

30"

CULINARIAN SERIES



SELF-CLEAN



Power Burner



High Quality
Porcelainized Top Grate



Cast Iron Wok Grate
Accessory



CGSR304



Oven Flex-Roll™



Large Oven Capacity



Motorized
Rotisserie System

30" RANGE-TOP FEATURES

- * ALL BURNERS ARE RATED AT 23,000 Btu / hr to deliver intense commercial kitchen heat to sauté food and all burners are capable of turning down to give 145° F simmer.
- * Quality Cast Iron Grates and Burners Porcelain Coated
- * EZ-Glides™ - Full extension removable drip trays mounted on ball bearing rails.
- * Stay-Cool™ - Die cast, chrome plated metal knobs with Black Trims (cabernet red optional)
Auto-ignition/re-ignition on all burners.
- * Island trim included.

30" SELF-CLEAN OVEN FEATURES

- Self-clean.
- Convection oven.
- Large 4.1 cu. ft. oven cavity - 24" W X 14" H X 21" D .
- 18,000 BTU infrared broiler behind glass.
- 30,000 BTU oven for uniform baking.
- * Moto-Rotis™ - motorized rotisserie system.
- * Heavy-duty cast stainless steel rotisserie prongs.
- * Stainless steel rotisserie spit rod.
- * Flex-Roll™ oven racks for smooth operation.
- Adjustable rear casters for easy installation.
- Adjustable front legs for easy leveling.
- Titanium speck porcelain oven interior.
- 40-Watt bright oven lights.
- 5 Rack positions w/ 3 racks provided.
- One Broil pan provided.
- 1-1/4" diameter professional-style handle.
- Heavy-duty oven door hinges.
- * Extra large viewing window w/ embossed design.

OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil rotisserie, convection rotisserie, self-clean

OTHER OVEN USES

Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing (see use and care manual for details)

* Capital Exclusive Features

Proudly
Made in
USA





Power-Flo OpenTop Burner
23,000 btus/hr



Simmer
turning down to give 145° F



Optional Cabernet
red knobs



Capital exclusive feature:
Flex-Rolls oven racks



Large Oven Capacity

OTHER

0" clearance base cabinet installation
Field convertible to LP or NG depending on gas type

WARRANTY

ONE (1) Year full parts and labor covers entire product. (Light bulbs covered for 60 days after installation)

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

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts against rust. (Excludes damage and normal heat discoloration). Does not include barbeque grates.

AVAILABLE ACCESSORIES

Conversion kits
Birch wood chopping blocks
Cabernet Red knobs
P30SHS - 18" stainless steel wall mount high shelf
P30SLB - 9" stainless steel wall mount low back
CWR Cast Iron Wok ring
PSVH30L - 30" Performance Series vent hood w/ 600 CFM blower + lights
Duct covers

SHIPPING WEIGHT

430 LBS

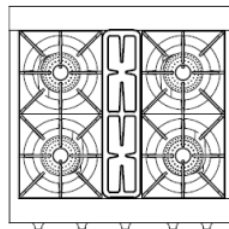
ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

GAS RATINGS

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

30" SELF-CLEAN GAS CONVECTION



CGSR304 - 30"
Four-burner gas convection range

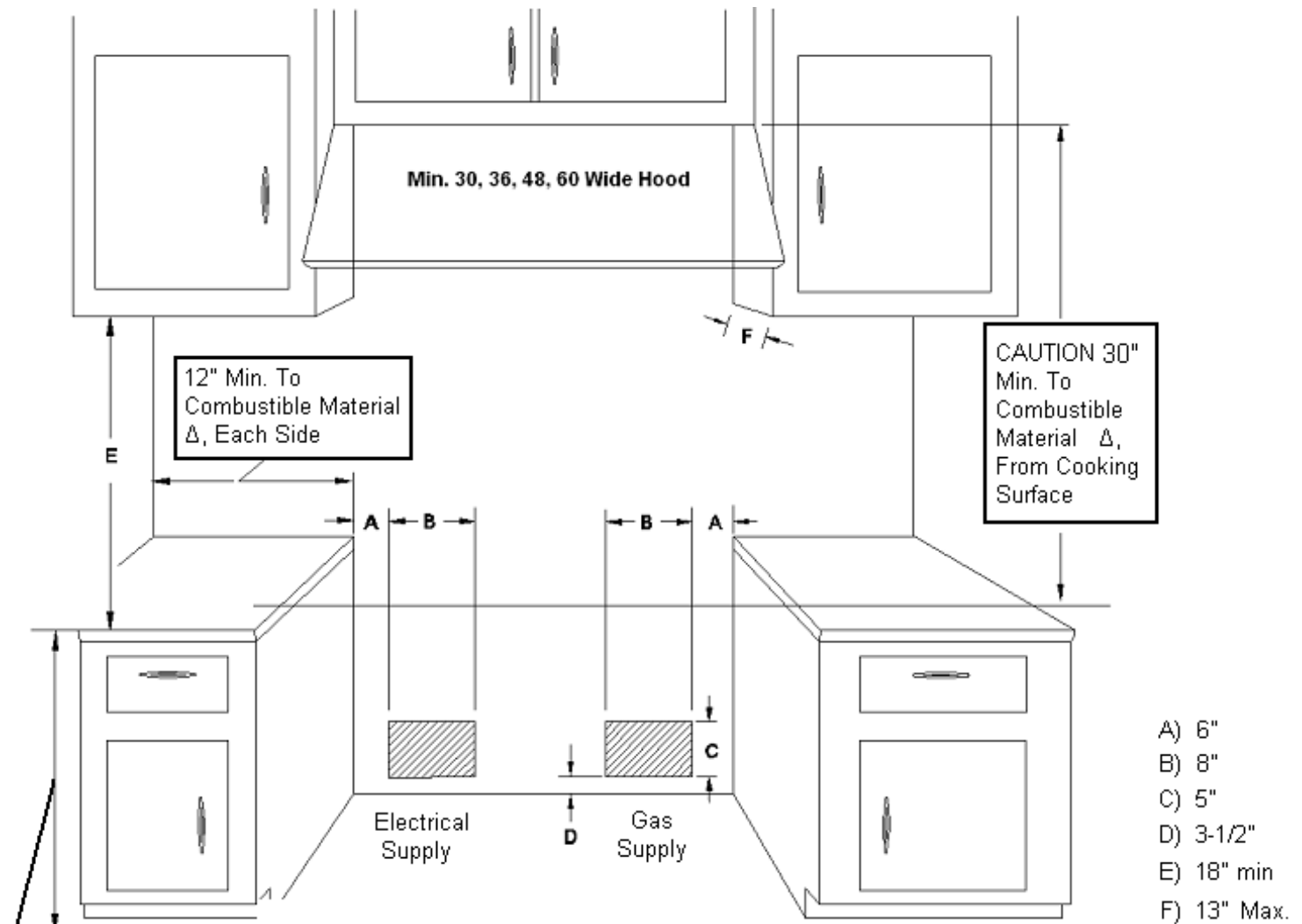


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CABINET PREPARATION



- A) 6"
- B) 8"
- C) 5"
- D) 3-1/2"
- E) 18" min
- F) 13" Max.

35-3/8" Max for level counter
 36-3/4" Max w/Range
 Leveling legs fully extended
 The range height is adjustable. The level of the range top must be at the same level or above the countertop level.

Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

Range Widths	Cut Out Widths
30 RANGE 29-7/8	30 1/8
36 RANGE 35-7/8	36 1/8
48 RANGE 47-7/8	48 1/8
60 RANGE 59-7/8	60-1/8



RANGE & BACK GUARD DIMENSIONS

