

CAPITAL RAISES THE BAR AGAIN

(IN DESIGN AND INNOVATIONS)

52"



Optional Red Knobs

Unique Features of "Precision Series Barbecues"

- * Hidden Rotisserie Motor for Clean Look
- * Spring Assisted Lid for Easy Lift
- * Unique "Hot Surface Ignition System" for Reliable Ignition
- * Unique "Stainless Steel Encased Ceramic Rods" for Longer Life and Flareup Supression
- * 'Infra-Red' and Regular Burner Combination available
- * Stainless Steel Channeled Grates for Grease Drainage
- * Die-Cast Chrome Plated Knobs with Black Trims (red optional)
- * Indicator lights on each burner

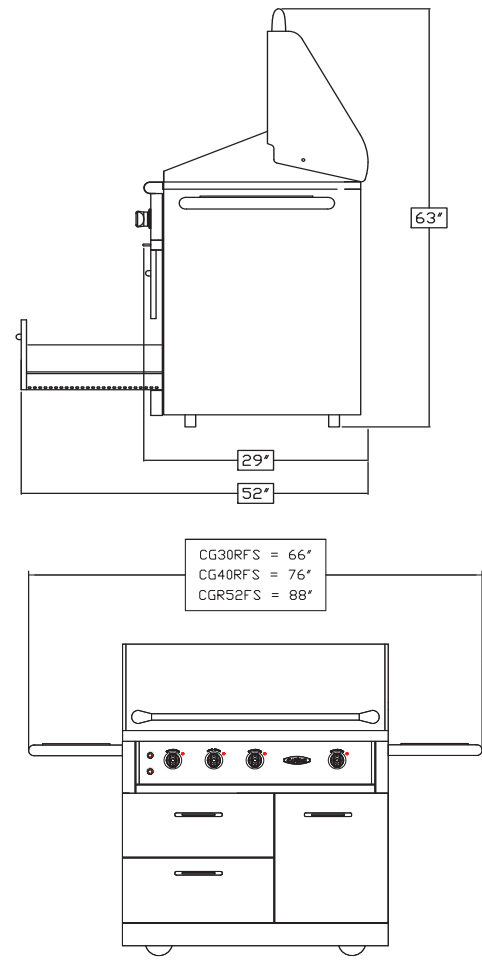
 MADE IN USA



THE POWER OF PRECISION™

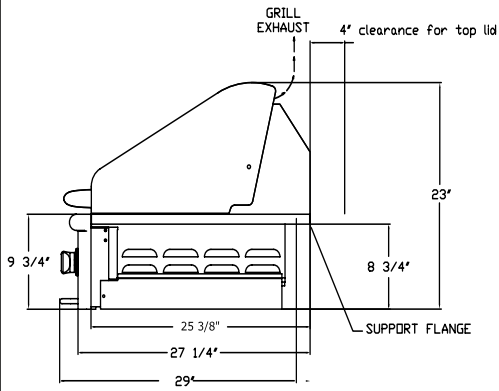
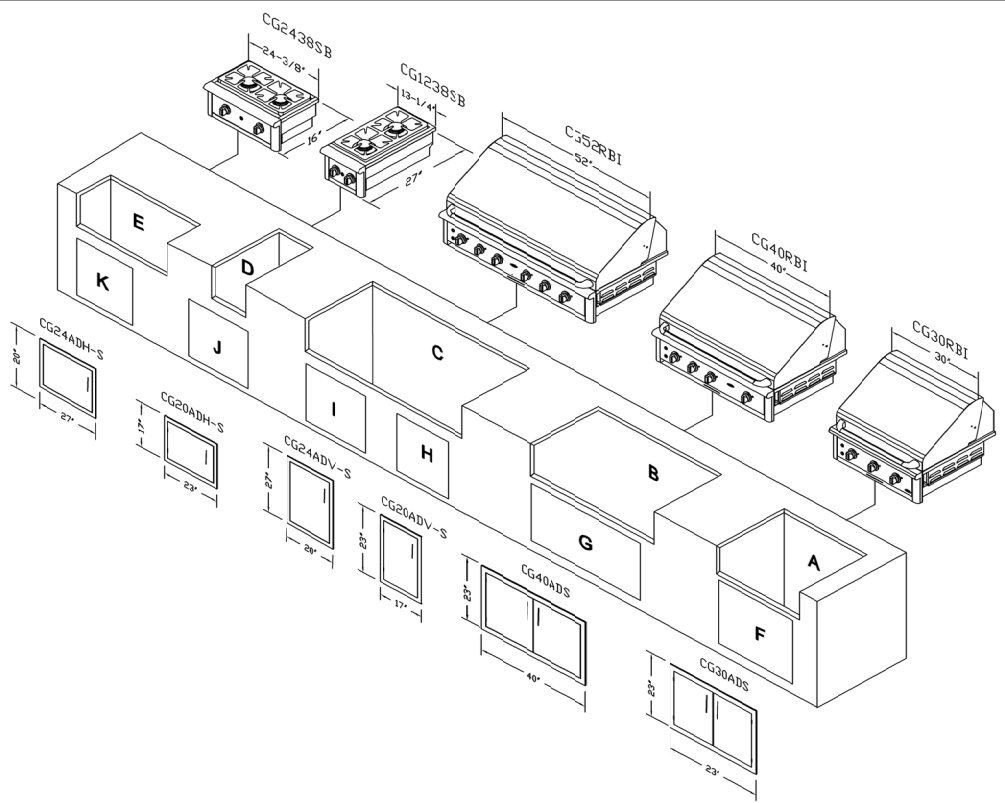
| MODEL # | BUILT IN MODELS | | | CART MODELS | | |
|------------------------------|-----------------|------------|------------|-------------|------------|------------|
| | CG30RBI | CG40RBI | CG52RBI | CG30RFS | CG40RFS | CG52RFS |
| COOKING AREA IN SQ. IN. | 500 | 690 | 896 | 500 | 690 | 896 |
| GRILL BURNERS BTUS RATE | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 |
| INFRARED SEAR-ZONE BTUS RATE | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 |
| INFRARED ROTSSERIE BURNER | 13,000 | 15,000 | 13,000 | 13,000 | 15,000 | 13,000 |
| TOTAL BTUS | 63,000 | 90,000 | 126,000 | 63,000 | 90,000 | 126,000 |
| SHIPPING WEIGHT (lbs) | 240 | 300 | 360 | 400 | 500 | 600 |
| POWER NEEDS 15 amps | 120 V 60HZ | 120 V 60HZ | 120 V 60HZ | 120 V 60HZ | 120 V 60HZ | 120 V 60HZ |

| AVAILABLE ACCESSORIES | WARRANTY |
|---|---|
| <ul style="list-style-type: none"> * SS Griddle Plate * Birch Wood Chopping Boards * SS Smoker Box * Vinyl Covers * Access Doors * Built In Side Burners * 24" Built In Wok * Conversion Kits LP and NG | <p>ONE (1) year full parts and labor warranty covers entire product against manufacturing defects.</p> <p>TWO (2) years Limited warranty covers Radiant System and Infra-Red Burners.</p> <p>FIVE (5) years Limited warranty covers all stainless steel parts and stainless steel Grill Burner provided the grill is used under normal house-hold conditions.</p> |
| <ul style="list-style-type: none"> * DO NOT build grilling island under combustible materials. * DO NOT leave a lit grill unattended. * For out door use only * Use only in ventilated areas. | |



BUILT IN DIMENSIONS

| CUT-OUT | HEIGHT | WIDTH | DEPTH |
|---------|---------|----------|----------|
| A | 8-3/4" | 28-1/2" | 24-3/4" |
| B | 8-3/4" | 38-1/2" | 24-3/4" |
| C | 8-3/4" | 50-1/2" | 24-3/4" |
| D | 8-3/4" | 12-1/2" | 24-1/16" |
| E | 8-3/4" | 23-5/8" | 13" |
| F | 20-1/4" | 27-3/16" | N/A |
| G | 20-1/4" | 37-3/16" | N/A |
| H | 20-3/8" | 14-3/4" | N/A |
| I | 24-3/8" | 17-38" | N/A |
| J | 14-3/8" | 20-3/8" | N/A |
| K | 17-3/8" | 24-3/8" | N/A |



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