

Crafted with you in mind

# CAPITAL COOKING







CONVECTION

CONVECTION

POTISSEUSE

DOOR LOCK

CULINARIAN SERIES

CAPITAL

CAPITAL

# CRAFTED WITH YOU IN MIND

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Designed and manufactured in the United States, a Capital appliance is created with the customer's best interest at heart from beginning to end. The first engineers to design high end barbecues and commercial performance ranges for home use are among our leadership, and we continue to redefine the standards of the industry we set the foundation for. At Capital, we refuse to follow the pack, choosing instead to improve on our own concepts and designs as we move forward. Our customers have high expectations for the equipment they use to create superb dishes in the comfort of their homes. We meet these standards by delivering a first-rate appliance with value that goes beyond the product itself. Whether you're in the kitchen or grilling outdoors, a Capital appliance is more than just a tool – its brilliant performance takes the task of cooking and turns it into an enjoyable experience.











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Built-in single and double wall ovens paired with cooktops and warming drawers are the answers to all your cooking needs.



Over 50 years of engineering excellence behind the Capital Cooking brand has taught us a few things. We pay attention to details – small and large – make your cooking experience gratifying and the aesthetics enviable. Here are a few of the details that set us apart.

# THE CAPITAL DIFFERENCE



## Our Burners

Your favorite ice cream flavor is a personal preference and so is your burner style. That's why we give you two distinct approaches – the open “restaurant style” flame and the high performance sealed burner option. The open burner packs 25,000 BTU's in each burner via 94 distinct heat sources for the most even heat distribution. Built for efficiency, our Power-Flo™ sealed burners are the highest input sealed burners on the market today.



## Fit & Finish

Our product is our best spokesperson. Run your hand along the seams, turn the knobs and open the oven doors. Each seam is TIG welded, re-grained and polished by hand for a smooth, impeccable finish. Our Open burners have a cast iron base with a matte porcelain finish and an aluminum cap made of high temperature die cast for optimal performance and cleanability. Our durable, heavy duty knobs are designed to Stay-Cool. Our drip trays are sturdy, removable and slide easily into place. Features such as the griddle plate and grill integrate beautifully with a sleek cover when not in use. Feel and see the difference.



## Moist Cook

Our Maestro ovens and Connoisseurian Series primary ovens have an exclusive Moist Cook cooking feature that uses moisture, not steam to keep flavors in your food. The concept is clean and simple. A small water reservoir creates the perfect level of humidity, slowing evaporation to ensure that even “over cooked” foods are moist and juicy. Moisture in the oven also reduces the popping and splattering of grease when cooking and keeps the oven up to 90% cleaner, but still provides that crispy caramelized finish you love.



## Moto-Rotis™

The Capital motorized rotisserie feature is easy to assemble and quick to switch from the baking trays into professional-quality rotisserie system. Experience the juiciest meats possible with crispy golden skin compliments of the constant movement and even heat distribution. Sturdy cast stainless steel construction will hold multiple birds and the largest roasts.



# Add Color TO YOUR COOKING

1



Flame Red

2



Oyster

3



Signal Blue

4



Ruby Red

5



Pale Green

4



Red Wine

6



White

7



Black

7



Yellow

10



Cobalt Blue

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish. Choose from 10 of the most popular colors or request any color from the RAL color palette, one that really cooks for you.

Ask your dealer how to add your color personality into your choice of Culinarian, Precision, or Maestro product.



Over 213  
Classic RAL color  
finishes to  
choose from.



# Features



## BBQ Grill [12" or 24"]

With 18,000 BTUs/hr or 36,000 BTUs/hr, this indoor grill sears at up to 1,800°F. Bring outdoor grilling indoors with variable temperature control on our two-sided Tru-Side™ channeling grates and our hybrid ceramic radiants encased in stainless steel.



## EZ-Glides™ Drip Trays

Sized for easy handling and cleaning [will fit in most dishwashers].



## Flex-Roll™ Oven Racks

Our patented chrome-plated oven rack system is designed to provide the smoothest, most effortless motion [available on self clean ranges only].



## Glass Touch Control Panel

Combines a sophisticated look and feel that is easy to clean and maintain.



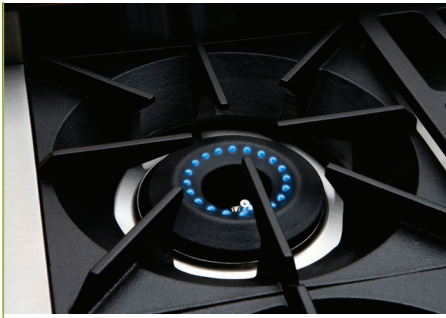
## Infra Broil™

Providing an extra large broiling area, the gas infrared broiler generates 18,000 BTUs/hr of searing power. For even heat distribution and ease of cleaning, the broiler is covered with ceramic glass.



## Moist Cook

Capital's exclusive Moist Cook feature keeps flavors and juices in your food and not in the air by reducing evaporation during cooking (available on Maestro and Connoisseurian models only).



### Small Pan Burner

Ideal for smaller pans or for an extra low simmer, one small pan burner is included on each Open top range and range top.



### Moto-Rotis™ Rotisserie

Capital's patented indoor rotisserie system cooks delicious self basted roasts and poultry inside your oven, year round [self clean ranges only].



### Power-Flo™ Sealed Burners

Use less gas at higher BTUs; saving precious natural resources while delivering astounding levels of power and control. Rated at 19,000 BTUs/hr and able to turn down to a delicate simmer, they are the highest input sealed burners on the market.



### Power-Wok™ Grate

The Culinarian wok grate replaces any standard burner grate on the cooktop when in use. Made with a matte porcelain finish, it is commercial quality, will fit most wok sizes, shields the chef from heat and is easy to clean.



### Stay-Cool™ Knobs

Heavy duty, die cast, chrome-plated metal knobs with plastic inserts that stay cool to the touch [cabernet red knobs are optional].



### Thermo-Griddle Plate™ [12" or 24"]

Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle area [12" - 18,000 BTUs/hr or 24" - 30,000 BTUs/hr], won't rust and doesn't require pre-conditioning.







In the spice rack of life, variety is the seasoning that packs the most punch. With 11 different cooktop configuration options available, the Precision Series is the perfect choice for home chefs who like to mix things up. Capital's Power-Flo™ sealed burners are the highest input sealed burners on the market today. Mix and match them with the Thermo-Griddle™ or a Power-Wok™ Burner to create a cooking appliance that feels like it was custom made to suit your culinary style. Built for efficiency, the Precision Series is ideal for those who want to cook like a pro in the comfort of their own kitchen. With single oven ranges, double oven ranges and built-in range tops offered in widths from 30" up to 60", there is a perfect Precision for every home.

# PRECISION

The series that keeps you cooking.



**SPICE IT UP** Whether you love your Pad Thai extra spicy, or prefer to walk on the mild side, the Power-Wok™ burner is a must. With even heat distribution and no hot spots, you'll get perfect results every time.



# The Precision Series

A professional-style range with the finest fit and finish in the industry.

**Our Burners** Power Flo sealed burners were designed with efficiency in mind. Efficient burners put more heat into your pan, which saves energy by boiling or searing or just heating faster! Less time on "high" saves precious natural resources but still delivers astounding levels of power and control. Rated at 19,000 BTU/hr but able to turn down to a delicate simmer, they are the highest input sealed burner on the market.



## Precision Series Highlights

- Large oven capacity
- Dual air-flow convection
- + • Gas under glass infrared broilers [self clean only]
- Stay-Cool™ knobs
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]

## Manual Clean Cooking Functions

- Companion Oven[48"only]:
- Bake
- + • Convection bake
- Primary Oven:
- Bake
  - Convection bake
  - Broil

## Self Clean Cooking Functions

- Companion Oven[48"/60"only]:
- Bake
- + Primary Oven:
- Bake
  - Convection bake
  - Broil
  - Convection broil
  - Rotisserie
  - Convection rotisserie
  - Self clean

## Customize your cooktop with up to 11 configurations.

- Thermo-Griddle Plate™ [12" or 24"]
- + • BBQ Grill
- Power-Wok™ Burner
- 4 to 8 burners

## Range Top Features:

- All burners turn down to an extra low simmer
- Porcelain coated cast iron grates
- Flush island trim [manual clean only]

Put precision in every tasteful delight.

30"



Manual Clean  
MCR30

36"



Manual Clean  
MCR36

48"



Manual Clean  
MCR48

Offering the largest oven capacity in its class, the 30" Precision manual clean range offers an impressive 4.9 cu. ft. interior capacity.

30"



Self Clean  
GSCR30

36"



Self Clean  
GSCR36

48"



Self Clean  
GSCR48

60"



Self Clean  
GSCR60

30"



Built-In Range Top  
GRT30

36"



Built-In Range Top  
GRT36

48"



Built-In Range Top  
GRT48

60"



Built-In Range Top  
GRT60



Precision Series appliances deliver – in style and performance – at levels generally reserved for professional kitchens. Flexible, versatile and responsive, it's the perfect cooking companion for home chefs who are truly passionate about their creations.







One look at the powerful burners of Capital's Culinarian ranges and range tops, and you'll see the difference. Concentric rings of 94 flames provide even distribution of heat, from the center out, for efficient and consistent simmers to searing high heat. Packed with an impressive 25,000 BTUs of power on each burner, the Culinarian will boil a gallon of water in record time or simmer the most delicate sauces. It lets you sear like a professional and smoothly adjust to all temperatures in between. Chef's say that high heat is the key when cooking many dishes: this is where the competition falls short and the Culinarian excels.

Choose the configuration of open burners, grill and/or griddle plates for the cooking surface that best suits your cooking style. True home chefs don't just want professional-style looks, they want restaurant-style performance. The Culinarian delivers.

### A FRESH WAY TO DELIVER EXCELLENCE

The freshest fruit and vegetables of the season, the finest cuts of meats, the favorite recipes and the company of family and good friends all combine to make memorable meals on your Culinarian range.



It's more than a cooking experience, it's the

# CULINARIAN.



# The Culinarian Series

Experience the power and performance of a restaurant-style range in your home.

**Our Burners** Exclusively designed by and manufactured for Capital Cooking, our open burners are ideal for the home chef and perfect for wok cooking. Each burner turns up to 25,000 BTUs/hr and down to a delicate simmer, offering the most flexibility on the market.



## Culinarian Series Highlights

- One small pan [8,000 BTU] burner included
- + • Large oven capacity
- Dual air-flow convection
- Stay-Cool™ knobs
- Large viewing oven window
- Upfront gas and electrical shut-off [self clean only]
- Lift off oven door

## Manual Clean Cooking Functions

Companion Oven [48" only]:

- Bake
- Convection bake

+ Primary Oven:

- Bake
- Convection bake
- Broil

## Self Clean Cooking Functions

Companion Oven [48"/60" only]:

- Bake

+ Primary Oven:

- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Customize your cooktop with up to 6 configurations

- Thermo-Griddle Plate™ [12" or 24"]
- + • BBQ Grill [12" or 24"]

- 4 to 8 burners

## Range Top Features:

- All burners turn down to a delicate simmer
- Porcelain coated cast iron grates
- Center bridge provides continuous cooking surface [in 30" self clean models only]
- Flush island trim

Let's bring out the culinarian in you.

30"



Manual Clean  
MCOR30

36"



Manual Clean  
MCOR36

48"



Manual Clean  
MCOR48

With a design that perfectly blends the look of commercial & residential, the Culinarian provides optimal heat delivery, power & function.

30"



Self Clean  
CGSR30

36"



Self Clean  
CGSR36

48"



Self Clean  
CGSR48

60"



Self Clean  
CGSR60

30"



Built-In Range Top  
CGRT30

36"



Built-In Range Top  
CGRT36

48"



Built-In Range Top  
CGRT48

60"



Built-In Range Top  
CGRT60



The Culinarian series represents the perfect balance between power and control. Passionate cooks will find themselves looking for excuses to spend more time in the kitchen, perfecting new recipes.





LIGHT



FRONT

REAR

OFF  
1  
2  
3  
4  
5  
6  
7  
8  
9  
10  
11  
12









Connoisseur is defined as one who enjoys with discrimination and appreciation of subtleties: an expert. The Connoisseurian embodies this definition. Combining Capital's ground-breaking Open Burner system or its category leading Sealed Burners, with all the innovative attributes of our electric wall ovens, the Connoisseurian dual fuel range truly brings the best elements of gas and electric together for the discerning chef. Features such as our exclusive Moist Cook system, integrated internal rotisserie, and all glass oven floor have redefined home cooking.

# CONNOISSEURIAN

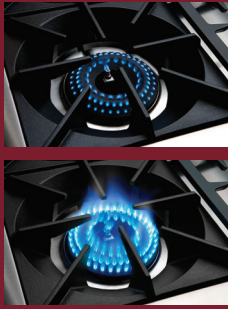
Adding up to excellence.



## MAKE ROOM FOR MORE DELICIOUS

Available with single or double ovens, open or sealed burners, the Connoisseurian Series offers the capacity and diversity required to perfectly prepare delicacies from all corners of the globe.

# The Choice is Yours: Open or Sealed Burners



Exclusively designed by and manufactured for Capital Cooking, our open burners are ideal for the home chef and perfect for all varieties of cooking. Each burner turns up to 25,000 BTUs/hr or down to a true simmer, offering the most flexibility on the market.



Power-Flo™ sealed burners were designed with efficiency in mind. They use less gas at higher BTUs; saving precious natural resources while delivering astounding levels of power and control. Rated at 19,000 BTUs/hr and able to turn down to a true simmer, they are the highest input sealed burners on the market.



Self Clean  
CSB30



Self Clean  
CSB36



Self Clean  
COB48



Self Clean  
COB60

## Connoisseurian Series Highlights

- Ultra cool oven doors
- Two-speed cooling fan system
- Large capacity oven: fits 26" x 18" commercial size pans [36"/48"/60" primary oven only]
- All glass oven bottoms
- Dual air-flow convection
- Stay-Cool™ knobs
- Large viewing oven window
- Upfront gas shut-off valve
- Lift off oven door
- Color finishes available [see page 6]

## Cooktop Options

- 4-8 burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Thermo-Griddle Plate [12" or 24"]
- BBQ Grill Burner [12" or 24"]
- Stay Cool heavy Duty Knobs with Optional Cabernet red inserts [black standard]
- Power Wok Burner [available with Sealed Burners only]
- Open Burner Wok Ring

## Cooking Functions

### Primary Oven:

- Moist Cook
- Rotisserie

### Both Ovens:

- Bake
- Convection bake
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean



Our built-in offerings in the Capital Maestro Series make cookies sing, roasts dance, and guests swoon with advanced cooking features and options. The single and double ovens provide perfect cooking environments at eye level to complement the drop-in cooktop with powerful burners and dedicated wok burner. The warming drawer, suitable for indoor or outdoor kitchens, allows for perfectly timed meals, presented on toasty-warm plates.



For all things delicious.

# MAESTRO

A SPRIG OF INNOVATION. Innovation is Capital's calling card. Consider the exclusive Moist Cook feature, which takes the simple principle of moisture –not steam – and creates a new way of cooking.



# Add Personality to your Maestro.

When ordering a wall oven, choose from stainless steel, the Capital Color Palette or any RAL hue. Our warming drawer comes in stainless steel or blends seamlessly with your custom cabinetry. Instructions for installation and size specifications for custom panel applications can be found in our warming drawer manual on [capital-cooking.com](http://capital-cooking.com) or ask your local dealer.



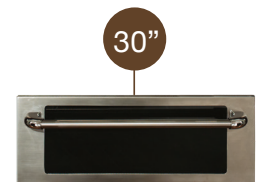
Double Self Clean Wall Oven  
MWOV302ES



Single Self Clean Wall Oven  
MWOV301ES



Cooktop  
MCT365



Warming Drawer  
MWD30ES

## Cooking Functions

Wall Ovens:

- Moist Cook
- + • Rotisserie
- Bake
- Perfect convection
- Delicate bake
- Roast
- Broil
- Meat probe cooking
- Convection cooking [all modes]
- Self clean
- All glass oven bottoms
- Slim profile door with extra large viewing area

## Cooking Functions

Cooktop:

- + • 1 Power-Wok™ Central Burner @ 20,000 BTUs
- 2 Power-Flo™ @ 14,000 BTUs
- 1 Power-Flo™ @ 10,000 BTUs
- 1 Power-Sim™ Burner @ 6,000 BTUs

## Cooking Functions

Warming Drawer:

- + • 3 adjustable preset temperatures
- 100° F - 200° F temperature range
- Always ON mode
- Approved for indoor and outdoor installation
- Soft closing drawer slides
- Internal removable warming shelf included
- Available with Stainless Steel and glass front or with Wood Panel Mounting option





## Warranty

- ONE (1) Year 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 below, due to malfunction during normal operation.
- Ranges\*, Range Tops\*, & Ovens\*: All Burners, Heating Elements, Grates\*, Griddle Plates, & Over Racks Barbeques: Gas Valves & all burners (excluding infrared burners) \*Excludes Porcelain Enamel Coating for oven 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.

FOR A COMPLETE LIST OF  
CAPITAL PRODUCTS VISIT  
[capital-cooking.com](http://capital-cooking.com)



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