

36" *precision series*™

Manual Clean



GCR364B

36" RANGE-TOP FEATURES

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

36" OVEN FEATURES

- Convection oven
- Large 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU oven for uniform baking

36" OVEN FEATURES (continued)

- 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 window 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. 19,000 BTU-140 deg. simmer



Infrared gas broiler



Optional cabinet red knobs

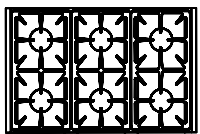


Tru-Q™ stainless steel BBQ grill

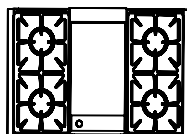


Chopping block

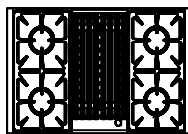
GAS CONVECTION MODELS AVAILABLE (NON SELF-CLEAN)*



GCR366 – 36" six burner gas convection range



GCR364G – 36" four burner gas convection range w/ 12" Thermo-Griddle™**



GCR364B – 36" six burner gas convection range w/ 12" Tru-Q™**

* Available in Natural Gas and Liquid Propane

** Special order (longer lead times may apply)

AVAILABLE ACCESSORIES

Conversion kits
Birch wood chopping blocks
CRK36 –cabinet red knobs
P36SHS – 19" stainless steel wall mount high shelf
P36SLB – 9" stainless steel wall mount low back
Wok ring

COMPLIMENTARY PRODUCTS

PSVH36L – 36" Performance Series vent hood w/ 1200 CFM blower + lights
PSVH36HL – 36" 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

300-450 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

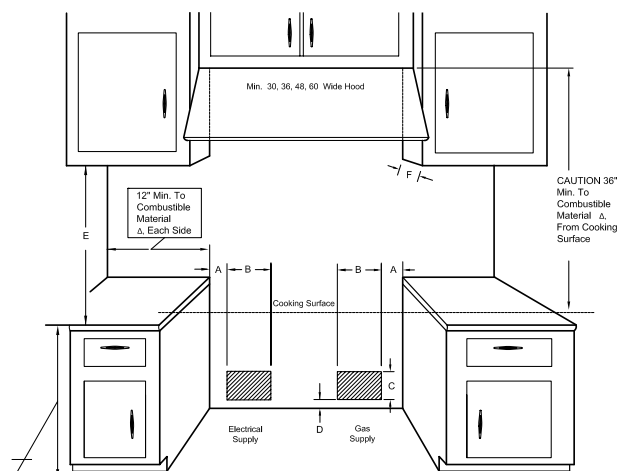
GAS RATINGS

	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

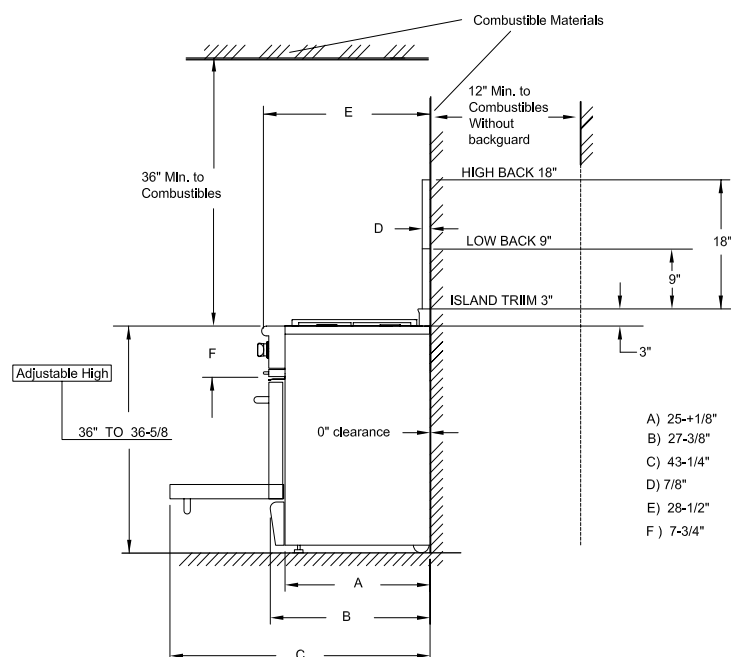


35-3/8" Max for level counter
36-3/4" Max w/Range
Leveling legs fully extended
The range height is adjustable. The level of the range top must be at the same level or above the countertop level.

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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