

36" *precision series*™

Gas Self-Clean



GSCR364Q

36" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flourburners (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
- 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 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

- Self-clean
- Convection oven
- Large 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D
- Oven fits 26" W X 18" D commercial size pans
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU oven for uniform baking
- Moto-Rotis™ motorized rotisserie system*
- Heavy-duty cast stainless steel rotisserie prongs*

* Capital Exclusive Feature

36" OVEN FEATURES (continued)

- 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 window 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

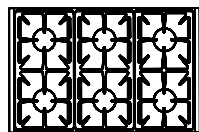
Optional cabinet
red knobs

Infra-Q™ BBQ grill
sear pod

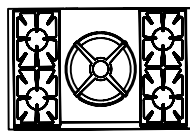
30,000 BTU Power-Wok™

Chopping block

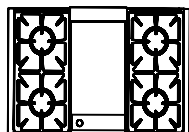
GAS SELF-CLEAN CONVECTION MODELS AVAILABLE*



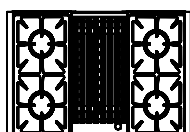
GSCR366 – 36" six
burner gas self-clean
range + convection



GSCR364W – 36" four burner
gas self-clean range w/ Power-
Wok™ + convection**



GSCR364G – 36" four
burner gas self-clean range
w/ 12" Thermo-Griddle™ +
convection



GSCR364Q – 36" four burner
gas self-clean range w/ 12"
Infra-Q™ + convection

* Available in Natural Gas and Liquid Propane

** Special order (longer lead times may apply); 15,000 BTU Power-Flo™ burners on
GSCR364W model only

AVAILABLE ACCESSORIES

Conversion kits
Birch wood chopping blocks
CRK36 – Chrome and 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

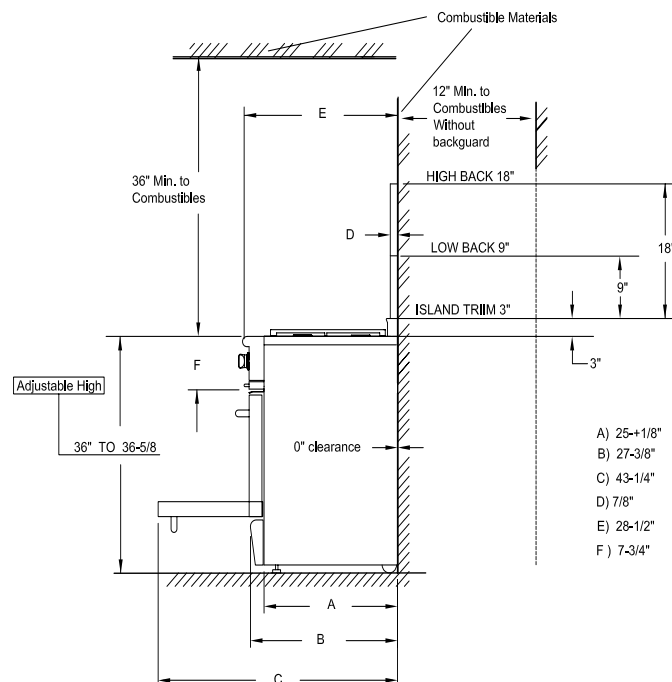
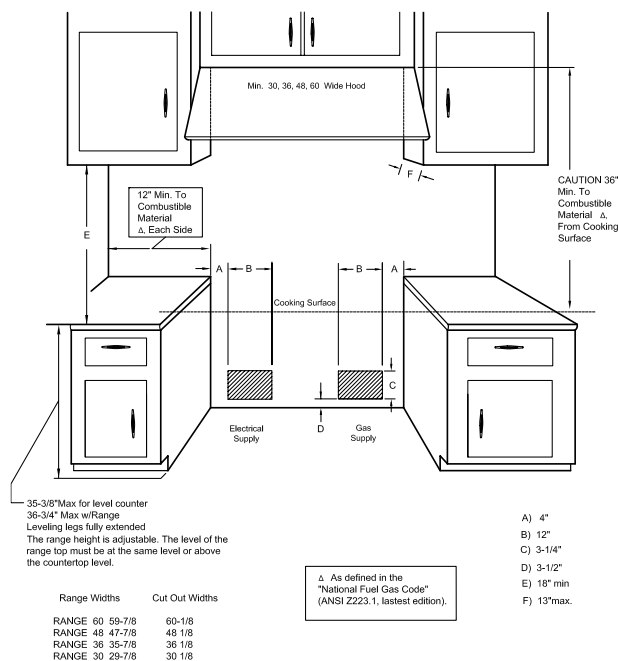
GAS RATINGS

	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



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