

60" *precision series*™

Gas Self-Clean



GSCR604GW

60" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flt[®] burners (sealed)*
- 800 – 30,000 BTU Power-WoK[®] burner*
- 18,000 BTU Infra-Q™ infrared BBQ grill*
- 18,000 BTU Thermo-Griddle[®] – 3/8" thick thermostatically controlled griddle plate
- 30,000 BTU Double Thermo-Griddle[®]
- BBQ grill sections includes Tru-Side channeling grates that reduce flare-ups*
- Full extension drip trays on EZ-Glides*
- Stay-Cool[®] die cast, chrome plated metal knobs*
- Auto-ignition/re-ignition on all sealed 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

60" OVEN FEATURES

- Self-clean (primary oven only)
- Convection ovens (both ovens)
- 36" and 24" large oven/small oven format*
- Large oven fits 26" W X 18" D commercial size pans
- Large oven: 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D
- Baker's oven: 3.1 cu. ft. oven cavity – 18" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass (primary oven)
- 30,000 BTU primary oven for uniform baking
- 22,000 BTU secondary baking oven

* Capital Exclusive Feature

60" OVEN FEATURES (continued)

- Moto-Roti[®] motorized rotisserie system (primary oven only)*
- 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



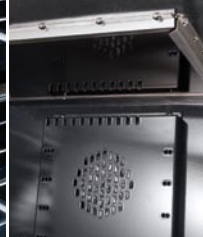
Capital exclusive feature:
Power-Flo™ burners.
19,000 BTU-140 deg. simmer



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



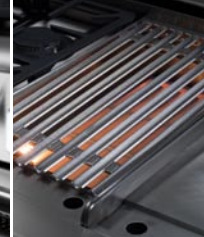
Capital exclusive feature:
Flex-Roll™ oven racks



Infrared gas broiler



Optional cabinet
red knobs



Infra-Q™ BBQ grill
sear pod



30,000 BTU Power-Wok™

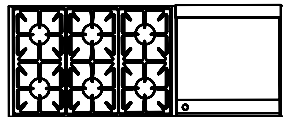


Chopping block

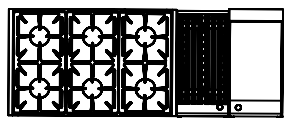
GAS SELF-CLEAN CONVECTION MODELS AVAILABLE*



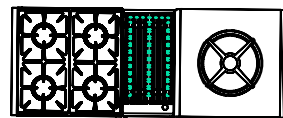
GSCR606W – 60" six burner gas
self-clean range w/ Power-Wok™ +
convection



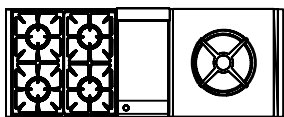
GSCR606G – 60" six burner gas
self-clean range w/ 24" Thermo-
Griddle™ + convection



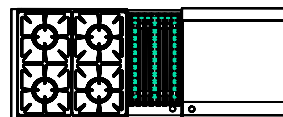
GSCR606QG – 60" six burner gas
self-clean range w/ 12" Infra-Q™ and
12" Thermo-Griddle™ + convection



GSCR604QW – 60" four burner gas
self-clean range w/ 12" Infra-Q™ +
24" Power-Wok™ + convection



GSCR604GW – 60" four burner gas
self-clean range w/ 12" Thermo-
Griddle™ + 24" Power-Wok™ +
convection



GSCR604QG – 60" four burner gas
self clean range w/ 12" Infra-Q™ +
24" Thermo-Griddle™ + convection

* Available in Natural Gas and Liquid Propane

AVAILABLE ACCESSORIES

Conversion kits
Wok ring
Birch wood chopping blocks (12" or 24" sizes)
CRK60 – Chrome and red Knobs
P60SHS – 19" stainless steel wall mount high shelf
P60SLB – 9" stainless steel wall mount low back

COMPLIMENTARY PRODUCTS

PSVH60L – 60" Performance Series vent hood w/ 1200 CFM blower + lights
PSVH60HL – 60" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
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

675-895 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

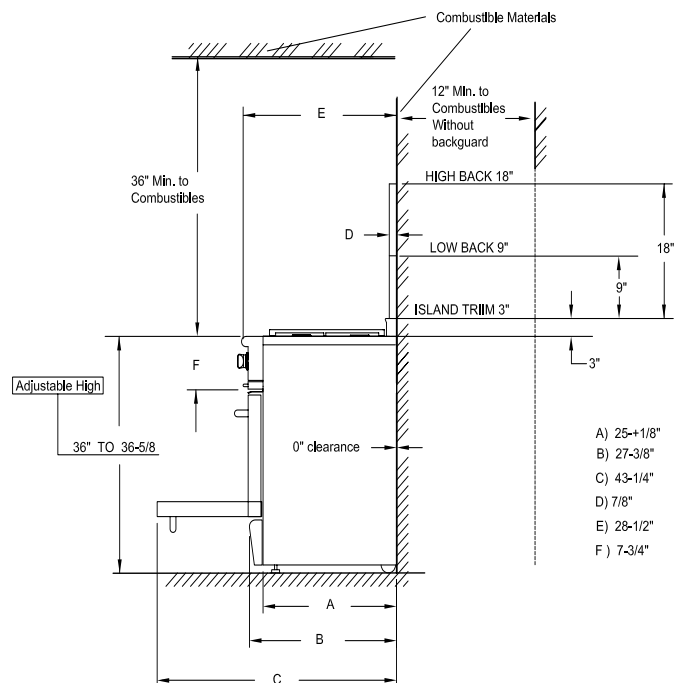
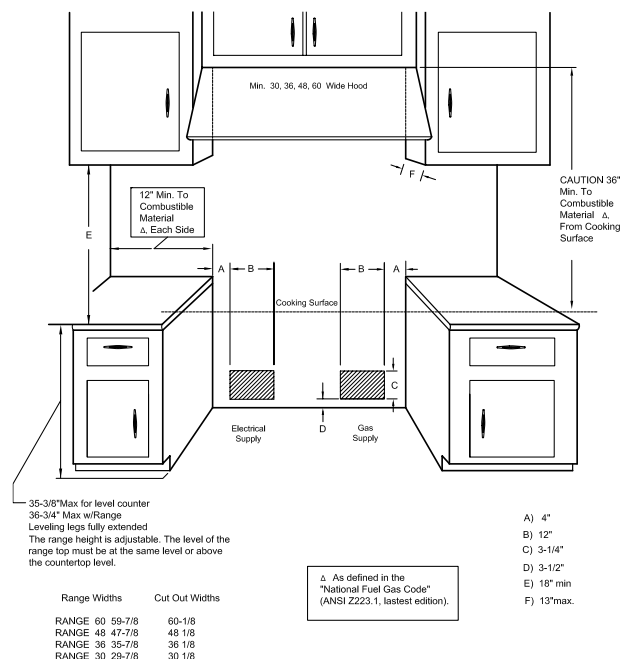
GAS RATINGS

	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



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
© 2006 Capital Cooking Equipment, Inc.