

36" Connoisseurian Ranges™

Dual Fuel



| COB362B2

RANGE-TOP FEATURES

- Open burner caps are constructed of die-cast, high heat resistant aluminum alloy. They are precise, durable, and easy to clean.
- Heavy duty cast iron professional grates provide a solid base for the heaviest pots and pans with an easy to clean durable porcelain coated finish.
- Spill pans below each Open Burner are easily removable and can conveniently be cleaned at the sink.
- Spill trays under the spill pans, griddles, and BBQ burners are quickly accessed on ball bearing slides and are sized for easy handling and cleaning.

RANGE TOP OPTIONS

- Range top configurations with 4 to 8 burners are available
- Thermo-Griddle Plate™ [12" or 24"] Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle temperature. Stainless steel covered included.
 - o 12" – 18,000 BTU
 - o 24" – 30,000 BTU
- BBQ Grill [12" or 24"] Capital's indoor grill boasts 18,000 BTU of searing heat output with variable temperature control and even heat. Our two-sided Tru-Side™ channeling grates (stainless steel with sealed burners and porcelain coated cast iron for open burners) and hybrid ceramic radiants encased in stainless steel provide even heat while reducing grease flare-ups. Stainless steel cover included.
 - o 12" – 18,000 BTU
 - o 24" – 36,000 BTU

OVEN FEATURES

- **MOIST Cooking** – This exclusive feature stops food from drying during cooking, resulting in some of the juiciest meats ever (primary oven only) Capital Exclusive!
- **Moto-Rotis™** – Built-in motorized rotisserie – Cook delicious, self-basting meats and poultry year round inside your capital oven (no frame required - primary oven only) Capital Exclusive!
- **BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION & MOIST COOKING**
- **SELF CLEAN** (all ovens)
- **MEAT PROBE** cooking (all ovens)
- **Convection Fan** cooking for BAKE, BROIL, ROAST
- **Hidden Bake Element** under glass for easy clean up and efficient oven heating
- **Ribbon Broil Element** under glass results in BBQ-quality searing
- **Two-speed cooling fan** system
- **Dual air-flow convection**
- **Extra large viewing oven window**
- **Dual Kitchen Timers** (5 secs – 11 hours 55 mins)
- **TIMED COOK** – You can set the oven to turn itself OFF after a set amount of time
- **DELAY COOK** – You can set the oven to start cooking at a set time of day
- **Clock** – Displays the time of day when the range is not in use
- **Flex-Roll™** oven racks
- **High intensity lights** in each oven
- **Ultra cool oven doors**
- **Sabbath mode**



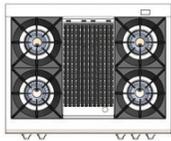
OPEN BURNERS

Capital Cooking Equipment designs and manufactures the most powerful burners on the home appliance market. Each burner produces 25,000 BTUs of searing heat and also turns down to a delicate, consistent simmer, offering precise control. Perfect for the cooking connoisseur.

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.



COB362B2 – 36"

OTHER OVEN USES

- Defrost
- Warm
- Slow Cooking
- Dehydrate

36" OVEN SIZE SPECIFICATIONS

- 27" Wide X 16½" High X 21" Deep (19½" Usable)
- Overall Capacity = 5.4 cubic feet; Usable Capacity = 5 cubic feet

HIGHLIGHTS

- Unique all glass oven bottoms for even heat and easy clean-up
- Flush rear trim for island friendly installations
- Available in 30", 36", 48", and 60"

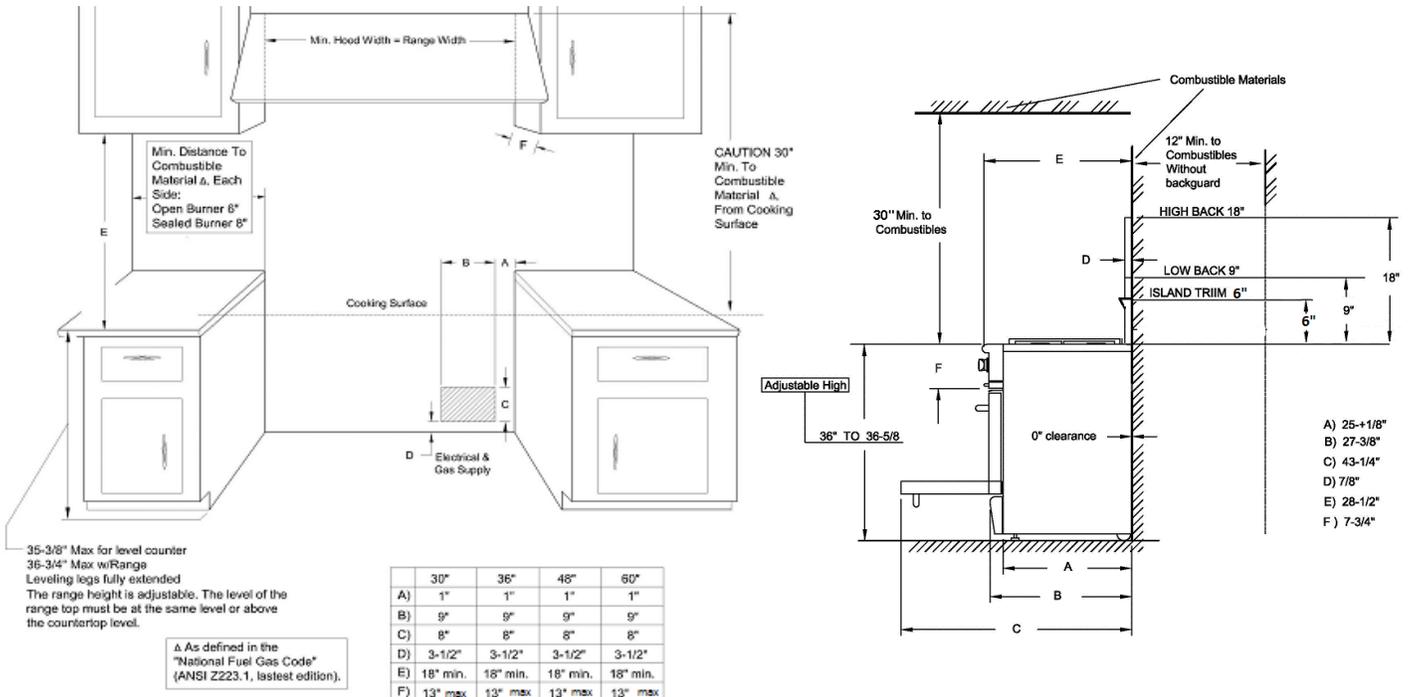
WARRANTY

TWO (2) Years full parts and labor covers entire product with the exception of painted or decorative parts (Light bulbs covered for 60 days after installation). Standard shipping only. Expedited shipping will be at customers' expense.

FIVE (5) Years limited part replacement warranty. Covered parts will be replaced if failure is due to malfunction during normal operation.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, against corrosion (excludes stainless steel barbecue grates and coverage for neglect, abuse, damage, normal heat discoloration). Contact Capital for full warranty details.

CABINET PREPARATION



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