

# 30" *precision series*™

Gas Self-Clean



GSCR305

## 30" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Florners (sealed)\*
- 800 – 25,000 BTU Power-WoK® burner\*
- Integrated reversible wok grate\*
- 15,000 BTU Infra-Q® infrared BBQ grill\*
- 15,000 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

## 30" SELF-CLEAN OVEN FEATURES

- Self-clean
- Convection oven
- Large 4.1 cu. ft. oven cavity – 24" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU oven for uniform baking
- Moto-Roti® – motorized rotisserie system\*

\* Capital Exclusive Feature

## 30" SELF-CLEAN 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 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 glass broiler

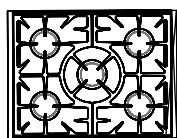


25,000 BTU Power-Wok™

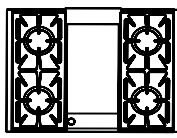


Optional cabernet red knobs

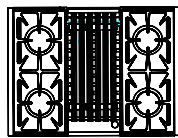
## GAS SELF-CLEAN CONVECTION MODELS AVAILABLE\*



GSCR30S – 30" five  
burner gas self-clean  
range w/ Power-Wok™  
+ convection



GSCR304G – 30"  
four burner gas self-  
clean range w/ 9"  
Thermo-Griddle™ +  
convection\*\*



GSCR304Q – 30" four  
burner gas self-clean  
range w/ 9" Infra-Q™  
+ convection\*\*

\* Available in Natural Gas and Liquid Propane

\*\* Special order (longer lead times may apply)

## AVAILABLE ACCESSORIES

Conversion kits  
Birch wood chopping blocks  
CRK30 – Cabernet red knobs for 30" range  
P30SLB – 9" stainless steel wall mount low back  
Wok ring

## COMPLIMENTARY PRODUCTS

PSVH30L – 30" Performance Series vent hood w/ 600 CFM blower + 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

250-300 LBS

## ELECTRICAL RATINGS

| VOLTAGE | CURRENT/POWER | FREQUENCY |
|---------|---------------|-----------|
| 120 VAC | 20 AMP        | 60 HZ     |

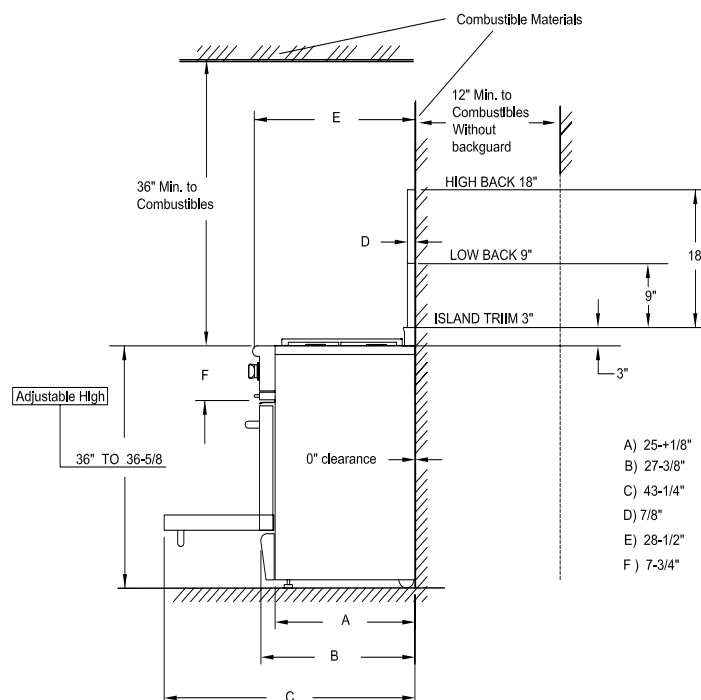
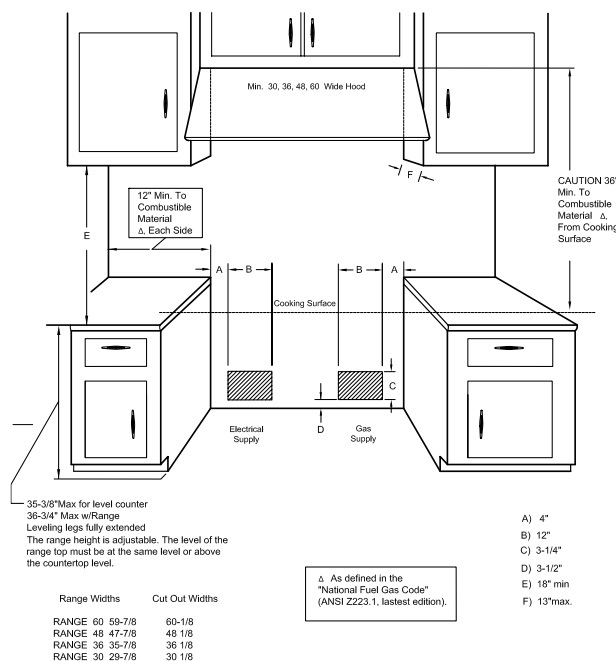
## GAS RATINGS

|                    | 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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