS

365GS



COOKTOP FEATURES



The powerful and versatile center burner in Capital's 36" Drop-in Cooktop brings water to a boil in a snap and can also quickly convert to wok cooking when needed by removing the center grate.



The simmer burner is designed for the perfect "slow flow" heating that includes long simmering and heating of the most delicate breakable sauces.

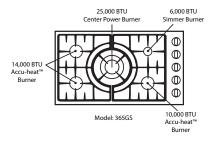


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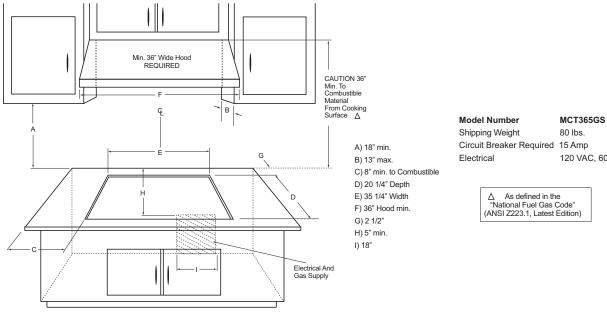


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OPEN BURNER RANGE CONFIGURATIONS



CUTOUT DIMENSIONS



120 VAC, 60 Hz

