



THE POWER OF PERFORMANCE™

PRECISION SIDE BURNERS™



USE AND CARE GUIDE **PRECISION SERIES™** SIDE BURNERS



capital cooking is your friend



hello and welcome to Capital...

We thank you for choosing our Precision Series™ cooking equipment. Because of the unique features found in our products, we recommend spending some time to familiarize yourself with this booklet before using your product. In it you will find valuable information on how to safely operate and maintain your appliance for years of enjoyable cooking.

We understand that questions arise from time to time on use and care about our products, so we want to make it easy for you to find the answers. That's why we pride ourselves on superior customer service and work harder to respond to your needs quickly and effectively.

Our Customer Service representatives are here to assist you and are just a phone call away. You can reach us toll free: 1-866-402-4600; by e-mail: customerservice@capital-cooking.com; or by standard mail: 13211 Florence Ave. Santa Fe Springs, CA, 90670.

When you contact us, please make sure you have the model # and your serial # ready. This allows us to better serve your needs.

We realize you have a choice in your appliance needs so we feel honored to welcome you to our family, where passion for improving the quality of your culinary life is our number one priority.

your friends at Capital Cooking Equipment.

WARNINGS!



read this:

This Appliance is FOR OUTDOOR USE ONLY!

WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death. Please read the installation, operating and maintenance instructions thoroughly before use.

WARNING!

Do not try lighting this appliance without reading the "Lighting Instructions" section in this manual. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before use, installing or servicing this appliance. This outdoor gas appliance is not intended to be installed in or on recreational vehicles and/or boats!

PRECAUTION!

Do not store or use gasoline or any other flammable liquids in the vicinity of this or any other appliance.

DANGER!

If You Smell Gas:

Shut off gas to the appliance

Extinguish any open flames

If odor persists, immediately call your gas supplier or your fire department.

NOTE—Installation and service must be performed by qualified installer, service agency or the gas supplier.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE!

important technical info:

Tested in accordance with ANSI Z21.58b CAN/CGA 1.6b-2002 For US and Canada for LP and Natural Gas.
STANDARD FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel gas Code No. Z223.1-1998 and the National Electrical Code ANSI/NFPA No. 70-1990

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WE HOPE YOU UNDERSTAND:
Damage caused by a failure to heed warnings, follow basic safety instructions, or basic safety practices ARE NOT covered by the warranty.

■ **WARNING!**

When in use, portions of this appliance get hot enough to cause severe burns. Children and pets should never be left alone or unattended in an area where the appliance is being used. Never allow children to sit, stand, or play on or around the Grill or Side Burner at any time.

■ **IMPORTANT!**

Improper use or installation is dangerous. Carefully follow these instructions.

- When properly cared for, your Precision Series™ grill or side burner will give you years of safe and reliable enjoyment. However, extreme care must be taken since this appliance produces intense heat, increasing the risk of accident potential. When using the grill, basic safety practices must be followed, including the following:

- To reduce the risk of fire, burns, or other injury, read this Use and Care guide thoroughly. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the grill or side burner unless specifically recommended in this manual. All other service must be referred to a qualified Factory Authorized Technician, call us at 1-866-402-4600 for details.
- DO NOT store items of interest to children in or around the grill or side burner. Never allow children to use the Precision Series™ grill or side burner.
- NEVER let clothing, pot holders or other flammable materials come into contact with or come too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- DO NOT heat unopened food containers as a build up of pressure may cause the container to burst
- NEVER lean on an open grill or side burner. When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignition button when you attempt to light the burner.
- DO NOT touch the grill grates (racks) or side burner grate, or any item in the interior cavity or surrounding area of the appliance when burners are on. These areas become extremely hot and could cause severe burns.
- GREASE is flammable. Let hot grease cool before attempting to handle it.
- DO NOT line grill or side burner grates with aluminum foil. This may severely disrupt combustion airflow or trap excessive heat in the controlled area. This may result in melted knobs and/or igniters, and damage to the lighting system.
- **CAUTION:** When cleaning the grill or side burner. Avoid steam burns: Do not use a wet sponge or cloth to clean any surface while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

BE SAFE!

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■ **BE SURE** all control knobs are in the OFF position and grill or side burner is cool prior to using any aerosol cleaner on or around it. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

■ **ALWAYS** use dry potholders: moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. **DO NOT** let potholders touch hot portions of the Side Burner grate or burners.

■ **DO NOT** operate the grill or side burner under unprotected combustible construction. Use only in well ventilated area. **DO NOT** obstruct the flow of combustion and ventilation air.

■ **DO NOT** use the grill or side burner in buildings, garages, sheds, breezeways or other such enclosed areas. This unit is for Outdoor Use Only!

■ **KEEP ALL** electrical cords away from the heated areas of this appliance.

■ **BEGIN** by ensuring proper installation and servicing. Follow the installation instructions provided with this product. Have your grill or side burner installed by a qualified technician. Have the installer show you where the gas supply shut off valve is located so that you know where to shut off the gas to the grill.

■ **IF YOU SMELL GAS**, your installer has not done a proper job of checking for leaks. If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Finding a leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the “ON” position, and this must be done only by a qualified technician.

■ **IMPORTANT SAFETY NOTICE REGARDING LP TANKS:**

Certain Liquid Propane dealers may fill liquid propane cylinders for use on the grill or side burner beyond cylinder filling capacity. This “Overfilling” may create a dangerous condition.

“Overfilled” tanks can build up excess pressure. As a safety device, the tank’s pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

1. When you have your tank filled, be sure you tell the supplier to fill it to no more than 3/4 (75%) of its total filling capacity.

2. If you own or use an extra tank, or have a disconnected tank, you should never store it near or under the grill unit or heat box, or near any other ignition or heat source.

BE SAFE! — 4

WARNING!:

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. DO NOT obstruct the flow of combustion and ventilation air.

WARNING!:

NEVER use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to specific clearances listed.

IMPORTANT:

Never use a dented or rusty LP tank.

A NOTE ON CLOTHING:

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

A NOTE ON COOKWARE:

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

IMPORTANT:

SPIDER AND INSECT WARNING!:

Spiders and insects can nest in the burners and burner orifices of the unit. This is a dangerous condition that will prevent gas to flow into the burner and can cause fire and injury and/or damage to the unit, making it unsafe to operate. Periodically check burners and tubes prior to use and after long intervals between uses or if the burners are not functioning correctly.

please do this!

- When using the open top burners, always use flat-bottomed utensils large enough to cover the burner. Adjust the flame so that it heats only the bottom of the pan to avoid ignition of clothing. Position handles inward, away from open edges of the unit to avoid burns associated with unintentional spillovers. Hold the handle of the pan to prevent movements of the utensil when turning or stirring food. For proper lighting and performance of the burners, keep the burner ports clean. It is necessary to clean them periodically for optimum performance.
- Keep the Precision Series Side burner covered when not in use. Never connect an unregulated gas line to the Unit. If the grill has not been used for an extended period of time (over winter, for example), the unit should be checked for gas leaks and obstructions in the burner. Thoroughly clean the Precision Series™ Side burner on a regular basis.
- Only use the Precision Series (TM) Side burner with the type of gas specified on the rating plate. To change from LP gas to natural, a factory conversion kit is available for purchase (see your Capital authorized dealer for details)
- Please inspect the burner(s) at least once a year or immediately if any of the following conditions are present:
 - The smell of gas in conjunction with the burner flames appearing yellow.
 - The unit does not reach temperature.

important governmental information:

CALIFORNIA PROPOSITION 65-WARNING:

The burning of gas cooking fuel generates some bi-products that are on the list of substances which are known by the State of California to cause Cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Guide, ensuring you provide good ventilation when cooking with gas.

- Verify the type of gas to be used, either LP (propane), or Natural gas, and make sure the marking on the appliance rating plate agrees with that of the supply. The rating plate is located on the outside back wall of the unit. **NEVER connect an unregulated gas line to the appliance!**
- An installer supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990, and the National Fuel gas Code, ANSI Z223.1-1988.
- All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1-1988. Gas conversion kits are available from the factory. When ordering gas conversion kits, please have the model # and gas type (natural or LP) available from your grill. Conversion must be done by a qualified technician.

performance fact!

TOTAL GAS CONSUMPTION = 38,000 BTU/HR

- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa). The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the standard Can 1-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.
- **NATURAL GAS HOOKUP:**
Connection: 1/2" NPT male. Operating Pressure: 4.0" W.C.
Supply Pressure: 5" to 14" water column. If in excess of 14" W.C. a step down regulator is required. Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the burner will not function properly. Any joint sealant used must be an approved type and be resistant to the actions of LP gases.
- **TO HOOK-UP THE FITTINGS SUPPLIED WITH THE SIDE BURNER:**
Use threading compound on male threads only. Use second pipe wrench to hold the unit inlet pipe to avoid shifting any internal gas lines of the unit. Ensure that the regulator arrow points in the direction of gas flow towards the unit, away from the supply.
Do not forget to place the installer supplied gas valve in an accessible location.

■ **LP GAS HOOK UP (TYPE 1 OR QCC1 REGULATOR)**

Side Burners orificed for use with LP gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. LP cylinder (Type 1). **The LP tank is not included.**

■ Connection: 1/2" NPT male with a 3/8" Flare adapter (included). LP hose with a quick disconnect and fittings are included. Operating Pressure: 10.0" W.C.

■ To connect the LP regulator/hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. Do not over-tighten the coupler. Turn the main tank valve "ON" and turn the burner control valves on the unit to the "HI" position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.

NOTE—Side Burner uses the LP regulator from adjoining grill.

■ **LP TANK REQUIREMENTS:**

A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only. Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1. If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

NOTE: When an LP unit is directly attached to an LP house system, the step down regulator MUST be used to reduce the supply pressure to a max. 14" W.C. and min. 11" W.C. to the grill regulator.

GENERAL:

Although all gas connections on the CG1238SB OR CG2438SB Side Burner are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING:

Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For LP units, check with a full cylinder. The valve panel must be removed to check the valves and fittings. First, remove the knobs. Next, access the screws that affix the front panel to the unit. They are located at the bottom left and right hand corners of the front fascia. Using a screwdriver, remove the screws. Lastly, gently pull the panel downward and out, making sure that you do not pull out the ignition system wires. Unplug the wires from the ignition module and the back of the ignition button.

TO TEST:

Make sure that all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or LP cylinder up to and including the manifold. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking connections, turn gas on, and recheck. Check all the gas connections at the base of the control valves where they screw into the manifold pipe.

Do not use the side burner until all connections have been checked and do not leak.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply valve. Spray all the fittings. Bubbles indicate leaks.

built in clearances:



GENERAL:

The CG1238SB AND CG2438SB

Side Burners are designed for easy placement into non-combustible masonry enclosures. For non-combustible applications the grill drops into the opening and hangs from its side flanges. A deck is not required to support it from the bottom.

Please review the detailed drawing shown and take into account the provisions shown for gas line hook-up clearances in the right rear corner. It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The supporting ledges or deck must be level and flat. The counter should also be level.

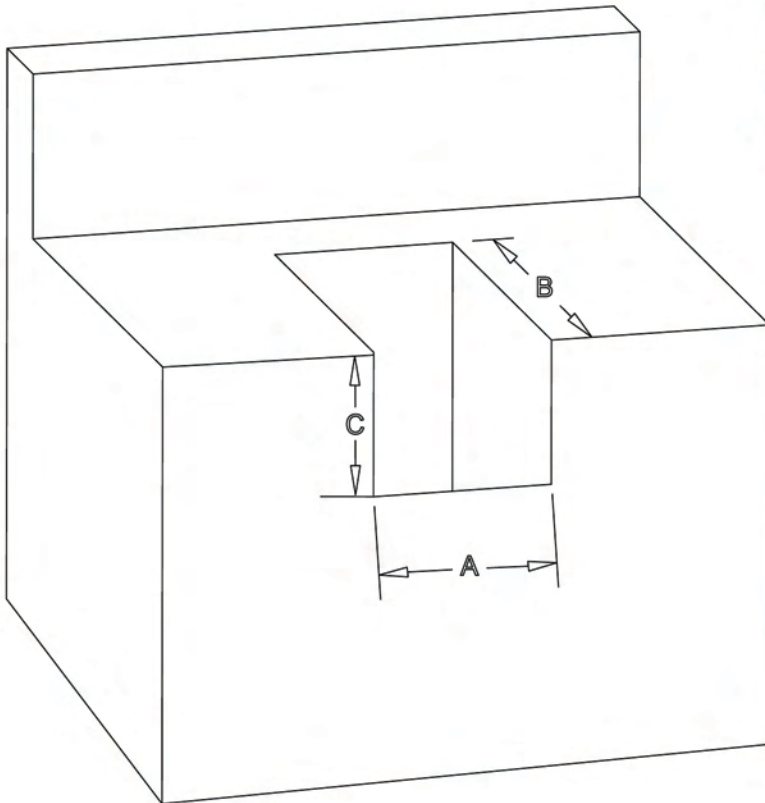
KEY:

LOCATION:

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas or electrical supply lines as short as possible. Locate the unit only in a well-ventilated area. Never locate the unit in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the unit will produce a lot of smoke. Ensure there is adequate area for it to dissipate.

IMPORTANT:

A minimum of 6" clearance from the sides and back must be maintained from the side burner above and 1" below the cooking surface to combustible construction.



MODELS	A	B	C
CG1238SB	12-1/2"	24-1/16"	8-3/4"
CG2438SB	23-5/8"	13"	8-3/4"

WARNING!

Before lighting, inspect the gas supply piping or hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

■ **REPLACEMENT OF REGULATORS AND HOSE:**

The pressure regulator and hose assembly supplied with the unit must be used. The replacement pressure regulators and hose assembly must be the type specified by the manufacturer. Do not use the grill or side burner if the odor of gas is present. If the unit is LP, screw the regulator into the tank and leak check the hose and regulator connections with a soap and water solution before operating the grill. Turn all knobs to "OFF" then turn on the gas supply. If LP, is there gas in the tank? Always keep your face and body as far away as possible from the Side Burner when lighting.

DO NOT leave the side burner unattended while cooking.

KEEP a spray bottle of soapy water near the gas supply valve and check the connections before each use.

DO NOT attempt to "light" the side burner if odor of gas is detected.

WAIT five minutes before relighting a hot grill or side burner.

- ***Note: If using LP gas, your preheat time may be shorter than recommended. To prevent overcooking or burning, you may want to lower heat settings.***

WARNING:

**Keep hands and face away from front of burner!
STAND TO THE SIDE WHEN LIGHTING. ONCE LIT
MOVE HAND AWAY QUICKLY!**

■ **Lighting The Side Burner:**

Note: Open the side burner lid and/or remove the top grate cover before lighting. Turn all knobs to "OFF." Turn the main gas supply on. If you smell gas, shut-off gas-supply and call for service.

Push and hold the ignition button and turn the selected burner knob to "HIGH." If the burner does not light within 4 to 5 seconds, turn knob "OFF" and wait 5 minutes before trying again for any accumulated gas to dissipate.

Your CG1238SB OR CG2438SB side burner are equipped with the same sealed burners we use on our indoor residential ranges. Each burner is rated at 19,000 BTU/HR and has a battery ignition for efficient lighting. The burner grates are porcelain enamel over cast iron for maximum durability. The side burner cover protects the Side Burners from dust and debris and also acts as a work surface. When using the grill burners with the Side Burner cover in place, be careful as heat can conduct from the grill section and cause the cover to heat up.

WARNING! NEVER attempt to light the side burner with the cover in place.

■ **Flame Height:**

The correct height of the flame depends on the size of and material of the utensil being used, the food being cooked and how much liquid is in the utensil. Here are some basic rules for selecting the flame height.

Flame should never extend beyond the bottom of the pan.

Utensils that conduct heat slowly (such as glass-ceramic) should be used with a low or medium flame, unless you are cooking with a large amount of liquid.

Always turn down the burner when liquid in the pot begins to boil. Vigorous boiling does not make the liquid hotter. It only wastes gas.

Side Burner Cleaning:

BEFORE REMOVING: ensure the gas supply is turned off and the knobs are in the "OFF" position. Make sure the grill is cool. Remove the top grate. Lift and remove the burner caps and clean sealed pan with a mild soap and warm water cleaner. Clean burner base with a soap and warm water solution. Burner ports may be cleaned with a straightened paperclip.

Burners:

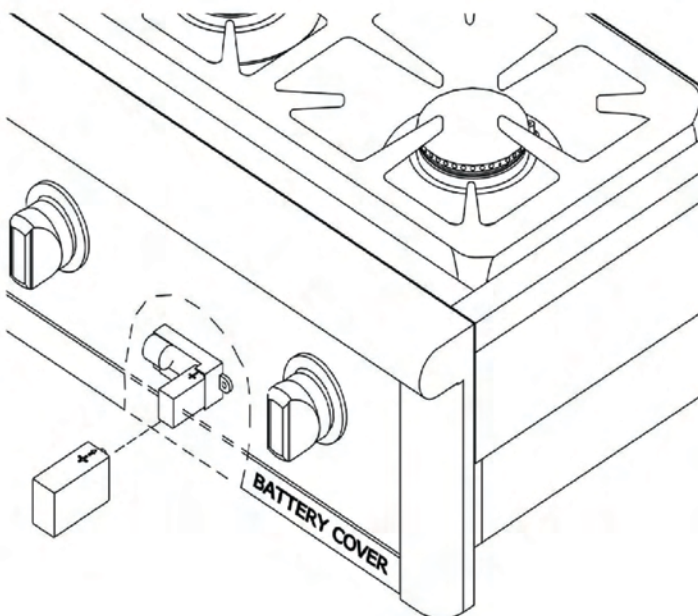
Each burner is constructed of a porcelain coated cast iron top cap coupled with an aluminum alloy burner containing ports and an aluminum alloy base. The burners are sealed, which means that spills are contained in a sealed top section for easy cleanup. Frequency of cleaning will depend upon the climate and location, and how often you use the grill. If spill deposits, grease residue, and dust are allowed to collect over time, the presence of these materials can seriously jeopardize burner performance. It will be necessary to clean out the burner ports using a thin wire, needle or straightened paper clip.

Stainless Steel:

The CG1238SB OR CG2438SB are constructed out of non-rusting and non-magnetic stainless steel. After initial usage, areas of the side burner may discolor from the intense heat given off by the burners: this condition is normal. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the steel and bake on to the surface giving a "rust-like" appearance. For removal, use an abrasive pad in conjunction with a stainless steel cleaner. Always rub in the direction of the grain.

IMPORTANT!

Stainless steel tends to rust in presence of chlorides and sulfides specifically in coastal area. To ensure rust prevention, wash all stainless steel surfaces every 3-4 weeks with fresh water and condition with stainless steel cleaner.



Battery Replacement:

- Battery location is indicated on the front panel
- Flip the battery cover for service
- You will see a 9 volt battery ready for replacement
- Pull battery out and replace
- Push to snap in

Note: battery condition should be checked at least once a year.

■ **Before Calling For Service:**

If your CG1238SB OR CG2438SB Side Burners do not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call. Troubleshooting is for general purposes only. If the problem persists and you feel you require a service call, contact your dealer or the nearest authorized service agency to perform service. Only factory authorized service agencies can perform warranty service. Call Capital customer service at **1.866.402.4600**.

■ **Side Burner won't light when ignition button is pushed:**

- Remove the side burner top grate and watch the ignition tip. You should see a spark jump from the tip of the ignition when the ignition button is pushed.
- If there is no spark when ignition button is pushed, check the battery condition. (Battery condition should be checked at least once a year.)
- Attempt to match light the burners.
- Check to see that other burners on the unit operate.
- Clean ignition tip off any debris.

■ **Burner flame is yellow or orange, in conjunction with the odor of gas:**

- Check the burner inlet for obstructions such as spider webs.
- Side Burner may be in a dusty area.
- Move to a less dusty area if possible.

■ **Low heat with knob on "HI" position:**

- If only one of the burners appears low, clean the orifice and burner, clearing ports of any obstruction.
- Check for proper gas supply and pressure.
- Pre-heat Side Burner for a full 15 minutes.
- If using LP gas, check for empty tank.

installer: initial beside each item

INSTALLER FINAL CHECKLIST:

- Specified Clearances Maintained
- Side Burner Grates in Place
- User Informed of Gas Supply Shut-Off Location
- Nylon Straps Removed from Burners
- Pressure Regulator Connected and Set for 4.0" W.C. Natural or 10" W.C. LP gas
- All Internal Packaging Removed
- Manual Shut-Off Valve Installed and Accessible
- Knobs Turn Freely and Bezels Centered
- Unit Tested and Free of Leaks
- Each Burner Lights Individually
- Igniter Clicks when Pressed

CUSTOMER: Ensure that installer completes checklist, explains each item before leaving. Please make sure the installer initials above and signs in the space provided.



INSTALLER: Please sign and date here and leave these instructions with customer:

X _____

date: _____

we're here for you:

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■ **HOW TO OBTAIN SERVICE:**

For service, contact one of our **PRECISION SERIES SPECIALISTS** at 1-866-402-4600.

Before you call, please have the following information ready:

- Model Number
- Serial Number
- Date of purchase and Installation
- A brief description of the problem
- Dealer name

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write or fax us at:

Capital Cooking Equipment
Attn: Customer Service
13211 Florence Ave
Santa Fe Springs, CA
90670
USA

Fax us at 562-903-1167
Email us at customerservice@capital-cooking.com

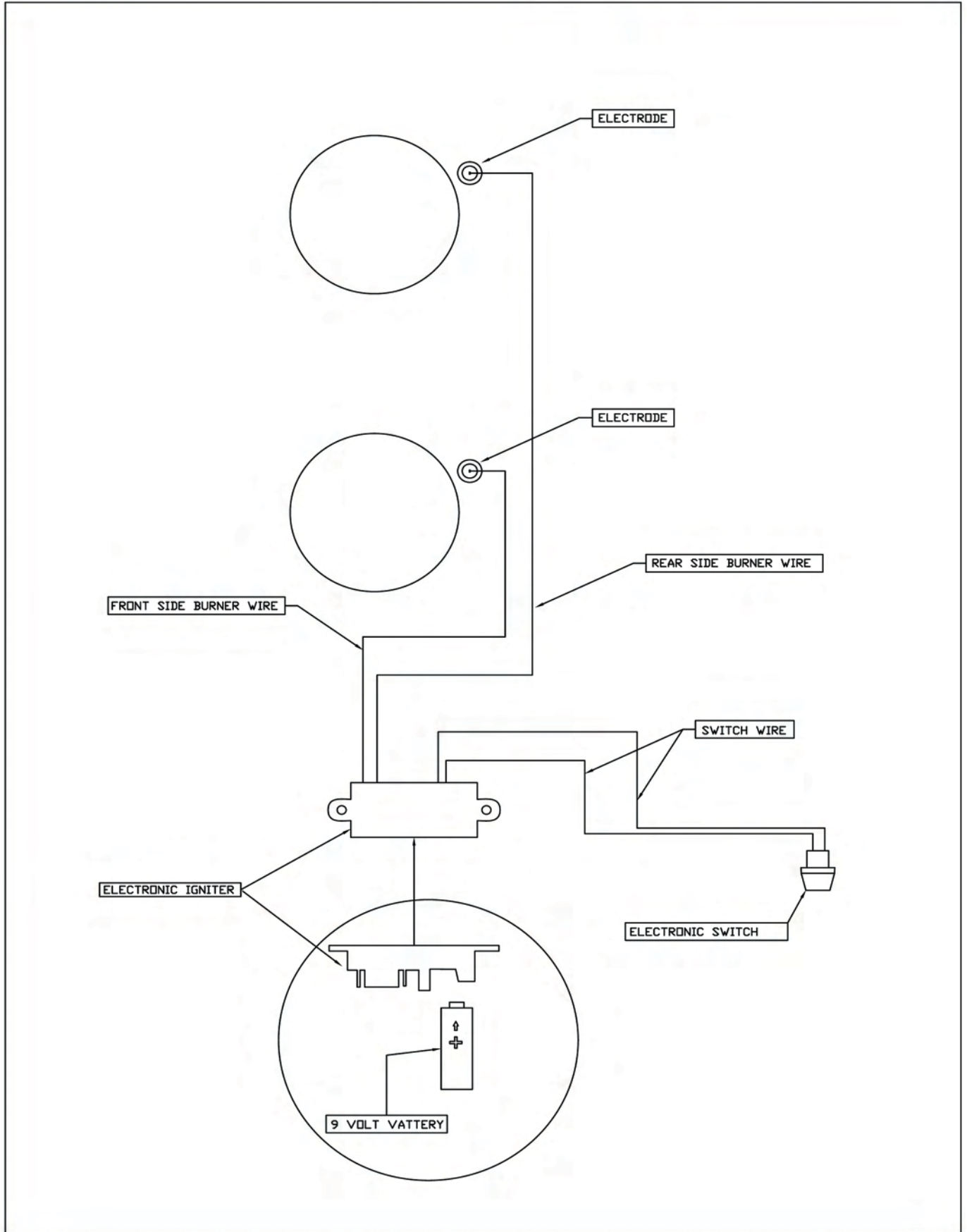
FOR: _____

MODEL #: _____

SERIAL #: _____

GAS TYPE: _____

NOTES: _____



PRECISION SERIES SIDE BURNERS

WARRANTY

ONE (1) year full parts and labor warranty covers entire product against manufacturing defects.
TWO (2) years parts only covers the burners, radiants and top grates.

WILL PAY FOR:

All repair labor and parts found to be defective due to material or workmanship for one (1) full years . This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Agent must provide service during normal working hours. All charges will be paid for repair or replacement at the location of original installation for parts returned pre-paid through the dealer and claimed within the warranty period and found to be defective by Capital. All claims, regardless of warranty or non-warranty must be documented with photos and detailed description and/or narrative of the problem.

Replacement will be F.O.B our factory. This means you; the customer will have to pay for shipping. The company will not be liable for transportation costs, labor cost or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes where the appliance has been tempered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties, expressed or implied and all other obligations or liability in connection with the sale of this product.

WILL NOT PAY FOR:

- Installation or start-up.
- Shipping damage.
- Concealed shipping damage.
- Service by an unauthorized agency.
- Use of unauthorized parts.
- Service during hours other than normal working hours.
- Improper installation.
- Service visit to teach you how to operate the appliance, correct the installation, reset circuit breakers or replace fuses.
- Repair other than normal household use.
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Unit installed in non-residential application.
- Unit installed indoors.

This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations (commercial situations include but are not limited to restaurants, public parks and recreation areas, any area where units are exposed to multiple users, public cooking areas, etc.) This warranty is for products purchased and retained in the 50 States of the U.S.A, the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you the specific legal rights. You may also have other rights, which vary from State to State.

NOTES:

NOTES:

All illustrations and specifications contained in this use and care guide are based on the latest product information available at the time of this printing. Because product improvement is an ongoing process, Capital reserves the right to make changes at any time, without notice, in colors, materials, equipment, specifications, features and models. Some product pictures may be shown with optional equipment. Further information can be obtained from your authorized Capital Cooking Equipment dealer or visit us online at www.capital-cooking.com.

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Capital Cooking Equipment, Inc.

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Santa Fe Springs, Ca 90670 USA
866.402.4600 Toll Free
562-903-1167 Fax

MADE IN USA



PART #: 87028-01 REV 01
