



THE POWER OF PERFORMANCE™

MAESTRO SERIES

USE AND CARE MANUAL *DROP-IN COOKTOP 30" AND 36"*

MODELS:

MCT304SN, MCT304SL, MCT365SN, MCT365SL



A SPECIAL MESSAGE TO OUR CUSTOMERS

Dear Valued Customer,

Congratulations on making a smart choice! You have joined an elite group of cooking enthusiasts who demand only the very best from their appliances. A Capital Cooking appliance promises years of enjoyment and maximum pleasure, allowing cooks everywhere to create culinary memories that last a lifetime.

Because of the unique features found in our appliances, we urge you to read this manual thoroughly before installation and use. **PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**: it is an invaluable guide to help you better understand your Capital Cooking appliance.

Since your satisfaction is our topmost priority, please feel free to contact our service experts. You may reach us toll free at 866-402-4600, or dial the factory direct at 562-903-1168. You can fax us a list of your concerns, comments, and/or compliments at 562-903-1167, or drop us an email at customerservice@capital-cooking.com. Feel free to also write us at 13211 East Florence Avenue, Santa Fe Springs, CA 90670.

Our products are designed and proudly manufactured in America. We trust that our strict adherence to the highest quality assurance standards will provide you with years of trouble free, gourmet cooking.

Happy Cooking!

Chairman

Capital Cooking Equipment, Inc.



WARNINGS

PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

- o This cook-top is designed for ease of operation and installation, however, we recommend that you read all sections of this manual before beginning installation and that your cook-top is installed by an approved gas installation technician, or in the Commonwealth of Massachusetts a licensed plumber or licensed gas fitter capable of reviewing and performing the manufacturers installation checklist included in your information packet.
- o The installation of appliances assigned for manufactured (mobile) homes, installation must conform with the Manufactured Home Construction and Safety and Safety Standard, Title 24 CFR, Part 3280 or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSBCS A225.1, or with local codes as applicable.
- o The installation of appliances designed for Recreation Park Trailers must conform with state or other codes or, in the absence of such codes, with the standard for recreational park trailers,ansi a119.5.

- **The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70**

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (35 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (35 kPa).

WARNING!

Disconnect Power before installing. Before turning power ON, be sure that all controls are in the OFF position.

IMPORTANT!

Installation must conform with local codes or, in the absence of local codes, with the National fuel Gas Code, ANSI Z223.1/NFPA 54.

DO NOT store or use gasoline or other flammable liquids or vaporous products in the vicinity of this appliance.

- Smother flames with a close fitting lid, or any metal tray.
- **Turn OFF** the burner. Be careful to prevent burns. If the flames do not extinguish, immediately evacuate and call the fire department.
- **NEVER** pick up a flaming pan. By doing so, you may be burned.
- **DO NOT** use water or a wet dishcloth on fire. A violent steam explosion will result. Use a fire extinguisher only if:
 - You have CLASS ABC extinguisher and you know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department has been called.
 - You can fight the fire with your back to the exit.

WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death. Please read the installation, operating and maintenance instructions thoroughly before use.

CAUTION!

When connecting the unit to propane gas, make certain the propane tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the Cook Top. The pressure of the gas supplied to the appliance must not exceed 14" (34.57 mB) water column from the propane gas tank to the pressure regulator.

CAUTION!

Do not store or use gasoline or any other flammable liquids in the vicinity of this or any other appliance.

+

FOR YOUR SAFETY!

+

If You Smell Gas:

Shut off gas to the appliance
Extinguish any open flames
If odor persists, immediately call your gas supplier

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

IN THE COMMONWEALTH OF MASSACHUSETTS, GAS CONNECTION MUST BE PERFORMED BY A LICENSED PLUMBER OR LICENSED GAS FITTER.

TESTED IN ACCORDANCE WITH ANSI Z21.1b-2003, 27th Edition, supplemented by CGA Interim Requirement 58b (IR58) STANDARD FOR HOUSEHOLD COOKING GAS APPLIANCES. IN CANADA TESTED IN ACCORDANCE WITH CUL 1.1 GAS RANGES, CURRENT ISSUE. Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 Current issue and the National Electrical Code ANSI/NFPPA No. 70 Current issue or the Can B149 Installation Codes for Gas Burning Appliances and C22.1 Canadian Electrical Code Part 1.

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MODEL #'S and GAS TYPE VERIFICATION

Model Numbers:

Capital MAESTRO SERIES™ gas COOK TOPS are available in a number of configurations. Models MCT365, feature a 36" gas cooking surface with 5 sealed burners; MCT304 features a 30" gas cooking surface with 4 sealed burners.

All Maestro Series™ gas cook tops, Feature a Gas Cooking Surface with Sealed Burners

MODEL #

FEATURES:

MCT365

36" gas cook top w/ 5 sealed burners

MCT304

30" gas cook top w/4 sealed burners

Gas Type Verification:

Your gas cook top is shipped from the factory to operate on either natural gas or LP (liquid propane gas) depending on the model ordered. Verify that the gas being used at the installation site matches the type of gas specified by the appliance prior to beginning installation.

Safety: Electrical Requirements and Grounding Instructions

CAUTION! – ALL MODELS:

In case of an Electrical failure

If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniters on the Cook Top burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the Cook Top burner manually.

To light the cook top burners during a power outage, carefully hold a lighted match to the burner ports and turn the gas control knob to HI. During a power failure, you can manually light the standard cook top burners, but each must be lit with a match.

See pages (21) for additional information on manually lighting the burners

WARNING:

DO NOT **UNDER ANY CIRCUMSTANCES** CUT OR REMOVE THE SEPARATE GROUND WIRE OR THE THIRD (GROUND) PRONG FROM THE POWER CORD PLUG.

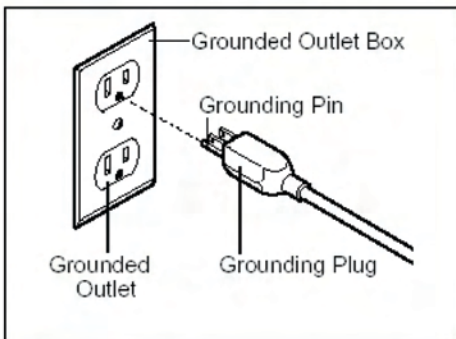
Please Read Carefully:

All gas cook top models require an electrical circuit rated at 120 volts, 60 Hz., and 15 Amps.

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. Always disconnect the electrical plug from the wall receptacle before servicing this unit. See Installation Instructions for electrical requirements and grounding instructions.

It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply in accordance with the National Electrical Code and/or applicable local codes and ordinances by a qualified electrician.

***It is recommended that a dedicated circuit servicing this appliance be provided.**



Your new Capital MAESTRO SERIES™ gas cook top has been designed to be a safe, reliable appliance when properly used and maintained. If not properly used, it could be dangerous. Read ALL the instructions in this Use and Care Guide carefully before using this Cook Top.

WARNING! These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. Use extreme care when using this restaurant caliber Cook Top as this appliance provides intense heat and can increase accident potential.

- Safety precautions must be followed when using any kitchen appliance.
- Insure proper installation and servicing. Follow the installation instructions provided with this product. Have the Cook Top installed and grounded by a qualified technician.
- Have the installer show you where the gas supply shut off valve is located so that you know how and where to turn off the gas to the Cook Top.
- If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and therefore may detect a faint gas odor. Finding a gas leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the “ON” position and must be performed a qualified service technician.
- In the event a burner goes out and gas escapes, open a window or door immediately. DO NOT attempt to use the Cook Top until the gas has had time to dissipate. Wait at least 5 minutes before using the Cook Top.
- DO NOT repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Children SHOULD NOT be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

CAUTION! Do not store items of interest to children above the Cook Top or behind it. If children should climb onto the appliance to reach these items, they could be seriously injured.

- NEVER use any part of the Cook Top for storage. Flammable materials can catch fire and plastic items may melt or ignite.
- If the Cook Top is near a window, be certain the curtains do not blow over or near the Cook Top burners, griddle or broiler section; they could catch fire and cause serious injury.
- DO NOT USE WATER ON GREASE FIRES! Turn appliance off and smother fire with baking soda or use a dry chemical or foam-type extinguisher.

Safety Practices (cont.)

- NEVER let clothing, pot holders, or other flammable materials come into contact with or remain too close to any element, burner, or burner grate until it has cooled. Fabric may ignite and result in personal injury.
- USE ONLY DRY POT HOLDERS. Moist or damp potholders on hot surfaces may cause burns from the steam. Do not use a towel or other bulky cloth in place of potholders. Do not let potholders touch hot elements, hot burners, or burner grates.
- FOR PERSONAL SAFETY, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- DO NOT use aluminum foil as a shield against food spills or drippings around the burners or control panel area. This could obstruct the flow of combustion and ventilated air. This can damage the finish of the Cook Top.

WARNING! This appliance is for cooking! Based on safety considerations, never use the cook top to warm or heat a room. Such use can damage the Cook Top.

- DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREAS adjacent to the burners. When in use these areas may become hot enough to cause burns.
- NEVER leave the cook top unattended when using high flame settings. Boil-overs cause smoking and greasy spills that may ignite. More importantly, if the burner flames are smothered, unburned gas will escape into the room. See WARNING inside front cover regarding gas leaks.
- ONLY certain types of glass, heatproof glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for Cook Top use. This type of utensil may break with sudden temperature changes. Use only on low or medium heat settings according to the utensil manufacturer's directions.
- DO NOT HEAT UNOPENED FOOD CONTAINERS. A buildup of pressure may cause the container to burst.
- DURING COOKING, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.
- **USE CAUTION** to ensure that drafts like those from forced air vents or fans do not blow flammable materials toward the flames or push the flames so that they extend beyond the edges of the pot.
- ALWAYS use utensils that have flat bottoms, large enough to cover the burner. The use of undersized utensils could expose a portion of the flame and may result in ignition of clothing.
- TO MINIMIZE BURNS, ignition of flammable materials and unintentional spills, position handles of utensil inward so that it does not extend over adjacent work areas, cooking areas or the edge of the Cook Top.

Safety Practices (cont.)

- HOLD THE HANDLE of the pan to prevent movement of the utensil when stirring food.
- GREASE IS FLAMMABLE. Let hot grease cool before attempting to handle it. Avoid letting grease deposits to collect. **Clean after each use.**
- KEEP BURNER PORTS CLEAN. This is essential for proper lighting and maintenance of the burners. It is necessary to clean the burner ports when there is a boil over or when the burner does not light although the electronic igniters click.
- CLEAN THE COOK -TOP WITH CAUTION. Avoid steam burns; do not use a wet sponge or cloth to clean the Cook Top while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- BE SURE ALL BURNER CONTROLS ARE TURNED OFF and the cook top is cool before using any type of aerosol cleaner on or around the Cook Top. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Only an authorized service technician should perform Service. Technicians must disconnect the power supply before servicing this unit.
- CLEAN THE VENTILATOR HOOD and filters above the cook top frequently so grease deposits from cooking vapors do not accumulate on them.
- IN CASE OF FIRE or when intentionally “flaming” liquor or other spirits on the Cook Top, follow hood manufacturer’s instructions.
- INSTALL A SMOKE DETECTOR in or near the kitchen.
- TURN THE KNOB CONTROL TO OFF if a burner goes out and gas escapes. Open a window or door. **DO NOT attempt to use the cook top until the gas has had time to dissipate.**

WARNING!

TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, IT MUST BE PROPERLY SECURED TO THE CABINET. VERIFY THAT THE COOK TOP IS INSTALLED PER INSTALLATION INSTRUCTIONS.

Safety Practices (cont.)

- In the event that personal clothing catches fire, DROP AND ROLL immediately to extinguish flames.
- DO NOT obstruct the flow of combustion or ventilation air.
- Service should only be performed by a qualified, Factory Authorized Service Technician. Technicians must disconnect the power supply before servicing this unit.

CALIFORNIA PROPOSITION 65 WARNING: The burning of gas cooking fuel generates some byproducts which are on the list of substances which are known by the State of California to cause Cancer or reproductive harm. California law requires business to warn customers of potential exposure to these substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room when cooking with gas.

Section Two—BEFORE YOU BEGIN

Before Using Your Cook Top For the First Time:

- Record the Model and Serial number of your appliance as described on Page (22) This may be used for any future contact with your service technician or the factory. Enter this information on the Product Registration Card included with this product, and mail it to the indicated address.

Section Three: USING THE COOK TOP/ Burners

Sealed Burners:

The cook top features four or five gas surface burners; each rated from 6,000 BTU's/HR to 20,000 BTU's/HR depending on model and burner location. The burners are sealed to the stainless steel top frame to prevent liquid spills from accumulating below the top surface, making it easier to clean. Each burner has its own control knob.

Burner Operation:

- Depress the knob and turn it counterclockwise to the High position.
- The igniter for the selected burner clicks and sparks.
- After flame ignition, the igniters stop clicking.
- Rotate the knob to any flame setting between "HI" and "LO".
- The Red Burner Signal Light between the burners will illuminate when adjacent burners are lit. They will remain ON until the burner is turned off.

Btu Output for Standard Burners:

- 1- HI = 10,000.
- 2- HI = 6,000.
- 3- HI = 20,000.
- 4 & 5 HI = 14,000.

Each burner has its own electronic igniter that sparks when the burner is turned on. Each burner should light within 4 seconds or less. If a burner does not light, check to see that the burner cap is positioned correctly on the base.

DO NOT touch the burners when the igniters are sparking. Electric shock may occur. If a burner fails to ignite, refer to the section "Before Calling For Service."

Automatic Re-ignition:

If any one or more burners blow out, the electronic igniter automatically sparks to relight the flame. Again, DO NOT touch the burners when the igniters are sparking.

IMPORTANT:

- For proper combustion, do not use the cook top without the burner grates in place.
- **There is a slight sound associated with gas combustion and ignition. This is a normal condition.**
- On cook tops using propane gas (LP), a slight "pop" sound may be heard at the burner ports a few seconds after the burner has been turned off.

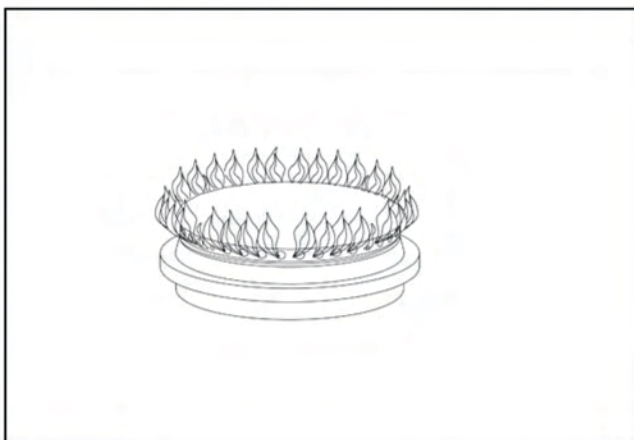
WARNING! Power Failure:

In the event of a power failure, **only the standard burners can be manually lit. It is necessary to light each one individually.** If the cook top is being used when the power failure occurs, turn ALL knobs to the OFF position. Holding a match at the ports and turning the control knob to the HI position can light the standard burners. Wait until the flame is burning all around the burner cap before adjusting the flame to the desired height.

Section Three: USING THE COOK TOP/ Flame Characteristics

Flame Height (see figure):

- The correct flame height depends upon 1) size and material of pan being used; 2) food being cooked; and 3) amount of liquid in the pan.
- Never extend the flame beyond the base of the pan.
- Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain-coated steel or glass ceramic.
- The burner flame color should be blue with no yellow tips. It is uncommon to see orange in the flame color. This indicates the burning of airborne impurities in the gas and will disappear with use.
- With propane (LP) gas, slight yellow tips on the primary cone are normal.
- The flame should burn completely around the burner cap. If it does not, check that the cap is positioned correctly on the base and that the ports are not blocked.
- The flame should be stable with no excessive noise or fluttering.



LO/Simmer Techniques:

- The type and quantity of food affects which settings to use.
- The pan selected affects the setting, its size, type, material, and whether a lid is used, all affect the consistency of the cooking temperature.
- To maintain a low/simmer heat, bring food to a rolling boil. Stir well, then cover the pan and lower the heat to a setting to the LO/SIM.
- Periodically check your food to see if the control knob should be turned to another setting.
- If an over-sized pan is used, the simmer action may occur mainly in the center of the pan. To equalize the temperature throughout the food, stir the food around the outer edges of the pan into the food in the center.
- It is normal to stir food occasionally while simmering. This is especially important when simmering for several hours, such as for homemade spaghetti sauce or beans.
- When lowering the flame setting, adjust it in small steps.
- If the setting is too low to hold a simmer, bring the food back to a boil before resetting to a higher heat.
- It is normal not to see simmer bubbles immediately after the food has been stirred.

Section Three: USING THE COOKTOP/ Cookware

SAFETY PRECAUTIONS:

- Food packaged in aluminum foil should not be placed directly on the burner grate. Aluminum foil can melt during cooking.
- Do not let plastic, paper or cloth come in contact with a hot burner grate. They may melt or catch fire.
- Never let a pan boil dry. This can damage your pan and the cooking surface.

COOKWARE:

For best cooking results, use professional quality pans with metal handles. (If the flames extend up the side of the pan, plastic handles can melt or blister.) Professional quality pans are found at restaurant supply stores and gourmet specialty stores. All cookware should have these characteristics: good heat conductivity, good balance, correctly sized base diameter, a heavy, flat base, and a proper fitting lid.

Aluminum and copper are pan materials that conduct heat quickly and evenly. These metals are sometimes attached to the base or in the core between stainless steel.

Balance is important for stability and even cooking. The handle must not be heavier than the pan and tilt it unevenly. A pan must sit level on the grate without rocking or wobbling.

Base Diameter:

Select the base diameter to match the diameter of the flame. The diameter of the flame should not be the same size as the pan base or slightly smaller. Oversize or undersize pans sacrifice cooking performance. A 5 1/2" (140 mm) base size is generally the smallest recommended.

Flat Base Pan:

A heavy, flat base is more apt to remain flat when heated. Pan bases that are warped, dented, ridged, or too lightweight will heat unevenly. Heat and cool pans gradually to avoid sudden temperature changes which tend to distort cookware. Do not add cold water to a hot pan.

Covered Pan:

A properly fitting lid will shorten cooking time and make it possible to use lower heat settings.

SECTION Four: CARE AND MAINTENANCE—Grates and Burners

CAUTION:

Avoid cleaning any part of the cook top while it is hot

NOTE—Before cleaning the cook top, be certain that the burners are turned off and the grates and exterior surfaces are cool. Always clean the cook top with caution. A wet sponge or cloth used to wipe spills off a hot area can result in steam burns.

SEALED BURNERS:

For proper lighting and performance of the burners, keep the igniters, burner caps, and ports clean and free of soil. It is necessary to clean these only when the flame does not burn blue completely around and within the burner, when there is a severe boil-over, when the burner does not light, or when the electronic igniter clicks continuously even after the flame has been lit.

When the burner and burner grate are cool, remove the grate. Grasp the burner cap and remove it.

*Clean the burner cap with a cleanser suitable for enamel. Use a wire, a straightened paper clip or needle to clear the ports. **Do not use a toothpick; it could break off in the port.** If necessary, wash, rinse and dry burner according to the Cleaning Chart on following pages. Be sure to dry the burner base and cap thoroughly before reinstalling the burner cap.*

Replace the burner cap, being sure to properly line up the locator tab with the notch in the burner base. Thoroughly dry the igniters to prevent nuisance or continuous sparking.

Section Four: CARE AND MAINTENANCE—Cleaning Chart

About This Chart:

- Always start by selecting the mildest cleaner according to the kind of soil and the material soiled. To prevent marring the stainless steel finish, always apply the cleaners in the direction of the grain or polish lines. Rinse and dry immediately to avoid water marks.
- Use clean applicators, i.e. soft cloths, sponges, paper towels, soap-filled pads, for cleaning and scouring.
- The use of brand names in the chart is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any brand name does not imply its inadequacy
- The brands listed on the chart are suggested as examples of a type of cleaner, such as non-abrasive, powder, cream, etc. use all products in accordance with the manufacturer's instruction

(See following pages for Cleaning Chart)

CLEANING CHART

Part/ Material/ Soil Condition	<u>Suggested Cleaners</u>	<u>Important Reminders</u>
<p><u>COOKTOP</u></p> <p>Burner Base and Cap and Spill Tray</p> <p>(include Line drawing of Burner base and Cap)</p> <p>Sealed Burner Components</p>	<ul style="list-style-type: none"> • Hot sudsy water; rinse and dry thoroughly • Mild abrasive cleaners: Bon Ami ®, Ajax ®, Comet ®. Liquid Cleaners: Kleen King ® 	<ul style="list-style-type: none"> • Acidic and sugar-laden spills deteriorate the stainless steel. • Remove soil immediately.
<p>Control Knobs/ Stainless Steel Bezels/ Chrome</p>	<p>Hot sudsy water; rinse and dry immediately.</p>	<ul style="list-style-type: none"> • Do not soak knobs. • Do not force knobs onto wrong valve shaft.
<p>Exterior Finish/ Stainless Steel</p>	<ul style="list-style-type: none"> • Non Abrasive Cleaners: Hot water and detergent, ammonia, Fantastic ®, Formula 409 ®. Rinse and dry immediately. • Cleaner Polish: Stainless Steel Magic ® to protect the finish from staining and pitting; enhances appearance. • Hard Water spots: Household vinegar. 	<ul style="list-style-type: none"> • Stainless Steel resists most food stains and pit marks providing the surface is kept clean and protected. • Never allow food stains to remain on stainless steel for any length of time. • Rub lightly in the direction of polish lines.

<p>Stainless Steel</p>	<ul style="list-style-type: none"> • Mild Abrasive Cleaners: Siege Stainless Steel and Aluminum Cleaner; Kleen King ® stainless steel liquid cleaner. • Heat Discoloration: Cameo ®, Barkeepers Friend ®, Zud ®. 	<ul style="list-style-type: none"> • Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. • Check ingredients on label.
<p>GRATES: Porcelain Enamel on Cast Iron</p>	<ul style="list-style-type: none"> • Nonabrasive Cleaners: Hot water and detergent, Fantastic ®, Formula 409 ®, Rinse and dry immediately. • Mild Abrasive Cleaners: Bon Ami ®. And Soft Scrub ®. • Abrasive Cleaners for stubborn stains: soap filled steel wool pad. 	<ul style="list-style-type: none"> • The grates are heavy: use care when lifting. Place on a protected surface. • Blisters/crazing/chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. • Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately. • Abrasive Cleaners used too vigorously or too often can eventually mar the enamel.

<p>Igniters/ Ceramic</p>	<ul style="list-style-type: none"> • Use a cotton swab dampened with water, Formula 409 ® or Fantastic ®. 	<ul style="list-style-type: none"> • Do not use sharp tools to scrape the igniter; it is fragile and if damaged, the grill cannot be lit.
<p>Surface Spill Trays/ Stainless Steel</p>	<ul style="list-style-type: none"> • Hot sudsy water; rinse and dry thoroughly. • Formula 409 ® or Fantastic ®. Wipe spray off immediately or apply to a paper towel or soft towel first and then wipe spill. • Mild abrasive cleaners: Cameo ®, Zud ®, Barkeepers Friend ®. Liquid cleaners: Kleen King ®, Siege stainless steel and aluminum cleaner: Apply with care and always follow product label. 	<ul style="list-style-type: none"> • Acidic and sugar-laden spills deteriorate the stainless steel. Remove soil immediately. • Abrasive cleaners used too vigorously or too often, can eventually mar the stainless steel.

Section Five: BEFORE CALLING FOR SERVICE

Do It Yourself Maintenance

WARNING!

POWER FAILURE

- In the event of a power failure, only the standard burners can be lit manually. It is necessary to light each standard burner individually.
- If the cook top is being used when the power failure occurs, turn all of the burner control knobs to the OFF position.
- Hold a match at the ports, then by turn the control knob to the HI position to light the standard burners.
- Wait until the flame is burning all the way around the burner cap before adjusting the flame to the desired height.
- Reigniting does not work without power

INTERMITTENT OR CONSTANT IGNITER SPARKING

Intermittent or constant sparking of the sealed gas surface burners can result from a number of preventable conditions. Eliminate these conditions as indicated in the chart on following page.

SYMPTOM	CAUSE	REMEDY
Intermittent Sparking	<ul style="list-style-type: none">• Improper fit of burner cap into burner base• Ceramic igniter is wet or dirty• Knob is left in the LITE position	<ul style="list-style-type: none">• Seat cap in place• Carefully dry or clean igniter.• Clean ports in burner cap with a wire, a needle, or straightened paper clip.• Turn the knob to a setting between HI and LO.
Constant Sparking	<ul style="list-style-type: none">• Cook Top is not properly grounded.• Electrical power supply is incorrectly polarized.	<ul style="list-style-type: none">• Have a qualified electrician ground the Cook Top properly.• Refer to Installation Instructions for correct installation.

Section Five: BEFORE CALLING FOR SERVICE

Before calling for service, check the following to avoid unnecessary service charges.

Be sure to check these items first:

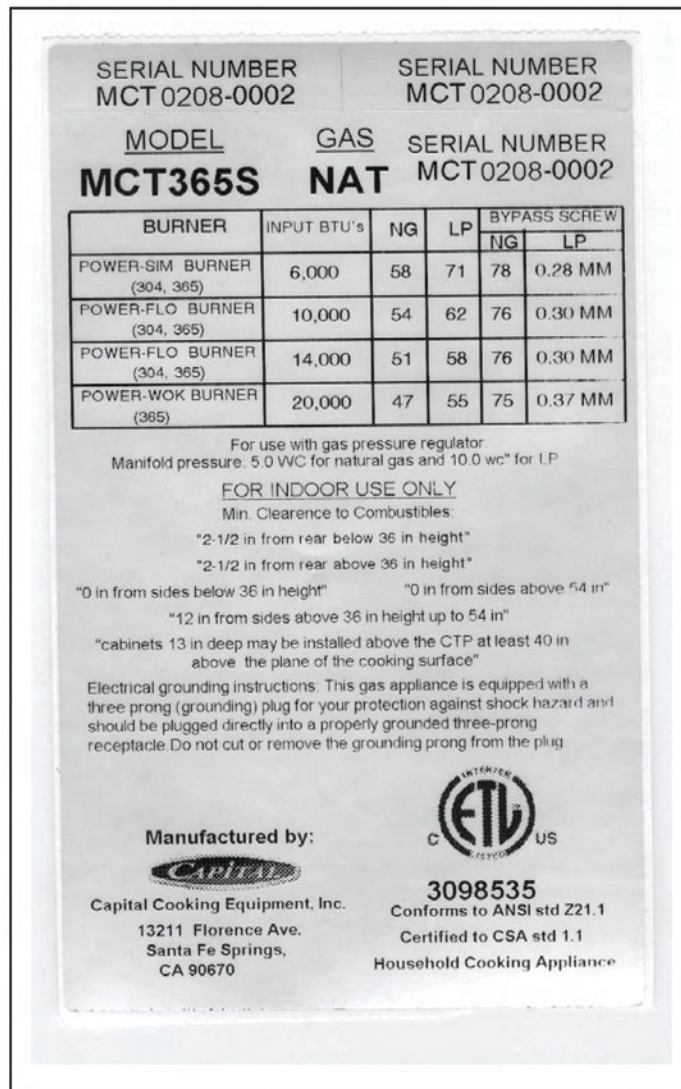
- Was there a power surge in the area?
- Is the household fuse blown or the circuit breaker tripped?
- Is the cook Top disconnected from the electrical supply?

IF THE BURNERS DO NOT IGNITE:

- Are the burner caps properly aligned on the burner bases (sealed burners)?
- Are the burner ports clogged?
- Is a fuse blown or is the circuit breaker tripped?
- Is the manual shut-off valve closed, preventing the flow of gas?
- Is the spark igniter sparking (surface burners)?

DATA RATING PLATE:

The data rating plate shows the model and serial numbers of your Cook Top. It is located on the bottom of the cook top.



SERVICE INFORMATION

If none of the above has occurred, contact our customer service department at 1.866.402.4600.

Before you call for service, please have the following information available:

- Model #
- Serial #
- Date of Installation
- Copy of Receipt or Invoice
- A brief description of the problem

Your satisfaction is our top priority. If the problem persists, or is not resolved to your satisfaction by our service consultant, please write to us or fax us a letter at:

Capital Cooking Equipment, Inc.

Attn: Customer Service Manager
13211 E. Florence Ave
Santa Fe Springs, CA 90670
USA

Fax #: 562-903-1167

Email: customerservice@capital-cooking.com

WARRANTY

- One (1) year full parts and labor covers the entire unit.
- Five (5) years parts only covers the burners.
- Five (5) years parts only covers the top grates.
- Porcelain parts are prone to normal wear & tear and can not be guaranteed.

WILL PAY FOR:

All repair labor and parts found to be defective due to material or workmanship for one(1) full year "IN HOME" warranty. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Agent must provide Service during normal working hours. No charges will be made for repair or replacement at the location of original installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found to be defective by Capital. All claims, regardless of warranty or non-warranty must be documented with photos and detailed description and/or narrative of the problem.

Replacement will be F.O.B our factory. This means you, the customer, will have to pay for shipping. The company will not be liable for transportation costs, labor cost or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes where the appliance has been tempered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties, expressed or implied and all other obligations or liability in connection with the sale of this product. Please contact us at ESP@capital-cooking.com for more details.

WILL NOT PAY FOR:

- Installation or start-up.
- Shipping damage.
- Concealed shipping damage.
- Service by an unauthorized agency.
- Use of unauthorized parts.
- Service during hours other than normal working hours.
- Improper installation.
- Service visit to teach you how to operate the appliance, correct the installation, reset circuit breakers or replace fuses.
- Repair other than normal household use.
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Unit installed in non-residential application.
- Unit installed outdoors.

This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations (commercial situations include but are not limited to restaurants, public parks and recreation areas, any area where units are exposed to multiple users, public cooking areas, etc.) This warranty is for products purchased and retained in the 50 States of the U.S.A, the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you the specific legal rights. You may also have other rights, which vary from State to State.

NOTES:

THESE SPECIFICATIONS ARE FOR PLANNING PURPOSES ONLY.
REFER TO YOUR COUNTERTOP SUPPLIER PRIOR TO MAKING COUNTER CUTOUTS.
CONSULT WITH A QUALIFIED TECHNICIAN FOR YOUR SPECIFIC VENTILATION
REQUIREMENTS. FOR THE MOST UP TO DATE INFORMATION, CONTACT:
CAPITAL COOKING EQUIPMENT, INC.
INDICATING THE MODEL # .

WE RESERVE THE RIGHT TO CHANGE THESE SPECIFICATIONS OR DESIGN WITHOUT NOTICE.



THE POWER OF PERFORMANCE™

Capital Cooking Equipment, Inc.

13211 E. FLORENCE AVE.
SANTA FE SPRINGS, CA 90670. USA
PHONE: 866-402-4600 Toll Free
562.903.1167 Fax

MADE IN USA

WWW.CAPITAL-COOKING.COM

