

30" precision series™

Gas Self-Clean



Crafted With You In Mind



| GSCR305

30" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flo™ burners (sealed)
- 800 – 25,000 BTU Power-Wok™ burner
- Integrated reversible wok grate
- Full extension Drip Trays on EZ-Glides
- Stay-Cool™ die cast, chrome plated metal knobs
- Auto-ignition/re-ignition on all burners
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Island trim included
- Available in Natural Gas and Liquid Propane
- Special order (longer lead times may apply)

OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil, rotisserie, convection rotisserie, self-clean

30" SELF-CLEAN OVEN FEATURES

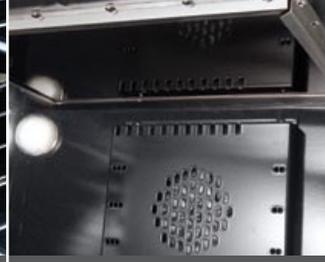
- Self-clean
- Convection oven
- Large 4.1 cu. ft. oven cavity – 24" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU oven for uniform baking
- Moto-Rotis™ – motorized rotisserie system*
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- 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
- 4 rack positions w/ 3 racks provided (1 rack with broil pan position)
- Broil pan provided
- 1-1/4" thick professional-style handle
- Heavy-duty oven door hinges
- Extra large viewing window w/ embossed design

WARRANTY

TWO (2) years full parts and labor covers entire product (light bulbs covered for 60 days after installation).
FIVE (5) years limited part replacement warranty. Covers part replacement, as noted, due to malfunction during normal operation.
Ranges*, Range Tops*, and Ovens*: All Burners, Heating Elements, Grates*, Griddle Plates, and Oven Racks

Barbeques: Gas Valves and all burners (excluding infrared burners)
*Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.
LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts against rust (excludes damage and normal heat discoloration). Does not include barbeque grates.

* Capital Exclusive Feature



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

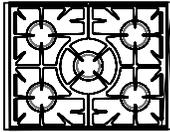
Infrared glass broiler

25,000 BTU Power-Wok™

ADD COLOR TO YOUR COOKING

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish.

Choose from the RAL color palette, one that really cooks for you.



GSCR305 – 30" five burner gas self-clean range w/ Power-Wo™k + convection

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

SHIPPING WEIGHT

250-300 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

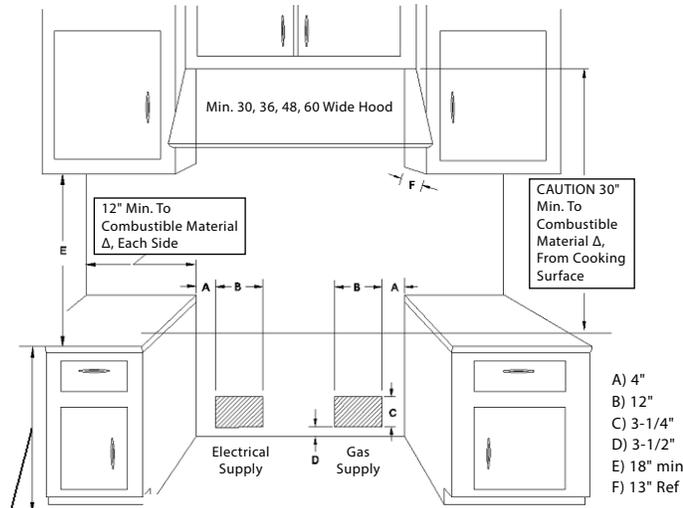
GAS RATINGS

	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

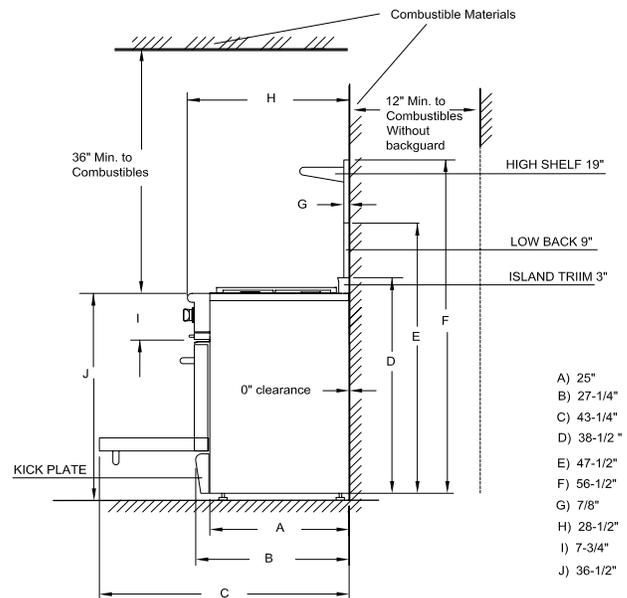
CABINET PREPARATION



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
30 RANGE 29-7/8	30-1/8
36 RANGE 35-7/8	36-1/8
48 RANGE 47-7/8	48-1/8
60 RANGE 59-7/8	60-1/8

Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).



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