

48" *precision series*™

Manual Clean



GCR484BG

48" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Floburners (sealed)*
- 800 – 30,000 BTU Power-WoK® burner*
- 18,000 BTU Tru-Q™ stainless steel BBQ grill*
- BBQ grill sections includes Tru-Side channeling grates that reduce flare-ups*
- Full extension drip trays on EZ-Glides*
- 30,000 BTU double Thermo-Griddle*
- 18,000 BTU Thermo-Griddle – 3/8" thick thermostatically controlled griddle plate
- 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

- Convection oven (primary oven only)
- Large oven: 4.6 cu. ft. – 27" W X 14" H X 21" D
- Small oven: 2.1 cu. ft. – 12" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass (primary oven only)
- Large oven fits 26" W X 18" D commercial size sheets

48" OVEN FEATURES (continued)

- 30,000 BTU primary oven for uniform baking
- 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

OTHER OVEN USES

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

* Capital Exclusive Feature



Capital exclusive feature: Power-Flo™ burners. 10,000 BTU-140 deg. simmer



Infrared gas broiler



Optional cabinet red knobs

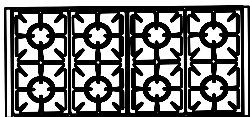


Tru-Q™ stainless steel BBQ grill

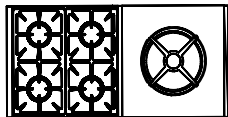


Chopping block

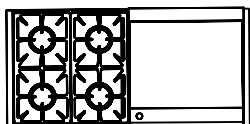
GAS CONVECTION MODELS AVAILABLE (NON-SELF-CLEAN)*



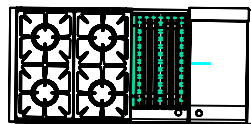
GCR488 – 48" eight burner gas convection range**



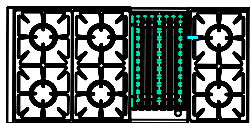
GCR484W – 48" four burner gas convection range w/ Power-Wok™**



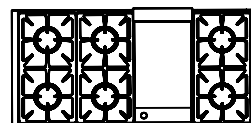
GCR484G – 48" four burner gas convection range w/ 24" Thermo-Griddle™**



GCR484BG – 48" four burner gas convection range w/ 12" Tru-Q™ and 12" Thermo-Griddle™



GCR486B – 48" six burner gas convection range w/ 12" Tru-Q™**



GCR486G – 48" six burner gas convection range w/ 12" Thermo-Griddle™

* Available in Natural Gas and Liquid Propane

** Special order (longer lead times may apply)

AVAILABLE ACCESSORIES

Conversion kits
Birch wood chopping blocks
CRK48 – cabinet 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

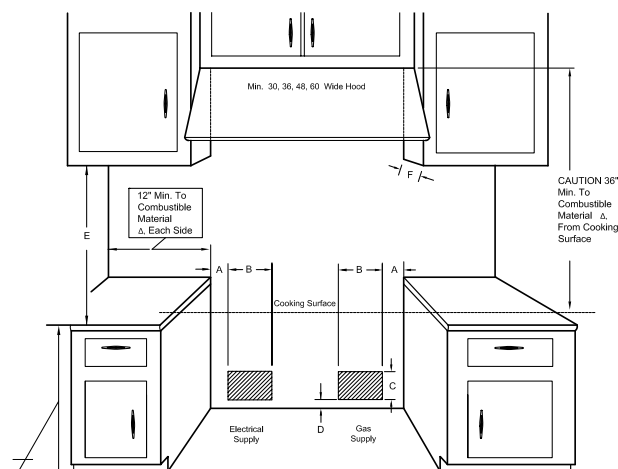
GAS RATINGS

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

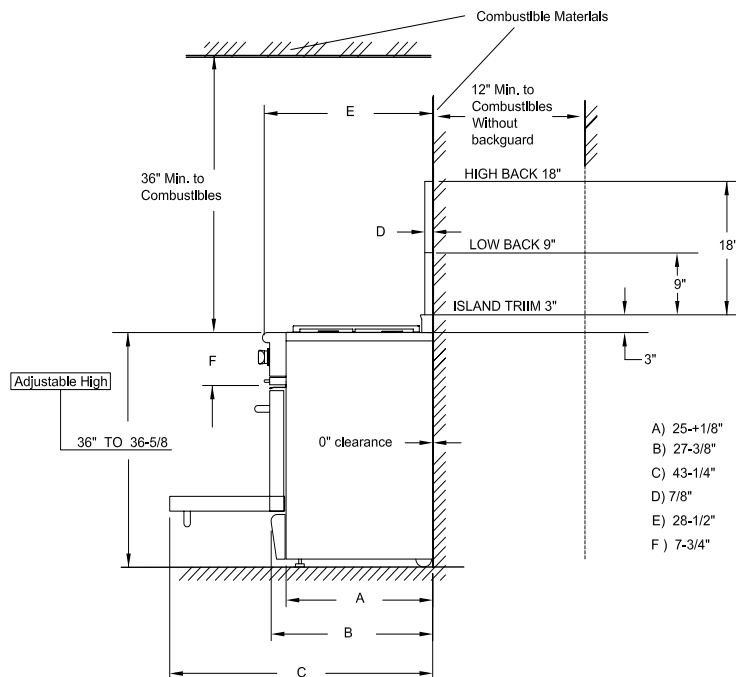
OTHER

"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



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



- 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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