

48" *precision series*™

Gas Self-Clean



GSCR484QG

48" RANGE-TOP FEATURES

140 Deg. Simmer – 19,000 BTU Power-Flame burners (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*

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



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



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



Capital exclusive feature:
Flex-Roll™ oven racks



Infrared gas broiler



Optional cabinet
red knobs



Infra-Q™ BBQ grill
sear pod

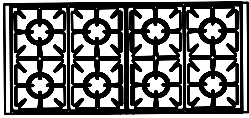


30,000 BTU Power-Wok™

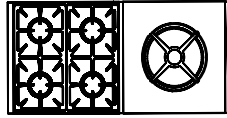


Chopping block

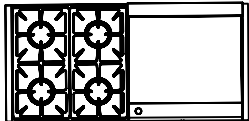
GAS SELF-CLEAN CONVECTION MODELS AVAILABLE*



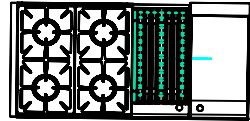
GSCR488 – 48" eight burner gas
self-clean range + convection**



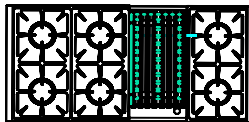
GSCR484W – 48" four burner gas
self-clean range w/ Power-Wok™ +
convection**



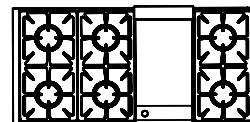
GSCR484G – 48" four burner gas
self-clean range w/ 24" Thermo-
Griddle™ + convection**



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

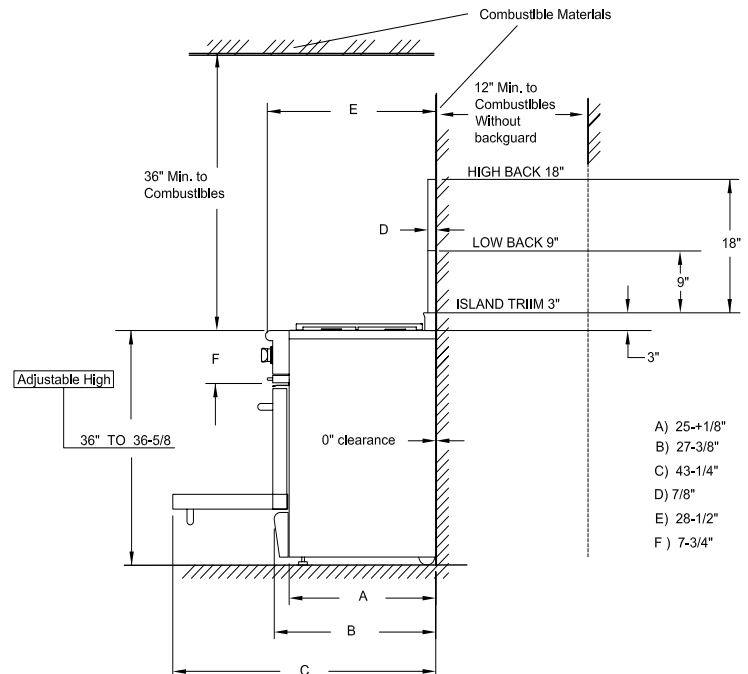
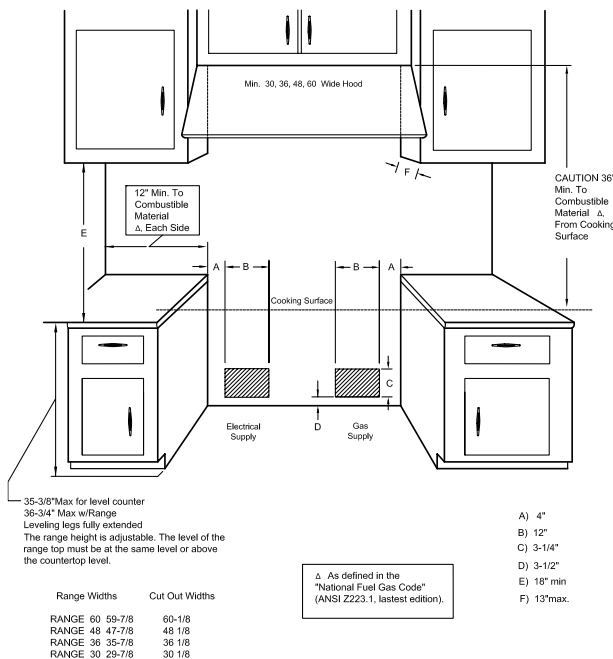
GAS RATINGS

	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



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