





GCR305

30" RANGE-TOP FEATURES

140 Deg. Simmer – 19,000 BTU Power-Flo[™] burners (sealed)* 800 – 25,000 BTU Power-Wok[™] burner* Integrated reversible wok grate* Full extension Drip Trays on EZ-Glides* Stay-Cool[™] die cast, chrome plated metal knobs* Auto-ignition/re-ignition on all burners Stainless steel BBQ grill and griddle covers come standard Smooth-top continuous cast iron grates with easy to clean matte porcelain finish Island trim included

30" OVEN FEATURES

Convection oven Large 4.1 cu. ft. oven cavity – 24" W X 14" H X 21" D 18,000 BTU infrared broiler behind glass 30,000 BTU oven for uniform baking Adjustable rear casters for easy installation

30" OVEN FEATURES (continued)

Adjustable front legs for easy leveling

Titanium speck porcelain oven interior*

25-Watt bright oven lights

- 3 rack positions w/ 3 racks provided
- Broil pan provided
- 1-1/4" thick professional-style handle
- Heavy-duty oven door hinges
- Extra large viewing window w/ embossed design

OVEN MODES

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

OTHER OVEN USES

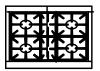
Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing





Power-Flo™ burners. 19,000 вти - 140 deg. simmer

GAS CONVECTION MODELS AVAILABLE (NON-SELF-CLEAN)*





burner gas convection

range w/ wok burner

GCR304 - 30" four burner gas convection range

* Available in Natural Gas and Liquid Propane

25,000 BTU Power-WokTM



AVAILABLE ACCESSORIES

Conversion kits

CRK30 - cabernet red knobs for 30" range P3OSLB - 9" stainless steel wall mount low back Wok ring

COMPLIMENTARY PRODUCTS

PSVH30L - 30" Performance Series vent hood w/ 600 CFM blower + lights Duct covers

GRT24WK – 24" 30,000 BTU built in Power-Wok™ range-top GRT30Q – 30" 40,000 BTU built in Infra-Q[™] infrared BBQ-grill

SHIPPING WEIGHT

250-275 LBS

ELECTRICAL RATINGS		
voltage 120 VAC	current/power 20 AMP	FREQUENCY 60 HZ
GAS RATINGS		
Manifold pressure:	NATURAL GAS 5.0" W.C.	propane 10" W.C.
OTHER		

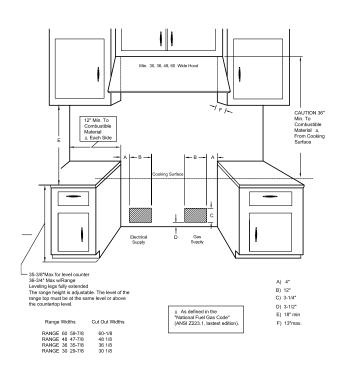
"O" clearance base cabinet installation

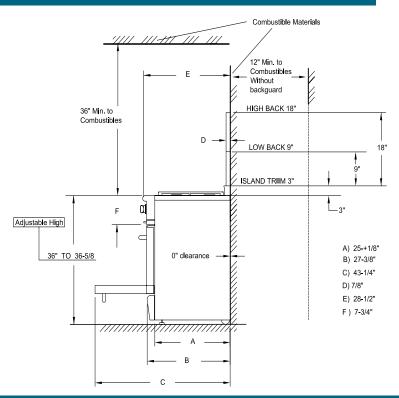
Field convertible to LP or NG depending on gas type

ETL certified for USA and Canada

2 years full parts and labor covers entire product (conditions apply)

CABINET PREPARATION







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