

# 48" precision series™

Gas Self-Clean



GSCR484QG

## 48" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Floburners (sealed)\*
- 800 – 30,000 BTU Power-WoK™ burner\*
- 18,000 BTU Infra-Q™ infrared BBQ grill\*
- BBQ-Grill sections includes Tru-Side™ channeling grates that reduce flare-ups\*
- Full extension drip trays on EZ-Glides\*
- 18,000 BTU Thermo-Griddle™ – 3/8" thick thermostatically controlled griddle plate
- 30,000 BTU double Thermo-Griddle™\*
- Stay-Cool™ die cast, chrome plated metal knobs\*
- Auto-ignition/re-ignition on all burners
- Stainless steel BBQ grill and griddle covers come standard
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Island trim included

## 48" OVEN FEATURES

- Self-clean
- 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
- 30,000 BTU primary oven for uniform baking
- Moto-Roti® motorized rotisserie system\*

\* Capital Exclusive Feature

## 48" OVEN FEATURES (continued)

- 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\*
- 25-Watt bright oven lights
- 3 Rack positions w/ 3 racks provided
- Broil pan provided
- 1-1/4" thick 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, rotisserie, convection rotisserie, self-clean

## OTHER OVEN USES

Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing



Capital exclusive feature: Power-Flo™ burners. 19,000 BTU-140 deg. simmer

Capital exclusive feature: Moto-Rotis™ motorized rotisserie in oven

Capital exclusive feature: Flex-Roll™ oven racks

Infrared gas broiler

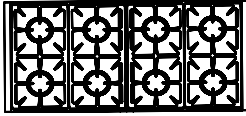
Optional cabinet red knobs

Infra-Q™ BBQ grill sear pod

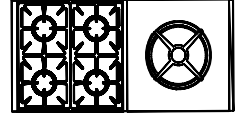
30,000 BTU Power-Wok™

Chopping block

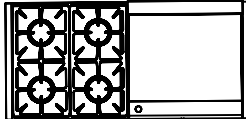
**GAS SELF-CLEAN CONVECTION MODELS AVAILABLE\***



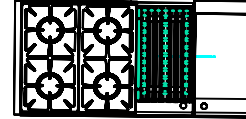
GSCR488 – 48" eight burner gas self-clean range + convection\*\*



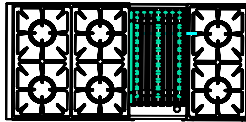
GSCR484W – 48" four burner gas self-clean range w/ Power-Wok™ + convection\*\*



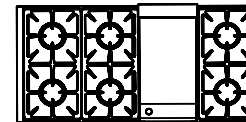
GSCR484G – 48" four burner gas self-clean range w/ 24" Thermo-Griddle™ + convection\*\*



GSCR484QG – 48" four burner gas self-clean range w/ 12" Infra-Q™ and 12" Thermo-Griddle™ + convection



GSCR486Q – 48" six burner gas self-clean range w/ 12" Infra-Q™ + convection



GSCR486G – 48" six burner gas self-clean range w/ 12" Thermo-Griddle™ + convection

\* Available in Natural Gas and Liquid Propane  
 \*\* Special order (longer lead times may apply)

**AVAILABLE ACCESSORIES**

- Conversion kits
- Birch wood chopping blocks
- CRK48 – Chrome and red knobs
- P48SHS – 19" stainless steel wall mount high shelf
- P48SLB – 9" stainless steel wall mount low back
- Wok ring

**COMPLIMENTARY PRODUCTS**

- 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
- GRT24WK – 24" 30,000 BTU built in Power-Wok™ range-top
- GRT30Q – 30" 40,000 BTU built in Infra-Q™ infrared BBQ grill

**SHIPPING WEIGHT**

450-600 LBS

**ELECTRICAL RATINGS**

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

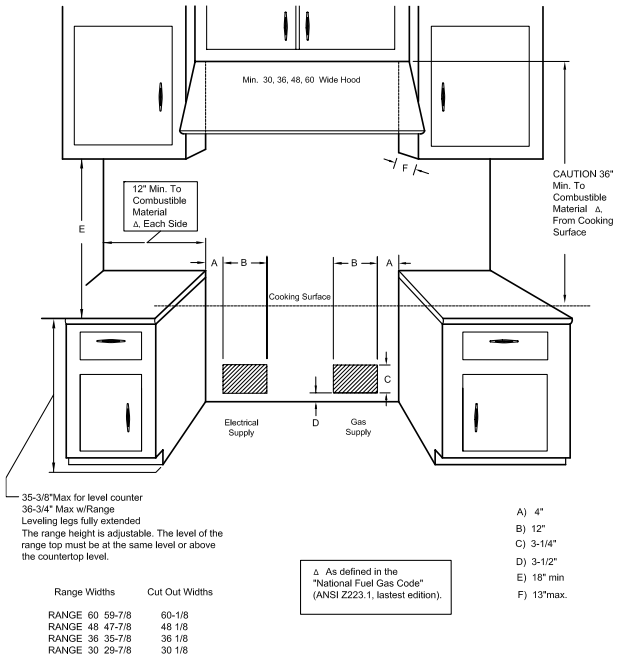
**GAS RATINGS**

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

**OTHER**

- "0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada
- 2 years full parts and labor covers entire product (conditions apply)

**CABINET PREPARATION**

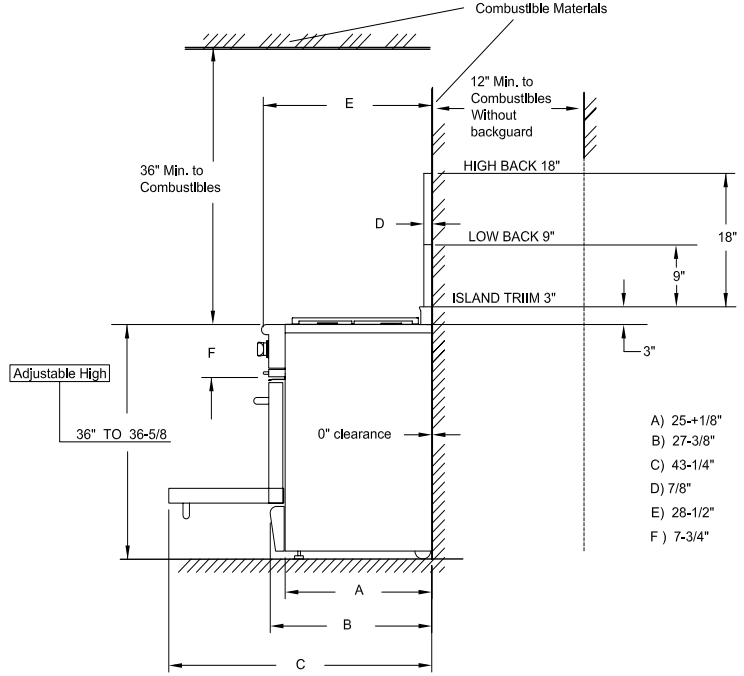


35-3/8" Max for level counter  
 36-3/4" Max w/Range  
 Leveling legs fully extended  
 The range height is adjustable. The level of the range top must be at the same level or above the countertop level.

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

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

- A) 4"
- B) 12"
- C) 3-1/4"
- D) 3-1/2"
- E) 18" min
- F) 13" max.



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



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