



CAPITAL
EXTRAORDINARY COOKING

THE CHEF'S COLLECTION



Extraordinary cooking begins with The Chef's Collection.

At Capital, we embrace the kitchen as the heart and soul of the home. We believe that for cooking to transcend the ordinary, a strong relationship must be established between a chef and their tools. Our full-depth chef-inspired kitchen appliance collection is designed with meticulous craftsmanship to become an extension of your culinary creativity, offering precision and power that meet the highest standards of both aspiring and accomplished chefs.





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SUPERIOR EQUIPMENT SOLUTIONS

Performance-forward design and construction with roots in the commercial appliance industry.



Founded in the heart of California's City of Industry, **Superior Equipment Solutions (SES)** has been synonymous with world-class product design and manufacturing since its inception. As part of the SES family, Capital Cooking draws from a long heritage of exceptional craftsmanship in both commercial and residential appliance markets. The cutting-edge production techniques perfected in the SES state-of-the-art facility ensure that every Capital product is crafted with the same attention to detail that professionals demand – from all 304 stainless steel and the finest raw materials to the precision fit-and-finish of each component, quality is woven into the very essence of the SES production process... and it's all made in the USA. With industry-leading product warranties, the appliances that enter your home will be nothing short of extraordinary.



YOUR RANGE, YOUR WAY

Options Tailored To Your Taste:

Size and Connection

Available in four widths – 30", 36", 48", and 60".

Connection options are either Natural Gas (NG) or Liquid Propane (LP).

Burner Style: Open Burners or Sealed Burners

Choose between the ultra-powerful 25,000 BTU open burners or 19,000 BTU sealed burners.

Rangetop Configurations

Enhance your cooking with griddle, BBQ grill, and power wok options. Capital has many standard configurations and can also accommodate almost any custom rangetop layout.

Gas Oven Functionality: The Classic Chef Features

Capital's generously sized gas oven offers ample capacity for all your culinary needs and fits large commercial baking sheets. With powerful bake and broil burners, and integrated convection for precise cooking, this oven is designed to deliver professional-grade performance.

Premium Gas Oven Upgrade: Exclusive Grand Chef Features

Upgrading to the Grand Chef Range brings features designed to elevate your gas oven that includes a self-cleaning system. The EZ-Glide™ oven racks ensure effortless glide and ease of use, while the Rotomatic™ integrated oven rotisserie system, combined with the Infrared glass-covered broiler, delivers even heat distribution for ultimate slow roasting.

Premium Electric Oven: The Grand Chef Dual-Fuel

For truly precise baking, broiling, and roasting, the electric convection oven design of the Grand Chef Dual-Fuel is next-level in its functionality and temperature consistency. Enjoy all of the benefits of the Grand Chef, with the ingenious control of electric oven cooking and an exclusive moist-cook feature that keeps your food succulent and flavorful.

Add Color to Your Kitchen

All indoor appliances from Capital Cooking are available in a timeless stainless steel, 10 standard colors, as well as 206 custom RAL colors. Four modern knob and handle finish options are also available for you to choose a color palette that really cooks for you.





Restaurant-Level Heat

THE CAPITAL POWER-FLAME™ OPEN BURNER



Restaurant Fire Power At Your Fingertips

One look at the powerful open burners of Capital's Ranges and Rangetops, and you'll see the difference. Concentric rings of 94 flames provide even distribution of heat, from the center out, for a consistent simmer to a blazing sear. Capital's Power-Flame™ Open Burner range top design is also one of the easiest to clean in the industry. Packed with an impressive 25,000 BTUs of power, the Power-Flame™ Open Burner will boil a gallon of water in record time, and simmer the most delicate sauces, accommodating everything else in between. Additionally, open burner models come with a dedicated 8,000 BTU FineTouch™ simmer burner.





Designed With Efficiency In Mind

THE CAPITAL ACCU-HEAT™ SEALED BRASS BURNER



Streamline Design For Effortless Cooking

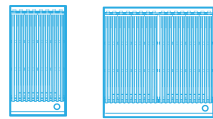
Capital Accu-Heat™ Sealed Brass Burners were designed with everyday efficiency in mind. Boil, sear, or simmer on a sleek, easy-to-clean surface. Rated at 19,000 BTUs and capable of a delicate low heat. The Accu-Heat™ Sealed Brass Burners are among the highest output sealed burners on the market.





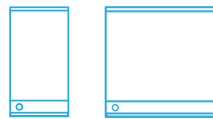
*GRT362G2 Rangetop. Dishwasher Panel: CR-24DWP-SS.
Handle Kit - Brass Polished: CR24PR-HK-BP.*

GRILLING, GRIDDLING, AND WOK COOKING



BBQ Grill

Inclement weather doesn't have to stop your grilling. With 18,000 BTUs (12") or 36,000 BTUs (24"), this indoor grill system sears at commercial-level temperatures. Bring outdoor grilling indoors with variable temperature control on our two-sided TruSide™ channeling grates and our hybrid ceramic radiants encased in stainless steel. All BBQ grills come with stainless steel covers.



Thermo-Griddle™

The true breakfast of champions is cooked on a Capital; there's nothing like waking up in the morning and cracking a fresh egg over a piping hot griddle. Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle area, won't rust, and doesn't require pre-conditioning. All Thermo-Griddles™ come with stainless steel covers.

12" – 18,000 BTUs/hr

24" – 24,000 BTUs/hr

Drop-in Cutting Board available: 12" P12CHBK

Drop-in Cutting Board available: 24" P24CHBK



Power Wok

The Capital Power Wok burner delivers an impressive 25,000 BTUs for high heat cooking with the option of a sealed or open design tailored to your preference. This dedicated wok station features a durable, cast-iron porcelain-coated grate that supports nearly any wok size, making your wok cooking fast, easy, and full of flavor.



Drop-in Wok Grate

For more flexibility, Capital offers a drop-in wok grate, allowing you to swap one of your burner grates and get your wok on.

Open Burner Wok Grate: CWR

Sealed Burner Wok Grate: PSWK-RNG



THE CLASSIC CHEF RANGE

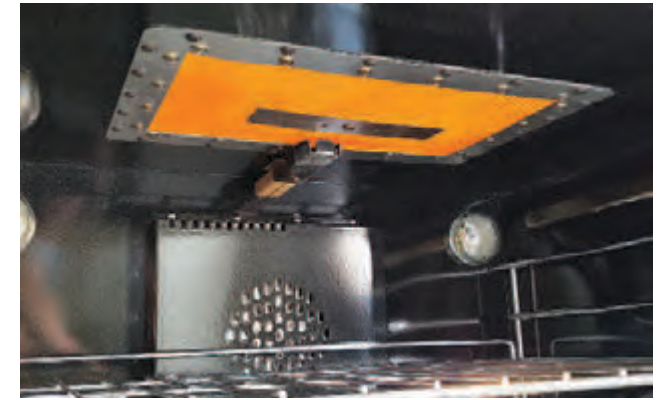
Certain things never lose their magic in the kitchen, like the smell of grandma's cookies or holiday desserts. With a spacious interior that can accommodate even the largest commercial baking sheets, this oven delivers powerful, uniform cooking through its 30,000 BTU bake burner and an 18,000 BTU infrared broil burner for perfect searing. As a manual-clean oven the sleek stainless steel and glass door, along with the carefully crafted black porcelain interior, exudes a sense of craftsmanship that offers both beauty and functionality. When you need more of a good thing, Capital's 48" and 60" models include a second companion oven. Like mom's apple pie, the Capital Classic Chef Range is something you can count on.



With two oven racks, dual halogen lights, infrared broiler, and convection mode, the Capital Classic Chef range delivers precise even heating for any and all of your culinary endeavors.

Infrared Broiler

Our 18,000 BTU Classic Chef Broiler is extremely versatile and can be used for a variety of cooking techniques; in addition to broiling, it can be used for grilling, toasting, browning, melting, and even roasting.



Tru-Temp™ Convection Cooking

Capital's convection design makes optimal use of the oven cavity to speed up cooking times and provide precise, even baking. The low-volume, built-in fan circulates hot air throughout the oven, ensuring consistent temperatures on every rack—perfect for roasting, baking, and toasting. Achieve a golden brown, crispy finish on your favorite pies and pastries.



Thermo-Griddle™ and BBQ Grill Protective Covers

Every Capital range top Thermo-Griddle™ and BBQ Grill includes an all-304-stainless steel cover that integrates seamlessly over the surface, protecting your components from grease, dust, and debris.



Ergo-Cool™ Chrome-Plated Knobs

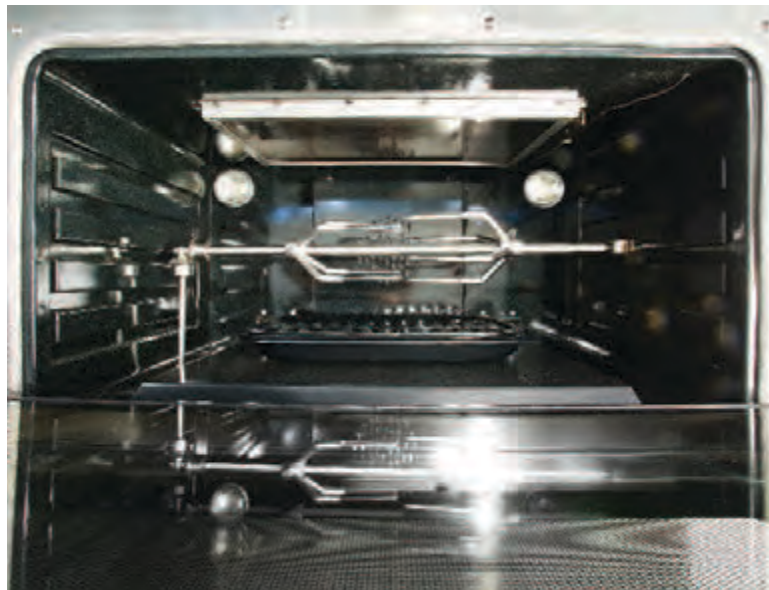
Heavy-duty, die cast, chrome-plated metal knobs put you in full control and remain cool to the touch.



THE GRAND CHEF RANGE

Everything the Classic is made of and then some, the Grand Chef Range oven is equipped with professional-level features even the most discerning chefs would be surprised by. As a precision self-cleaning oven, the Grand Chef Range boasts a powerful 18,000 BTU oversized infrared glass-surfaced broiler that allows for extremely high heat capabilities. The Rotomatic™ integrated oven rotisserie system makes for the ultimate slow-roasting experience, while the smooth ball-bearing technology of our EZ-Glide™ oven racks lets you move even the heaviest casserole dishes with ease. Capital's 48" and 60" models include a second companion oven for increased cooking possibilities. Enhanced by an elegant Titanium speck porcelain interior, dual high-heat halogen lights, and extra-large viewing windows, the Grand Chef Range's oven is the masterpiece that even your favorite local chef would envy.

Self-Clean Oven



The Capital Grand Chef Range sets the standard for extraordinary cooking with additional features including in-oven rotisserie, moist-cooking, oversized Infrared glass-covered broiler, and self-clean function, the Grand Chef will make you the Michelin Star of your kitchen.

Infra-Broil™

Offering an extra-large surface area, the Grand Chef Infra-Broil™ delivers 18,000 BTUs of searing power beneath tempered ceramic glass. This setup creates even, radiant heat distribution while making cleanup simple—just a quick wipe-down is all it takes. The intense heat also enables our Grand Chef self-cleaning capabilities, thoroughly blazing away any residue and leaving the interior pristine with minimal effort.



Moist-Cook™

Capital's exclusive Moist-Cook™ keeps flavors and juices in your food and not in the air by introducing more humidity into the oven cavity and reducing evaporation. No more dry chicken and tough roasts; everything you bake will be fall-off-the-bone delicious. *(Dual Fuel models only)*



Rotomatic™ Rotisserie

Capital's patented in-oven motorized rotisserie system sets up easily on a custom bevel gear system and allows you to cook delicious self-basted roasts and poultry in your kitchen year-round.



EZ-Glide™ Oven Racks

Capital's patented chrome-plated oven rack system is designed to provide the smoothest, most effortless motion when moving heavy dishes in and out of your oven.





Calibrate Your Cooking And Refine Your Flavors

THE GRAND CHEF DUAL FUEL RANGE

Dial in the details with next-level control. The Grand Chef Dual Fuel Range Oven is the ultimate choice for those who demand nothing but the best. Experience the full advantages of the Grand Chef All Gas Range, enhanced by the precise control of electric oven cooking that includes an innovative moist-cook option that ensures every dish remains tender and delicious.

Precision Electric Oven Cooking



Capital's state-of-the-art Intelli-Cook™ control system on the Grand Chef Dual Fuel upgrade puts a myriad of cooking functions at your fingertips, allowing you to effortlessly manage every aspect of your cooking at the touch of a button. The intuitive all-in-one display let's you easily manage every oven function including:

Main Oven

- Bake
- Delicate Bake
- Broil
- Timer Cook 1
- Timer Cook 2
- Temperature Probe Cook
- Delay Cook
- Moist-Cook
- Rotisserie
- Self-Clean
- Oven Light
- Convection Fan

Companion Oven (48" and 60" models)

- Bake
- Delicate Bake
- Broil
- Timer Cook 1
- Timer Cook 2
- Temperature Probe Cook
- Delay Cook
- Self-Clean
- Oven Light
- Convection Fan

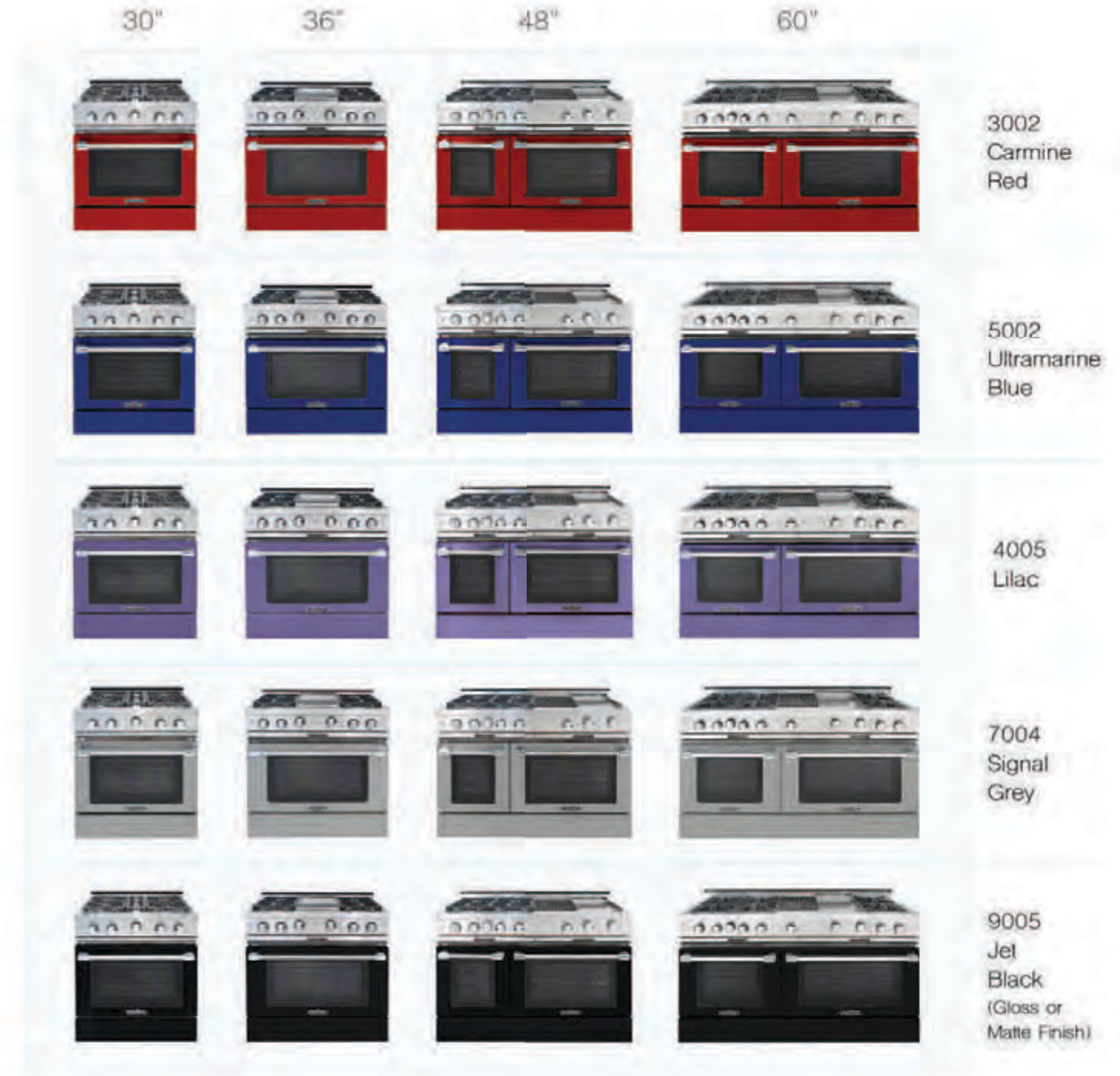
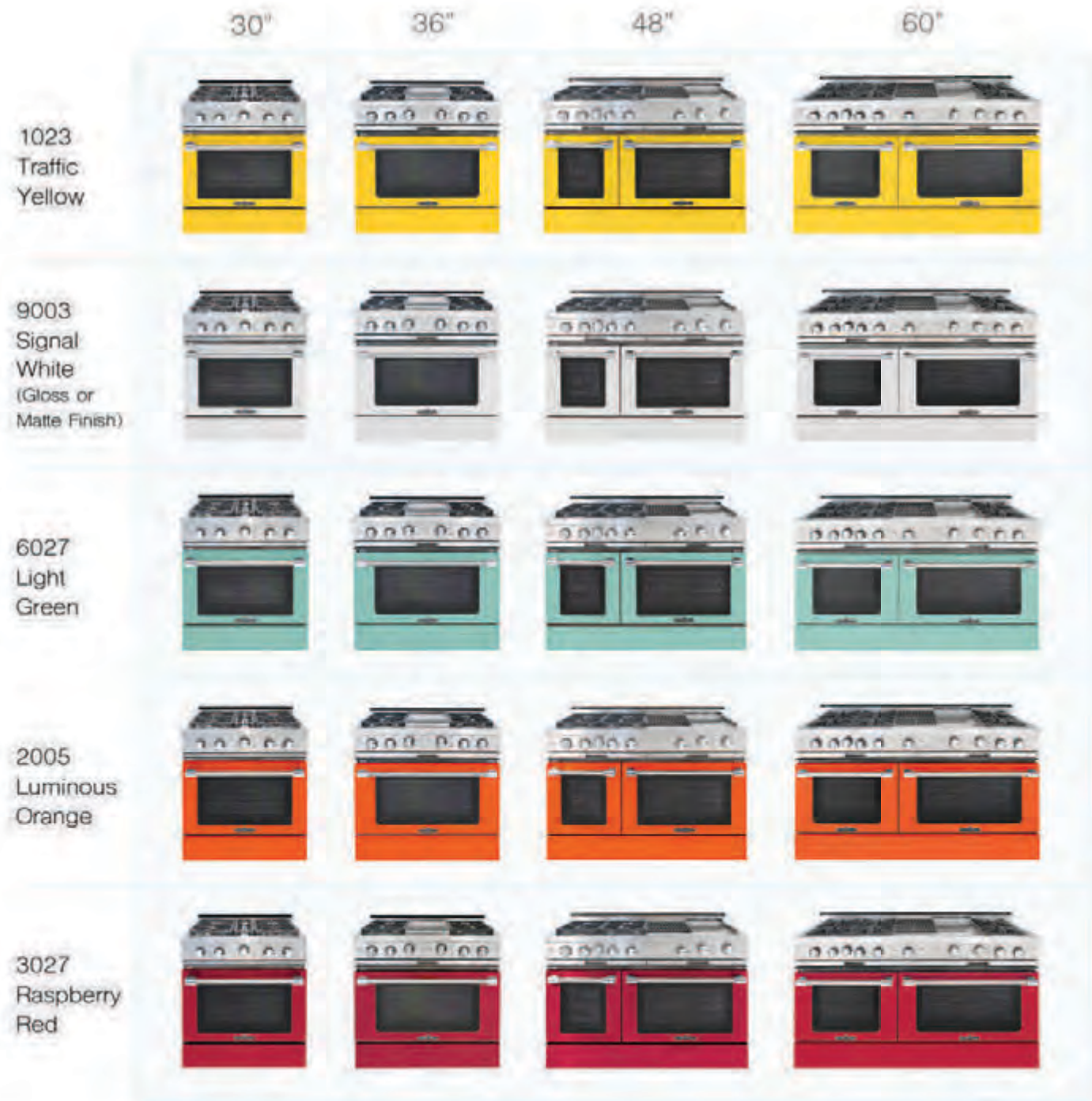
*GSCR362G2 Shown in 6027 Light Green with Brass Satin knob and handle finish.
Venthood model PSVH36 in standard Stainless Steel.*



COOKING IN COLOR



Like a great recipe with your own personal flair, Capital Cooking lets you spice up your kitchen with an array of vibrant hues. Turn your range into a stunning centerpiece with 10 standard colors, 206 custom RAL colors, and four modern knob and handle finish options.



KNOB AND HANDLE FINISH OPTIONS

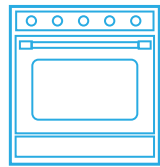


30" CLASSIC AND GRAND CHEF RANGES



MCR304 in Stainless Steel. Ventilation PSVH30.

30" CLASSIC AND GRAND CHEF RANGES



SMALL SPACE, BIG IMPACT

The Capital Chef's Collection 30" Ranges are designed to fit into almost any kitchen setting. Despite their smaller size, these ranges come in both The Classic and Grand Chef models and pack the same power as our larger ranges.



30" Open Burner Rangetop Standard Features

- Power-Flame™ burners are rated at 25,000 BTUs to deliver intense powerful heat
- All burners turn down to a true simmer
- FineTouch™ simmer burner rated at 8,000 BTUs
- EZ-Clean™ Drip Trays – Full extension removable drip trays mounted on ball bearing rails
- Commercial quality cast iron grates
- Ergo-Cool™ – Die cast, chrome-plated, ergonomic metal knobs are cool to the touch
- Auto-ignition/re-ignition on all burners
- Island trim attached



30" Sealed Brass Burner Rangetop Standard Features

- Four Accu-Heat™ sealed brass burners rated at 19,000 BTUs each, creates powerfully consistent heat (additional 25,000 BTUs sealed center burner on the MCR305/GSCR305 models)
- All burners turn down to a true simmer
- Porcelain-coated cast iron grates with center bridge grate provide a continuous cooking surface
- 8" center 15,000 BTU BBQ grill available (MCR302B2, GSCR302B2, GRT302B2)
- 8" center 15,000 BTU Thermo-Griddle™ available (MCR302G2, GSCR302G2, GRT302G2)



All 30" Ovens Include:

- Five rack positions
- Dual 40 Watt oven lights provide excellent interior illumination
- Broil pan included
- Black porcelain with Titanium speck oven interior
- 1-1/4" diameter professional-style handle
- Extra-large viewing window with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection oven with separate fan On/Off switch
- Height and leveling adjustability

30" Classic Chef All Gas Oven Features

- Manual-clean convection oven
- Large oven: 4.7 cu. ft. cavity
- Oven fits full-size commercial cookie sheet (26" x 18")
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broil burner for perfect searing
- Two racks included
- All-stainless steel and glass door allow wall-to-wall visibility and easy cleaning

30" Grand Chef All Gas Oven Features

- Self-clean convection oven
- Large oven: 4.9 cu. ft. cavity
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broiler behind glass
- Rotomatic™ motorized rotisserie system
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- Three EZ-Glide™ oven racks for smooth operation

30" Grand Chef Dual Fuel Oven Features

- Large oven: 5.0 cu. ft. cavity
- MOIST-COOK™ – This feature stops food from drying during cooking, resulting in some of the juiciest meats ever. A Capital exclusive!
- ROTOMATIC™ ROTISSERIE – Built-in motorized rotisserie – Cook delicious, self-basting meats and poultry year round inside your capital oven. A Capital exclusive!
- BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION AND MOIST COOKING
- SELF-CLEAN
- Precision MEAT PROBE for perfect temperature cooking
- Tru-Temp™ convection fan cooking for BAKE, BROIL, ROAST
- Hidden Bake Element under glass for easy clean up and efficient oven heating
- Ribbon Broil Element under glass results in BBQ-quality searing
- Two-speed cooling fan system
- Dual air-flow convection
- Dual Kitchen TIMERS (5 secs – 11 hours 55 mins)
- TIMED COOK – You can set the oven to turn itself OFF after a set amount of time
- DELAY COOK – You can set the oven to start cooking at a set time of day
- CLOCK – Displays time of day when range is not in use
- Three EZ-Glide™ oven racks for smooth operation
- SABBATH mode

Open Burner Ranges

Sealed Burner Ranges

All Gas
Classic
Chef
Ranges



MCOR SERIES
(MCOR304 Shown)



MCR SERIES
(MCR304 Shown)

All Gas
Grand
Chef
Ranges



CGSR SERIES
(CGSR304 Shown)



GSCR SERIES
(GSCR305 Shown)

Dual Fuel
Grand
Chef
Ranges



COB SERIES
(COB304 Shown)



CSB SERIES
(CSB304 Shown)

Rangetops



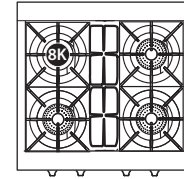
CGRT SERIES
(CGRT304 Shown)



GRT SERIES
(GRT305 Shown)

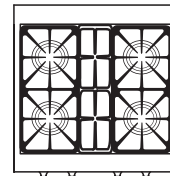
Rangetops only available in stainless steel with four knob finish options.

Open Burner Range and Rangetop Configurations

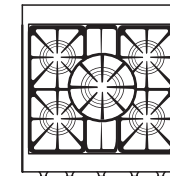


(MCR/CGSR/COB/CGRT)
304

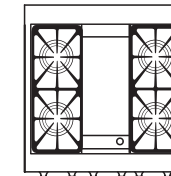
Sealed Burner Range and Rangetop Configurations



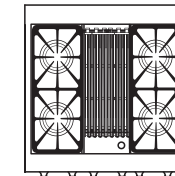
(MCR/GSCR/CSB/GRT)
304



(MCR/GSCR/GRT)
305



(MCR/GSCR/GRT)
302G2

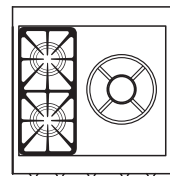


(MCR/GSCR/GRT)
302B2

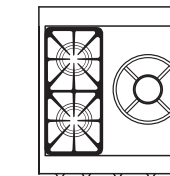
(8" Width Griddle)

(8" Width Grill)

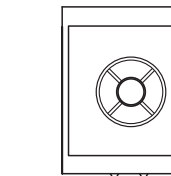
Specialty Power Wok Configurations



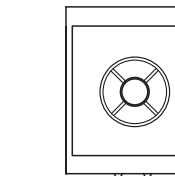
(MCR/GRT)
302W (Sealed Wok Burner)



(MCR/GRT)
302CW (Open Wok Burner)



(MCR/GRT)
24W (Sealed Wok Burner)



(MCR/GRT)
24CW (Open Wok Burner)

Capital Cooking offers customized placements of your burners, griddle, BBQ grill, or power wok. Ask your Capital dealer for details.

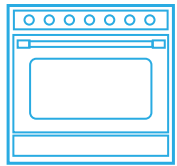
36" CLASSIC AND GRAND CHEF RANGES



GSCR362G2 in 9005 Jet Black.

36" CLASSIC AND GRAND CHEF RANGES

GSCR362G2



MAKE ROOM FOR MORE.

The Capital Chef's Collection 36" Range expands your culinary options. Customize the layout by replacing two of the six burners with a 12" Thermo-Griddle™ or BBQ Grill, or replacing four burners with a 24" Power Wok, allowing for a variety of cooking techniques in one range.



36" Open Burner Rangetop Standard Features

- Power-Flame™ burners are rated at 25,000 BTUs to deliver intense powerful heat
- All burners turn down to a true simmer
- FineTouch™ simmer burner rated at 8,000 BTUs
- EZ-Clean™ Drip Trays - Full extension removable drip trays mounted on ball bearing rails
- Commercial quality cast iron grates
- Ergo-Cool™ - Die cast, chrome-plated, ergonomic metal knobs are cool to the touch
- Auto-ignition/re-ignition on all burners
- Island trim attached
- All griddle and BBQ grills come with stainless steel covers



36" Sealed Brass Burner Rangetop Standard Features

- Up to six Accu-Heat™ sealed brass burners rated at 19,000 BTUs each, creates powerfully consistent heat
- All burners turn down to a true simmer
- Porcelain-coated cast iron grates
- Optional wok available
- All griddle and BBQ grills come with stainless steel covers



All Gas **Grand Chef** Oven

Shown is the GSCR362G2 Grand Chef All Gas Oven with two open burners and a 12" griddle.

All 36" Ovens Include:

- Five rack positions
- Dual 40 Watt oven lights provide excellent interior illumination
- Broil Pan included
- Black porcelain with Titanium speck oven interior
- 1-1/4" diameter professional-style handle
- Extra-large viewing window with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection oven with separate fan On/Off switch
- Height and leveling adjustability

36" Classic Chef All Gas Oven Features

- Manual-clean convection oven
- Large oven: 4.7 cu. ft. cavity
- Oven fits full-size commercial cookie sheet (26" x 18")
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broil burner for perfect searing
- Two racks included
- All-stainless steel and glass door allow wall-to-wall visibility and easy cleaning

36" Grand Chef All Gas Oven Features

- Self-clean convection oven
- Large oven: 4.5 cu. ft. cavity
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broiler behind glass
- Rotomatic™ motorized rotisserie system
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- Three EZ-Glide™ oven racks for smooth operation

36" Grand Chef Dual Fuel Oven Features

- Large oven: 5.4 cu. ft. cavity
- MOIST-COOK™ – This feature stops food from drying during cooking, resulting in some of the juiciest meats ever. A Capital exclusive!
- ROTOMATIC™ ROTISSERIE – Built-in motorized rotisserie – Cook delicious, self-basting meats and poultry year round inside your capital oven (no frame required). A Capital exclusive!
- BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION AND MOIST COOKING
- SELF-CLEAN
- Precision MEAT PROBE for perfect temperature cooking
- Tru-Temp™ convection fan cooking for BAKE, BROIL, ROAST
- Hidden Bake Element under glass for easy clean up and efficient oven heating
- Ribbon Broil Element under glass results in BBQ-quality searing
- Two-speed cooling fan system
- Dual air-flow convection
- Dual Kitchen TIMERS (5 secs – 11 hours 55 mins)
- TIMED COOK – You can set the oven to turn itself OFF after a set amount of time
- DELAY COOK – You can set the oven to start cooking at a set time of day
- CLOCK – Displays time of day when range is not in use
- Three EZ-Glide™ oven racks for smooth operation
- SABBATH mode

Open Burner Ranges

Sealed Burner Ranges

All Gas
Classic
Chef
Ranges



MCOR SERIES
(MCOR362G2 Shown)



MCR SERIES
(MCR366 Shown)

All Gas
Grand
Chef
Ranges



CGSR SERIES
(CGSR366 Shown)



GSCR SERIES
(GSCR362B2 Shown)

Dual Fuel
Grand
Chef
Ranges



COB SERIES
(COB362G2 Shown)



CSB SERIES
(CSB362G2 Shown)

Rangetops



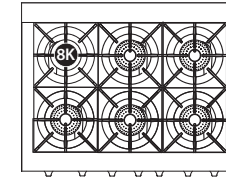
CGRT SERIES
(CGRT362B2 Shown)



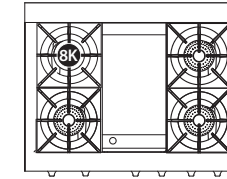
GRT SERIES
(GRT366 Shown)

Rangetops only available in stainless steel with four knob finish options.

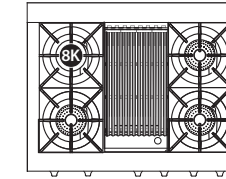
Open Burner Range and Rangetop Configurations



(MCR/CGSR/COB/CGRT)
366

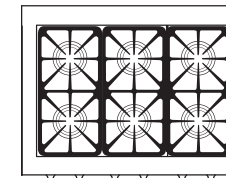


(MCR/CGSR/COB/CGRT)
362G2

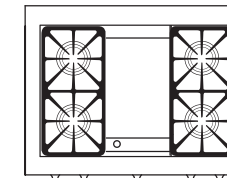


(MCR/CGSR/COB/CGRT)
362B2

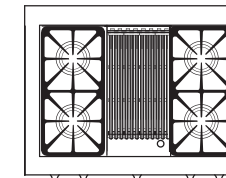
Sealed Burner Range and Rangetop Configurations



(MCR/GSCR/CSB/GRT)
366

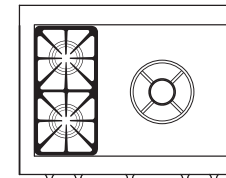


(MCR/GSCR/CSB/GRT)
362G2

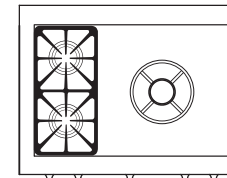


(MCR/GSCR/CSB/GRT)
362B2

Specialty Power Wok Configurations



(MCR/GRT)
362W (Sealed Wok Burner)



(MCR/GRT)
362CW (Open Wok Burner)

Capital Cooking offers customized placements of your burners, griddle, BBQ grill, or power wok. Ask your Capital dealer for details.

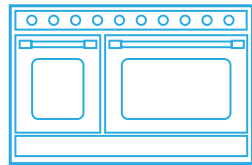
48" CLASSIC AND GRAND CHEF RANGES



*MCOR484BG in Stainless Steel.
Shown with optional 6" backguard.*

48" CLASSIC AND GRAND CHEF RANGES

MCR484G2



Convection cooking
in both ovens!*

MORE SPACE? MORE POSSIBILITIES.

The most popular Capital size, the Capital Chef's Collection 48" Range offers the next level in versatility for any and all occasions. Featuring dual ovens with independent convection systems* in both main and companion ovens, a Chef's Collection 48" Range might be just right for you.



48" Open Burner Rangetop Standard Features

- Power-Flame™ burners are rated at 25,000 BTUs to deliver intense powerful heat
- All burners turn down to a true simmer
- FineTouch™ simmer burner rated at 8,000 BTUs
- EZ-Clean™ Drip Trays - Full extension removable drip trays mounted on ball bearing rails
- Commercial quality cast iron grates
- Ergo-Cool™ - Die cast, chrome-plated, ergonomic metal knobs are cool to the touch
- Auto-ignition/re-ignition on all burners
- Island trim attached
- All griddle and BBQ grills come with stainless steel covers



48" Sealed Brass Burner Rangetop Standard Features

- Up to eight Accu-Heat™ sealed brass burners rated at 19,000 BTUs each, creates powerfully consistent heat
- All burners turn down to a true simmer
- Porcelain-coated cast iron grates
- Optional wok available
- All griddle and BBQ grills come with stainless steel covers

* Convection not available in the Capital Grand Chef All Gas companion oven.



All Gas Classic Chef Oven

Shown is the MCOR484BG Classic Chef All Gas Oven with four open burners and a 12" BBQ grill and griddle.

All 48" Ovens Include:

- Five rack positions
- Dual 40 Watt oven lights in each oven provides excellent interior illumination
- Broil Pan included
- Black porcelain with Titanium speck oven interiors
- 1-1/4" diameter professional-style handle
- Extra-large viewing windows with embossed design
- Heavy-duty oven door hinges
- Height and leveling adjustability

48" Classic Chef All Gas Oven Features

- Manual-clean convection oven
- Large oven: 4.9 cu. ft. cavity
- Companion oven: 2.7 cu. ft. cavity
- Oven fits full-size commercial cookie sheet (26" x 18")
- Tru-Temp™ convection cooking in both ovens
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broil burner for perfect searing
- Two racks included
- All-stainless steel and glass door allow wall-to-wall visibility and easy cleaning

48" Grand Chef All Gas Oven Features

- Self-clean convection oven
- Large oven: 4.5 cu. ft. cavity
- Companion oven: 2.0 cu. ft. cavity
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broiler behind glass
- Tru-Temp™ convection oven with separate fan On/Off switch (large oven only)
- Rotomatic™ motorized rotisserie system
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- Three EZ-Glide™ oven racks in each oven for smooth operation

48" Grand Chef Dual Fuel Oven Features

- Large oven: 5.4 cu. ft. cavity
- Companion oven: 2.4 cu. ft. cavity
- MOIST-COOK™ – This feature stops food from drying during cooking, resulting in some of the juiciest meats ever (large oven only). A Capital exclusive!
- ROTOMATIC™ ROTISSERIE – Built-in motorized rotisserie (large oven only) – Cook delicious, self-basting meats and poultry year round inside your capital oven (no frame required). A Capital exclusive!
- BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION AND MOIST COOKING
- SELF-CLEAN
- Precision MEAT PROBE for perfect temperature cooking
- Tru-Temp™ convection fan cooking for BAKE, BROIL, ROAST in large oven
- Tru-Temp™ convection fan cooking for BAKE only in companion oven
- Hidden Bake Element under glass for easy clean up and efficient oven heating
- Ribbon Broil Element under glass results in BBQ-quality searing
- Two-speed cooling fan system
- Dual air-flow convection
- Dual Kitchen TIMERS (5 secs – 11 hours 55 mins)
- TIMED COOK – You can set the oven to turn itself OFF after a set amount of time
- DELAY COOK – You can set the oven to start cooking at a set time of day
- CLOCK – Displays time of day when range is not in use
- Three EZ-Glide™ oven racks in each oven for smooth operation
- SABBATH mode

Open Burner Ranges

Sealed Burner Ranges

All Gas
Classic
Chef
Ranges



MCOR SERIES
(MCOR484BG Shown)



MCR SERIES
(MCR488 Shown)

All Gas
Grand
Chef
Ranges



CGSR SERIES
(CGSR484BB Shown)



GSCR SERIES
(GSCR484GG Shown)

Dual Fuel
Grand
Chef
Ranges



COB SERIES
(COB484G2 Shown)



CSB SERIES
(CSB484W Shown)

Rangetops



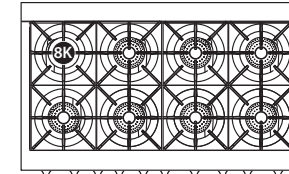
CGRT SERIES
(CGRT488 Shown)



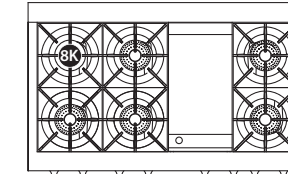
GRT SERIES
(GRT484B2 Shown)

Rangetops only available in stainless steel with four knob finish options.

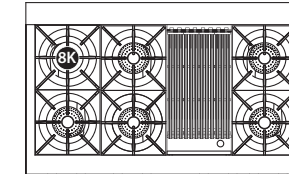
Open Burner Range and Rangetop Configurations



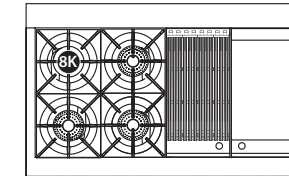
(MCOR/CGSR/COB/CGRT)
488



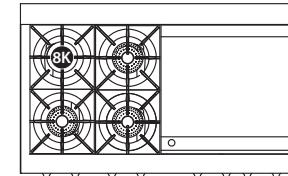
(MCOR/CGSR/COB/CGRT)
484G2



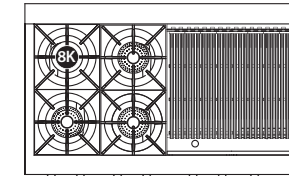
(MCOR/CGSR/COB/CGRT)
484B2



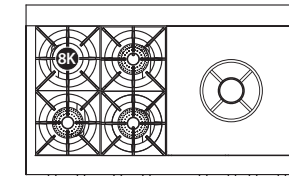
(MCOR/CGSR/COB/CGRT)
484BG



(MCOR/CGSR/COB/CGRT)
484GG

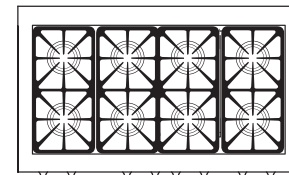


(MCOR/CGSR/COB/CGRT)
484BB

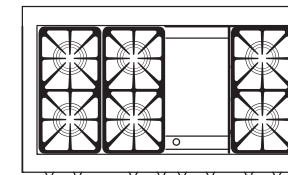


(MCOR/CGSR/COB/CGRT)
484CW (Open Wok Burner)

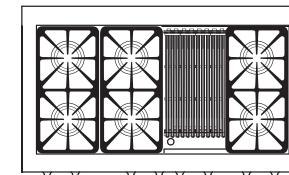
Sealed Burner Range and Rangetop Configurations



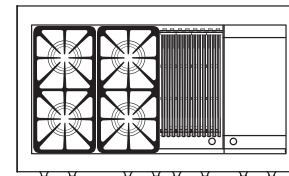
(MCR/GSCR/CSB/GRT)
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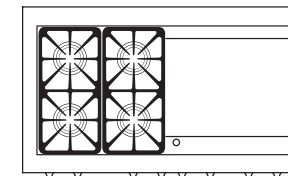
(MCR/GSCR/CSB/GRT)
484G2



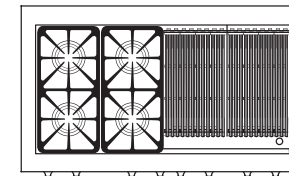
(MCR/GSCR/CSB/GRT)
484B2



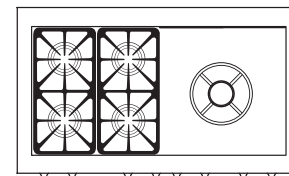
(MCR/GSCR/CSB/GRT)
484BG



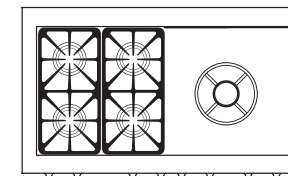
(MCR/GSCR/CSB/GRT)
484GG



(MCR/GSCR/CSB/GRT)
484BB



(MCR/GSCR/CSB/GRT)
484W (Sealed Wok Burner)



(MCR/GSCR/CSB/GRT)
484CW (Open Wok Burner)

Capital Cooking offers customized placements of your burners, griddle, BBQ grill, or power wok. Ask your Capital dealer for details.

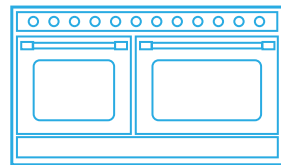
60" CLASSIC AND GRAND CHEF RANGES



COB604BB2 in Stainless Steel.

60" CLASSIC AND GRAND CHEF RANGES

GSCR604BB2



Convection cooking
in both ovens!

SOMETIMES, SIZE IS EVERYTHING.

The most powerful Chef Collection Range we make, the 60" gives you the versatility to orchestrate even the most extraordinary of culinary ensembles. Customize the layout by replacing two or four of the ten burners with a Thermo-Griddle™, BBQ grill, or Power Wok. With a larger companion oven, the possibilities are endless when you have this much elbow room.



60" Open Burner Rangetop Standard Features

- Power-Flame™ burners are rated at 25,000 BTUs to deliver intense powerful heat
- All burners turn down to a true simmer
- FineTouch™ simmer burner rated at 8,000 BTUs
- EZ-Clean™ Drip Trays - Full extension removable drip trays mounted on ball bearing rails
- Commercial quality cast iron grates
- Ergo-Cool™ - Die cast, chrome-plated, ergonomic metal knobs are cool to the touch
- Auto-ignition/re-ignition on all burners
- Island trim attached
- All griddle and BBQ grills come with stainless steel covers



60" Sealed Brass Burner Rangetop Standard Features

- Up to ten Accu-Heat™ sealed brass burners rated at 19,000 BTUs each, creates powerfully consistent heat
- All burners turn down to a true simmer
- Porcelain-coated cast iron grates
- Optional wok available
- All griddle and BBQ grills come with stainless steel covers



All Gas **Grand Chef** Oven

Shown is the GSCR604BG2 Grand Chef All Gas Oven with six sealed burners, a 12" BBQ grill and griddle.

All 60" Ovens Include:

- Five rack positions
- Dual 40 Watt oven lights in each oven provides excellent interior illumination
- Broil Pan included
- Black porcelain with Titanium speck oven interiors
- 1-1/4" diameter professional-style handle
- Extra-large viewing windows with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection cooking in both ovens with separate fan On/Off switches
- Height and leveling adjustability

60" Grand Chef All Gas Oven Features

- Self-clean convection oven.
- Large oven: 4.5 cu. ft. cavity
- Companion oven: 3.0 cu. ft. cavity
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broiler behind glass
- Rotomatic™ motorized rotisserie system
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- Three EZ-Glide™ oven racks in each oven for smooth operation

60" Grand Chef Dual Fuel Oven Features

- Large oven: 5.4 cu. ft. cavity
- Companion oven: 3.6 cu. ft. cavity
- MOIST-COOK™ – This feature stops food from drying during cooking, resulting in some of the juiciest meats ever (large oven only). A Capital exclusive!
- ROTOMATIC™ ROTISSERIE – Built-in motorized ROTISSERIE (large oven only) – Cook delicious, self-basting meats and poultry year round inside your capital oven (no frame required). A Capital exclusive!
- BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION AND MOIST COOKING
- SELF-CLEAN
- Precision MEAT PROBE for perfect temperature cooking
- Tru-Temp™ convection fan cooking for BAKE, BROIL, ROAST
- Tru-Temp™ convection fan cooking for BAKE only in companion oven
- Hidden Bake Element under glass for easy clean up and efficient oven heating
- Ribbon Broil Element under glass results in BBQ-quality searing
- Two-speed cooling fan system
- Dual air-flow convection
- Dual Kitchen TIMERS (5 secs – 11 hours 55 mins)
- TIMED COOK – You can set the oven to turn itself OFF after a set amount of time
- DELAY COOK – You can set the oven to start cooking at a set time of day
- CLOCK – Displays time of day when range is not in use
- Three EZ-Glide™ oven racks for smooth operation
- SABBATH mode

Open Burner Ranges

Sealed Burner Ranges

All Gas
Grand
Chef
Ranges



Dual Fuel
Grand
Chef
Ranges

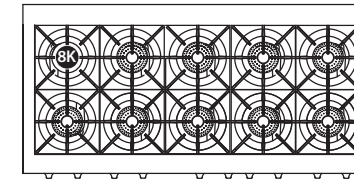


Rangetops

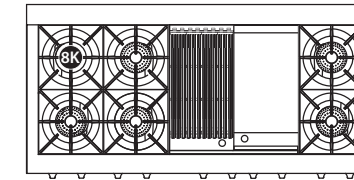


Rangetops only available in stainless steel with four knob finish options.

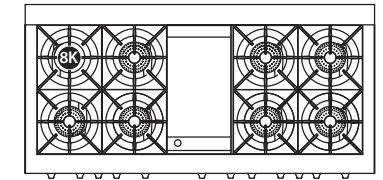
Open Burner Range and Rangetop Configurations



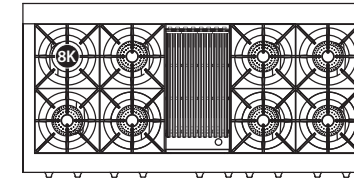
(CGSR/COB/CGRT)
6010



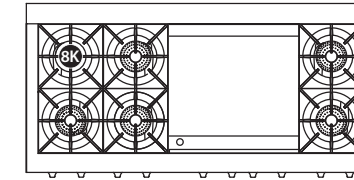
(CGSR/COB/CGRT)
604BG2



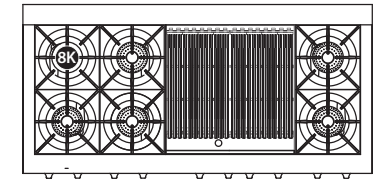
(CGSR/COB/CGRT)
604G4



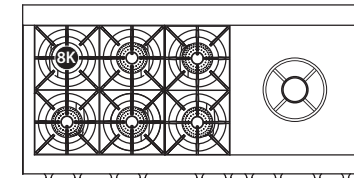
(CGSR/COB/CGRT)
604B4



(CGSR/COB/CGRT)
604GG2

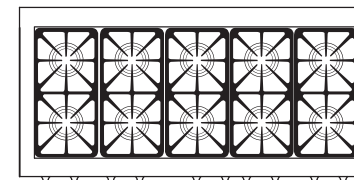


(CGSR/COB/CGRT)
604BB2

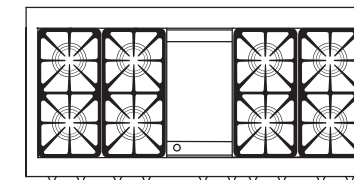


(CGSR/COB/CGRT)
606CW (Open Wok Burner)

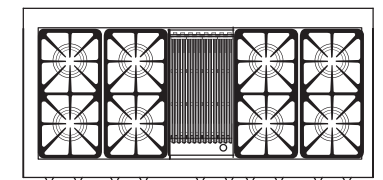
Sealed Burner Range and Rangetop Configurations



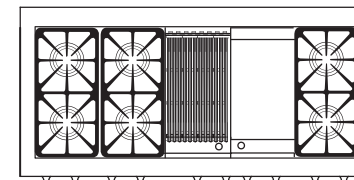
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6010



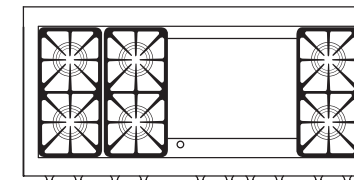
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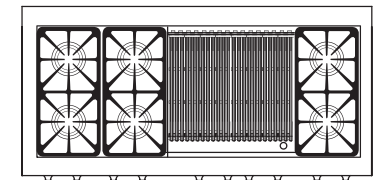
(GSCR/CSB/GRT)
604B4



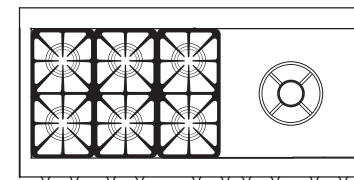
(GSCR/CSB/GRT)
604BG2



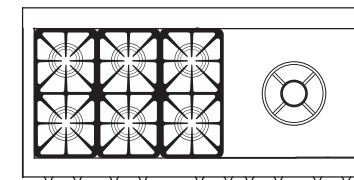
(GSCR/CSB/GRT)
604GG2



(GSCR/CSB/GRT)
604BB2



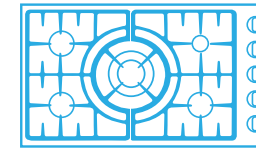
(GSCR/CSB/GRT)
606CW (Sealed Wok Burner)



(GSCR/CSB/GRT)
606W (Open Wok Burner)

Capital Cooking offers customized placements of your burners, griddle, BBQ grill, or power wok. Ask your Capital dealer for details.

DROP-IN COOKTOP



Capital's sleek and sophisticated five-burner cooktop features a 20,000 BTU center burner with reversible wok/stockpot grate and a total of 64,000 BTUs, making it one of the most powerful 36" drop-in cooktop available. Built for the cooking enthusiast, Capital cooktops feature sealed burners for intense heat, true simmer, and a must-have investment with its exceptional cast iron grate construction, stainless steel design, and easy-access knobs. The cooktop from Capital will be the best addition to your home.

Features

- 304 stainless steel
- 64,000 BTUs total
- Power-Wok center burner – 25,000 BTUs
- Accu-Heat™ – 2 at 14,000 BTUs
- Accu-Heat™ – 1 at 10,000 BTUs
- Accu-Heat™ simmer burner – 6,000 BTUs
- All burners have a true simmer feature
- Electronic ignition/re-ignition on all burners
- Individual igniters for each burner
- One-piece fully sealed top
- Reversible center wok grate
- Continuous grate constructed of heavy-duty cast iron with porcelain coated finish
- Indicating lights for burners
- Die-cast chrome knobs with comfort grips
- Available in NG or LP
- 36" Drop-in Cooktop: 365GS



The powerful and versatile center burner in Capital's 36" Drop-in Cooktop brings water to a boil in a snap and can also quickly convert to wok cooking when needed by removing the center grate.



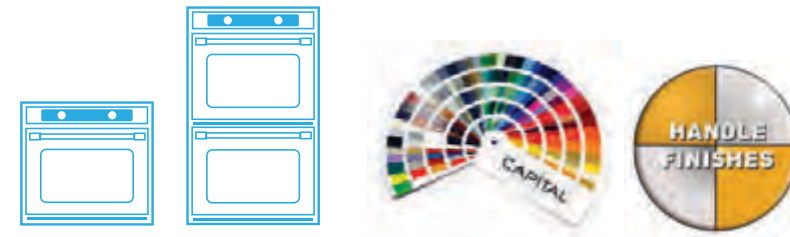
The simmer burner is designed for the perfect "slow flow" heating that includes long simmering and heating of the most delicate breakable sauces.



MWOV302ES in Stainless Steel.

The Perfect Complement For Capital Cooktops and Rangetops

GRAND CHEF ELECTRIC WALL OVENS



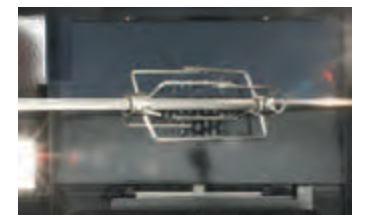
A powerful alternative to a traditional all-in-one range, Capital's single and double wall electric ovens offer all the same features as the Grand Chef Dual Fuel range.

Features

- Oven cavity: 4.9 cu. ft.
- MOIST-COOK™ – This feature stops food from drying out during cooking, resulting in the juiciest meats ever (top oven only in double wall oven). A Capital exclusive!
- ROTOMATIC™ ROTISSERIE – Built-in motorized rotisserie. Cook delicious, self-basting meats and poultry year round (top oven only in double wall oven). A Capital exclusive!
- BAKE, BROIL, ROAST, DELICATE BAKE, and PERFECT CONVECTION
- TIMED COOK – The oven turns itself off after a set amount of time
- DELAY COOK – Set the oven to start cooking at a set time of day
- CLOCK – Displays time of day when range is not in use
- MEAT PROBE cooking
- Convection fan cooking for BAKE, BROIL, ROAST
- Ultra-cool oven doors with extra large viewing oven window
- Hidden Bake Element under glass for easy clean up and efficient oven heating
- Ribbon Broil Element under glass results in BBQ-quality searing
- Dual kitchen TIMERS (5 secs – 11 hours 55 mins)
- Two-speed cooling fan system
- Dual air-flow convection
- Three EZ-Glide™ oven racks and high-intensity lights in each oven
- SELF-CLEAN and SABBATH mode
- Single Wall Oven: MWOV301ES
- Double Wall Oven: MWOV302ES



Moist-Cook™ System



Rotomatic™ Rotisserie



Keep Food Warm and Ready to Serve

WARMING DRAWER



The Capital high-performance 30" Warming Drawer gives you the convenience of three customizable temperature settings, is manufactured in stainless steel and glass, has an adjustable OFF timer, large temperature and timer display, ball bearing slides allowing smooth opening and closing of the drawer, and is outdoor compatible.



Features

- Three user adjustable factory preset temperatures (120° ; 145° ; 200°)
- Factory preset temperatures can be customized to owner's needs
- "OFF" Timer is adjustable from 5 minutes to 4 hours. Turns Drawer off
- Continuous "ON" option allows extended safe warming without resetting
- Large temperature and timer display for easy viewing in light or darkness
- Approved for outdoor installation
- 500 Watt 120 Volts heating element
- Removable drawer for easy cleaning
- Moisture vent allows moisture to escape or retain (MWD30E-S model only)
- Ball-bearing slides allow smooth opening and closing
- Self-closing feature slides smoothly to seal the drawer
- Available for custom panel installation (MWD30E-W model)
- Chrome polished handle finish standard (Three additional handle finish kits available)

Panel Ready Warming Drawer Handle Kits

CR-WDP-HK-CP	30" Warming Drawer Handle Kit - Chrome Polished (One handle)
CR-WDP-HK-CS	30" Warming Drawer Handle Kit - Chrome Satin (One handle)
CR-WDP-HK-BP	30" Warming Drawer Handle Kit - Brass Polished (One handle)
CR-WDP-HK-BS	30" Warming Drawer Handle Kit - Brass Satin (One handle)

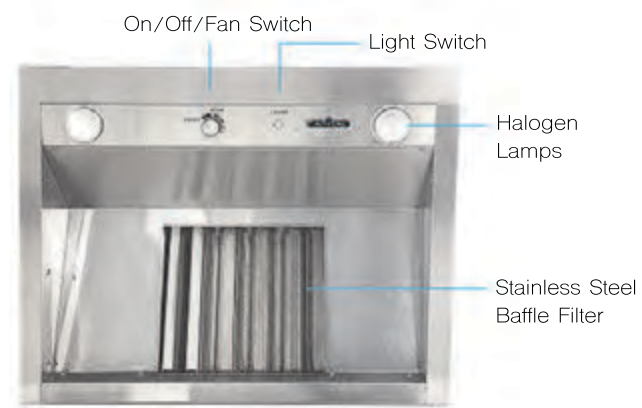
VENT HOODS



Vent away cooking odors and filter out heat, smoke, grease, and fumes. Constructed of the highest-quality stainless steel, and featuring powerful 600 – 1200 CFM motors and an exclusive baffle filter system, we retained the essential features and did away with the rest, making the design powerful, stylish, and best of all, simple.

Features

- Available in 30", 36", 48", and 60" widths
- Stainless steel in elegant brush finish
- 600 CFM on 30" and 1,200 CFM internal blower motors (included in vent hood)
- 50 Watt halogen lights (2)
- Stainless steel baffled filters
- Infinite fan speed settings
- All seamless construction
- Power requirements: 120V, 60HZ, 15 Amps
- 6" and 12" duct covers available



PSVH30

PSVH36

PSVH48

PSVH60

Ventilation PSVH30. GSCR305 in Stainless Steel.



UNDERCOUNTER REFRIGERATION



Elevate your kitchen with Capital's sleek undercounter refrigeration systems, featuring a stainless steel interior, precision digital thermostat, and a spacious 5.7 cubic foot capacity. With interior LED lighting, stainless steel shelving, and easy-clean removable interior drawer inserts, it offers discreet temperature control storage for any space. If drawers are more your style, Capital also offers a 24" two-drawer model. Handle kits are available for panel-ready units.

Features

- 24" width
- ETL certified
- Field-reversible handle
- Door and exterior constructed with 304 stainless steel
- Front, bottom ventilation for freestanding or built-in applications
- Digital thermostat for precision temperature control
- Automatic defrost
- Stainless steel shelving
- 5.7 cubic foot capacity
- LED accent lighting for even illumination of interior
- Single Door Refrigerator: CR24 (Panel-ready model: CR24PR)
- Two-Drawer Refrigerator: CR24D (Panel-ready model: CR24DPR)



Featuring smooth-gliding roll-out shelves, Capital's single-door undercounter refrigerator minimizes "lost" items at the back.



Double drawer model features horizontal accent lighting for even illumination of interior.



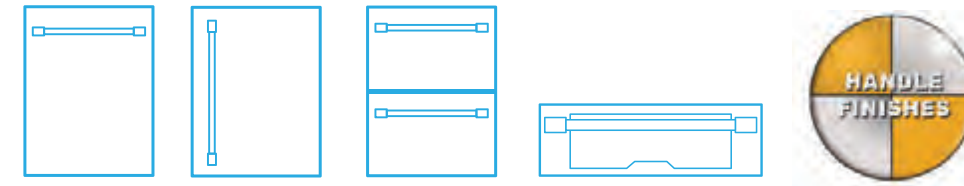
Keep it cool and maximize your refrigerated storage. Capital undercounter refrigerators are the perfect addition to a kitchen island and fits seamlessly into virtually any kitchen cabinet space.





Visually Integrate Your Kitchen Appliances

DISHWASHER PANEL/HANDLE AND HANDLE KITS



Complete your kitchen suite with matching handles and finishes that complement your custom cabinetry.

Undercounter Refrigerator Handle Kits

CR-24PR-HK-CP	24" Panel Ready Undercounter Refrigerator Handle Kit - Chrome Polished (One Handle)
CR-24PR-HK-CS	24" Panel Ready Undercounter Refrigerator Handle Kit - Chrome Satin (One Handle)
CR-24PR-HK-BP	24" Panel Ready Undercounter Refrigerator Handle Kit - Brass Polished (One Handle)
CR-24PR-HK-BS	24" Panel Ready Undercounter Refrigerator Handle Kit - Chrome Brass Satin (One Handle)

2 drawer Undercounter Refrigerator Handle Kits

CR-24DPR-HK-CP	24" Panel Ready Undercounter 2 Drawer Refrigerator Handle Kit - Chrome Polished (Two Handles)
CR-24DPR-HK-CS	24" Panel Ready Undercounter 2 Drawer Refrigerator Handle Kit - Chrome Satin (Two Handles)
CR-24DPR-HK-BP	24" Panel Ready Undercounter 2 Drawer Refrigerator Handle Kit - Brass Polished (Two Handle)
CR-24DPR-HK-BS	24" Panel Ready Undercounter 2 Drawer Refrigerator Handle Kit - Brass Satin (Two Handle)

Dishwasher Panel

CR-24DWP-SS	OEM 24" Stainless Steel Dishwasher Panel (Handle Sold Separately)
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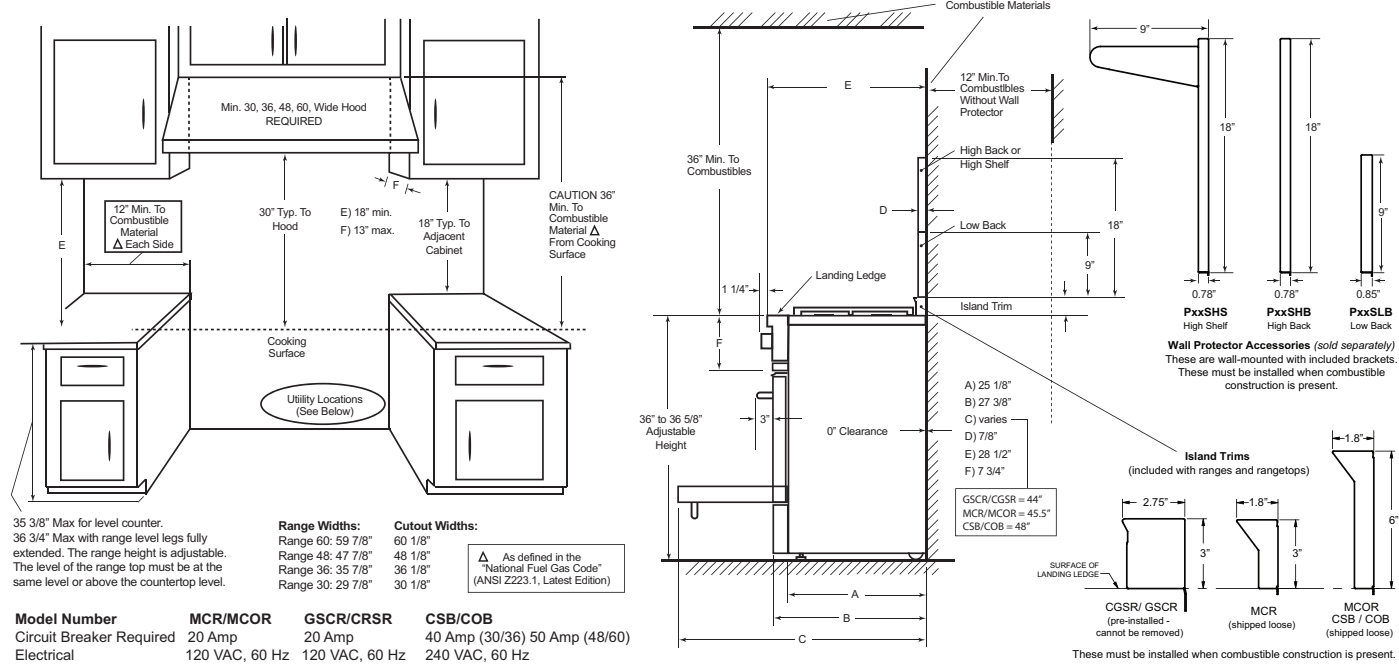
Dishwasher Handle Kits

CR-DWP-HK-CP	OEM 24" Dishwasher Handle Kit - Chrome Polished (One Handle)
CR-DWP-HK-CS	OEM 24" Dishwasher Handle Kit - Chrome Satin (One Handle)
CR-DWP-HK-BP	OEM 24" Dishwasher Handle Kit - Brass Polished (One Handle)
CR-DWP-HK-BS	OEM 24" Dishwasher Handle Kit - Brass Satin (One Handle)

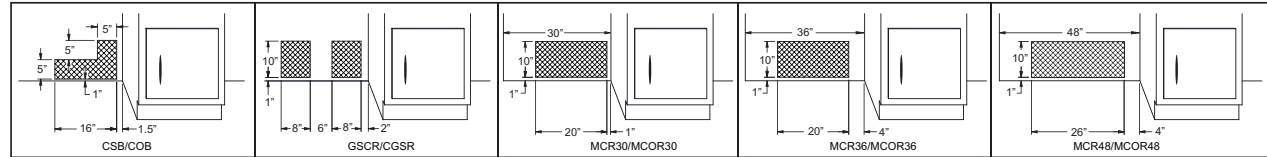
Full Size Refrigerator Handle Kits

CR-COL-HK-CP	OEM Column Refrigerator/Freezer Handle Kit (One Handle) Chrome Polished
CR-COL-HK-CS	OEM Column Refrigerator/Freezer Handle Kit (One Handle) Chrome Satin
CR-COL-HK-BP	OEM Column Refrigerator/Freezer Handle Kit (One Handle) Brass Polished
CR-COL-HK-BS	OEM Column Refrigerator/Freezer Handle Kit (One Handle) Brass Satin
CR-RBF-HK-CP	OEM Refrigerator - Bottom Freezer Handle Kit (Two Handles) Chrome Polished
CR-RBF-HK-CS	OEM Refrigerator - Bottom Freezer Handle Kit (Two Handles) Chrome Satin
CR-RBF-HK-BP	OEM Refrigerator - Bottom Freezer Handle Kit (Two Handles) Brass Satin
CR-RBF-HK-BS	OEM Refrigerator - Bottom Freezer Handle Kit (Two Handles) Brass Polished
CR-FD-HK-CP	OEM Refrigerator - French Door Handle Kit (Three Handles) Chrome Polished
CR-FD-HK-CS	OEM Refrigerator - OEM Refrigerator - French Door Handle Kit (Three Handles) Chrome Satin
CR-FD-HK-BP	OEM Refrigerator - OEM Refrigerator - French Door Handle Kit (Three Handles) Brass Polished
CR-FD-HK-BS	OEM Refrigerator - OEM Refrigerator - French Door Handle Kit (Three Handles) Brass Satin

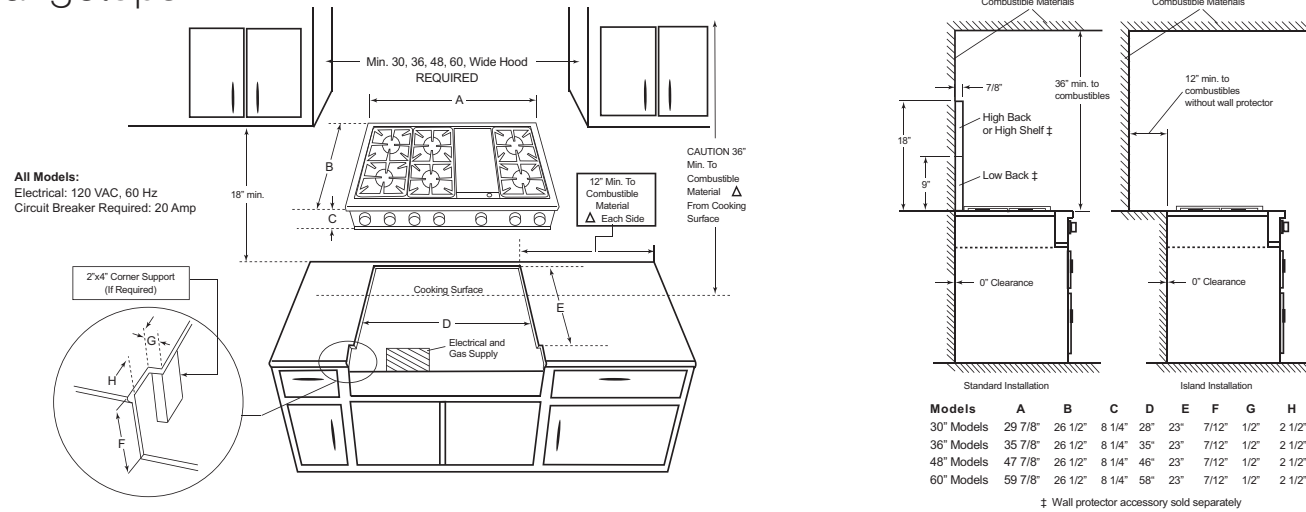
Ranges



Utility Locations



Rangetops

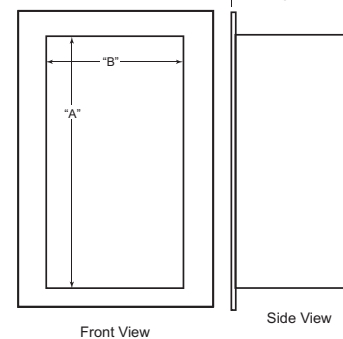


Wall Ovens

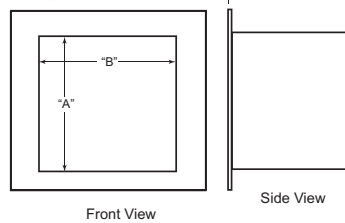
Model Number	Single MWOV301ES	Double MWOV302ES
"A" Dimension Cutout Height	28 1/4"	52 1/2"
"B" Dimension Cutout Width	28 1/2"	28 1/2"
"C" Dimension Cutout Depth	24"	24"
Overall Width	29 7/8"	29 7/8"
Overall Height	28 9/16"	52 3/4"
Overall Depth to Cabinet Face	23 3/4"	23 3/4"
Overall Depth to Door Front	25"	
Shipping Weight	275 lbs.	490 lbs.
Electrical	240 VAC, 60 Hz	
Circuit Breaker Required	30 Amp	40 Amp

Note: Cabinets must be manufactured to support the listed weight of the product.

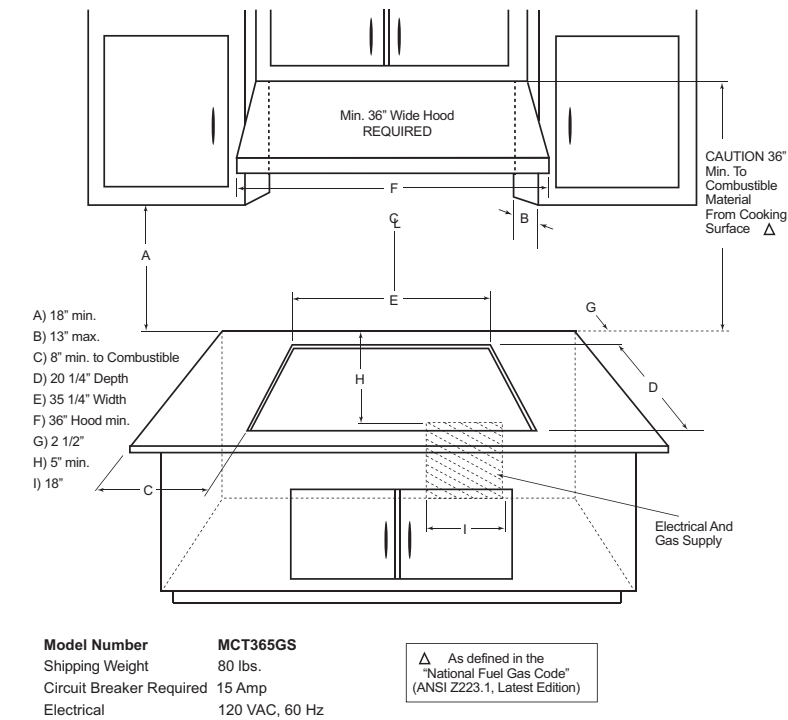
Double Oven Cabinet Cutout



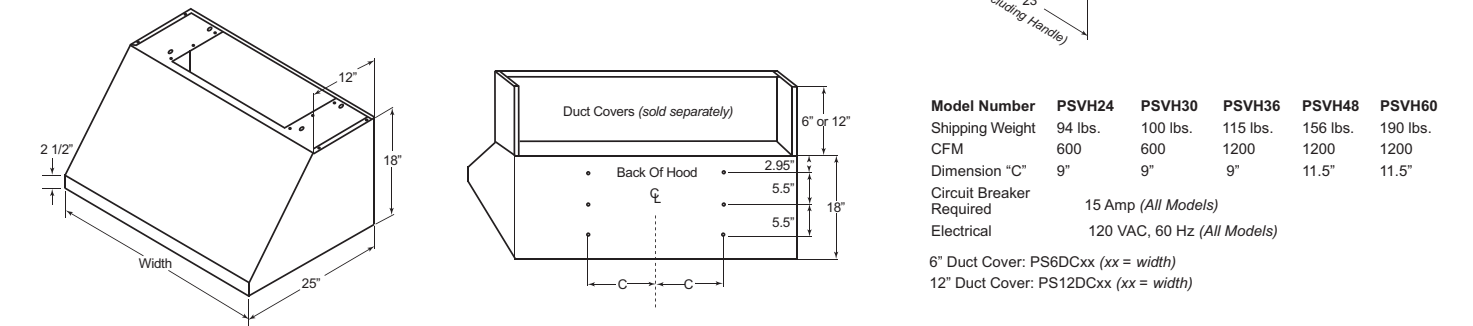
Single Oven Cabinet Cutout



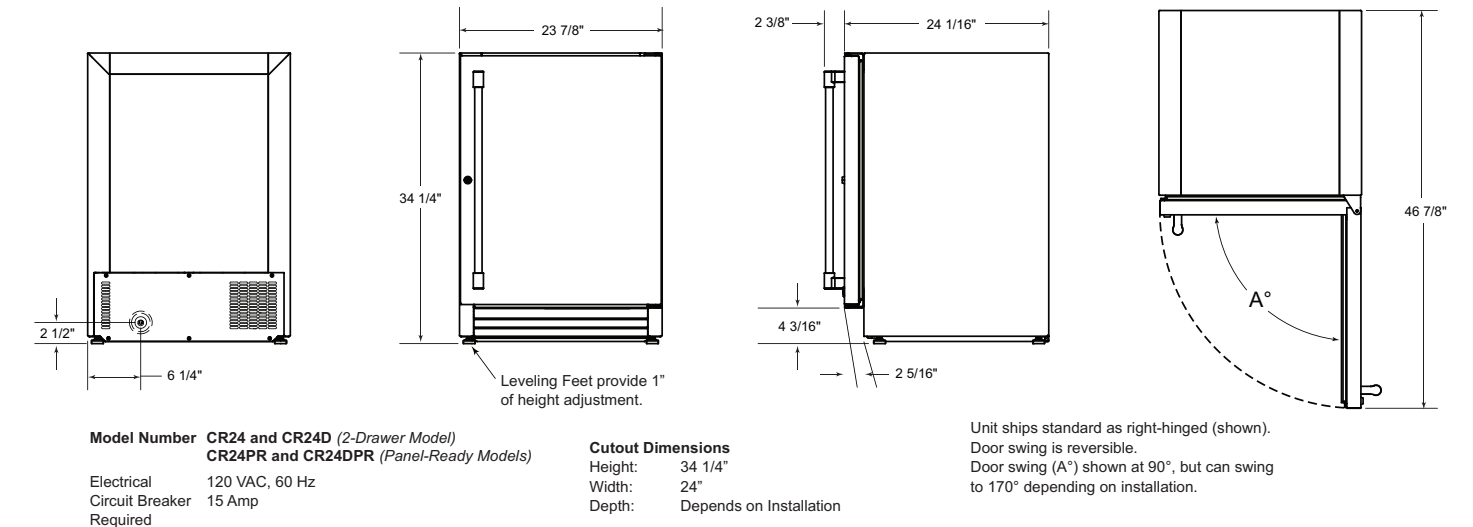
Cooktop



Vent Hoods



Undercounter Refrigeration



GAS REQUIREMENTS: 1/2" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units include a gas regulator. The installer must provide a shut-off valve at the rear of the appliance with easy access to shut off the gas for service. High-altitude kits and gas conversion kits are available through the Capital parts department.

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Service: 866-203-5607

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*For complete product information including installation, Care & Use,
and Warranty details, visit our website at www.capital-cooking.com.
All product details and specifications are subject to change without notice.*

