

48" precision series™

Gas Self-Clean



GSCR484QG

48" RANGE-TOP FEATURES

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

* Capital Exclusive Feature

48" OVEN FEATURES (continued)

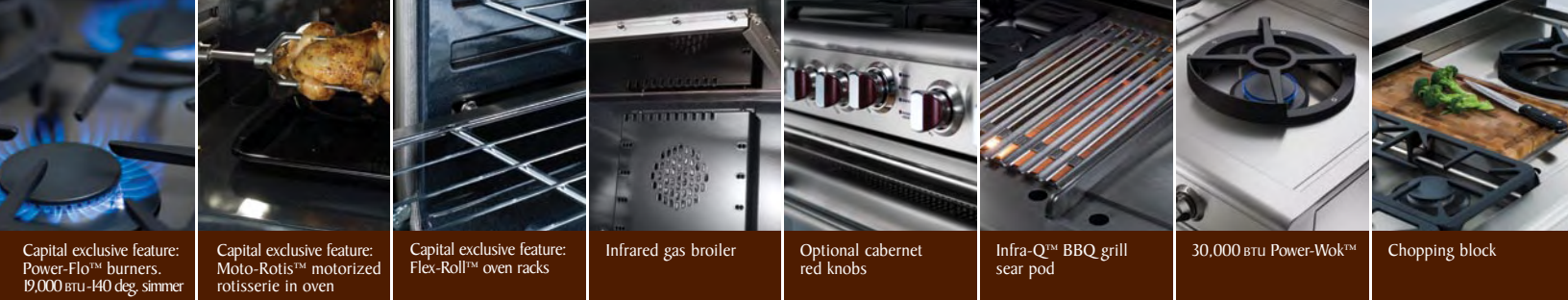
- Heavy-duty cast stainless steel rotisserie prongs*
- Stainless steel rotisserie spit rod*
- Flex-Roll™ oven racks for smooth operation*
- Adjustable rear casters for easy installation
- Adjustable front legs for easy leveling
- Titanium speck porcelain oven interior*
- 25-Watt bright oven lights
- 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:
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

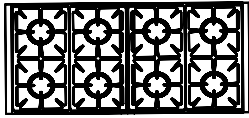
Optional cabinet
red knobs

Infra-Q™ BBQ grill
sear pod

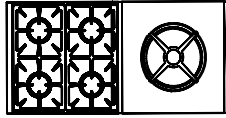
30,000 BTU Power-Wok™

Chopping block

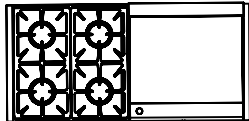
GAS SELF-CLEAN CONVECTION MODELS AVAILABLE*



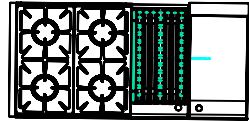
GSCR488 – 48" eight burner gas self-clean range + convection**



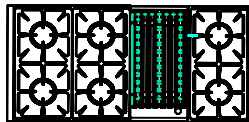
GSCR484W – 48" four burner gas self-clean range w/ Power-Wok™ + convection**



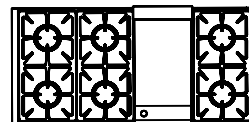
GSCR484G – 48" four burner gas self-clean range w/ 24" Thermo-Griddle™ + convection**



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

