

48"

CULINARIAN SERIES



MANUAL-CLEAN



Power Burner



12" Griddle
12" BBQ Grill



Cast Iron Wok Grate
Accessory



CGMR484BG

48" 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 .
- * 30,000 BTU Thermo-Griddle-Plate™ - 3/8" thick 24" 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.

* Capital Exclusive Features



48" MANUAL-CLEAN OVEN FEATURES

- Convection oven (primary oven only) .
- Large oven: 4.6 cu. ft. oven cavity - 27" W X 14" H X 21" D .
- Small oven: 2.1 cu. ft. oven cavity - 12" 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 (primary oven).
- 30,000 BTU primary oven for uniform baking.
- 15,000 BTU secondary baking oven.
- 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 broil.

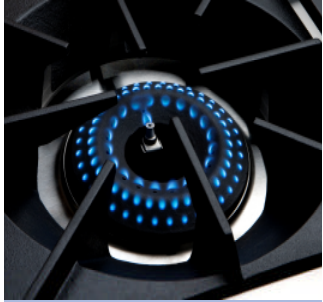
OTHER OVEN USES

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





Power-Flo OpenTop Burner
23,000 btus/hr



Simmer
turning down to give 145° F



Optional Cabinet
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 PSVH48L 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.
Cabinet Red knobs.
P48SHS - 18" stainless steel wall mount high shelf.
P48SLB - 9" stainless steel wall mount low back.
CWR Cast Iron Wok ring.
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.

SHIPPING WEIGHT

650 LBS

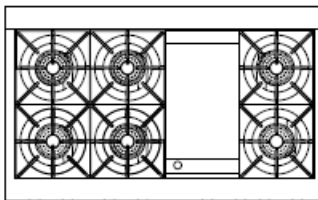
ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

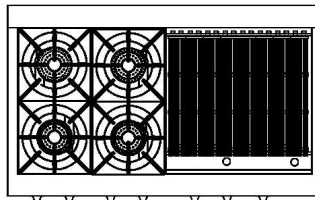
GAS RATINGS

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

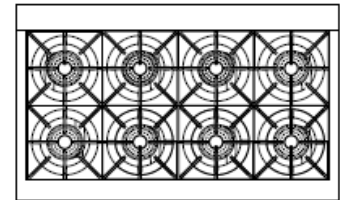
MANUAL-CLEAN GAS CONVECTION



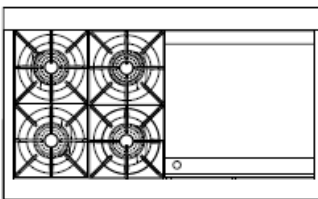
CGMR484G2 - 48"
Six-burner gas convection range
+ 12" Thermo-Griddle



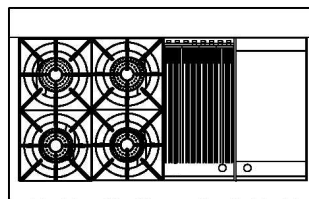
CGMR484BB - 48"
Four-burner gas convection range
+ 24" BBQ Grill



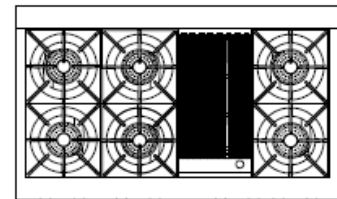
CGMR488 - 48"
Eight-burner gas convection range



CGMR484GG - 48"
Four-burner gas convection range
+ 24" Thermo-Griddle



CGMR484BG - 48"
Four-burner gas convection range
+ 12 BBQ Grill + 12" Thermo-Griddle



CGMR484B2 - 48"
Six-burner gas convection range
+ 12" BBQ Grill

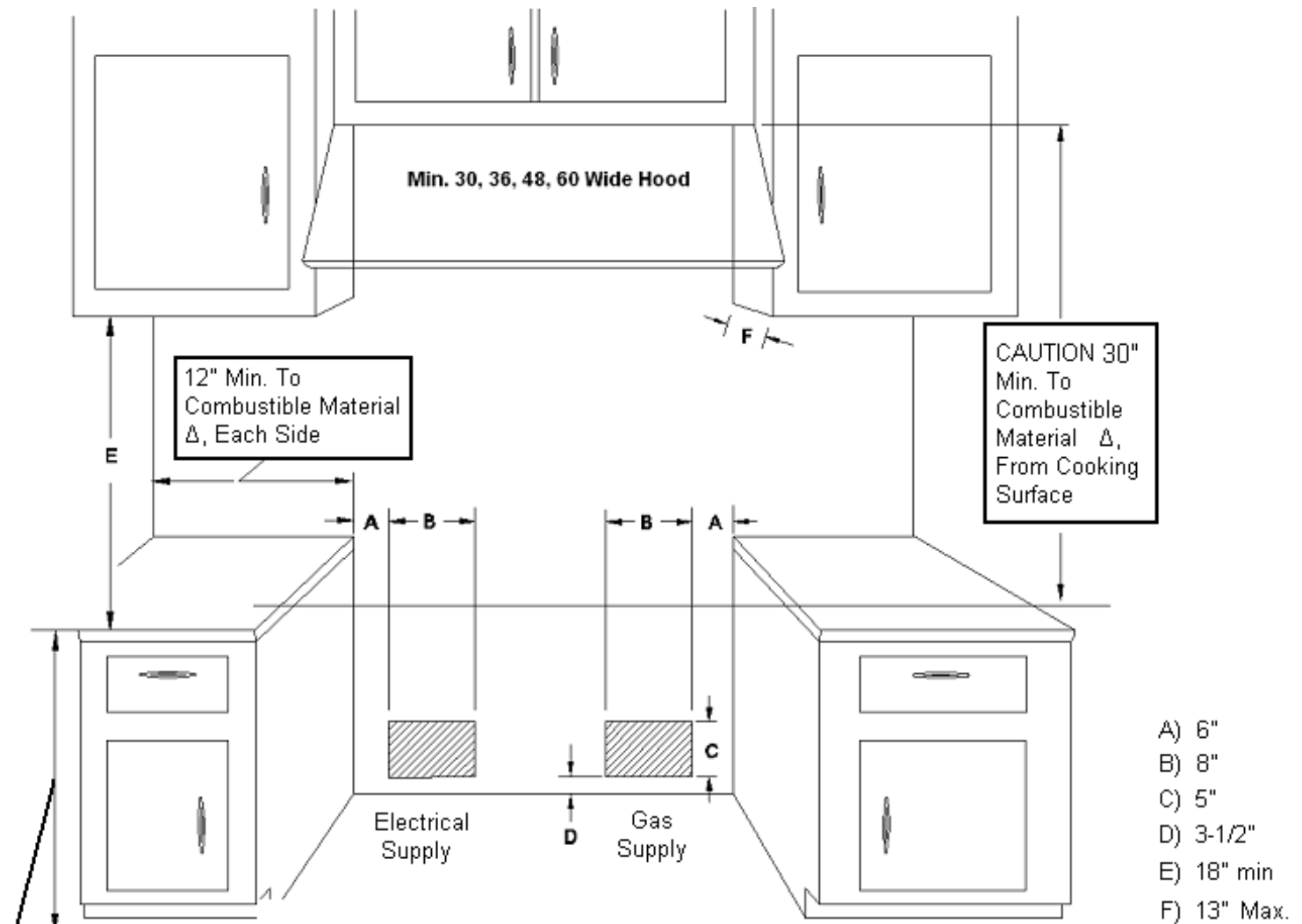


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CABINET PREPARATION



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

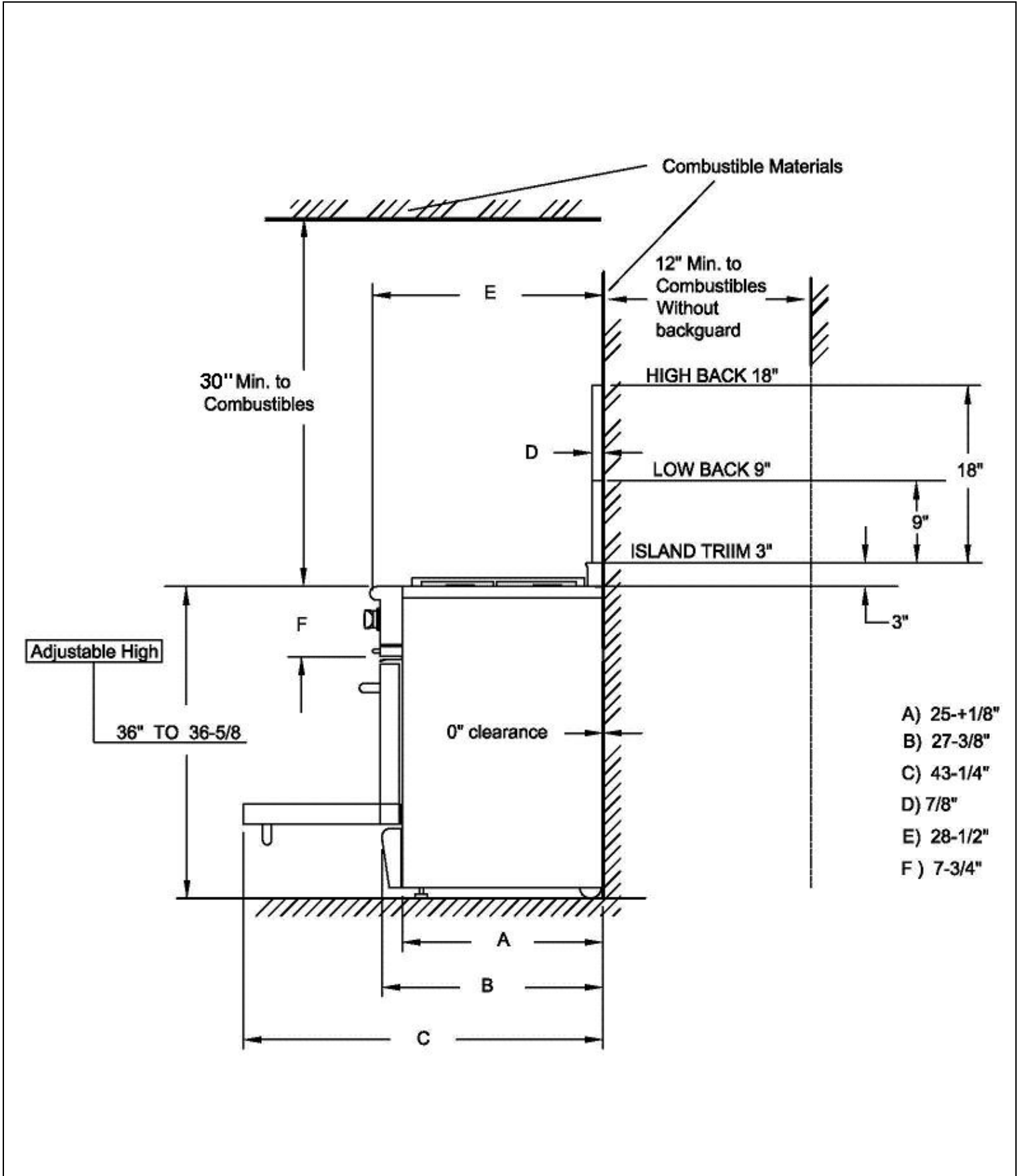
35-3/8" Max for level counter
 36-3/4" Max w/Range
 Leveling legs fully extended
 The range height is adjustable. The level of the range top must be at the same level or above the countertop level.

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



- A) 25-1/8"
- B) 27-3/8"
- C) 43-1/4"
- D) 7/8"
- E) 28-1/2"
- F) 7-3/4"

