

48" precision series™

Manual Clean



GCR484BG

48" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flo™ burners (sealed)*
- 800 – 30,000 BTU Power-Wok™ burner*
- 18,000 BTU Tru-Q™ stainless steel BBQ grill*
- BBQ grill sections includes Tru-Side™ channeling grates that reduce flare-ups*
- Full extension drip trays on EZ-Glides™
- 30,000 BTU double Thermo-Griddle™*
- 18,000 BTU Thermo-Griddle™ – 3/8" thick thermostatically controlled griddle plate
- Stay-Cool™ die cast, chrome plated metal knobs*
- Auto-ignition/re-ignition on all burners
- Stainless steel BBQ grill and griddle covers come standard
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Island trim included

48" OVEN FEATURES

- Convection oven (primary oven only)
- Large oven: 4.6 cu. ft. – 27" W X 14" H X 21" D
- Small oven: 2.1 cu. ft. – 12" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass (primary oven only)
- Large oven fits 26" W X 18" D commercial size sheets

48" OVEN FEATURES (continued)

- 30,000 BTU primary oven for uniform baking
- Adjustable rear casters for easy installation
- Adjustable front legs for easy leveling
- Titanium speck porcelain oven interior*
- 25-Watt bright oven lights
- 4 Rack positions w/ 3 racks provided (1 rack with broil pan position)
- Broil pan provided
- 1-1/4" thick professional-style handle
- Heavy-duty oven door hinges
- Extra large viewing windows w/ embossed design

OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil

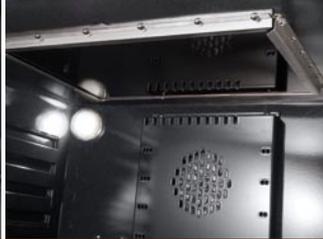
OTHER OVEN USES

Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing

* Capital Exclusive Feature



Capital exclusive feature: Power-Flo™ burners. 19,000 BTU-140 deg. simmer



Infrared gas broiler



Optional cabinet red knobs

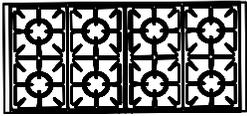


Tru-Q™ stainless steel BBQ grill

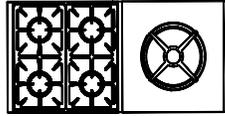


Chopping block

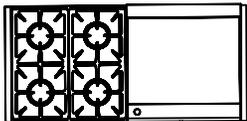
GAS CONVECTION MODELS AVAILABLE (NON-SELF-CLEAN)*



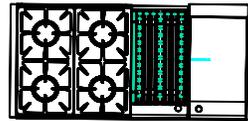
GCR488 – 48" eight burner gas convection range**



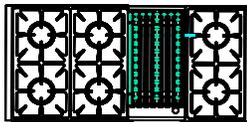
GCR484W – 48" four burner gas convection range w/ Power-Wok™**



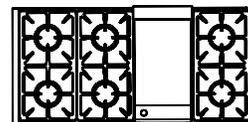
GCR484G – 48" four burner gas convection range w/ 24" Thermo-Griddle™**



GCR484BG – 48" four burner gas convection range w/ 12" Tru-Q™ and 12" Thermo-Griddle™



GCR486B – 48" six burner gas convection range w/ 12" Tru-Q™**



GCR486G – 48" six burner gas convection range w/ 12" Thermo-Griddle™

* Available in Natural Gas and Liquid Propane
** Special order (longer lead times may apply)

AVAILABLE ACCESSORIES

- Conversion kits
- Birch wood chopping blocks
- CRK48 – cabinet red knobs
- P48SHS – 19" stainless steel wall mount high shelf
- P48SLB – 9" stainless steel wall mount low back
- Wok ring

COMPLIMENTARY PRODUCTS

- PSVH48L – 48" Performance Series vent hood w/ 1200 CFM blower + lights
- PSVH48HL – 48" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
- Duct covers
- GRT24WK – 24" 30,000 BTU built in Power-Wok range-top
- GRT30Q – 30" 40,000 BTU built in Infra-Q™ infrared BBQ grill

SHIPPING WEIGHT

450-600 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

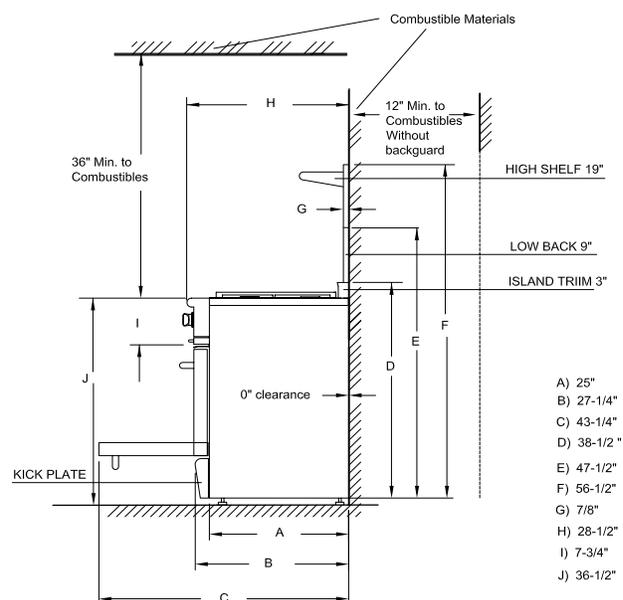
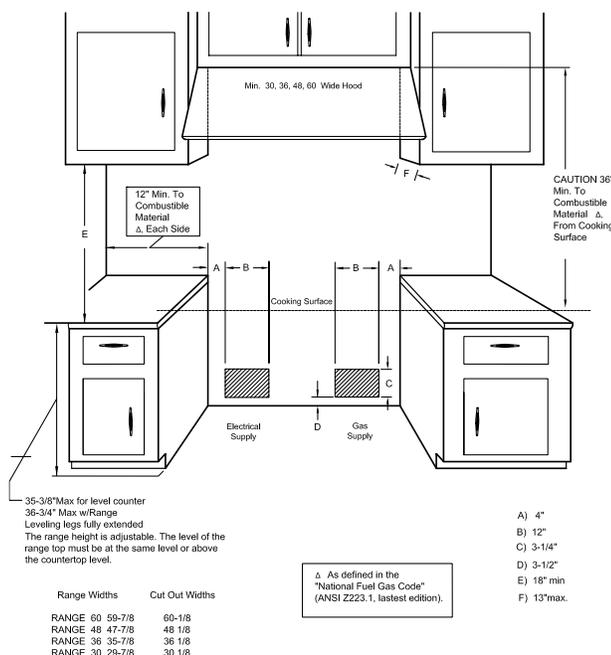
GAS RATINGS

Manifold pressure:	NATURAL GAS	PROPANE
	5.0" W.C.	10" W.C.

OTHER

- "0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada
- 2 years full parts and labor covers entire product (conditions apply)

CABINET PREPARATION



Capital Cooking Equipment Inc.
13211 Florence Ave.
Santa Fe Springs, CA 90670

Phone: 562-903-1168
Toll Free: 866-402-4600
email: customerservice@capital-cooking.com

Made in the U.S.A.
Visit our web site: www.capital-cooking.com
© 2006 Capital Cooking Equipment, Inc.