



Extraordinary cooking begins with The Chef's Collection.

At Capital, we embrace the kitchen as the heart and soul of the home. We believe that for cooking to transcend the ordinary, a strong relationship must be established between a chef and their tools. Our full-depth, chef-inspired kitchen appliance collection is designed with meticulous craftsmanship to become an extension of your culinary creativity, offering precision and power that meet the highest standards of both aspiring and accomplished chefs.

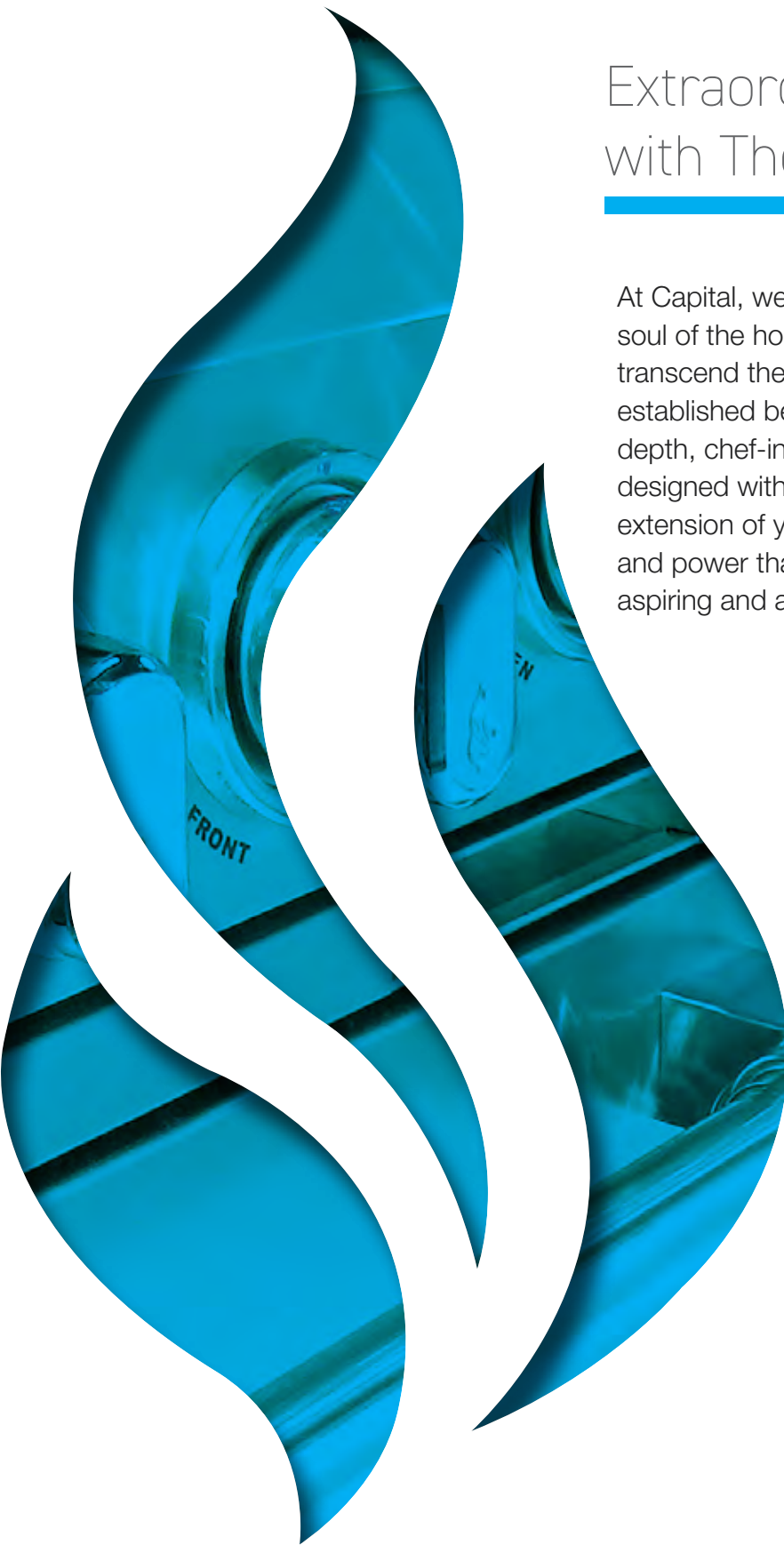


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Why Capital

1

Restaurant Performance for Your Home

Bring professional cooking power to your kitchen with Capital's chef-inspired ranges. Our indoor grills sear at 1,200°F and burners deliver commercial-grade heat trusted by Food Network chefs on Chopped, Top Chef, and Iron Chef. Transform any home kitchen into a culinary command center.

2

Open Burners or Sealed Burners

Choose your cooking style. Power-Flame™ Open Burners feature 94 flames for exceptional heat distribution and easy cleaning. Prefer streamlined efficiency? Accu-Heat™ Sealed Brass Burners offer the highest output sealed design available on a sleek, easy-to-clean surface. Two distinct approaches, both delivering superior performance.

3

Add Color to Your Kitchen

Make your range as unique as your culinary vision. Choose from timeless stainless steel, 12 standard colors, or 206 custom RAL colors—from vibrant Traffic Yellow to sophisticated Signal Grey. Complete your look with four premium knob and handle finishes. Your range, your style.

4

Customize Your Range Your Way

Every detail tailored to your taste. Select your size (30" to 60") and fuel type, then configure your rangetop with griddle, BBQ grill, and Power Wok options. Choose from three oven collections: Classic Chef, Grand Chef with infrared broiler and rotisserie, or Grand Chef Dual Fuel for ultimate control.

5

Made in the U.S.A.

Proudly crafted in California using all 304 stainless steel and premium raw materials. Every Capital product reflects the same attention to detail professionals demand. When you choose Capital, you're investing in superior performance while supporting American craftsmanship and innovation.



CAPITAL
EXTRAORDINARY COOKING



CAPITAL
EXTRAORDINARY COOKING



Your Range, Your Way

Options Tailored To Your Taste:

Size and Connection

Available in four widths - 30", 36", 48", and 60".

Connection options are either Natural Gas (NG) or Liquid Propane (LP).

Burner Style: Open Burners or Sealed Burners

Choose between the ultra-powerful 25,000 BTU open burners or 19,000 BTU sealed burners.

Rangetop Configurations

Enhance your cooking with griddle, BBQ grill, and power wok options. Capital has many standard configurations and can also accommodate almost any custom rangetop layout.

Gas Oven Functionality: The Classic Chef Features

Capital's generously sized gas oven offers ample capacity for all your culinary needs and fits large commercial baking sheets. With powerful bake and broil burners, and integrated convection for precise cooking, this oven is designed to deliver professional-grade performance.

Premium Gas Oven Upgrade: Exclusive Grand Chef Features

Upgrading to the Grand Chef Range brings features designed to elevate your gas oven that includes a self-cleaning system. The EZ-Glide™ oven racks ensure effortless glide and ease of use, while the Rotomatic™ integrated oven rotisserie system, combined with the Infrared glass-covered broiler, delivers even heat distribution for ultimate slow roasting.

Premium Electric Oven: The Grand Chef Dual-Fuel

For truly precise baking, broiling, and roasting, the electric convection oven design of the Grand Chef Dual-Fuel is next-level in its functionality and temperature consistency. Enjoy all of the benefits of the Grand Chef, with the ingenious control of electric oven cooking and an exclusive moist-cook feature that keeps your food succulent and flavorful.

Add Color to Your Kitchen

All indoor appliances from Capital Cooking are available in a timeless stainless steel, 12 standard colors, as well as 206 custom RAL colors. Four modern knob and handle finish options are also available for you to choose a color palette that really cooks for you.

Choose Your Burner Style

Making the choice between an open and sealed burner comes down to your personal preferences. Choose between the ultra-powerful 25,000 BTU open burners or 19,000 BTU sealed burners.



Accu-Heat™ Sealed Brass Burner:

Capital Accu-Heat™ Sealed Brass Burners were designed with everyday efficiency in mind. Boil, sear, or simmer on a sleek, easy-to-clean surface. Rated at 19,000 BTUs and capable of a delicate low heat. The Accu-Heat™ Sealed Brass Burners are among the highest output sealed burners on the market.



Power-Flame™ Open Burner:

One look at the powerful open burners

of Capital's Ranges and Rangetops, and you'll see the difference. Concentric rings of 94 flames provide even distribution of heat, from the center out, for a consistent simmer to a blazing sear. Capital's Power-Flame™ Open Burner range top design is also one of the easiest to clean in the industry. Packed with an impressive 25,000 BTUs of power, the Power-Flame™ Open Burner will boil a gallon of water in record time, and simmer the most delicate sauces, accommodating everything else in between. Additionally, open burner models come with a dedicated 8,000 BTU FineTouch™ simmer burner.



Cooking in Color

Add Some Flavor to Your Kitchen Visual

Like a great recipe with your own personal flair,
Capital Cooking lets you spice up your kitchen with an array of vibrant hues. Turn your range into a stunning centerpiece with 12 standard colors, 206 custom RAL colors, and four modern knob and handle finish options.





1023 Traffic Yellow



3002 Carmine Red



5002 Ultramarine Blue



6027 Light Green



2005 Luminous Orange



4005 Lilac



3027 Raspberry Red



7004 Signal Grey



9003 Signal White
(Gloss or Matte [M9003])



9005 Jet Black
(Gloss or Matte [9005])

Brass Polished



Chrome Polished



Brass Satin



Chrome Satin



The Chef's Collection

The Classic Chef Range

Certain things never lose their magic in the kitchen, like the smell of grandma's cookies or holiday deserts. With a spacious interior that can accommodate even the largest commercial baking sheets, this oven delivers powerful, uniform cooking through its 30,000 BTU bake burner and an 18,000 BTU infrared broil burner for perfect searing. As a manual-clean oven, the sleek stainless steel glass door, along with the carefully crafted black porcelain interior, exudes a sense of craftsmanship that offers both beauty and functionality. When you need more of a good thing, Capital's 48" models include a second companion oven. Like mom's apple pie, the Classic Chef Range is something you can count on.

Choose the configuration of open or sealed burners, BBQ grill, Thermo-Griddle™, and/or Power Wok for the cooking surface that best suits your cooking style. Also, choose from 12 standard colors plus stainless steel, or 206 Classic RAL colors, and four knob and handle finishes to complete your range.



Infrared Broiler

Our 18,000 BTU Classic Chef Broiler is extremely versatile and can be used for a variety of cooking techniques; in addition to broiling, it can be used for grilling, toasting, browning, melting, and even roasting.



Tru-Temp™ Convection Cooking

Capital's convection design makes optimal use of the oven cavity to speed up cooking times and provide precise, even baking.



EZ-Clean™ Drip Trays

Nesting seamlessly into a pullout drawer on roller bearings, the Capital Chef's Collection drip trays make cleanup a breeze with a smooth stainless steel surface that allows for quick wipe-down after every use.



Ergo-Cool™ Chrome-plated Knobs

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

The Grand Chef Range

Everything the Classic is made of and then some, the Grand Chef Range oven is equipped with professional-level features even the most discerning chefs would be surprised by. As a precision self-cleaning oven, the Grand Chef Range boasts a powerful 18,000 BTU oversized infrared glass-surfaced broiler that allows for extremely high heat capabilities. The Rotomatic™ integrated oven rotisserie system makes for the ultimate slow-roasting experience, while the smooth ball-bearing technology of our EZ-Glide™ oven racks lets you move even the heaviest casserole dishes with ease. Capital's 48" and 60" models include a second companion oven for increased cooking possibilities. Enhanced by an elegant Titanium speck porcelain interior, dual high-heat halogen lights, and extra large viewing windows, the Grand Chef Range's oven is the masterpiece that even your favorite local chef would envy.



Infra-Broil™

Offering an extra-large surface area, the Grand Chef Infra-Broil™ delivers 18,000 BTUs of searing power beneath tempered ceramic glass. This setup creates even, radiant heat distribution while making cleanup simple—just a quick wipe-down is all it takes.



Moist-Cook™

Capital's exclusive Moist-Cook™ keeps flavors and juices in your food and not in the air by introducing more humidity into the oven cavity and reducing evaporation.



EZ-Glide™ Oven Racks

Capital's patented chrome-plated oven rack system is designed to provide the smoothest, most effortless motion when moving heavy dishes in and out of your oven.



Rotomatic™ Rotisserie

Capital's patented in-oven motorized rotisserie system sets up easily on a custom bevel gear system and allows you to cook delicious self-basted roasts and poultry in your kitchen year-round.

Grilling, Griddling, & Wok Cooking

Enhance Your Rangetop With More Ways To Cook



BBQ Grill

Inclement weather doesn't have to

stop your grilling. With 18,000 BTUs (12") or 36,000 BTUs (24"), this indoor grill system sears at commercial-level temperatures. Bring outdoor grilling indoors with variable temperature control on our two-sided TruSide™ channeling grates and our hybrid ceramic radiants encased in stainless steel. All BBQ grills come with stainless steel covers.



Thermo-Griddle™

The true breakfast of champions

is cooked on a Capital; there's nothing like waking up in the morning and cracking a fresh egg over a piping hot griddle. Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle area, won't rust, and doesn't require pre-conditioning. All Thermo-Griddles™ come with stainless steel covers.

12" – 18,000 BTUs/hr

24" – 24,000 BTUs/hr

Drop-in Cutting Board available: 12" P12CHBK

Drop-in Cutting Board available: 24" P24CHBK



Power Wok

The Capital Power Wok burner delivers an impressive 25,000 BTUs for high heat cooking with the option of a sealed or open design tailored to your preference.

This dedicated wok station features a durable, cast-iron porcelain-coated grate that supports nearly any wok size, making your wok cooking fast, easy, and full of flavor.



Drop-in Wok Grate

For more flexibility, Capital offers a drop-in wok grate, allowing you to swap one of your burner grates and get your wok on.

Classic Chef vs Grand Chef Features

Classic Chef	Features	Grand Chef
30", 36", or 48"	Widths	30", 36", 48", or 60"
All Gas	Fuel Source	All Gas or Dual Fuel
Sealed or Open	Burner Style	Sealed or Open
25,000 BTU-Open Burner 19,000-Sealed Burner	BTU Ratings	25,000 BTU-Open Burner 19,000-Sealed Burner
4.7-4.9 CuFt.	Oven Interior	4.9-7.5 (combined on 60" range) CuFt.
Manual Clean	Oven Clean Functionality	Self Clean
18,000 BTU Infrared Broiler	Broiler Technology	Infra-Broil™ with 18,000 BTUs beneath tempered ceramic glass
N/A	Moist-Cook™ System	Included
N/A	Rotisserie	In-oven motorized rotisserie included as an accessory
12 Standard Colors, 206 Custom Colors, 4 Handle and Knob Finish Options	Personalization	12 Standard Colors, 206 Custom Colors, 4 Handle and Knob Finish Options

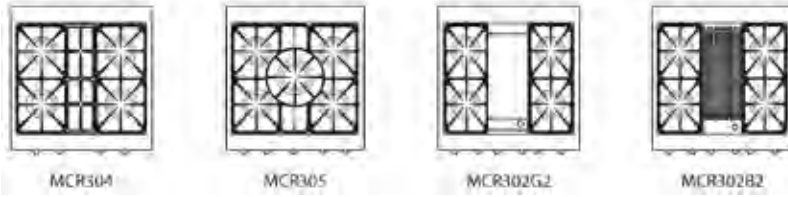
The Chef's Collection

The Classic Chef All Gas Ranges



SEALED BURNER RANGE TOP CONFIGURATIONS

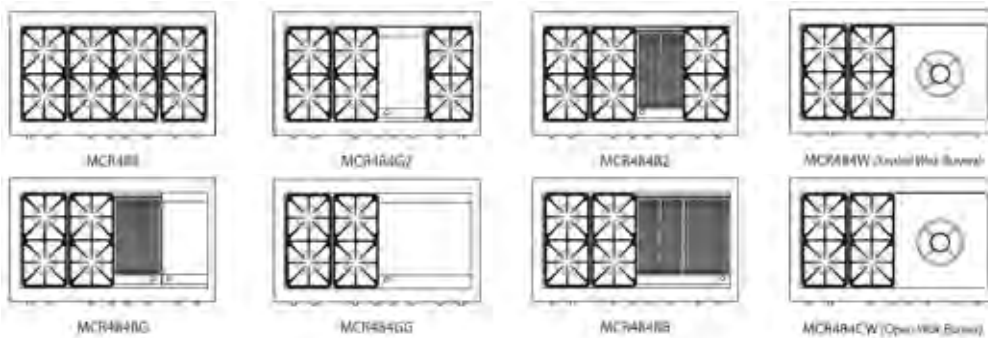
30"



36"

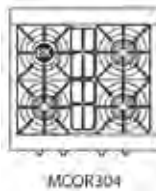


48"

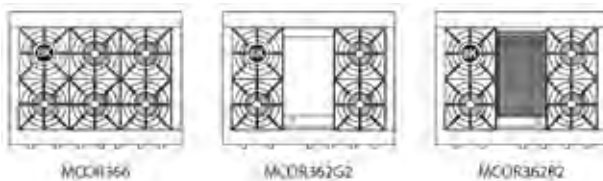


OPEN BURNER RANGE TOP CONFIGURATIONS

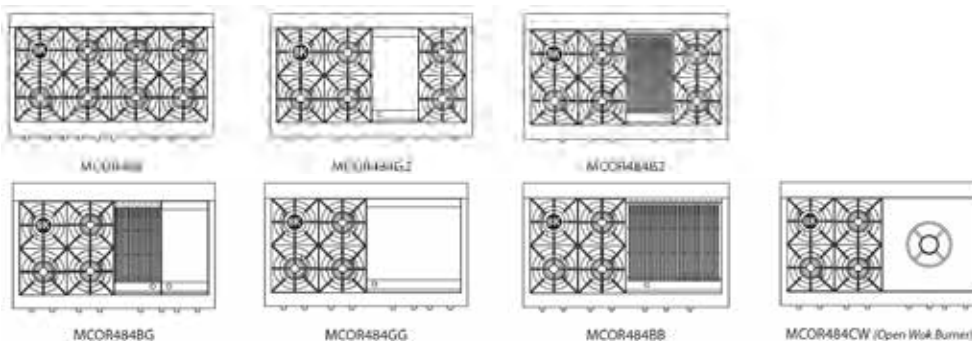
30"



36"



48"



Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

30" ALL GAS SEALED BURNER RANGES



Cooking Surface Features

- Four Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat (Additional 25,000 BTUs Sealed Center Burner on the MCR305 Model)
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates with Center Bridge Grate Provide a Continuous Cooking Surface
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- 8" Center 15,000 BTU BBQ Grill Available (MCR302B2)
- 8" Center 15,000 BTU Thermo-Griddle™ Available (MCR302G2)
- Island Trim Included

Oven Features

- Five Rack Positions
- Dual 40-Watt Oven Lights Provide Excellent Interior Illumination
- 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



MCR305

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MCR304	30" Classic Chef Range, 4 Sealed Burners, 19K BTU, Stainless	\$ 3,999
MCR305	30" Classic Chef Range, 4 Sealed Burners, 19K BTU, 1 Center Wok, 25K BTU, Stainless	\$ 4,999
MCR302B2	30" Classic Chef Range, 4 Sealed Burners, 19K BTU, Grill, Stainless	\$ 4,999
MCR302G2	30" Classic Chef Range, 4 Sealed Burners, 19K BTU, Griddle, Stainless	\$ 4,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P30SLB	9" Low Back for 30" Ranges, Wall Mount, Stainless	\$ 339
P30SHB	18" High Back for 30" Ranges, Wall Mount, Stainless	\$ 669
P30SHS	18" High Back with Shelf for 30" Ranges, Wall Mount, Stainless	\$ 799
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



ALL GAS OPEN BURNER RANGES 30"



MCOR304

Cooking Surface 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-Glide™ Drip Trays – Full-Extension Removable Drip Trays Mounted on Ball Bearing Rails
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

Oven Features

- Five Rack Positions
- Dual 40-Watt Oven Lights Provide Excellent Interior Illumination
- 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

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MCOR304	30" Classic Chef Range, 4 Open Burners, 3–25K BTU, 1–8K BTU, Stainless	\$ 4,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P30SLB	9" Low Back for 30" Ranges, Wall Mount, Stainless	\$ 339
P30SHB	18" High Back for 30" Ranges, Wall Mount, Stainless	\$ 669
P30SHS	18" High Back with Shelf for 30" Ranges, Wall Mount, Stainless	\$ 799
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

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36" ALL GAS SEALED BURNER RANGES



Cooking Surface Features

- Up to Six Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MCR366	36" Classic Chef Range, 6 Sealed Burners, 19K BTU, Stainless	\$ 4,999
MCR362B2	36" Classic Chef Range, 4 Sealed Burners, Center Grill, 19K BTU, Stainless	\$ 5,999
MCR362G2	36" Classic Chef Range, 4 Sealed Burners, Center Griddle, 19K BTU, Stainless	\$ 5,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P36SLB	9" Low Back for 36" Ranges, Wall Mount, Stainless	\$ 379
P36SHB	18" High Back for 36" Ranges, Wall Mount, Stainless	\$ 699
P36SHS	18" High Back with Shelf for 36" Ranges, Wall Mount, Stainless	\$ 849
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



ALL GAS OPEN BURNER RANGES 36"



MCOR366

Cooking Surface 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-Glide™ Drip Trays – Full-Extension Removable Drip Trays Mounted on Ball Bearing Rails
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MCOR366	36" Classic Chef Range, 6 Open Burners, 5–25K BTU, 1–8K BTU, Stainless	\$ 6,999
MCOR362B2	36" Classic Chef Range, 4 Open Burners, Center Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 7,999
MCOR362G2	36" Classic Chef Range, 4 Open Burners, Center Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 7,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P36SLB	9" Low Back for 36" Ranges, Wall Mount, Stainless	\$ 379
P36SHB	18" High Back for 36" Ranges, Wall Mount, Stainless	\$ 699
P36SHS	18" High Back with Shelf for 36" Ranges, Wall Mount, Stainless	\$ 849
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

48" ALL GAS SEALED BURNER RANGES



Cooking Surface Features

- Up to Eight Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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
- Large Oven Fits Full-Size Commercial Cookie Sheet (26" x 18")
- Tru-Temp™ Convection Ovens 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



MCR484B2

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MCR488	48" Classic Chef Range, 8 Sealed Burners, 19K BTU, Stainless	\$ 7,999
MCR484B2	48" Classic Chef Range, 6 Sealed Burners, Grill Center Right, 19K BTU, Stainless	\$ 8,999
MCR484G2	48" Classic Chef Range, 6 Sealed Burners, Griddle Center Right, 19K BTU, Stainless	\$ 8,999
MCR484BG	48" Classic Chef Range, 4 Sealed Burners, Grill and Griddle, 19K BTU, Stainless	\$ 9,999
MCR484BB	48" Classic Chef Range, 4 Sealed Burners, 24" Grill, 19K BTU, Stainless	\$ 9,999
MCR484GG	48" Classic Chef Range, 4 Sealed Burners, 24" Griddle, 19K BTU, Stainless	\$ 9,999
MCR484W	48" Classic Chef Range, 4 Sealed Burners, 24" Sealed Burner Wok, 19K & 25K BTU, Stainless	\$ 9,999
MCR484CW	48" Classic Chef Range, 4 Sealed Burners, 24" Open Burner Wok, 19K & 25K BTU, Stainless	\$ 9,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-3	Double Door Ranges (48" & 60") – Standard Colors	\$ 839
COLOR-UC-4	Double Door Ranges (48" & 60") – Custom Colors	\$ 1,169
HK-48/60-BP-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Polished	\$ 839
HK-48/60-BS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Satin	\$ 839
HK-48/60-CS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Chrome Satin	\$ 839

48" Range accessories continued on next page >

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



ALL GAS OPEN BURNER RANGES 48"



MCOR484GG

Cooking Surface 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-Glide™ Drip Trays – Full-Extension Removable Drip Trays Mounted on Ball Bearing Rails
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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
- Large Oven Fits Full-Size Commercial Cookie Sheet (26" x 18")
- Tru-Temp™ Convection Ovens 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

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MCOR488	48" Classic Chef Range, 8 Open Burners, 7–25K BTU, 1–8K BTU, Stainless	\$ 11,499
MCOR484B2	48" Classic Chef Range, 6 Open Burners, Grill Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 11,999
MCOR484G2	48" Classic Chef Range, 6 Open Burners, Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 11,999
MCOR484BG	48" Classic Chef Range, 6 Open Burners, Grill and Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 12,999
MCOR484BB	48" Classic Chef Range, 4 Open Burners, 24" Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 12,999
MCOR484GG	48" Classic Chef Range, 4 Open Burners, 24" Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 12,999
MCOR484CW	48" Classic Chef Range, 4 Open Burners, 24" Open Burner Wok, 3–25K BTU, 1–8K BTU, 25K BTU Wok, Stainless	\$ 12,999

Accessories Cont.

MODEL NUMBER	DESCRIPTION	MAP/UMRP
P48SLB	9" Low Back for 48" Ranges, Wall Mount, Stainless	\$ 399
P48SHB	18" High Back for 48" Ranges, Wall Mount, Stainless	\$ 899
P48SHS	18" High Back with Shelf for 48" Ranges, Wall Mount, Stainless	\$ 949
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
P24CHBK	24" Cutting Board for 24" Griddles	\$ 169
CWR	Open Burner Wok Grate	\$ 169
PSWK-RNG	Sealed Burner Wok Grate	\$ 69
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

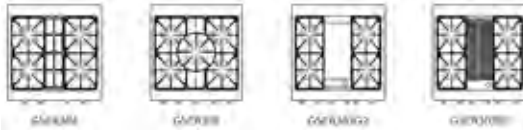
The Chef's Collection

The Grand Chef All Gas Ranges



SEALED BURNER RANGE TOP CONFIGURATIONS

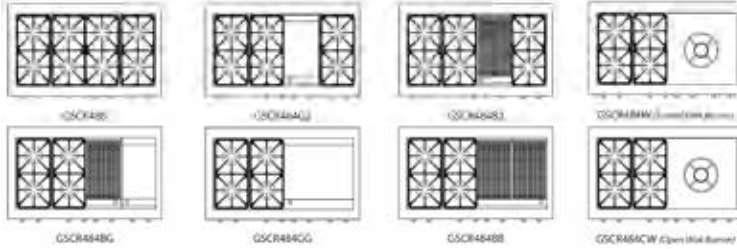
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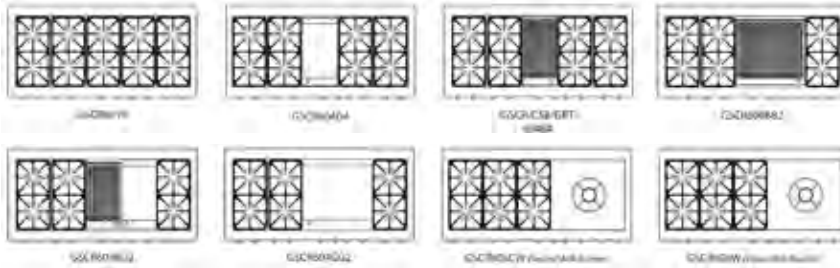
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48"



60"

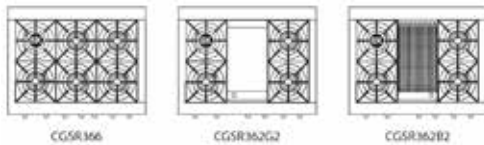


OPEN BURNER RANGE TOP CONFIGURATIONS

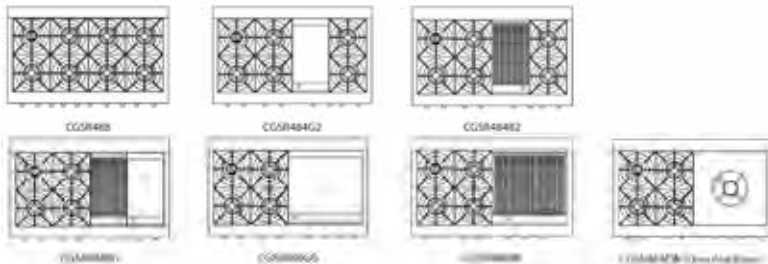
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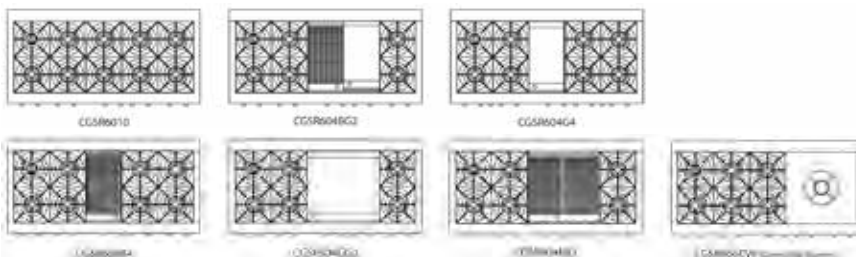
36"



48"



60"



30" ALL GAS SEALED BURNER RANGES



Cooking Surface Features

- Four Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat (Additional 25,000 BTUs Sealed Center Burner on GSCR305 Models)
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates with Center Bridge Grate Provide a Continuous Cooking Surface
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- 8" Center 15,000 BTU BBQ Grill Available (GSCR302B2)
- 8" Center 15,000 BTU Thermo-Griddle™ Available (GSCR302G2)
- Island Trim Included

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
- Self-Clean Convection Oven
- Large Oven: 4.9 Cu. Ft. Cavity
- 30,000 BTU Bake Burner for Uniform Cooking
- 18,000 BTU Infrared Broiler Behind Glass
- Rotomatic™ Motorized Rotisserie System
- Heavy-Duty Cast Stainless Steel Rotisserie Prongs
- Stainless Steel Rotisserie Spit Rod
- Three EZ-Glide™ Oven Racks



GSCR305

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
GSCR304	30" Grand Chef Range, 4 Sealed Burners, 19K BTU, Stainless	\$ 6,999
GSCR305	30" Grand Chef Range, 4 Sealed Burners, Center Wok 25K BTU, 19K BTU, Stainless	\$ 7,999
GSCR302B2	30" Grand Chef Range, 4 Sealed Burners, Center Grill, 19K BTU, Stainless	\$ 7,999
GSCR302G2	30" Grand Chef Range, 4 Sealed Burners, Center Griddle, 19K BTU, Stainless	\$ 7,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P30SLB	9" Low Back for 30" Ranges, Wall Mount, Stainless	\$ 339
P30SHB	18" High Back for 30" Ranges, Wall Mount, Stainless	\$ 669
P30SHS	18" High Back with Shelf for 30" Ranges, Wall Mount, Stainless	\$ 799
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



ALL GAS OPEN BURNER RANGES 30"



CGSR304

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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
- Self-Clean Convection Oven
- Large Oven: 4.9 Cu. Ft. Cavity
- 30,000 BTU Bake Burner for Uniform Cooking
- 18,000 BTU Infrared Broiler Behind Glass
- Rotomatic™ Motorized Rotisserie System
- Heavy-Duty Cast Stainless Steel Rotisserie Prongs
- Stainless Steel Rotisserie Spit Rod
- Three EZ-Glide™ Oven Racks

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CGSR304	30" Grand Chef Range, 4 Open Burners, 3–25K BTU, 1–8K BTU, Stainless	\$ 7,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P30SLB	9" Low Back for 30" Ranges, Wall Mount, Stainless	\$ 339
P30SHB	18" High Back for 30" Ranges, Wall Mount, Stainless	\$ 669
P30SHS	18" High Back with Shelf for 30" Ranges, Wall Mount, Stainless	\$ 799
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

36" ALL GAS SEALED BURNER RANGES



Cooking Surface Features

- Up to Six Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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
- Self-Clean Convection Oven
- Large Oven: 4.5 Cu. Ft. Cavity
- 30,000 BTU Bake Burner for Uniform Cooking
- 18,000 BTU Infrared Broiler Behind Glass
- Rotomatic™ Motorized Rotisserie System
- Heavy-Duty Cast Stainless Steel Rotisserie Prongs
- Stainless Steel Rotisserie Spit Rod
- Three EZ-Glide™ Oven Racks



GSCR362B2

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
GSCR366	36" Grand Chef Range, 6 Sealed Burners, 19K BTU, Stainless	\$ 7,999
GSCR362B2	36" Grand Chef Range, 4 Sealed Burners, Center Grill, 19K BTU, Stainless	\$ 8,999
GSCR362G2	36" Grand Chef Range, 4 Sealed Burners, Center Griddle, 19K BTU, Stainless	\$ 8,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P36SLB	9" Low Back for 36" Ranges, Wall Mount, Stainless	\$ 379
P36SHB	18" High Back for 36" Ranges, Wall Mount, Stainless	\$ 699
P36SHS	18" High Back with Shelf for 36" Ranges, Wall Mount, Stainless	\$ 849
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



ALL GAS OPEN BURNER RANGES 36"



CGSR362G2

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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
- Self-Clean Convection Oven
- Large Oven: 4.5 Cu. Ft. Cavity
- 30,000 BTU Bake Burner for Uniform Cooking
- 18,000 BTU Infrared Broiler Behind Glass
- Rotomatic™ Motorized Rotisserie System
- Heavy-Duty Cast Stainless Steel Rotisserie Prongs
- Stainless Steel Rotisserie Spit Rod
- Three EZ-Glide™ Oven Racks

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CGSR366	36" Grand Chef Range, 6 Open Burners, 5–25K BTU, 1–8K BTU, Stainless	\$ 8,999
CGSR362B2	36" Grand Chef Range, 4 Open Burners, Center Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 9,999
CGSR362G2	36" Grand Chef Range, 4 Open Burners, Center Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 9,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P36SLB	9" Low Back for 36" Ranges, Wall Mount, Stainless	\$ 379
P36SHB	18" High Back for 36" Ranges, Wall Mount, Stainless	\$ 699
P36SHS	18" High Back with Shelf for 36" Ranges, Wall Mount, Stainless	\$ 849
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

48" ALL GAS SEALED BURNER RANGES



Cooking Surface Features

- Up to Eight Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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
- Self-Clean Convection Oven (Large Oven Only)
- Large Oven: 4.5 Cu. Ft. Cavity
- Companion Oven: 2.0 Cu. Ft. Cavity
- 30,000 BTU Bake Burner for Uniform Cooking
- 18,000 BTU Infrared Broiler Behind Glass
- Tru-Temp™ Convection Oven with Separate Fan On/Off Switch (Large Oven Only)
- Rotomatic™ Motorized Rotisserie System (Large Oven Only)
- Heavy-Duty Cast Stainless Steel Rotisserie Prongs
- Stainless Steel Rotisserie Spit Rod
- Three EZ-Glide™ Oven Racks



GSCR484BG

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
GSCR488	48" Grand Chef Range, 8 Sealed Burners, 19K BTU, Stainless	\$ 10,999
GSCR484B2	48" Grand Chef Range, 6 Sealed Burners, Grill Center Right, 19K BTU, Stainless	\$ 11,999
GSCR484G2	48" Grand Chef Range, 6 Sealed Burners, Griddle, 19K BTU, Stainless	\$ 11,999
GSCR484BG	48" Grand Chef Range, 6 Sealed Burners, Grill and Griddle Center Right, 19K BTU, Stainless	\$ 12,999
GSCR484GG	48" Grand Chef Range, 4 Sealed Burners, 24" Griddle, 19K BTU, Stainless	\$ 12,999
GSCR484BB	48" Grand Chef Range, 4 Sealed Burners, 24" Grill, 19K BTU, Stainless	\$ 12,999
GSCR484W	48" Grand Chef Range, 4 Sealed Burners, 24" Sealed Burner Wok 25K BTU, 19K BTU, Stainless	\$ 12,999
GSCR484CW	48" Grand Chef Range, 4 Sealed Burners, 24" Open Burner Wok 25K BTU, 19K BTU, Stainless	\$ 12,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-3	Double Door Ranges (48" & 60") – Standard Colors	\$ 839
COLOR-UC-4	Double Door Ranges (48" & 60") – Custom Colors	\$ 1,169
HK-48/60-BP-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Polished	\$ 839
HK-48/60-BS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Satin	\$ 839
HK-48/60-CS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Chrome Satin	\$ 839
P48SLB	9" Low Back for 48" Ranges, Wall Mount, Stainless	\$ 399

48" Range accessories continued on next page >

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



ALL GAS OPEN BURNER RANGES 48"



CGSR484CW

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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
- Self-Clean Convection Oven (Large Oven Only)
- Large Oven: 4.5 Cu. Ft. Cavity
- Companion Oven: 2.0 Cu. Ft. Cavity
- 30,000 BTU Bake Burner for Uniform Cooking
- 18,000 BTU Infrared Broiler Behind Glass
- Tru-Temp™ Convection Oven with Separate Fan On/Off Switch (Large Oven Only)
- Rotomatic™ Motorized Rotisserie System (Large Oven Only)
- Heavy-Duty Cast Stainless Steel Rotisserie Prongs
- Stainless Steel Rotisserie Spit Rod
- Three EZ-Glide™ Oven Racks

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CGSR488	48" Grand Chef Range, 8 Open Burners, 5–25K BTU, 1–8K BTU, Stainless	\$ 12,999
CGSR484B2	48" Grand Chef Range, 6 Open Burners, Grill Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 13,999
CGSR484G2	48" Grand Chef Range, 6 Open Burners, Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 13,999
CGSR484BG	48" Grand Chef Range, 4 Open Burners, Grill and Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 14,999
CGSR484GG	48" Grand Chef Range, 4 Open Burners, 24" Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 14,999
CGSR484BB	48" Grand Chef Range, 4 Open Burners, 24" Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 14,999
CGSR484CW	48" Grand Chef Range, 4 Open Burners, 24" Open Burner Wok 25K, 3–25K BTU, 1–8K BTU, Stainless	\$ 14,999

Accessories Cont.

MODEL NUMBER	DESCRIPTION	MAP/UMRP
P48SHB	18" High Back for 48" Ranges, Wall Mount, Stainless	\$ 899
P48SHS	18" High Back with Shelf for 48" Ranges, Wall Mount, Stainless	\$ 949
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
P24CHBK	24" Cutting Board for 24" Griddles	\$ 169
CWR	Open Burner Wok Grate	\$ 169
PSWK-RNG	Sealed Burner Wok Grate	\$ 69
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

60" ALL GAS SEALED BURNER RANGES



Cooking Surface Features

- Up to Ten Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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



GSCR606CW

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
GSCR6010	60" Grand Chef Range, 10 Sealed Burners, 19K BTU, Stainless	\$ 14,999
GSCR604B4	60" Grand Chef Range, 8 Sealed Burners, Center Grill, 19K BTU, Stainless	\$ 15,999
CSCR604G4	60" Grand Chef Range, 8 Sealed Burners, Center Griddle, 19K BTU, Stainless	\$ 15,999
GSCR604BG2	60" Grand Chef Range, 6 Sealed Burners, Grill and Griddle Center Right, 19K BTU, Stainless	\$ 16,999
GSCR604GG2	60" Grand Chef Range, 6 Sealed Burners, 24" Griddle, 19K BTU, Stainless	\$ 16,999
GSCR604BB2	60" Grand Chef Range, 6 Sealed Burners, 24" Grill, 19K BTU, Stainless	\$ 16,999
GSCR606W	60" Grand Chef Range, 6 Sealed Burners, 24" Sealed Burner Wok 25K BTU, 19K BTU, Stainless	\$ 16,999
GSCR606CW	60" Grand Chef Range, 6 Sealed Burners, 24" Open Burner Wok 25K BTU, 19K BTU, Stainless	\$ 16,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-3	Double Door Ranges (48" & 60") – Standard Colors	\$ 839
COLOR-UC-4	Double Door Ranges (48" & 60") – Custom Colors	\$ 1,169
HK-48/60-BP-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Polished	\$ 839
HK-48/60-BS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Satin	\$ 839
HK-48/60-CS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Chrome Satin	\$ 839
P60SLB	9" Low Back for 60" Ranges, Wall Mount, Stainless	\$ 469

60" Range accessories continued on next page >

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



ALL GAS OPEN BURNER RANGES 60"



CGSR604GG2

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CGSR6010	60" Grand Chef Range, 10 Open Burners, 9–25K BTU, 1–8K BTU, Stainless	\$ 16,999
CGSR604B4	60" Grand Chef Range, 8 Open Burners, 12" Grill Center Left, 5–25K BTU, 1–8K BTU, Stainless	\$ 17,999
CGSR604G4	60" Grand Chef Range, 8 Open Burners, 12" Griddle Center Left, 5–25K BTU, 1–8K BTU, Stainless	\$ 17,999
CGSR604BG2	60" Grand Chef Range, 6 Open Burners, Grill and Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 18,999
CGSR604BB2	60" Grand Chef Range, 6 Open Burners, 24" Grill, 5–25K BTU, 1–8K BTU, Stainless	\$ 18,999
CGSR604GG2	60" Grand Chef Range, 6 Open Burners, 24" Griddle, 5–25K BTU, 1–8K BTU, Stainless	\$ 18,999
CGSR606CW	60" Grand Chef Range, 6 Open Burners, 24" Open Burner Wok 25K, 5–25K BTU, 1–8K BTU, Stainless	\$ 18,999

Accessories Cont.

MODEL NUMBER	DESCRIPTION	MAP/UMRP
P60SHB	18" High Back for 60" Ranges, Wall Mount, Stainless	\$ 999
P60SHS	18" High Back with Shelf for 60" Ranges, Wall Mount, Stainless	\$ 1,049
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
P24CHBK	24" Cutting Board for 24" Griddles	\$ 169
CWR	Open Burner Wok Grate	\$ 169
PSWK-RNG	Sealed Burner Wok Grate	\$ 69
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

The Chef's Collection

The Grand Chef Dual Fuel Ranges

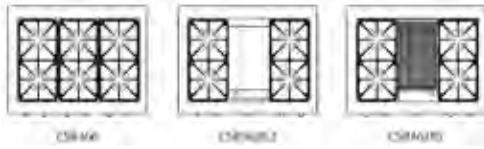


SEALED BURNER RANGE TOP CONFIGURATIONS

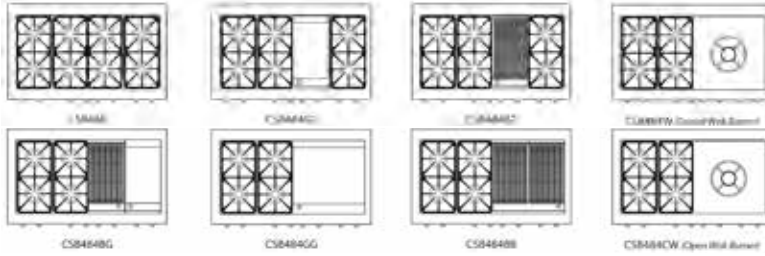
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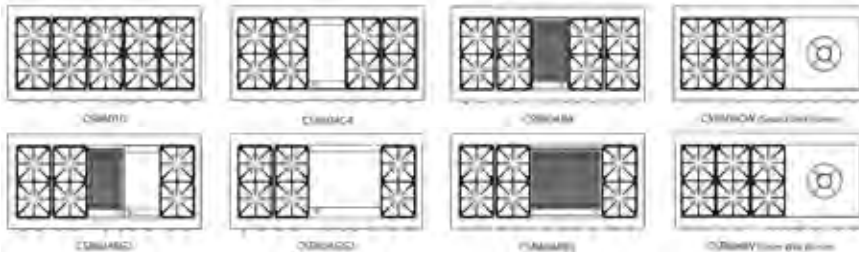
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48"

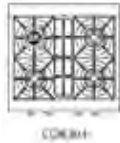


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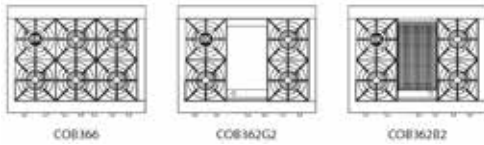


OPEN BURNER RANGE TOP CONFIGURATIONS

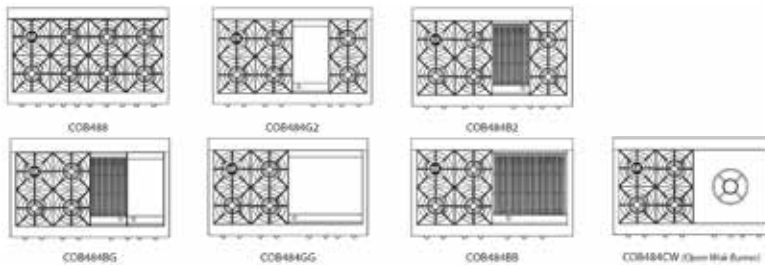
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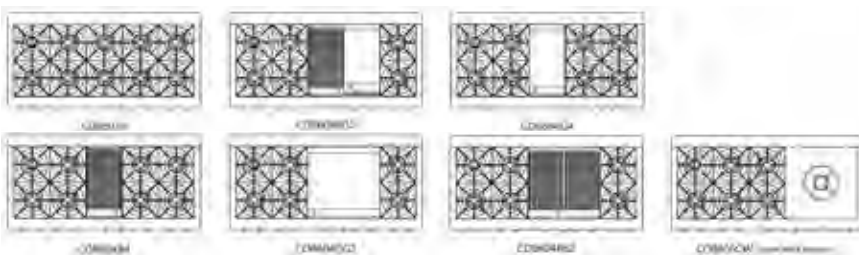
36"



48"



60"



30" DUAL FUEL SEALED BURNER RANGES



Cooking Surface Features

- Four Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates with Center Bridge Grate Provide a Continuous Cooking Surface
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Island Trim Included

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
- Large Oven: 5.0 Cu. Ft. Cavity
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking
- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode



CSB304

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CSB304	30" Grand Chef Dual Fuel Range, 4 Sealed Burners, 19K BTU, Stainless	\$ 6,499

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P30SLB	9" Low Back for 30" Ranges, Wall Mount, Stainless	\$ 339
P30SHB	18" High Back for 30" Ranges, Wall Mount, Stainless	\$ 669
P30SHS	18" High Back with Shelf for 30" Ranges, Wall Mount, Stainless	\$ 799
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



DUAL FUEL OPEN BURNER RANGES 30"



COB304

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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
- Large Oven: 5.0 Cu. Ft. Cavity
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking
- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COB304	30" Grand Chef Dual Fuel Range, 4 Open Burners, 3–25K BTU, 1–8K BTU, Stainless	\$ 7,299

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P30SLB	9" Low Back for 30" Ranges, Wall Mount, Stainless	\$ 339
P30SHB	18" High Back for 30" Ranges, Wall Mount, Stainless	\$ 669
P30SHS	18" High Back with Shelf for 30" Ranges, Wall Mount, Stainless	\$ 799
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

36" DUAL FUEL SEALED BURNER RANGES



Cooking Surface Features

- Up to Six Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- All Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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
- Large Oven: 5.4 Cu. Ft. Cavity
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking
- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode



CSB362B2

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CSB366	36" Grand Chef Dual Fuel Range, 6 Sealed Burners, 19K BTU, Stainless	\$ 8,999
CSB362B2	36" Grand Chef Dual Fuel Range, 4 Sealed Burners, Center Grill, 19K BTU, Stainless	\$ 9,999
CSB362G2	36" Grand Chef Dual Fuel Range, 4 Sealed Burners, Center Griddle, 19K BTU, Stainless	\$ 9,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P36SLB	9" Low Back for 36" Ranges, Wall Mount, Stainless	\$ 379
P36SHB	18" High Back for 36" Ranges, Wall Mount, Stainless	\$ 699
P36SHS	18" High Back with Shelf for 36" Ranges, Wall Mount, Stainless	\$ 849
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



DUAL FUEL OPEN BURNER RANGES 36"



CGSR362G2

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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
- Large Oven: 5.4 Cu. Ft. Cavity
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking
- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COB366	36" Grand Chef Dual Fuel Range, 6 Open Burners, 5–25K BTU, 1–8K BTU, Stainless	\$ 8,999
COB362B2	36" Grand Chef Dual Fuel Range, 4 Open Burners, Center Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 9,999
COB362G2	36" Grand Chef Dual Fuel Range, 4 Open Burners, Center Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 9,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Single Door Ranges (30" & 36") – Standard Colors	\$ 499
COLOR-UC-3	Single Door Ranges (30" & 36") – Custom Colors	\$ 839
HK-30/36-BP-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Handle and Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P36SLB	9" Low Back for 36" Ranges, Wall Mount, Stainless	\$ 379
P36SHB	18" High Back for 36" Ranges, Wall Mount, Stainless	\$ 699
P36SHS	18" High Back with Shelf for 36" Ranges, Wall Mount, Stainless	\$ 849
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

48" DUAL FUEL SEALED BURNER RANGES



Cooking Surface Features

- Up to Eight Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- All Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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
- Large Oven: 5.4 Cu. Ft. Cavity
- Companion Oven: 2.4 Cu. Ft.
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking
- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Tru-Temp™ Convection Fan Cooking for Bake, Broil, and Roast in Large Oven; Bake Only in Companion Oven
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode



CSB484GG

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CSB488	48" Grand Chef Dual Fuel Range, 8 Sealed Burners, 19K BTU, Stainless	\$ 13,999
CSB484B2	48" Grand Chef Dual Fuel Range, 6 Sealed Burners, Grill Center Right, 19K BTU, Stainless	\$ 14,999
CSB484G2	48" Grand Chef Dual Fuel Range, 6 Sealed Burners, Griddle Center Right, 19K BTU, Stainless	\$ 14,999
CSB484BG	48" Grand Chef Dual Fuel Range, 4 Sealed Burners, Grill and Griddle Center Right, 19K BTU, Stainless	\$ 15,999
CSB484GG	48" Grand Chef Dual Fuel Range, 4 Sealed Burners, 24" Griddle, 19K BTU, Stainless	\$ 15,999
CSB484BB	48" Grand Chef Dual Fuel Range, 4 Sealed Burners, 24" Grill, 19K BTU, Stainless	\$ 15,999
CSB484W	48" Grand Chef Dual Fuel Range, 4 Sealed Burners, 24" Sealed Burner Wok 25K, 19K BTU, Stainless	\$ 15,999
CSB484CW	48" Grand Chef Dual Fuel Range, 4 Sealed Burners, 24" Open Burner Wok 25K, 19K BTU, Stainless	\$ 15,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-3	Double Door Ranges (48" & 60") – Standard Colors	\$ 839
COLOR-UC-4	Double Door Ranges (48" & 60") – Custom Colors	\$ 1,169
HK-48/60-BP-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Polished	\$ 839
HK-48/60-BS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Satin	\$ 839
HK-48/60-CS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Chrome Satin	\$ 839
P48SLB	9" Low Back for 48" Ranges, Wall Mount, Stainless	\$ 399

48" Range accessories continued on next page >

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



DUAL FUEL OPEN BURNER RANGES 48"



COB484G2

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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
- Large Oven: 5.4 Cu. Ft. Cavity
- Companion Oven: 2.4 Cu. Ft.
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking
- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Tru-Temp™ Convection Fan Cooking for Bake, Broil, and Roast in Large Oven; Bake Only in Companion Oven
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COB488	48" Grand Chef Dual Fuel Range, 8 Open Burners, 7–25K BTU, 1–8K BTU, Stainless	\$ 13,999
COB484B2	48" Grand Chef Dual Fuel Range, 6 Open Burners, Grill Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 14,999
COB484G2	48" Grand Chef Dual Fuel Range, 6 Open Burners, Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 14,999
COB484BG	48" Grand Chef Dual Fuel Range, 4 Open Burners, Grill and Griddle Center Right, 3–25K BTU, 1–8K BTU, Stainless	\$ 15,999
COB484BB	48" Grand Chef Dual Fuel Range, 4 Open Burners, 24" Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 15,999
COB484GG	48" Grand Chef Dual Fuel Range, 4 Open Burners, 24" Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 15,999
COB484CW	48" Grand Chef Dual Fuel Range, 4 Open Burners, 3–25K BTU, 1–8K BTU, 24" Open Burner Wok 25K, Stainless	\$ 15,999

Accessories Cont.

MODEL NUMBER	DESCRIPTION	MAP/UMRP
P48SHB	18" High Back for 48" Ranges, Wall Mount, Stainless	\$ 899
P48SHS	18" High Back with Shelf for 48" Ranges, Wall Mount, Stainless	\$ 949
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
P24CHBK	24" Cutting Board for 24" Griddles	\$ 169
CWR	Open Burner Wok Grate	\$ 169
PSWK-RNG	Sealed Burner Wok Grate	\$ 69
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

60" DUAL FUEL SEALED BURNER RANGES



Cooking Surface Features

- Up to Ten Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

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 Oven with Separate Fan On/Off Switch
- Height and Leveling Adjustability
- Large Oven: 5.4 Cu. Ft. Cavity
- Companion Oven: 3.6 Cu. Ft.
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking



CSB606CW

- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode

Sealed Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CSB6010	60" Grand Chef Dual Fuel Range, 10 Sealed Burners, 19K BTU, Stainless	\$ 17,999
CSB604B4	60" Grand Chef Dual Fuel Range, 8 Sealed Burners, Grill Center Left, 19K BTU, Stainless	\$ 18,999
CSB604G4	60" Grand Chef Dual Fuel Range, 8 Sealed Burners, Griddle Center Left, 19K BTU, Stainless	\$ 18,999
CSB604BG2	60" Grand Chef Dual Fuel Range, 8 Sealed Burners, Grill and Griddle Center Right, 19K BTU, Stainless	\$ 19,999
CSB604BB2	60" Grand Chef Dual Fuel Range, 6 Sealed Burners, 24" Grill, 19K BTU, Stainless	\$ 19,999
CSB604GG2	60" Grand Chef Dual Fuel Range, 6 Sealed Burners, 24" Griddle, 19K BTU, Stainless	\$ 19,999
CSB606W	60" Grand Chef Dual Fuel Range, 6 Sealed Burners, 24" Sealed Burner Wok 25K, 19K BTU, Stainless	\$ 19,999
CSB606CW	60" Grand Chef Dual Fuel Range, 6 Sealed Burners, 24" Open Burner Wok 25K, 19K BTU, Stainless	\$ 19,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-3	Double Door Ranges (48" & 60") – Standard Colors	\$ 839
COLOR-UC-4	Double Door Ranges (48" & 60") – Custom Colors	\$ 1,169
HK-48/60-BP-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Polished	\$ 839
HK-48/60-BS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Satin	\$ 839
HK-48/60-CS-UC	Handle and Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Chrome Satin	\$ 839
P60SLB	9" Low Back for 60" Ranges, Wall Mount, Stainless	\$ 469

60" Range accessories continued on next page >

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com



DUAL FUEL OPEN BURNER RANGES 60"



COB604GG2

Cooking Surface 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

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 Oven with Separate Fan On/Off Switch
- Height and Leveling Adjustability
- Large Oven: 5.4 Cu. Ft. Cavity
- Companion Oven: 3.6 Cu. Ft.
- Bake, Broil, Roast, Delicate Bake, Perfect Convection & Moist Cooking
- Self-Clean
- Precision Meat Probe for Perfect Temperature Cooking
- Hidden Bake Element Under Glass for Easy Clean-Up
- Dual Air-Flow Convection
- Timed Cook – Set the Oven to Turn Itself Off
- Delay Cook – Start the Oven Cooking at a Set Time
- Three EZ-Glide™ Oven Racks
- Clock and Sabbath Mode

Open Burner Ranges

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COB6010	60" Grand Chef Dual Fuel Range, 10 Open Burners, 9–25K BTU, 1–8K BTU, Stainless	\$ 18,999
COB604B4	60" Grand Chef Dual Fuel Range, 8 Open Burners, Grill Center Left, 7–25K BTU, 1–8K BTU, Stainless	\$ 19,999
COB604G4	60" Grand Chef Dual Fuel Range, 8 Open Burners, Griddle Center Left, 7–25K BTU, 1–8K BTU, Stainless	\$ 19,999
COB604BG2	60" Grand Chef Dual Fuel Range, 4 Open Burners, Grill and Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 20,999
COB604BB2	60" Grand Chef Dual Fuel Range, 6 Open Burners, 24" Grill, 2 Open Burners, 5–25K BTU, 1–8K BTU, Stainless	\$ 20,999
COB604GG2	60" Grand Chef Dual Fuel Range, 6 Open Burners, 24" Griddle, 2 Open Burners, 5–25K BTU, 1–8K BTU, Stainless	\$ 20,999
COB606CW	60" Grand Chef Dual Fuel Range, 6 Open Burners, 5–25K BTU, 1–8K BTU, 24" Open Burner Wok 25K, Stainless	\$ 20,999

Accessories Cont.

MODEL NUMBER	DESCRIPTION	MAP/UMRP
P60SHB	18" High Back for 60" Ranges, Wall Mount, Stainless	\$ 999
P60SHS	18" High Back with Shelf for 60" Ranges, Wall Mount, Stainless	\$ 1,049
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
P24CHBK	24" Cutting Board for 24" Griddles	\$ 169
CWR	Open Burner Wok Grate	\$ 169
PSWK-RNG	Sealed Burner Wok Grate	\$ 69
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

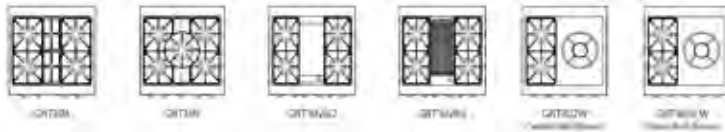
The Chef's Collection

Chef's Collection Range Tops



SEALED BURNER RANGE TOP CONFIGURATIONS

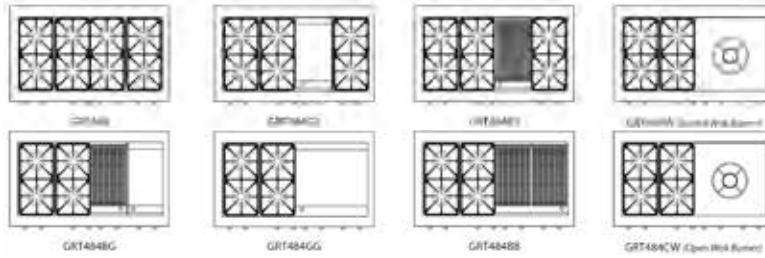
30"



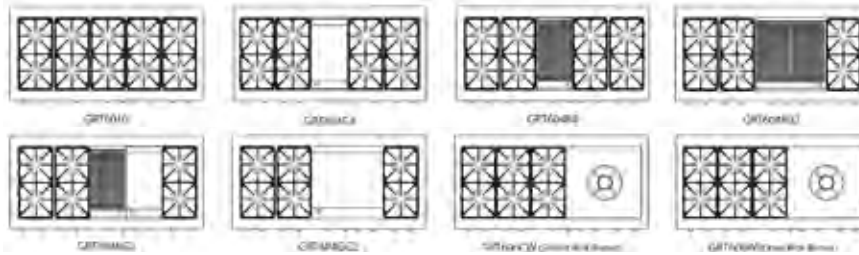
36"



48"

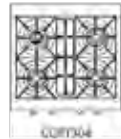


60"

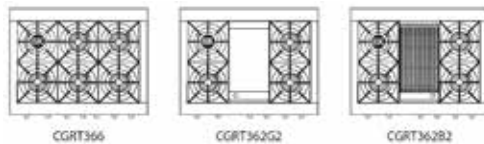


OPEN BURNER RANGE TOP CONFIGURATIONS

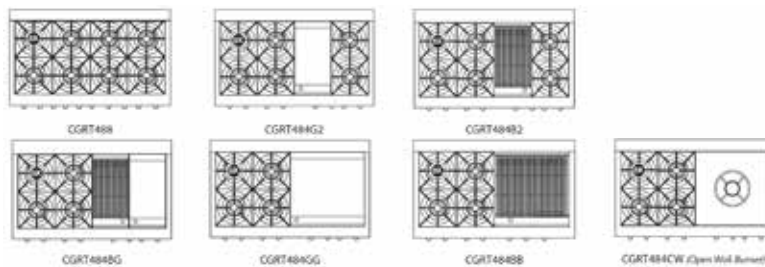
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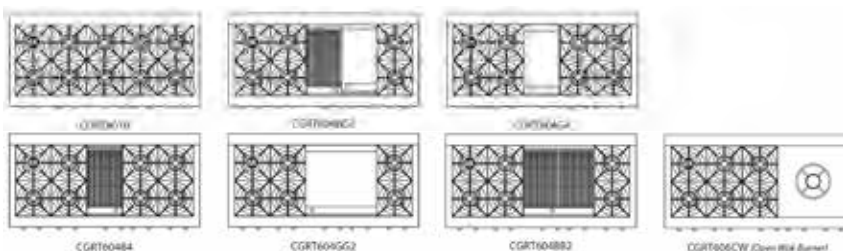
36"



48"



60"



30" RANGE TOPS

Sealed Burner Features

- Four Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates with Center Bridge Grate Provide a Continuous Cooking Surface
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- 8" Center 15,000 BTU BBQ Grill Available (GRT302B2)
- 8" Center 15,000 BTU Thermo-Griddle™ Available (GRT302G2)
- Island Trim Included



GRT302B2



CGRT304

Open Burner 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

Sealed Burner Range Tops

MODEL NUMBER	DESCRIPTION	MAP/UMRP
GRT304	30" Gas Sealed Burner Range Top, 4 Burners, 19K BTU, Stainless	\$ 2,999
GRT305	30" Gas Sealed Burner Range Top, 5 Burners, 4–19K BTU, 1–25K Center Wok Burner, Stainless	\$ 3,999
GRT302B2	30" Gas Sealed Burner Range Top, 4 Burners, Center Grill, 19K BTU, Stainless	\$ 3,999
GRT302G2	30" Gas Sealed Burner Range Top, 4 Burners, Center Griddle, 19K BTU, Stainless	\$ 3,999

Open Burner Range Tops

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CGRT304	30" Gas Open Burner Range Top, 4 Burners, 3–25K BTU, 1–8K BTU, Stainless	\$ 3,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
HK-30/36-BP-UC	Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P30SLB	9" Low Back for 30" Ranges, Wall Mount, Stainless	\$ 339
P30SHB	18" High Back for 30" Ranges, Wall Mount, Stainless	\$ 669
P30SHS	18" High Back with Shelf for 30" Ranges, Wall Mount, Stainless	\$ 799
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

RANGE TOPS 36"

RANGE TOPS



GRT366



CGRT362G2

Sealed Burner Features

- Up to Six Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included



Open Burner 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included



Sealed Burner Range Tops

MODEL NUMBER	DESCRIPTION	MAP/UMRP
GRT366	36" Gas Sealed Burner Range Top, 6 Burners, 19K BTU, Stainless	\$ 3,999
GRT362B2	36" Gas Sealed Burner Range Top, 4 Burners, Center Grill, 19K BTU, Stainless	\$ 4,999
GRT362G2	36" Gas Sealed Burner Range Top, 4 Burners, Center Griddle, 19K BTU, Stainless	\$ 4,999

Open Burner Range Tops

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CGRT366	36" Gas Open Burner Range Top, 6 Burners, 5–25K BTU, 1–8K BTU, Stainless	\$ 4,999
CGRT362B2	36" Gas Open Burner Range Top, 4 Burners, Center Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 5,999
CGRT362G2	36" Gas Open Burner Range Top, 4 Burners, Center Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 5,999

Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
HK-30/36-BP-UC	Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Polished	\$ 499
HK-30/36-BS-UC	Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Brass Satin	\$ 499
HK-30/36-CS-UC	Knobs Finish Upcharge for 30" & 36" Ranges and Range Tops, Chrome Satin	\$ 499
P36SLB	9" Low Back for 36" Ranges, Wall Mount, Stainless	\$ 379
P36SHB	18" High Back for 36" Ranges, Wall Mount, Stainless	\$ 699
P36SHS	18" High Back with Shelf for 36" Ranges, Wall Mount, Stainless	\$ 849
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

48" RANGE TOPS



GRT484BB

Sealed Burner Features

- Up to Eight Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

Sealed Burner Range Tops

MODEL	DESCRIPTION	MAP/UMRP
GRT488	48" Gas Sealed Burner Range Top, 8 Burners, 19K BTU, Stainless	\$ 4,999
GRT484B2	48" Gas Sealed Burner Range Top, 6 Burners, Grill Center Right, 19K BTU, Stainless	\$ 5,999
GRT484G2	48" Gas Sealed Burner Range Top, 6 Burners, Griddle Center Right, 19K BTU, Stainless	\$ 5,999
GRT484BG	48" Gas Sealed Burner Range Top, 4 Burners, Grill and Griddle, 19K BTU, Stainless	\$ 6,999
GRT484BB	48" Gas Sealed Burner Range Top, 4 Burners, 24" Griddle, 19K BTU, Stainless	\$ 6,999
GRT484GG	48" Gas Sealed Burner Range Top, 4 Burners, 24" Grill, 19K BTU, Stainless	\$ 6,999
GRT484W	48" Gas Sealed Burner Range Top, 4 Burners, 19K BTU, 24" Sealed Burner Wok 25K, Stainless	\$ 6,999
GRT484CW	48" Gas Sealed Burner Range Top, 4 Burners, 19K BTU, 24" Open Burner Wok 25K, Stainless	\$ 6,999



CGRT484G2

Open Burner 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

Sealed Burner Range Tops

MODEL	DESCRIPTION	MAP/UMRP
CGRT488	48" Gas Open Burner Range Top, 8 Burners, 7–25K BTU, 1–8K BTU, Stainless	\$ 6,999
CGRT484B2	48" Gas Open Burner Range Top, 6 Burners, Grill Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 6,999
CGRT484G2	48" Gas Open Burner Range Top, 6 Burners, Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 6,999
CGRT484BG	48" Gas Open Burner Range Top, 4 Burners, Grill and Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 7,999
CGRT484BB	48" Gas Open Burner Range Top, 4 Burners, 24" Grill, 3–25K BTU, 1–8K BTU, Stainless	\$ 7,999
CGRT484GG	48" Gas Open Burner Range Top, 4 Burners, 24" Griddle, 3–25K BTU, 1–8K BTU, Stainless	\$ 7,999
CGRT484CW	48" Gas Open Burner Range Top, 4 Burners, 3–25K BTU, 1–8K BTU, 24" Open Burner Wok 25K, Stainless	\$ 7,999

Accessories

MODEL	DESCRIPTION	MAP/UMRP
HK-48/60-BP-UC	Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Polished	\$ 839
HK-48/60-BS-UC	Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Satin	\$ 839
HK-48/60-CS-UC	Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Chrome Satin	\$ 839
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
P24CHBK	24" Cutting Board for 24" Griddles	\$ 169
CWR	Open Burner Wok Grate	\$ 169
PSWK-RNG	Sealed Burner Wok Grate	\$ 69
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

RANGE TOPS 60"



GRT604GG2

Sealed Burner Features

- Up to Ten Accu-Heat™ Sealed Brass Burners Rated at 19,000 BTUs Each, Creating Powerfully Consistent Heat
- All Burners Turn Down to a True Simmer
- Porcelain-Coated Cast Iron Grates
- Ergo-Cool™ – Die-Cast, Chrome-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Optional Wok Available
- Griddle and BBQ Grills Come with Stainless Steel Covers
- Island Trim Included

Sealed Burner Range Tops

MODEL	DESCRIPTION	MAP/UMRP
GRT6010	60" Gas Sealed Burner Range Top, 10 Burners, 19K BTU, Stainless	\$ 7,999
GRT604B4	60" Gas Sealed Burner Range Top, 8 Burners, Grill Center Left, 19K BTU, Stainless	\$ 7,999
GRT604G4	60" Gas Sealed Burner Range Top, 8 Burners, Griddle Center Left, 19K BTU, Stainless	\$ 7,999
GRT604BG2	60" Gas Sealed Burner Range Top, 6 Burners, Grill and Griddle Center Right, 19K BTU, Stainless	\$ 8,999
GRT604BB2	60" Gas Sealed Burner Range Top, 6 Burners, 24" Grill, 19K BTU, Stainless	\$ 8,999
GRT604GG2	60" Gas Sealed Burner Range Top, 6 Burners, 24" Griddle, 19K BTU, Stainless	\$ 8,999
GRT606W	60" Gas Sealed Burner Range Top, 6 Burners, 19K BTU, 24" Sealed Burner Wok 25K, Stainless	\$ 8,999
GRT606CW	60" Gas Sealed Burner Range Top, 6 Burners, 19K BTU, 24" Open Burner Wok 25K, Stainless	\$ 8,999



CGRT606CW

Open Burner 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-Plated Ergonomic Metal Knobs Are Cool to the Touch
- Auto-Ignition/Re-Ignition on All Burners
- Island Trim Included

Open Burner Range Tops

MODEL	DESCRIPTION	MAP/UMRP
CGRT6010	60" Gas Open Burner Range Top, 10 Burners, 9–25K BTU, 1–8K BTU, Stainless	\$ 9,999
CGRT604B4	60" Gas Open Burner Range Top, 8 Burners, Grill Center Left, 7–25K BTU, 1–8K BTU, Stainless	\$ 10,499
CGRT604G4	60" Gas Open Burner Range Top, 8 Burners, Griddle Center Left, 7–25K BTU, 1–8K BTU, Stainless	\$ 10,499
CGRT604BG2	60" Gas Open Burner Range Top, 6 Burners, Grill and Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 11,499
CGRT604BB2	60" Gas Open Burner Range Top, 6 Burners, 24" Grill Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 11,499
CGRT604GG2	60" Gas Open Burner Range Top, 6 Burners, 24" Griddle Center Right, 5–25K BTU, 1–8K BTU, Stainless	\$ 11,499
CGRT606CW	60" Gas Open Burner Range Top, 6 Burners, 5–25K BTU, 1–8K BTU, 24" Open Burner Wok 25K, Stainless	\$ 11,499

Accessories

MODEL	DESCRIPTION	MAP/UMRP
HK-48/60-BP-UC	Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Polished	\$ 839
HK-48/60-BS-UC	Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Brass Satin	\$ 839
HK-48/60-CS-UC	Knobs Finish Upcharge for 48" & 60" Ranges and Range Tops, Chrome Satin	\$ 839
P12CHBK	12" Cutting Board for 12" Griddles	\$ 89
P24CHBK	24" Cutting Board for 24" Griddles	\$ 169
CWR	Open Burner Wok Grate	\$ 169
PSWK-RNG	Sealed Burner Wok Grate	\$ 69
CRT-UC	Custom Range and Rangetop Modification Upcharge	\$ 669

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

The Chef's Collection

Built-In Cooking



DROP-IN COOKTOP 36"



MCT365GS

Cooking Surface Features

- 304 Stainless Steel
- 64,000 BTUs Total
- Power-Wok Center Burner – 25,000 BTUs
- Accu-Heat™ – 2 Burners at 14,000 BTUs
- Accu-Heat™ – 1 Burner at 10,000 BTUs
- Accu-Heat™ Simmer Burner – 6,000 BTUs
- All Burners Have True Simmer
- 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

Gas Cooktop

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MCT365GS	36" Gas Cooktop, 5 Sealed Burners, 1–20K BTU Power Wok, 2–14K, 1–10K, 1–6K, Stainless	\$ 1,999

WARMING DRAWER 30"



MCT365GS

Warming Drawer Features

- Three User-Adjustable Factory Preset Temperatures: (120°, 145°, 200°)
- Factory Preset Temperatures Can Be Customized to Owner's Needs
- "Off" Timer Is Adjustable from 5 Minutes to 4 Hours, Then Turns the Drawer Off
- Continuous "On" Option Allows Extended Safe Warming Without Resetting
- Large Temperature and Timer Display for Easy Viewing in Light or Darkness
- Approved for Outdoor Installation
- 500-Watt, 120-Volt Heating Element
- Removable Drawer for Easy Cleaning
- Moisture Vent Allows Moisture to Escape or Retain (MWD30E-S Model Only)
- Ball-Bearing Slides Allow Smooth Opening and Closing
- Self-Closing Feature Slides Smoothly to Seal the Drawer
- Available for Custom Panel Installation (MWD30E-W Model)
- Chrome-Polished Handle Finish Standard, with Four Optional Handle Kits Available

Warming Drawer

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MWD30E-S	30", 100°F–200°F, Self-Closing, Stainless	\$ 1,899
MWD30E-W	30", 100°F–200°F, Self-Closing, Panel Ready	\$ 1,799

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

30" WALL OVENS

Oven Features

- Oven Cavity: 4.9 Cu. Ft. per oven
- Moist-Cook – Prevents Food from Drying Out During Cooking, Resulting in the Juiciest Meats Ever (Top Oven Only in Double Wall Oven) — A Capital Exclusive!
- Rotomatic™ Rotisserie – Built-In Motorized Rotisserie for Self-Basting Meats and Poultry Year-Round (Top Oven Only in Double Wall Oven) — A Capital Exclusive!
- Bake, Broil, Roast, Delicate Bake, and Perfect Convection
- Timed Cook – Oven Turns Itself Off After a Set Amount of Time
- Delay Cook – Start the Oven Cooking at a Set Time of Day
- Clock – Displays Time of Day When Range Is Not in Use
- Meat Probe Cooking
- Convection Fan Cooking for Bake, Broil, and Roast
- Ultra-Cool Oven Doors with Extra-Large Viewing Oven Window
- Hidden Bake Element Under Glass for Easy Clean-Up and Efficient Oven Heating
- Ribbon Broil Element Under Glass for BBQ-Quality Searing
- Dual Kitchen Timers (5 Seconds – 12 Hours)
- Two-Speed Cooling Fan System
- Dual Air-Flow Convection
- Three EZ-Glide™ Oven Racks
- Self-Clean
- Sabbath Mode



Moist-Cook™



Rotomatic™
Rotisserie



Infra Broil™ Electric



MWOV301ES



MWOV302ES

Single Wall Oven

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MWOV301ES	30" Grand Chef Premium Electric Wall Oven, Electric Convection, Single Wall Oven, Stainless	\$ 4,999

Double Wall Oven

MODEL NUMBER	DESCRIPTION	MAP/UMRP
MWOV302ES	30" Grand Chef Premium Electric Wall Oven, Electric Convection, Double Wall Oven, Stainless	\$ 7,999

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

BUILT-IN ACCESSORIES

Wall Oven Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Color Upcharge for MWOV301ES Single Wall Oven – Standard Colors	\$ 499
COLOR-UC-3	Color Upcharge for MWOV302ES Double Wall Oven – Standard Colors	\$ 839
COLOR-UC-3	Color Upcharge for MWOV301ES Single Wall Oven – Custom Colors	\$ 839
COLOR-UC-4	Color Upcharge for MWOV302ES Double Wall Oven – Custom Colors	\$ 1,169
H-SO-BP-UC	1 Handle Finish Upcharge for 30" Single Wall Oven, Brass Polished	\$ 339
H-SO-BS-UC	1 Handle Finish Upcharge for 30" Single Wall Oven, Brass Satin	\$ 339
H-SO-CS-UC	1 Handle Finish Upcharge for 30" Single Wall Oven, Chrome Satin	\$ 339
H-DO-BP-UC	Handle Finish Upcharge for 30" Double Wall Oven, Brass Polished	\$ 669
H-DO-BS-UC	Handle Finish Upcharge for 30" Double Wall Oven, Brass Satin	\$ 669
H-DO-CS-UC	Handle Finish Upcharge for 30" Double Wall Oven, Chrome Satin	\$ 669

Warming Drawer Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-1	MWD-302 Warming Drawer – Standard Colors	\$ 339
COLOR-UC-2	Color Upcharge for MWD-302 Warming Drawer – Custom Colors	\$ 499
CR-WDP-HK-CP	Chrome Polished Handle Kit (1 Handle) for Panel Ready Drawer	\$ 299
CR-WDP-HK-CS	Chrome Satin Handle Kit (1 Handle) for Panel Ready Drawer	\$ 299
CR-WDP-HK-BP	Brass Polished Handle Kit (1 Handle) for Panel Ready Drawer	\$ 299
CR-WDP-HK-BS	Brass Satin Handle Kit (1 Handle) for Panel Ready Drawer	\$ 299

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

The Chef's Collection

Undercounter Refrigeration



UNDERCOUNTER REFRIGERATION 24"



CR-24



CR-24D

Undercounter Refrigeration Features

- 24" Width
- Field-Reversible Door Swing
- Door and Interior Constructed with 304 Stainless Steel
- Front, Bottom Ventilation for Freestanding or Built-In Applications
- Digital Thermostat for Precision Temperature Control
- Automatic Defrost
- Stainless Steel Full-Extension Shelving
- 5.7 Cubic Foot Capacity
- LED Accent Lighting for Even Illumination of Interior
- Model Options:
 - Single Door Refrigerator: CR24 (Panel-Ready Model: CR24PR)
 - Two-Drawer Refrigerator: CR24D (Panel-Ready Model: CR24DPR)

Single Door Refrigerator

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CR-24	24" Undercounter Refrigerator, Stainless	\$ 3,999
CR-24PR	24" Undercounter Refrigerator, Panel Ready	\$ 3,899

Two-Drawer Refrigerator

MODEL NUMBER	DESCRIPTION	MAP/UMRP
CR-24D	24" Undercounter, 2-Drawer Refrigerator, Stainless	\$ 4,599
CR-24DPR	24" Undercounter, 2-Drawer Refrigerator, Panel Ready	\$ 4,599

Refrigeration Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
COLOR-UC-2	Color Upcharge for CR24D Undercounter Drawer Refrigerator – Standard Colors	\$ 499
COLOR-UC-2	Color Upcharge for CR24 Undercounter Refrigerator – Standard Colors	\$ 499
COLOR-UC-3	Color Upcharge for CR24D Undercounter Drawer Refrigerator – Custom Colors	\$ 839
COLOR-UC-3	Color Upcharge for CR24 Undercounter Refrigerator – Custom Colors	\$ 839
CR-24PR-HK-CP	Chrome Polished Handle Kit (1 Handle) for Panel Ready Refrigerator	\$ 299
CR-24PR-HK-CS	Chrome Satin Handle Kit (1 Handle) for Panel Ready Refrigerator	\$ 299
CR-24PR-HK-BP	Brass Polished Handle Kit (1 Handle) for Panel Ready Refrigerator	\$ 299
CR-24PR-HK-BS	Brass Satin Handle Kit (1 Handle) for Panel Ready Refrigerator	\$ 299
CR-24DPR-HK-CP	Chrome Polished Handle Kit (2 Handles) for Panel Ready Drawer	\$ 399
CR-24DPR-HK-CS	Chrome Satin Handle Kit (2 Handles) for Panel Ready Drawer	\$ 399
CR-24DPR-HK-BP	Brass Polished Handle Kit (2 Handles) for Panel Ready Drawer	\$ 399
CR-24DPR-HK-BS	Brass Satin Handle Kit (2 Handles) for Panel Ready Drawer	\$ 399
H-CR24-BP-UC	Handle Finish Upcharge for 24" Undercounter Refrigerator, Brass Polished	\$ 499
H-CR24-BS-UC	Handle Finish Upcharge for 24" Undercounter Refrigerator, Brass Satin	\$ 499
H-CR24-CS-UC	Handle Finish Upcharge for 24" Undercounter Refrigerator, Chrome Satin	\$ 499
H-CRD24-BP-UC	Handle Finish Upcharge for 2-Drawer Refrigerator, Brass Polished	\$ 839
H-CRD24-BS-UC	Handle Finish Upcharge for 2-Drawer Refrigerator, Brass Satin	\$ 839
H-CRD24-CS-UC	Handle Finish Upcharge for 2-Drawer Refrigerator, Chrome Satin	\$ 839

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

The Chef's Collection

Vent Hoods



VENT HOODS 24"



CR-24

Vent Hood Features

- Available in 30", 36", 48", and 60" Widths
- Stainless Steel in Elegant Brushed Finish
- 600 CFM (30") and 1,200 CFM Internal Blower Motors (Included in Vent Hood)
- Two 50-Watt Halogen Lights
- Stainless Steel Baffled Filters
- Infinite Fan Speed Settings
- All Seamless Construction for a Clean, Professional Look
- Power Requirements: 120V, 60Hz, 15 Amps
- 6" and 12" Duct Covers Available

Vent Hoods

MODEL NUMBER	DESCRIPTION	MAP/UMRP
PSVH30	30" Vent Hood, 600 CFM, Internal Blower, Variable Speed, 2 Halogen Lights, Stainless	\$ 2,199
PSVH36	36" Vent Hood, 1200 CFM, Internal Blower, Variable Speed, 2 Halogen Lights, Stainless	\$ 2,599
PSVH48	48" Vent Hood, 1200 CFM, Internal Blower, Variable Speed, 2 Halogen Lights, Stainless	\$ 2,999
PSVH60	60" Vent Hood, 1200 CFM, Internal Blower, Variable Speed, 2 Halogen Lights, Stainless	\$ 3,499

Vent Hood Accessories

MODEL NUMBER	DESCRIPTION	MAP/UMRP
PS6DC30	6" Duct Cover for 30" Hood, Stainless	\$ 249
PS6DC36	6" Duct Cover for 36" Hood, Stainless	\$ 269
PS6DC48	6" Duct Cover for 48" Hood, Stainless	\$ 289
PS6DC60	6" Duct Cover for 60" Hood, Stainless	\$ 319
PS12DC30	12" Duct Cover for 30" Hood, Stainless	\$ 299
PS12DC36	12" Duct Cover for 36" Hood, Stainless	\$ 319
PS12DC48	12" Duct Cover for 48" Hood, Stainless	\$ 349
PS12DC60	12" Duct Cover for 60" Hood, Stainless	\$ 369
COLOR-UC-2	Color Upcharge for PSVH-30 Vent Hood – Standard Colors	\$ 499
COLOR-UC-2	Color Upcharge for PSVH-36 Vent Hood – Standard Colors	\$ 499
COLOR-UC-3	Color Upcharge for PSVH-48 Vent Hood – Standard Colors	\$ 839
COLOR-UC-3	Color Upcharge for PSVH-60 Vent Hood – Standard Colors	\$ 839
COLOR-UC-3	Color Upcharge for PSVH-30 Vent Hood – Custom Colors	\$ 839
COLOR-UC-3	Color Upcharge for PSVH-36 Vent Hood – Custom Colors	\$ 839
COLOR-UC-4	Color Upcharge for PSVH-48 Vent Hood – Custom Colors	\$ 1,169
COLOR-UC-4	Color Upcharge for PSVH-60 Vent Hood – Custom Colors	\$ 1,169

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The Chef's Collection

Accessory Panels, Handles & Finishes
— Designed to Complete the Look



FINISH ACCESSORIES

Dishwasher Panel and Handle Kits

MODEL NUMBER	DESCRIPTION	MAP/ UMRP
CR-24DWP-SS	24" Stainless Steel Dishwasher Panel (Handle Sold Separately)	\$ 649
CR-DWP-HK-CP	24" Dishwasher Handle Kit (1 Handle), Chrome Polished	\$ 299
CR-DWP-HK-CS	24" Dishwasher Handle Kit (1 Handle), Chrome Satin	\$ 299
CR-DWP-HK-BP	24" Dishwasher Handle Kit (1 Handle), Brass Polished	\$ 299
CR-DWP-HK-BS	24" Dishwasher Handle Kit (1 Handle), Brass Satin	\$ 299

Column Refrigeration Panel and Handle Kits

MODEL NUMBER	DESCRIPTION	MAP/ UMRP
CR-COL-HK-CP	Column Refrigerator/Freezer Handle Kit (1 Handle), Chrome Polished	\$ 299
CR-COL-HK-CS	Column Refrigerator/Freezer Handle Kit (1 Handle), Chrome Satin	\$ 299
CR-COL-HK-BP	Column Refrigerator/Freezer Handle Kit (1 Handle), Brass Polished	\$ 299
CR-COL-HK-BS	Column Refrigerator/Freezer Handle Kit (1 Handle), Brass Satin	\$ 299

Column Refrigerator Bottom Freezer Panel and Handle Kits

MODEL NUMBER	DESCRIPTION	MAP/ UMRP
CR-RBF-HK-CP	Refrigerator/Bottom Freezer Handle Kit (2 Handles), Chrome Polished	\$ 399
CR-RBF-HK-CS	Refrigerator/Bottom Freezer Handle Kit (2 Handles), Chrome Satin	\$ 399
CR-RBF-HK-BP	Refrigerator/Bottom Freezer Handle Kit (2 Handles), Brass Polished	\$ 399
CR-RBF-HK-BS	Refrigerator/Bottom Freezer Handle Kit (2 Handles), Brass Satin	\$ 399

Column French Door Refrigerator Panel and Handle Kits

MODEL NUMBER	DESCRIPTION	MAP/ UMRP
CR-FD-HK-CP	Refrigerator French Door Handle Kit (3 Handles), Chrome Polished	\$ 499
CR-FD-HK-CS	Refrigerator French Door Handle Kit (3 Handles), Chrome Satin	\$ 499
CR-FD-HK-BP	Refrigerator French Door Handle Kit (3 Handles), Brass Polished	\$ 499
CR-FD-HK-BS	Refrigerator French Door Handle Kit (3 Handles), Brass Satin	\$ 499

Inventory levels are subject to change, check stock via Dealer Login on www.mapledistributing.com

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 heat 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 any way 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.

TERMS AND CONDITIONS

Orders: All orders and any subsequent change orders must be submitted in writing and delivered to Maple Distributing, LLC by mail, fax, EDI, website or e-mail. No telephone orders will be accepted. Special Order items are Non-Cancellable.

Prices: All prices are subject to change without notice and are exclusive of any sales or use taxes, shipping, delivery, special packaging, or handling charges that may apply to each customer or to each order.

Minimum Advertised Pricing: All sales are subject to Maple Distributing, LLC or Manufacturer minimum advertised prices. Failure to comply with minimum advertised prices will result in cancellation of any agreement and violators will not be entitled to purchase further products.

Minimum Sale Price: All sales are subject to Maple Distributing, LLC or Manufacturer minimum sale prices. Failure to comply with minimum sale prices will result in cancellation of any agreement and violators will not be entitled to purchase further products.

Freight and Handling: Maple Distributing, LLC reserves the right to ship products by its choice of carrier. All shipments are F.O.B. from place of shipment, and risk of loss shall pass to the Buyer upon delivery to the carrier at the point of shipment. Additional charges may apply for special handling and packaging.

Deliveries: Maple Distributing, LLC shall not be liable for failure to deliver or for delays in delivery or performance due to: (1) causes beyond its reasonable control; (2) acts of God, acts of Buyer, acts of civil or military authority, governmental allocations or controls, fires, strikes or other labor difficulties, riots or other civil disturbances, delays in its usual source of supply, delays in transportation; (3) any other commercial impracticability. In the event of such delay, the date of delivery or performance shall be extended for a period equal to the time lost by reason of the delay.

Claims: All claims for non-conforming delivery of Products must be made within thirty (30) days of receipt of shipment.

Damage or Loss: Any claim for damage or loss in shipment should be made to the carrier immediately by the customer. Products become the responsibility of the Buyer when accepted by the carrier in good condition from Maple Distributing, LLC and we are not able to process shipping damage claims.

Returns: Only Items marked in this Price List as "Stock Item" are subject to return. All other items are considered Special Order Items and are NOT RETURNABLE. No Products may be returned without a Maple Distributing, LLC Return Goods Authorization (RGA) Number issued prior to the return of Product. Any product returned without an RGA will be refused and returned to the sender. RGA's are valid for thirty (30) days only. All returns are subject to inspection before being approved for credit - products must be in salable condition to be considered for return or replacement. A 20% restocking charge will apply to all returns.

Payment: Unless otherwise noted, payment terms are Net Due on Receipt. Balances owed on invoices over 30 days old are subject to a 1.5% per month charge. Payments made by credit card are subject to a 3% processing fee. Each shipment or delivery shall be deemed to have been sold under a separate and or independent contract and payment thereof shall be made in accordance with the terms of this agreement and of the invoice rendered by Maple Distributing, LLC Buyer agrees that title to the personal property described herein shall not vest in Buyer until paid in full. In the event of insolvency or the filing of bankruptcy by the Buyer, Buyer agrees to return all merchandise to Maple Distributing, LLC

Warranties: Products distributed by Maple Distributing, LLC are the products of reputable manufacturers sold under their respective brand or trade names. Maple Distributing, LLC shall use its best efforts to obtain from each manufacturer, in accordance with the manufacturer's warranty or customary practice, the repair or replacement of products that may prove defective in material or workmanship. The foregoing shall constitute the exclusive remedy of the Buyer and the sole obligation of Maple Distributing, LLC Except as to Title, THERE ARE NO WARRANTIES, EITHER WRITTEN, ORAL, IMPLIED, OR STATUTORY relating to the described products which shall extend beyond that described in this paragraph. NO WARRANTY OF MERCHANTABILITY OR OF FITNESS FOR PURPOSE SHALL APPLY.

Limitation of Liability: Maple Distributing, LLC's liability on any claims for loss or damage arising out of this contract or from the performance or breach thereof or connected with the supplying of products hereunder, or its sale, resale, operation or use, whether based on warranty, contract, negligence or other grounds shall not exceed the price allowable for such products or parts thereof involved in the claim. Maple Distributing, LLC shall not, under any circumstances, be liable for any labor charges unless agreed upon in advance and in writing by Maple Distributing, LLC and the manufacturer of the products involved. Maple Distributing, LLC shall not in any event be liable for special or consequential damages, including, but not limited to, loss of profits or revenue, loss of use of the product or any associated product, cost of capital, cost of substitute products, facilities or services, downtime costs, or claims of customers of the Buyer for such damages.

General: The possession of this Price List by anyone is not to be considered as an offer to sell any of the Products contained herein. This Price List supercedes all previous price lists or memorandums. Maple Distributing, LLC's existing Trade Terms and Conditions remain in effect. The above Terms and Conditions shall be a part of all Orders accepted by Maple Distributing, LLC and shall supercede any conflicting provisions of our customer's purchase orders. These terms and conditions are subject to change without notice.

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