

36"

CULINARIAN SERIES



MANUAL-CLEAN



Power Burner



12" Griddle
12" BBQ Grill



Cast Iron Wok Grate
Accessory



CGMR366

36" 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.
- * Commercial Quality Broiler Grates With Cast Iron Grease Gutters.
- * Commercial Quality Cast Iron Grates and Burners Porcelain Coated.
- * HYBRID RADIANTS With Ceramic Rods Encased in Stainless Steel Sheet Metal.
- * 18,000 BTU Thermo-Griddle-Plate™ - 3/8" thick 12" Width Stainless steel thermostatically controlled .
- * **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.
- * Stainless steel BBQ grill and griddle covers come standard. Island trim included.

36" MANUAL-CLEAN OVEN FEATURES

- Convection oven.
- Large oven: 4.6 cu. ft. oven cavity - 27" W X 14" H X 21" D.
- Large oven fits 26" W X 18" D commercial size pans.
- 18,000 BTU infrared broiler behind glass.
- 30,000 BTU oven for uniform baking.
- Adjustable rear casters for easy installation.
- Adjustable front legs for easy leveling.
- Titanium speck porcelain oven interior.
- 40-Watt bright oven lights.
- 4 Rack positions w/ 3 racks provided .
- Broil pan provided.
- 1-1/4" diameter 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.

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

HYBRID RADIANTS
Ceramic Rods & Stainless Steel

Broiler Grates
Commercial Quality Cast Iron

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.
- P36SHS - 18" stainless steel wall mount high shelf.
- P36SLB - 9" stainless steel wall mount low back.
- CWR Cast Iron Wok ring.
- PSVH36L - 36" Performance Series vent hood w/ 1200 CFM blower + lights.
- PSVH36HL - 36" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights.
- Duct covers.

SHIPPING WEIGHT

460 LBS

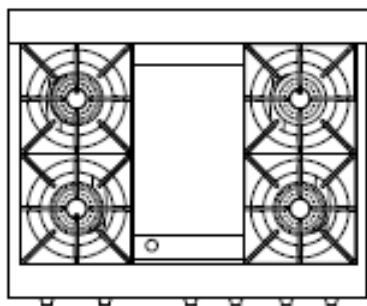
ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

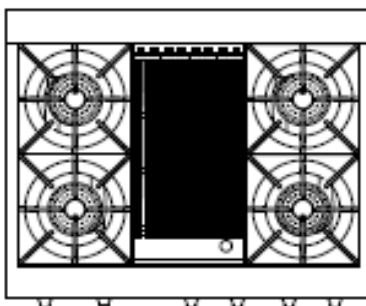
GAS RATINGS

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

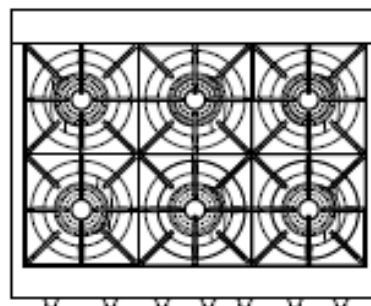
36" MANUAL-CLEAN GAS CONVECTION



CGMR362G2 - 36"
Four burner gas convection range w/12"-Thermo-Griddle



CGMR362B2 - 36"
Four burner gas convection range w/12" BBQ Grill



CGMR366 - 36"
Six burner gas convection range

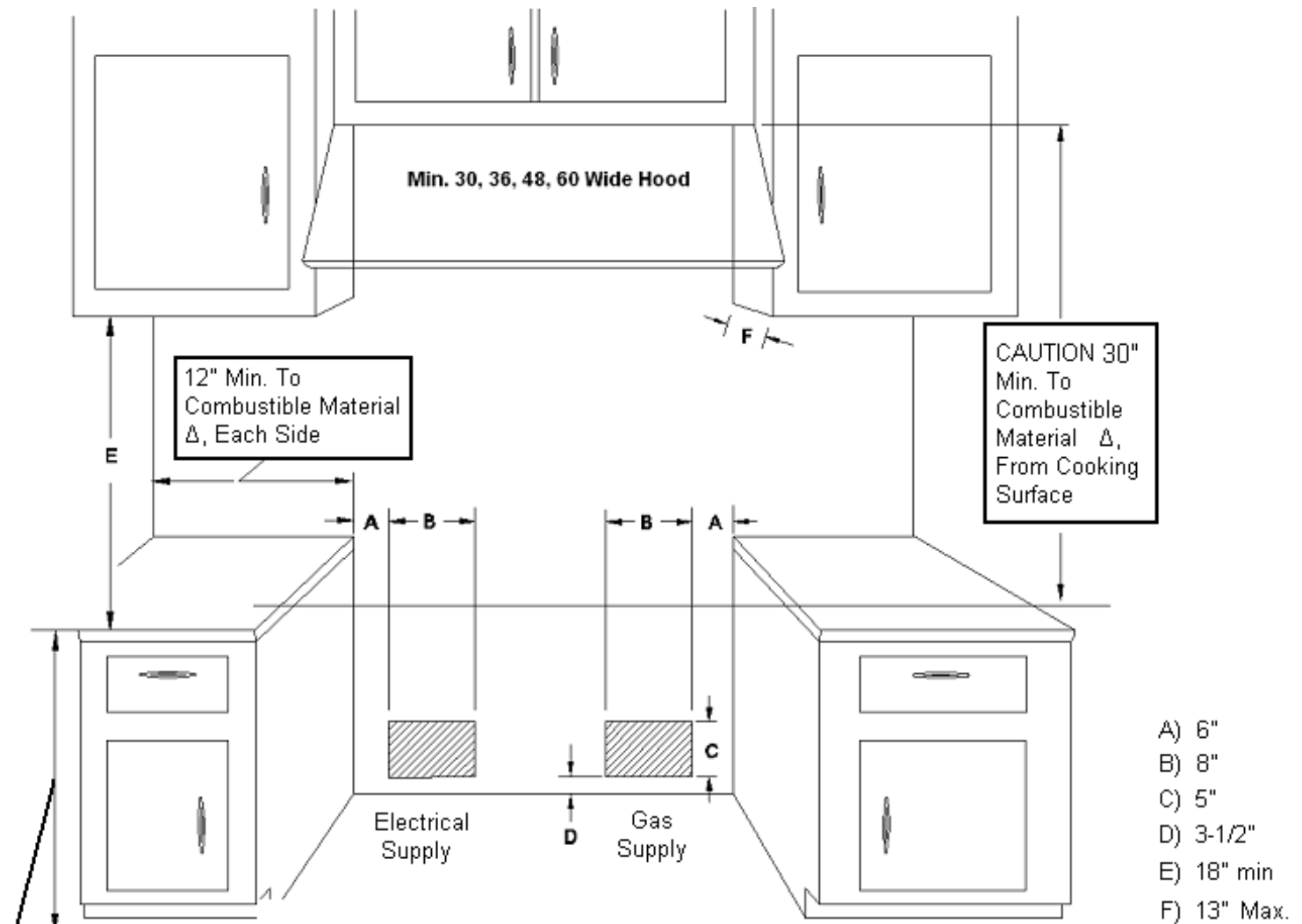


Capital Cooking Equipment Inc.
13211 Florence Ave.
Santa Fe Springs, CA 90670

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
© 2010 Capital Cooking Equipment, Inc.

CABINET PREPARATION



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

