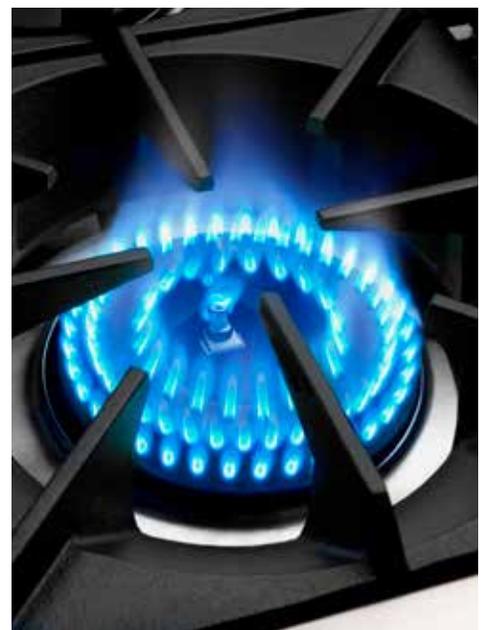




THE ART OF PRECISION™

**MAP PRICE 2023/2024**



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THE ART OF PRECISION™

Crafted with you in mind

# CAPITAL COOKING



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## CRAFTED WITH YOU IN MIND

Designed and manufactured in the United States, a Capital appliance is created with the customer's best interest at heart from beginning to end. The first engineers to design high end barbecues and commercial performance ranges for home use are among our leadership, and we continue to redefine the standards of the industry we set the foundation for. At Capital, we refuse to follow the pack, choosing instead to improve on our own concepts and designs as we move forward. Our customers have high expectations for the equipment they use to create superb dishes in the comfort of their homes. We meet these standards by delivering a first-rate appliance with value that goes beyond the product itself. Whether you're in the kitchen or grilling outdoors, a Capital appliance is more than just a tool – its brilliant performance takes the task of cooking and turns it into an enjoyable experience.



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## OUR BURNERS

Your favorite ice cream flavor is a personal preference and so is your burner style.

That's why we give you two distinct approaches – the open “restaurant style” flame and the high performance sealed burner option.

The open burner packs 25,000 BTU's in each burner via 94 distinct heat sources for the most even heat distribution. Built for efficiency, our Power-Flo™ sealed burners are the highest input sealed burners on the market today.

## FIT & FINISH

Our product is our best spokesperson.

Run your hand along the seams, turn the knobs and open the oven doors. Each seam is TIG welded, re-grained and polished by hand for a smooth, impeccable finish.

Our Open burners have a cast iron base with a matte porcelain finish and an aluminum cap made of high temperature die cast for optimal performance and cleanability.

Our durable, heavy duty knobs are designed to Stay-Cool. Our drip trays are sturdy, removable and slide easily into place.

Features such as the griddle plate and grill integrate beautifully with a sleek cover when not in use. Feel and see the difference.

Over 50 years of engineering excellence behind the Capital Cooking brand has taught us a few things. We pay attention to details – small and large – make your cooking experience gratifying and the aesthetics enviable. Here are a few of the details that set us apart.

# THE CAPITAL DIFFERENCE



## MOIST COOK

Our Maestro ovens and Connoisseurian Series primary ovens have an exclusive Moist Cook cooking feature that uses moisture, not steam to keep flavors in your food. The concept is clean and simple. A small water reservoir creates the perfect level of humidity, slowing evaporation to ensure that even “over cooked” foods are moist and juicy. Moisture in the oven also reduces the popping and splattering of grease when cooking and keeps the oven up to 90% cleaner, but still provides that crispy caramelized finish you love.

## MOTO-ROTIS™

The Capital motorized rotisserie feature is easy to assemble and quick to switch from the baking trays into professional-quality rotisserie system. Experience the juiciest meats possible with crispy golden skin compliments of the constant movement and even heat distribution. Sturdy cast stainless steel construction will hold multiple birds and the largest roasts.



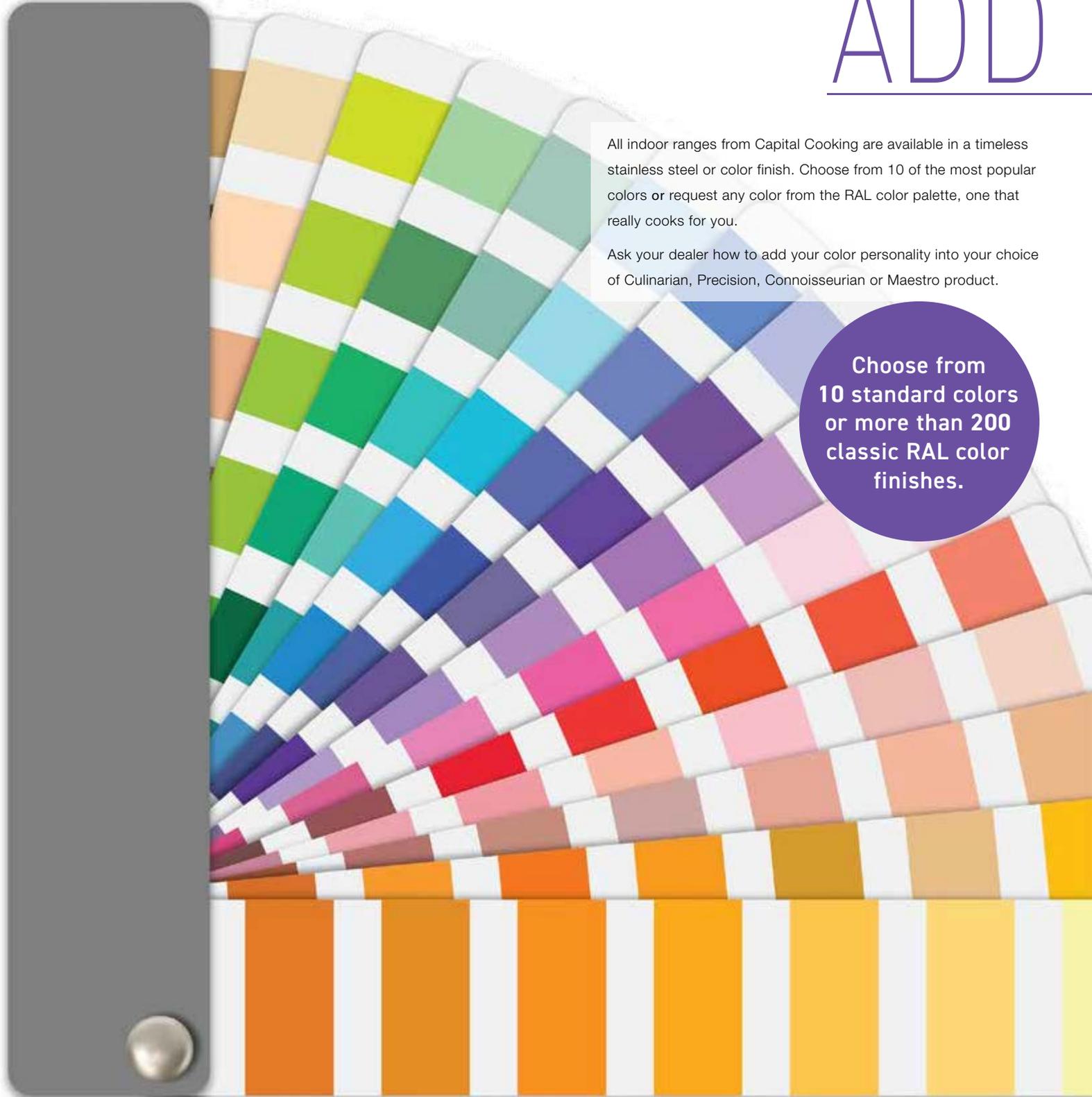
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# ADD

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish. Choose from 10 of the most popular colors or request any color from the RAL color palette, one that really cooks for you.

Ask your dealer how to add your color personality into your choice of Culinarian, Precision, Connoisseurian or Maestro product.

Choose from **10** standard colors or more than **200** classic RAL color finishes.



# COLOR TO YOUR KITCHEN



FLAME RED



OYSTER



SIGNAL BLUE



RUBY RED



PALE GREEN



RED WINE



WHITE



BLACK



YELLOW



COBALT BLUE



### BBQ GRILL [12" OR 24"]

With 18,000 BTUs/hr or 36,000 BTUs/hr, this indoor grill sears at up to 1,800°F. Bring outdoor grilling indoors with variable temperature control on our two-sided Tru-Side™ channeling grates and our hybrid ceramic radiants encased in stainless steel.



### EZ-GLIDES™ DRIP TRAYS

Sized for easy handling and cleaning [will fit in most dishwashers].



### FLEX-ROLL™ OVEN RACKS

Our patented chrome-plated oven rack system is designed to provide the smoothest, most effortless motion [available on self clean ranges only].



### GLASS TOUCH CONTROL PANEL

Combines a sophisticated look and feel that is easy to clean and maintain.



### INFRA BROIL™

Providing an extra large broiling area, the gas infrared broiler generates 18,000 BTUs/hr of searing power. For even heat distribution and ease of cleaning, the broiler is covered with ceramic glass.



### MOIST COOK

Capital's exclusive Moist Cook feature keeps flavors and juices in your food and not in the air by reducing evaporation during cooking (available on Maestro and Connoisseurian models only).

# FEATURES

## TO UPGRADE YOUR COOKING



### SMALL PAN BURNER

Ideal for smaller pans or for an extra low simmer, one small pan burner is included on each open top range and range top.



### MOTO-ROTIS™ ROTISSERIE

Capital's patented indoor rotisserie system cooks delicious self basted roasts and poultry inside your oven, year round [self clean ranges only].



### POWER-FLO™ SEALED BURNERS

Use less gas at higher BTUs; saving precious natural resources while delivering astounding levels of power and control. Rated at 19,000 BTUs/hr and able to turn down to a delicate simmer, they are the highest input sealed burners on the market.



### POWER-WOK™ GRATE

The Culinarian wok grate replaces any standard burner grate on the cooktop when in use. Made with a matte porcelain finish, it is commercial quality, will fit most wok sizes, shields the chef from heat and is easy to clean.



### STAY-COOL™ KNOBS

Heavy duty, die cast, chromeplated metal knobs with plastic inserts that stay cool to the touch [cabernet red knobs are optional].



### THERMO-GRIDDLE PLATE™

Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle area [12" - 18,000 BTUs/hr or 24" - 30,000 BTUs/hr], won't rust and doesn't require pre-conditioning.



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### CUSTOMIZABLE COOKTOPS

Cooktops customizable with Grill, Griddle and/or Power Wok burners.



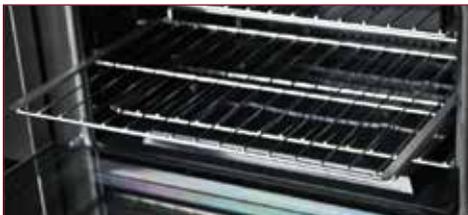
### EZ-GLIDES™ DRIP TRAYS

Sized for easy handling and cleaning [will fit in most dishwashers].



### MOIST COOK

Capital's exclusive Moist Cook feature keeps flavors and juices in your food and not in the air by reducing evaporation during cooking (available on Maestro and Connoisseurian models only).



### FLEX-ROLL™ OVEN RACKS

Our patented chrome-plated oven rack system is designed to provide the smoothest, most effortless motion [available on self clean ranges only].





### OPEN BURNERS

Open burners are ideal for the home chef and perfect for wok cooking. Each burner turns up to 25,000 BTUs/hr and down to a delicate simmer, offering the most flexibility on the market.



### STAY-COOL™ KNOBS

Heavy duty, die cast, chromeplated metal knobs with plastic inserts that stay cool to the touch [cabernet red knobs are optional].



### GLASS TOUCH CONTROL PANEL

Combines a sophisticated look and feel that is easy to clean and maintain.



### MOTO-ROTIS™ ROTISSERIE

Capital's patented indoor rotisserie system cooks delicious self basted roasts and poultry inside your oven, year round [self clean ranges only].



THE ART OF PRECISION™



# PRECISION

THE SERIES THAT KEEPS YOU COOKING

# 30" FREESTANDING RANGES

## Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 25,000 BTU burner in center on 5-burner models
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop  
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

## Oven Features

- Large 4.9 CuFt oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upright gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks
- 5 oven rack positions
- Fits full-size commercial cookie sheet  
(excludes GSCR Models)



MCR305

## Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

## Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

## Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCR304	30" Precision Gas Range, 4 Sealed Burners	\$ 3,925
MCR305	30" Precision Gas Range, 5 Sealed Burners, Wok Burner	\$ 5,039

## Self Clean

MODEL NUMBER	DESCRIPTION	MAP
GSCR304	30" Precision Self Clean Gas Range, 4 Sealed Burners	\$ 8,009
GSCR305	30" Precision Self Clean Gas Range, 4 Sealed Burners, Wok Burner	\$ 8,419
GSCR304B	30" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ	\$ 8,419
GSCR304G	30" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle	\$ 8,419

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



THE ART OF PRECISION™

PRECISION



GSCR366

# 36" FREESTANDING RANGES

### Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 30,000 BTU burner for Wok only
- 18,000 BTU burner for griddle and BBQ
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop  
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

### Oven Features

- Large oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upfront gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks
- Fits full-size commercial cookie sheet

### Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

### Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

### Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCR366	36" Precision Gas Range, 6 Sealed Burners	\$ 4,999
MCR364B	36" Precision Gas Range, 4 Sealed Burners, BBQ	\$ 5,789
MCR364G	36" Precision Gas Range, 4 Sealed Burners, Thermo-Griddle	\$ 5,789

### Self Clean

MODEL NUMBER	DESCRIPTION	MAP
GSCR366	36" Precision Self Clean Gas Range, 6 Sealed Burners	\$ 8,799
GSCR364B	36" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ	\$ 9,079
GSCR364G	36" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle	\$ 9,079
GSCR364W	36" Precision Self Clean Gas Range, 4 Sealed Burners, Power Wok	\$ 9,079

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

# 48" FREESTANDING RANGES

## Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 30,000 BTU burner for Wok only
- 18,000 BTU burner for griddle and BBQ
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop  
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

## Oven Features

- Infrared broiler [primary only]
- Large oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upfront gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks
- Fits full-size commercial cookie sheet



MCR486B

PRECISION

### Manual Clean Oven Functions

- Companion Oven
- Bake
  - Convection bake
- Primary Oven
- Bake
  - Convection bake
  - Broil

### Self Clean Oven Functions

- Companion Oven
- Bake
- Primary Oven
- Bake
  - Convection bake
  - Broil
  - Convection broil
- Rotisserie
  - Convection rotisserie
  - Self clean

### Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCR488	48" Precision Gas Range, 8 Sealed Burners	\$ 7,499
MCR486B	48" Precision Gas Range, 6 Sealed Burners, BBQ	\$ 8,209
MCR486G	48" Precision Gas Range, 6 Sealed Burners, Thermo-Griddle	\$ 8,209

### Self Clean

MODEL NUMBER	DESCRIPTION	MAP
GSCR488	48" Precision Self Clean Gas Range, 8 Sealed Burners	\$ 10,889
GSCR486B	48" Precision Self Clean Gas Range, 6 Sealed Burners, BBQ	\$ 10,889
GSCR486G	48" Precision Self Clean Gas Range, 6 Sealed Burners, Griddle	\$ 10,889
GSCR484G	48" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle	\$ 12,445
GSCR484W	48" Precision Self Clean Gas Range, 4 Sealed Burners, Power Wok	\$ 12,445
GSCR484BG	48" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ, Griddle	\$ 12,445

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



THE ART OF PRECISION™

PRECISION

# 60" FREESTANDING RANGES



GSCR604GW

### Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 30,000 BTU burner for Wok only
- 18,000 BTU burner for griddle and BBQ
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop  
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

### Oven Features

- Infrared broiler [primary only]
- Large oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upfront gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks

### Oven Functions

Companion Oven

- Bake

Primary Oven

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

### Self Clean

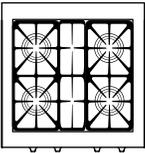
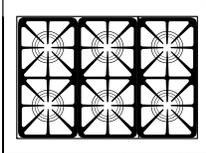
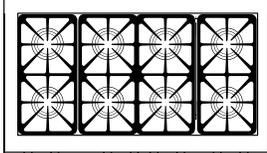
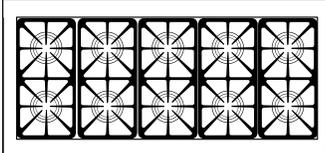
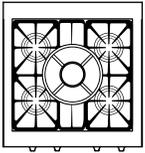
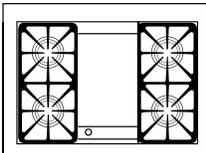
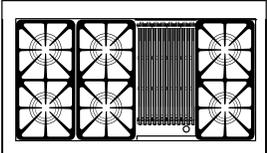
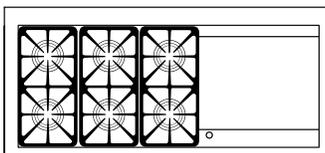
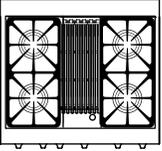
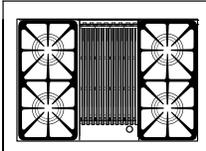
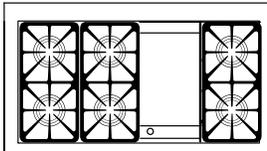
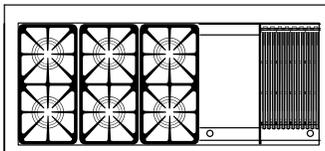
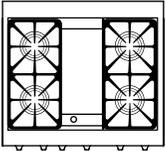
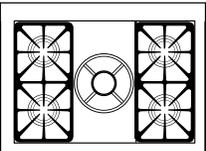
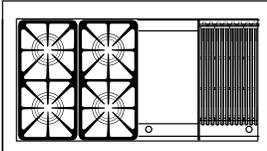
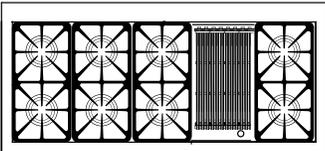
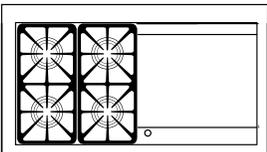
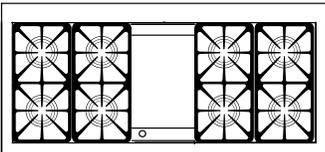
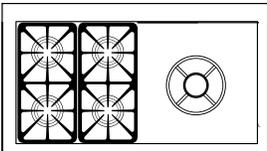
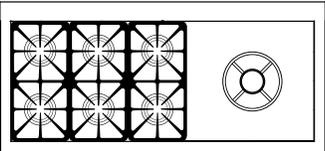
MODEL NUMBER	DESCRIPTION	MAP
GSCR606BG	60" Precision Self Clean Gas Range, 6 Sealed Burners, BBQ, Griddle	\$ 14,335
GSCR606W	60" Precision Self Clean Gas Range, 6 Sealed Burners, Power Wok	\$ 14,335
GSCR606G	60" Precision Self Clean Gas Range, 6 Sealed Burners, Griddle	\$ 14,335
GSCR604BG	60" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ, Griddle	\$ 15,809
GSCR604BW	60" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ, Power Wok	\$ 15,809
GSCR604GW	60" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle, Power Wok	\$ 15,809

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

# PRECISION CONFIGURATION OPTIONS

Additional configurations are available. Ask your representative for details.

PRECISION

			
MCR 304	MCR/GSCR 366	MCR/GSCR 488	GSCR 6010
			
MCR/GSCR 305	MCR/GSCR 364G	MCR/GSCR 486B	GSCR 606GG
			
MCR/GSCR 304B	MCR/GSCR 364B	MCR/GSCR 486G	GSCR 606GB
			
GSCR 304G	MCR/GSCR 364W	MCR/GSCR 484BG	GSCR 606B2
			
		MCR/GSCR 484G	GSCR 604G4
			
		MCR/GSCR 484W	GSCR 606W



THE ART OF PRECISION™

PRECISION



GRT484BG

# RANGE TOPS



## Features

- Power Flo™ 19,000 BTU sealed burners
- 25,000 BTU Wok burner models [on select models]
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Reversible wok grate for woks or large stock pots [on select models]
- 3" island trim
- Customizable Cooktop  
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

### 30" Range Top

MODEL NUMBER	DESCRIPTION	MAP
GRT305	30" Precision Gas Rangetop, 5 Sealed Burners	\$ 3,999

### 36" Range Tops

MODEL NUMBER	DESCRIPTION	MAP
GRT366	36" Precision Gas Rangetop, 6 Sealed Burners	\$ 4,119
GRT364B	36" Precision Gas Rangetop, 4 Sealed Burners, BBQ	\$ 4,535
GRT364G	36" Precision Gas Rangetop, 4 Sealed Burners, Griddle	\$ 4,535
GRT364W	36" Precision Gas Rangetop, 4 Sealed Burners, Power Wok	\$ 4,755

### 48" Range Tops

MODEL NUMBER	DESCRIPTION	MAP
GRT488	48" Precision Gas Rangetop, 8 Sealed Burners	\$ 5,415
GRT486B	48" Precision Gas Rangetop, 6 Sealed Burners, BBQ	\$ 5,415
GRT486G	48" Precision Gas Rangetop, 6 Sealed Burners, Griddle	\$ 5,415
GRT484G	48" Precision Gas Rangetop, 4 Sealed Burners, Griddle	\$ 6,095
GRT484W	48" Precision Gas Rangetop, 4 Sealed Burners, Power Wok	\$ 6,095
GRT484BG	48" Precision Gas Rangetop, 4 Sealed Burners, BBQ, Griddle	\$ 6,095

### 60" Range Top

MODEL NUMBER	DESCRIPTION	MAP
GRT6010	60" Precision Gas Rangetop, Sealed Burners	\$ 9,869
GRT606BG	60" Precision Gas Rangetop, 6 Sealed Burners, BBQ, Griddle	\$ 9,139

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



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IT'S MORE THAN A  
COOKING EXPERIENCE, IT'S THE  
**CULINARIAN**



THE ART OF PRECISION™



MCOR304

# 30" FREESTANDING RANGES

CULINARIAN

### Cooking Surface Features

- (3) 25,000 BTU open burners
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustible backsplash installations
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

### Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks

### Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

### Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

### Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCOR304	30" Culinarian Gas Range, 4 Open Burners	\$ 5,035

### Self Clean

MODEL NUMBER	DESCRIPTION	MAP
CGSR304	30" Culinarian Self Clean Gas Range, 4 Open Burners	\$ 7,999

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

# 36" FREESTANDING RANGES

### Cooking Surface Features

- 25,000 BTU open burners
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustable backsplash installations
- Customizable Cooktop  
(Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

### Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks



CGSR362B2

### Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

### Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

### Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCOR366	36" Culinarian Gas Range, 6 Open Burners	\$ 6,685
MCOR364B	36" Culinarian Gas Range, 4 Open Burners, BBQ	\$ 7,945
MCOR364G	36" Culinarian Gas Range, 4 Open Burners, Griddle	\$ 7,945

### Self Clean

MODEL NUMBER	DESCRIPTION	MAP
CGSR366	36" Culinarian Self Clean Gas Range, 6 Open Burners	\$ 8,809
CGSR362B2	36" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ	\$ 10,279
CGSR362G2	36" Culinarian Self Clean Gas Range, 4 Open Burners, Griddle	\$ 10,279

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



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CULINARIAN



MCR486G

# 48" FREESTANDING RANGES

### Cooking Surface Features

- 25,000 BTU open burners
- 18,000 BTU burner for griddle and BBQ
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustable backsplash installations
- Customizable Cooktop  
(Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

### Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Integrated rotisserie on primary oven of self clean models
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks

### Manual Clean Oven Functions

- Companion Oven
- Bake
  - Convection bake
- Primary Oven
- Bake
  - Convection bake
  - Broil

### Self Clean Oven Functions

- Companion Oven
- Bake
- Primary Oven
- Bake
  - Convection bake
  - Broil
  - Convection broil
  - Rotisserie
  - Convection rotisserie
  - Self clean

### Manual Clean

MODEL	DESCRIPTION	MAP
MCOR488	48" Culinarian Gas Range, 8 Open Burners	\$ 10,255
MCOR486B	48" Culinarian Gas Range, 6 Open Burners, BBQ	\$ 10,255
MCOR486G	48" Culinarian Gas Range, 6 Open Burners, Griddle	\$ 10,255
MCOR484BG	48" Culinarian Gas Range, 4 Open Burners, BBQ, Griddle	\$ 12,479
MCOR484BB	48" Culinarian Gas Range, 4 Open Burners, BBQ	\$ 12,479
MCOR484GG	48" Culinarian Gas Range, 4 Open Burners, Griddle	\$ 12,479

### Self Clean

MODEL	DESCRIPTION	MAP
CGSR488	48" Culinarian Self Clean Gas Range, 8 Open Burners	\$ 12,939
CGSR484B2	48" Culinarian Self Clean Gas Range, 6 Open Burners, BBQ	\$ 12,939
CGSR484G2	48" Culinarian Self Clean Gas Range, 6 Open Burners, Griddle	\$ 12,939
CGSR484BB	48" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ	\$ 15,529
CGSR484BG	48" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ, Griddle	\$ 15,529
CGSR484GG	48" Culinarian Self Clean Gas Range, 4 Open Burners, Griddle	\$ 15,529
CGSR482BG2	48" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ, Griddle (Centered)	\$ 15,529

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



# 60" FREESTANDING RANGES

CULINARIAN

### Cooking Surface Features

- 25,000 BTU open burners
- 18,000 BTU burner for griddle and BBQ
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustible backsplash installations
- Customizable Cooktop  
(Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

### Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Integrated rotisserie on primary oven
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks



CGSR604BG2

### Oven Functions

#### Companion Oven

- Bake

#### Primary Oven

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

### Self Clean

MODEL NUMBER	DESCRIPTION	MAP
CGSR6010	60" Culinarian Self Clean Gas Range, 10 Open Burners	\$ 20,415
CGSR604BB2	60" Culinarian Self Clean Gas Range, 6 Open Burners, BBQ	\$ 20,415
CGSR604GG2	60" Culinarian Self Clean Gas Range, 6 Open Burners, Griddle	\$ 20,415
CGSR604BG2	60" Culinarian Self Clean Gas Range, 6 Open Burners, BBQ, Griddle	\$ 20,415
CGSR604B4	60" Culinarian Self Clean Gas Range, 8 Open Burners, BBQ	\$ 20,415
CGSR604G4	60" Culinarian Self Clean Gas Range, 8 Open Burners, Griddle	\$ 20,415

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

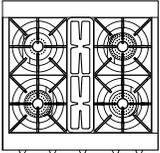


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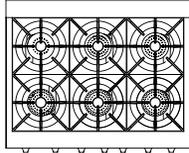
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Additional configurations are available. Ask your representative for details.

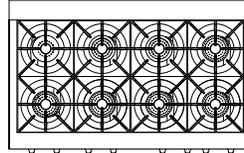
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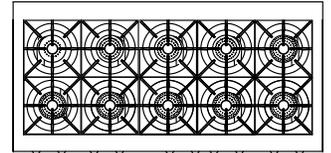
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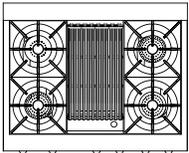
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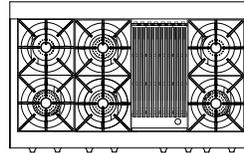
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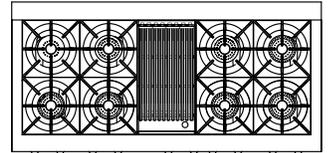
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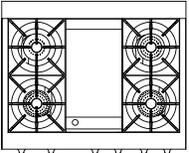
MCOR/CGSR 362B2



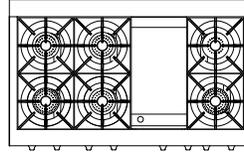
MCOR/CGSR 484B2



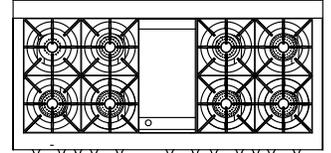
CGSR 604B4



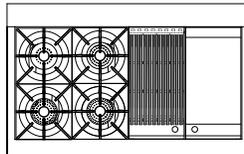
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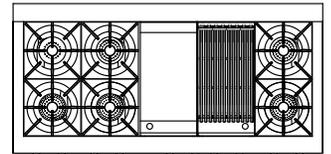
MCOR/CGSR 484G2



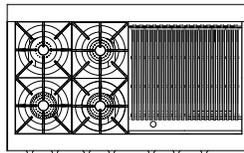
CGSR 604G4



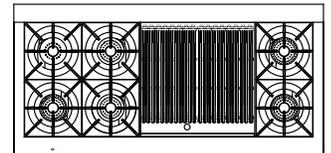
MCOR/CGSR 484BG



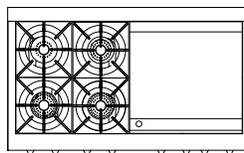
CGSR 604GB2



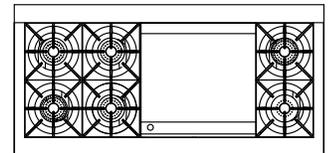
MCOR/CGSR 484BB



CGSR 604BB2



MCOR/CGSR 484GG



CGSR 604GG2

# RANGE TOPS



- 25,000 BTU open burners
- 18,000 BTU burner for griddle and BBQ
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustable backsplash installations



CGRT484BG

- Customizable Cooktop (Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

## 30" Range Top

MODEL	DESCRIPTION	MAP
CGRT304	30" Culinarian Gas Rangetop, 4 Open Burners	\$3,999

## 36" Range Tops

MODEL	DESCRIPTION	MAP
CGRT366	36" Culinarian Gas Rangetop, 6 Open Burners	\$ 4,719
CGRT362B2	36" Culinarian Gas Rangetop, 4 Open Burners, BBQ	\$ 5,159
CGRT362G2	36" Culinarian Gas Rangetop, 4 Open Burners, Griddle	\$ 5,169

## 48" Range Tops

MODEL	DESCRIPTION	MAP
CGRT488	48" Culinarian Gas Rangetop, 8 Open Burners	\$ 5,925
CGRT484B2	48" Culinarian Gas Rangetop, 6 Open Burners, BBQ	\$ 5,925
CGRT484G2	48" Culinarian Gas Rangetop, 6 Open Burners, Griddle	\$ 5,925
CGRT484BB	48" Culinarian Gas Rangetop, 4 Open Burners, BBQ	\$ 6,569
CGRT484BG	48" Culinarian Gas Rangetop, 4 Open Burners, BBQ, Griddle	\$ 6,569
CGRT484GG	48" Culinarian Gas Rangetop, 4 Open Burners, Griddle	\$ 6,569
CGRT482BG2	48" Culinarian Gas Rangetop, 4 Open Burners, BBQ, Griddle (Centered)	\$ 6,569

## 60" Range Tops

MODEL	DESCRIPTION	MAP
CGRT6010	60" Culinarian Gas Rangetop, 10 Open Burners	\$ 9,869
CGRT604BB2	60" Culinarian Gas Rangetop, 6 Open Burners, BBQ	\$ 9,869
CGRT604GG2	60" Culinarian Gas Rangetop, 6 Open Burners, Griddle	\$ 9,869
CGRT604BG2	60" Culinarian Gas Rangetop, 6 Open Burners, BBQ, Griddle	\$ 9,869
CGRT604B4	60" Culinarian Gas Rangetop, 8 Open Burners, BBQ	\$ 9,869
CGRT604G4	60" Culinarian Gas Rangetop, 8 Open Burners, Griddle	\$ 9,869

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



THE ART OF PRECISION™

# CONNOISSEURIAN

ADDING UP TO EXCELLENCE



# 30" FREESTANDING RANGES



COB304

### Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

### Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges

### Oven Functions

- Bake
- Convection bake
- Moist Cook
- Rotisserie
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

### Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB304	30" Connoisseurian Dual Fuel Range, 4 Open Burners	\$ 7,735

### Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB304	30" Connoisseurian Dual Fuel Range, 4 Sealed Burners	\$ 6,555

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



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CONNOISSEURIAN



COB362B2

# 36" FREESTANDING RANGES

### Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

### Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges

### Oven Functions

- Bake
- Convection bake
- Moist Cook
- Rotisserie
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

### Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB366	36" Connoisseurian Dual Fuel Range, 6 Open Burners	\$ 8,625
COB362B2	36" Connoisseurian Dual Fuel Range, 4 Open Burners, BBQ	\$ 9,165
COB362G2	36" Connoisseurian Dual Fuel Range, 4 Open Burners, Griddle	\$ 9,045

### Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB366	36" Connoisseurian Dual Fuel Range, 6 Sealed Burners	\$ 8,335
CSB362B2	36" Connoisseurian Dual Fuel Range, 4 Sealed Burners, BBQ	\$ 9,265
CSB362G2	36" Connoisseurian Dual Fuel Range, 4 Sealed Burners, Griddle	\$ 9,265

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

# 48" FREESTANDING RANGES



CONNOISSEURIAN

### Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

### Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges



CSB484G2

### Primary Oven Cooking Functions

- Moist Cook
- Rotisserie

### Both Ovens Cooking Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

### Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB488	48" Connoisseurian Dual Fuel Range, 8 Open Burners	\$ 13,009
COB484B2	48" Connoisseurian Dual Fuel Range, 6 Open Burners, BBQ	\$ 15,279
COB484G2	48" Connoisseurian Dual Fuel Range, 6 Open Burners, Griddle	\$ 15,279
COB484BB	48" Connoisseurian Dual Fuel Range, 4 Open Burners, BBQ	\$ 15,999
COB484BG	48" Connoisseurian Dual Fuel Range, 4 Open Burners, BBQ, Griddle	\$ 15,999
COB484GG	48" Connoisseurian Dual Fuel Range, 4 Open Burners, Griddle	\$ 15,999

### Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB488	48" Connoisseurian Dual Fuel Range, 8 Sealed Burners	\$ 12,939
CSB484B2	48" Connoisseurian Dual Fuel Range, 6 Sealed Burners, BBQ	\$ 12,939
CSB484G2	48" Connoisseurian Dual Fuel Range, 6 Sealed Burners, Griddle	\$ 12,939
CSB484BG	48" Connoisseurian Dual Fuel Range, 4 Sealed Burners, BBQ, Griddle	\$ 13,765
CSB484GG	48" Connoisseurian Dual Fuel Range, 4 Sealed Burners, Griddle	\$ 13,765

\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type



THE ART OF PRECISION™

CONNOISSEURIAN

# 60" FREESTANDING RANGES



COB604BG2

### Primary Oven Cooking Functions

- Moist Cook
- Rotisserie

### Both Ovens Cooking Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

### Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

### Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges

### Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB604BB2	60" Connoisseurian Dual Fuel Range, 6 Open Burners, BBQ	\$ 20,589
COB604BG2	60" Connoisseurian Dual Fuel Range, 6 Open Burners, BBQ, Griddle	\$ 20,589
COB604GG2	60" Connoisseurian Dual Fuel Range, 6 Open Burners, Griddle	\$ 20,589
COB604B4	60" Connoisseurian Dual Fuel Range, 8 Open Burners, BBQ	\$ 20,589
COB604G4	60" Connoisseurian Dual Fuel Range, 8 Open Burners, Griddle	\$ 20,589

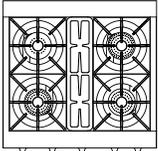
### Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB606BG	60" Connoisseurian Dual Fuel Range, 6 Sealed Burners, BBQ, Griddle	\$ 17,175
CSB606WW	60" Connoisseurian Dual Fuel Range, 6 Sealed Burners, Power Wok	\$ 17,175
CSB606GG	60" Connoisseurian Dual Fuel Range, 6 Sealed Burners, Griddle	\$ 17,175

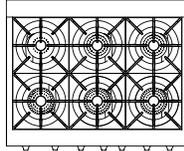
\* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

# CONNOISSEURIAN CONFIGURATION OPTIONS

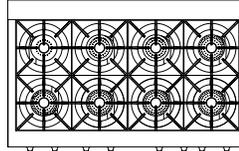
Additional configurations are available. Ask your representative for details.



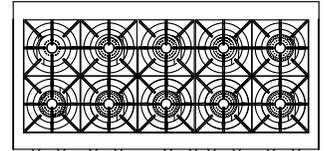
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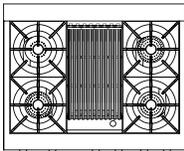
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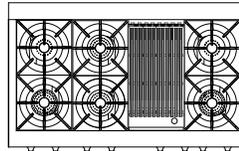
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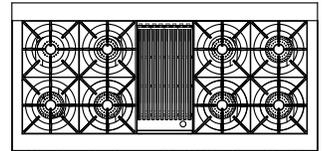
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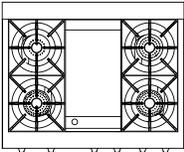
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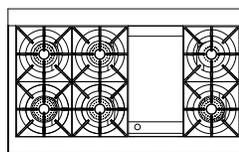
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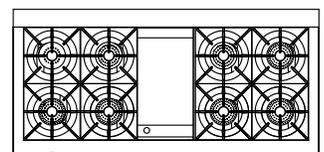
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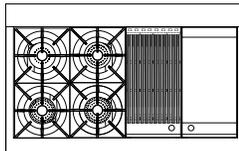
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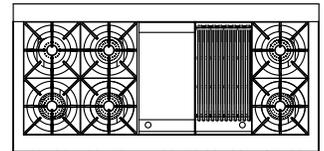
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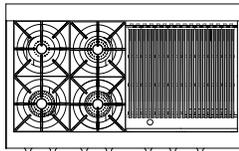
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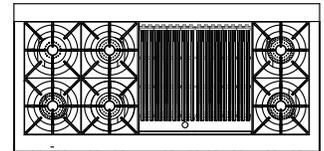
COB/CSB 484BG



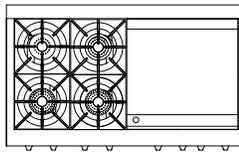
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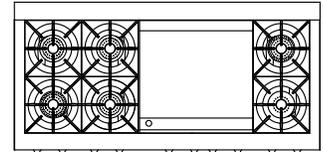
COB/CSB 484BB



COB/CSB 604BB2



COB/CSB 484GG



COB/CSB 604GG2



THE ART OF PRECISION™



# MAESTRO

FOR ALL THINGS DELICIOUS



# 30" SINGLE WALL OVEN

## Oven Features

- High-quality stainless steel exterior
- Glass oven bottom - for easy cleaning
- Hidden heating elements - for clean oven cavity
- Integrated rotisserie
- Six roller rack positions
- Halogen lights for better viewing
- Glass touch control panel
- Rotary selection knobs
- Child lock-out for added safety
- Integrated meat probe
- Countdown timer
- Timed cooking
- Delayed cooking

## Oven Functions

- Moist Cook
- Rotisserie
- Bake
- Perfect convection
- Delicate bake
- Roast
- Broil
- Meat probe cooking
- Convection cooking [all modes]
- Self clean

## Single Wall Oven

MODEL NUMBER	DESCRIPTION	MAP
MWOV301ES	30" Maestro Single Oven, Self Clean	\$ 5,235



MWOV301ES

# 30" DOUBLE WALL OVEN

## Oven Features

- High-quality stainless steel exterior
- Glass oven bottom - for easy cleaning
- Hidden heating elements - for clean oven cavity
- Integrated rotisserie
- Six roller rack positions
- Halogen lights for better viewing
- Glass touch control panel
- Rotary selection knobs
- Child lock-out for added safety
- Integrated meat probe
- Countdown timer
- Timed cooking
- Delayed cooking

## Oven Functions

- Moist Cook
- Rotisserie
- Bake
- Perfect convection
- Delicate bake
- Roast
- Broil
- Meat probe cooking
- Convection cooking [all modes]
- Self clean

## Double Wall Oven

MODEL NUMBER	DESCRIPTION	MAP
MWOV302ES	30" Maestro Double Oven, Self Clean	\$ 8,139



MWOV302ES

MAESTRO



MCT365GS

# 36" COOKTOP

### Features

- All stainless steel top with porcelain coated cast iron platform grates
- Reversible center wok/stock pot grate
- (1) 20,000 Power-Wok Central Burner
- (1) 6,000 BTU Burner
- (1) 10,000 BTU Burner
- (2) 14,000 BTU Burner
- Stay-Cool™ die cast, chrome plated metal knobs
- Burner indicator lights for all burners

### Gas Cooktop

MODEL NUMBER	DESCRIPTION	MAP
MCT365GS	36" Maestro Gas Cooktop, 5 Sealed Burners	\$ 1,915



MWD30ES

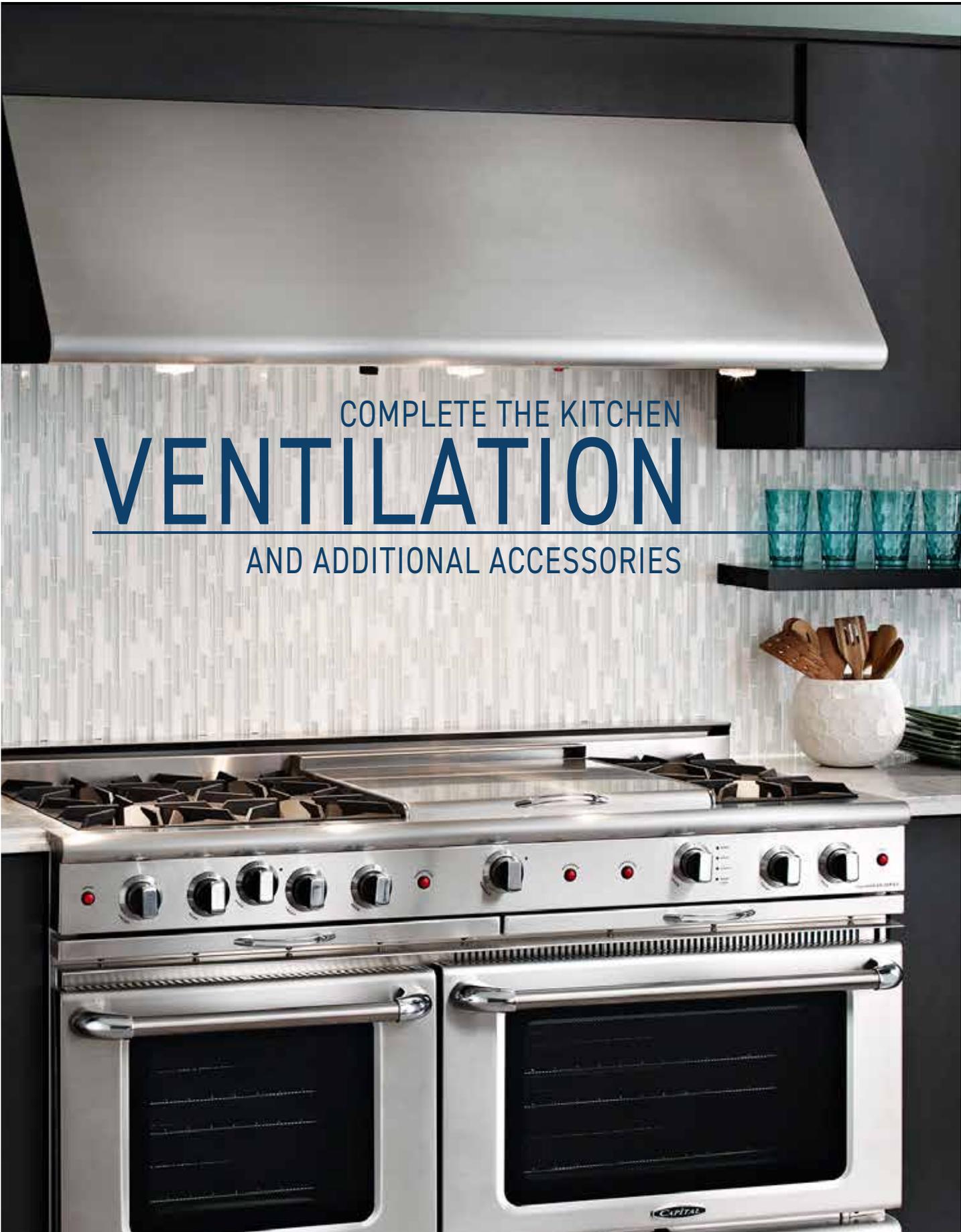
# 30" WARMING DRAWER

### Features

- Available with Stainless Steel and glass front or Wood Panel Mounting
- 3 User adjustable preset temperatures (145, 175, 200 factory settings)
- 100° F - 200° F temperature range
- Large Temperature and Timer display
- Outdoor installation compatible
- 500 Watt heating element at 120 Volts
- Internal removable warming shelf included
- Ball Bearing Slides
- Self Closing slides

### Warming Drawer

MODEL NUMBER	DESCRIPTION	MAP
MWD30ES	30" Warming Drawer, Stainless	\$ 1,809
MWD30EW	30" Warming Drawer, Panel Ready	\$ 1,699



COMPLETE THE KITCHEN  
**VENTILATION**  
AND ADDITIONAL ACCESSORIES



PSVH48

## PERFORMANCE VENT HOODS

### Hood Features

- Stainless Steel in an elegant brushed finish
- Powerful 1200 CFM blower motor (600 CFM on 30" W model)
- Luminous 50 Watt halogen lights
- Stainless steel baffled type filters
- Infinite fan speed settings
- All seamless construction

MODEL NUMBER	DESCRIPTION	MAP
PSVH30	30" W, 600 cfm, Performance Hood	\$ 1,979
PSVH36	36" W, 1200 cfm, Performance Hood	\$ 2,575
PSVH48	48" W, 1200 cfm, Performance Hood	\$ 2,865
PSVH60	60" W, 1200 cfm, Performance Hood	\$ 3,039



PSVH48HL

## PERFORMANCE VENT HOODS WITH HEAT LAMPS

### Hood Features

- Two Heat Lamps
- Stainless Steel in an elegant brushed finish
- Powerful 1200 CFM blower motor
- Luminous 50 Watt halogen lights
- Stainless steel baffled type filters
- Infinite fan speed settings
- All seamless construction

MODEL NUMBER	DESCRIPTION	MAP
PSVH36HL	36" W, 1200 cfm, 2 Heat Lamps, Performance Hood	\$ 2,789
PSVH48HL	48" W, 1200 cfm, 2 Heat Lamps, Performance Hood	\$ 2,995
PSVH60HL	60" W, 1200 cfm, 2 Heat Lamps, Performance Hood	\$ 3,365

### Ventilation Accessories

MODEL NUMBER	DESCRIPTION	MAP
PS6DC30	6" Duct Cover for 30" Hood	\$ 249
PS6DC36	6" Duct Cover for 36" Hood	\$ 269
PS6DC48	6" Duct Cover for 48" Hood	\$ 289
PS6DC60	6" Duct Cover for 60" Hood	\$ 319
PS12DC30	12" Duct Cover for 30" Hood	\$ 299
PS12DC36	12" Duct Cover for 36" Hood	\$ 319
PS12DC48	12" Duct Cover for 48" Hood	\$ 349
PS12DC60	12" Duct Cover for 60" Hood	\$ 369



GRT24WK

# 24" GAS POWER WOK

### Power Wok Features

- 800-30,000 BTU Power Wok Burner
- Stay-Cool™ die cast, chrome plated metal knob
- Auto ignition/re-ignition on burner
- Smooth-top continuous cast iron grate with easy to clean matte porcelain finish

MODEL NUMBER	DESCRIPTION	MAP
GRT24WK	24" Gas Power Wok	\$ 3,419
CWR	Culinarian Series Wok Ring	\$ 169
PSWK-RNG	Precision Series Cast Iron Wok Ring	\$ 65



P12CHBK

## CHOPPING BLOCK

- Fits Griddle Insert section of any range top

MODEL NUMBER	DESCRIPTION	MAP
P12CHBK	12" Chopping Block for Griddle Section	\$ 89
P24CHBK	24" Chopping Block for Griddle Section	\$ 169



P36SHS

## STAINLESS STEEL WALL MOUNT BACK GUARD

MODEL NUMBER	DESCRIPTION	MAP
P30SLB	9" Stainless Steel Wall Mount Low Back for 30" Range	\$ 339
P36SLB	9" Stainless Steel Wall Mount Low Back for 36" Range	\$ 375
P48SLB	9" Stainless Steel Wall Mount Low Back for 48" Range	\$ 399
P60SLB	9" Stainless Steel Wall Mount Low Back for 60" Range	\$ 469
P30SHB	19" Stainless Steel Wall Mount High Back for 30" Range	\$ 669
P36SHB	19" Stainless Steel Wall Mount High Back for 36" Range	\$ 635
P48SHB	19" Stainless Steel Wall Mount High Back for 48" Range	\$ 895
P60SHB	19" Stainless Steel Wall Mount High Back for 60" Range	\$ 989
P36SHS	19" Stainless Steel Wall Mount High Shelf for 36" Range	\$ 715
P48SHS	19" Stainless Steel Wall Mount High Shelf for 48" Range	\$ 915
P60SHS	19" Stainless Steel Wall Mount High Shelf for 60" Range	\$ 1,009



THE ART OF PRECISION™

ACCESSORIES

# RED KNOB UPGRADES

Red Knob Upgrade Kits

MODEL NUMBER	DESCRIPTION	MAP
RKK-30	Red Knob Kit for 30" Ranges	\$ 129
RKK-36	Red Knob Kit for 36" Ranges	\$ 155
RKK-48	Red Knob Kit for 48" Ranges	\$ 175
RKK-60	Red Knob Kit for 60" Ranges	\$ 199



# COLOR UPGRADES

Standard Color Upgrade

MODEL NUMBER	DESCRIPTION	MAP
COLOR-3036	Standard Color Upgrade, Single Door 30" & 36"	\$ 411
COLOR-4860	Standard Color Upgrade, Double Door 48" & 60"	\$ 716

Custom Color Upgrade

MODEL NUMBER	DESCRIPTION	MAP
RAL-3036	Custom Color Upgrade, Single Door 30" & 36"	\$ 752
RAL-4860	Custom Color Upgrade, Double Door 48" & 60"	\$ 1,058



YELLOW

\* All standard and custom color upgrades are special order and must be ordered with the range.



FLAME RED



OYSTER



SIGNAL BLUE



RUBY RED



COBALT BLUE



PALE GREEN



RED WINE



WHITE



BLACK

# CAPITAL WARRANTY



## Warranty

ONE (1) Year full parts and labor covers entire product with the exception of painted or decorative parts listed below\*. (Light bulbs covered for 60 days after installation.) Standard shipping only. Expedited shipping will be at customers' expense.

\*Painted and decorative parts will be warranted for 90 days from date of original purchase. Any damages or defects must be reported within this timeframe. Replacement painted parts may have slight color variations from the original parts due to normal manufacturing variables.

FIVE (5) Years limited part replacement warranty. Covers part replacement, as noted below due to malfunction during normal operation.

Ranges\*, Range Tops\*, & Ovens\*: All Burners\*\*, Heating Elements, Grates\*, Griddle Plates, & Oven Racks

Barbeques: Gas Valves & all burners (excluding infrared burners)

Parts will be provided at no cost to the owner with proof of purchase. All other expenses, such as labor and freight, will be the responsibility of the owner

\*Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.

\*\*Unless covered by LIFETIME warranty

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, and Outdoor stainless steel tubular barbeque burners (excludes Professional and Pro series), against corrosion (exclude stainless steel barbeque grates and coverage for neglect, abuse, damage, normal hear discoloration). Proof of purchase required (freight not included).

## WILL PAY FOR:

All repair, labor, and parts found to be defective due to materials or workmanship for one (1) full year are covered by Capital's "In Home" warranty. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Service Agent must provide service during normal working hours. No charges will be made for repair or replacement at the location of original installation. No charges will be made for defective factory parts returned pre-paid, through the dealer, and claimed within the warranty period. All claims, regardless of warranty or non-warranty, must be documented with photos and a detailed description and/or narrative of the problem and submitted to Capital's service department.

Warranty replacement of parts for the first year will be freight prepaid by Capital and shipped regular ground. Requests for expedited shipments must be paid by the customer. Capital Cooking will not be liable for additional transportation costs, labor, costs, taxes or export/import duties. This warranty should not apply, nor can we assume responsibility for damage that might result from failure to follow the manufacture's instructions or local codes where the appliance has been tampered with or altered in anyway or which, in the judgement of Capital, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all other warranties, expressed or implied and all other obligations of liability in connection with the sale of this product.

## WILL NOT PAY FOR:

Installation or start-up

Shipping damage that is not a direct result of factory packaging (for example freight handling).

Service by an unauthorized agent or agency.

Use of unauthorized parts.

Service during hours other than normal working hours.

Improper installation.

Instructional service visits on operation of products or features, incorrect installation, reset of circuit breakers or replacement of fuses.

Repair for other than normal household use.

Damage or malfunction caused by improper maintenance, care, and cleaning of the product.

Damage caused by accident, abuse, alteration, misuse, incorrect installation or an installation not in accordance with local codes.

Unit(s) installed in non-residential applications.

Travel costs for isolated geographic locations and/or outside of 50 miles total travel distance or two hours travel time, round trip.

Travel requiring plane, ferry, train, etc., costs.

Shipping and labor costs beyond the one year after purchase, unless specifically covered under the limited or lifetime warranty.

This warranty applies to appliances used in residential applications only. It does not cover commercial usage and/or installations. This warranty is for products purchased and retained in the 50 States of the U.S.A., the District of Columbia, and Canada. The full and limited warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period, with the exception of the lifetime warranty. You may also have other rights, which vary from State to State.

Capital Cooking Terms and Conditions Policies	
Prices	Price lists are subject to change without notice. All shipments will be invoiced at prices prevailing at the time of order. This price list supersedes any and all previous price lists.
Terms	Net 30 days from shipment of product with approved credit.
Lead Times	Purchase orders for products that are in stock will ship within the next business day. Estimated lead times will be provided for all non-stock items.
Returns	Product being returned must have a Return Materials Authorization (RMA) and Dealer assumes responsibility for all freight cost. Your Regional Account Manager or Service Department must generate RMA's. Any product returned without an RMA will be refused and returned to the sender. RMA's are valid for (30) days.
Restocking	Unopened merchandise being accepted for return will be subject to a 25% restocking charge and Dealer assumes responsibility for all freight cost. The merchandise must be properly packaged and in brand new sellable condition. All products received in less than 100% sellable condition will be refused and sent back to the dealer. No credit will be issued on any returned merchandise that is not in 100% sellable condition.
Damage Claims	All Capital Cooking units must be inspected at the time of delivery. Damages MUST be refused and Maple Distributing should be notified. Once the units are received in good condition, Maple Distributing will not be responsible for any damaged product.

**WAREHOUSE:**  
2100 Century Cir.  
Irving, TX 75062  
**WAREHOUSE HOURS:**  
M-F 8AM-4PM CST

**SERVICE DEPT: (800) 866-4774**  
[support@mapledistributing.com](mailto:support@mapledistributing.com)



**ORDER DEPT:**  
(800) 866-4774  
FAX: (214) 352-0348

**OFFICE HOURS:**  
M-F 8AM-5PM CST





**Maple Distributing, LLC**

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[www.mapledistributing.com](http://www.mapledistributing.com)