

36"

CULINARIAN SERIES



SELF-CLEAN



CGSR362B2

36" RANGE-TOP FEATURES

- * 3 Culinarian Open Burners rated at 25,000 BTU to deliver intense commercial kitchen heat to sear and sauté food. All burners are capable of turning down to a delicate simmer.
- * One Small Pan Burner rated at 8,000 Btu is provided for your most delicate simmering requirements
- 18,000 BTU BBQ Grill Burner is provided with Restaurant Quality Porcelain Coated Cast Iron Grates with Grease Gutters
- * Hybrid Radiants with Ceramic Rods Encased in Stainless Steel Sheet Metal
- * Stainless steel BBQ grill and griddle covers come standard.
- *EZ-Glides™ – Full extension removable drip trays mounted on ball bearing rails.
- *Stay-Cool™ – Die cast, chrome plated metal knobs with Black Trims (Cabernet Red Optional)
Auto-ignition/re-ignition on all burners
- * Island trim included.

36" SELF-CLEAN OVEN FEATURES

- Self-clean oven
- Convection oven
- Large oven: 4.6 cu. ft. oven cavity – 27" Wide X 14" High X 21" Deep
- Large oven fits 26" W X 18" D commercial size pans
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU Oven burner 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
40-Watt bright oven lights
5 Rack positions w/ 3 racks provided
Broil pan provided
1-1/4" diameter professional-style handle
Heavy-duty oven door hinges
- *Extra large viewing windows w/ embossed design

OVEN MODES

Bake, broil, convection bake, convection broil, convection rotisserie and self-clean

OTHER OVEN USES

Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing (see use and care manual for details)

* Capital Exclusive Features





**Power-Flo Open Burner
25,000 BTU**



**8,000 BTU Small Pan
Burner**



**Optional Cabernet
red knobs**



**Capital exclusive feature:
Flex-Roll oven racks**



**Integrated Motorized
Rotisserie System**

OTHER

0" clearance base cabinet installation
Field convertible to LP or NG depending on gas type

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, & Oven Racks

Barbeques: Gas Valves & 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.

AVAILABLE ACCESSORIES

Birch wood chopping blocks
Cabernet Red knobs
P36SHS - 18" stainless steel wall mount high shelf
P36SLB - 9" stainless steel wall mount low back
CWR Cast Iron Wok ring
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

SHIPPING WEIGHT

460 LBS

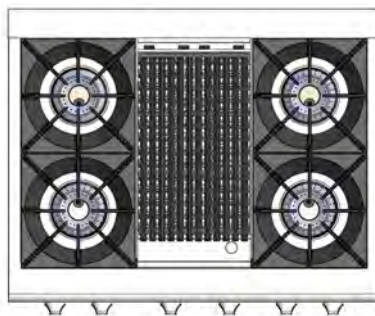
ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	9 AMP	60 HZ

GAS RATINGS

Manifold pressure:	NATURAL GAS	PROPANE
	5.0" W.C.	10" W.C.

36" SELF-CLEAN GAS CONVECTION



**CGSR362B2 - 36" Culinarian
Manual Clean Range with 4
Open burners and a 12" Broil
Burner**



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