

48" *culinarian series*™

Manual Clean



Crafted With You In Mind



| MCOR486G

48" MANUAL CLEAN OVEN FEATURES

Large oven: 4.9 cu. ft oven cavity with 4.4 cu. ft usable capacity - 27"W x 15"H x 21"D

Small oven: 2.7 cu. ft. - 15" W X 15" H X 21" D

18,000 BTU infrared broiler (primary oven only)

Large oven fits 26" W X 18" D commercial size sheets

30,000 BTU primary oven for uniform baking

Adjustable legs for easy leveling

Titanium speck porcelain oven interior

40-Watt bright oven lights

4 Rack positions w/ 3 racks provided (1 rack with broil pan position)

Broil pan provided

Heavy-duty oven door hinges

Extra large viewing windows w/ embossed design

48" RANGE TOP FEATURES

ALL BURNERS ARE RATED AT 25,000 Btu / hr to deliver intense commercial kitchen heat to sauté food and all burners are capable of turning down to give 145° F simmer.

Commercial Quality Cast Iron Grates.

18,000 BTU Thermo-Griddle-Plate™ - 3/8" thick 12" Width Stainless steel thermostatically controlled.

EZ-Glides™ - Full extension removable drip trays mounted on ball bearing rails.

Stay-Cool™ - Die cast, chrome plated metal knobs with Black Trims (red optional)

Auto-ignition/re-ignition on all burners.

Stainless steel griddle cover come standard.

Island trim included.

OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil.

WARRANTY

TWO (2) 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.



Power-Flo OpenTop Burner
25,000 btus/hr



Simmer turning down to give 145° F

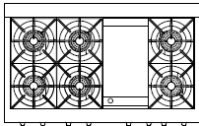


Optional red knobs

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.



MCOR486G – 48"
SIX BURNER GAS CONVECTION RANGE
+ 12" THERMO-GRIDDLE

AVAILABLE ACCESSORIES

- Conversion kits.
- Birch wood chopping blocks.
- Red knobs.
- P48SHS – 18" stainless steel wall mount high shelf.
- P48SLB – 9" stainless steel wall mount low back .
- CWR Cast Iron Wok ring.
- 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.

SHIPPING WEIGHT

650 LBS

ELECTRICAL RATINGS

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

GAS RATINGS

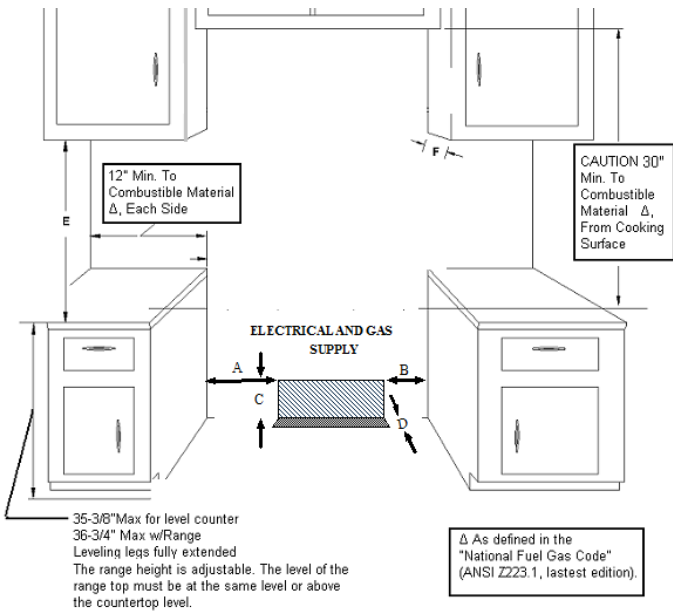
| | NATURAL GAS | PROPANE |
|--------------------|-------------|----------|
| Manifold pressure: | 5.0" W.C. | 10" W.C. |

Gas Line Pipe: 1/2" Min.

OTHER

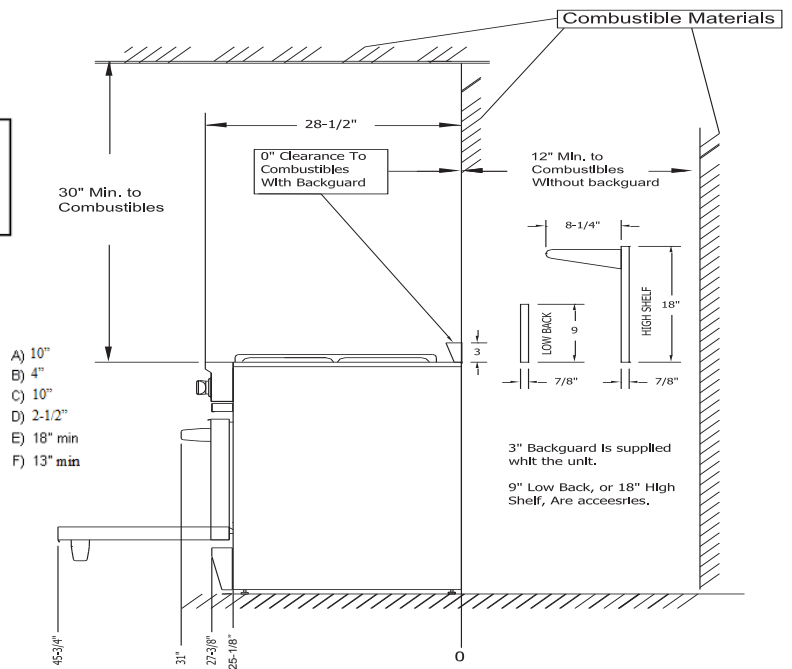
- 0" Clearance base cabinet installation
- Field convertible to LP or NG depending on gas type

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 |



- A) 10"
- B) 4"
- C) 10"
- D) 2-1/2"
- E) 18" min
- F) 13" min

3" Backguard is supplied with the unit.
9" Low Back, or 18" High Shelf, Are accessories.



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