





GSCR305

30" RANGE-TOP FEATURES

140 Deg. Simmer – 19,000 BTU Power-Floburners (sealed)* 800 – 25,000 BTU Power-Wok[®] burner* Integrated reversible wok grate* 15,000 BTU Infra-Q[®] infrared BBQ grill* 15,000 BTU Thermo-Griddle - 3/8" thick thermostatically controlled griddle plate* BBQ grill sections includes Tru-Side[™] channeling grates that reduce flare-ups* 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" SELF-CLEAN OVEN FEATURES

Self-clean

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 Moto-Rotiš – motorized rotisserie system*

30" SELF-CLEAN OVEN FEATURES (continued)

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* 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, rotisserie, convection rotisserie, self-clean

OTHER OVEN USES

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



Capital exclusive feature: Power-Flo™ burners. 19,000 вти - 140 deg. simmer



Capital exclusive feature: Moto-Rotis[™] motorized rotisserie in oven Capital exclusive feature: Flex-Roll™ oven racks



25,000 BTU Power-WokTM

Optional cabernet red knobs

FER

GAS SELF-CLEAN CONVECTION MODELS AVAILABLE*



GSCR305 – 30" five burner gas self-clean range w/ Power-Wok[™] + convection

* Available in Natural Gas and Liquid Propane ** Special order (longer lead times may apply)



GSCR304G – 30" four burner gas selfclean range w/ 9" Thermo-Griddle™ + convection**

GSCR304Q – 30" four burner gas self-clean range w/ 9" Infra-Q[™] + convection**

AVAILABLE ACCESSORIES

Conversion kits

Birch wood chopping blocks

CRK30 – Cabernet red knobs for 30" range P30SLB – 9" stainless steel wall mount low back Wok ring

COMPLIMENTARY PRODUCTS

 $\mathsf{PSVH30L}-\mathsf{30''}$ 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			
250-300 LBS			
ELECTRICAL RATINGS			
voltage I20 VAC	current/power 20 AMP	FREQUENCY 60 HZ	
GAS RATINGS			
Manifold pressure:	NATURAL GAS 5.0" W.C.	propane 10" W.C.	
ΟΤΗΓΡ			

OTHER

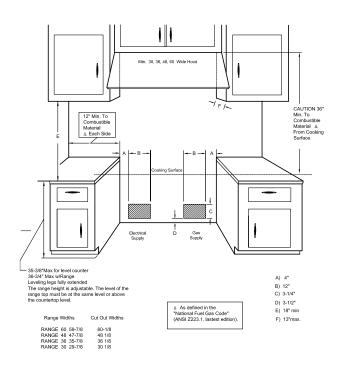
"0" clearance base cabinet installation

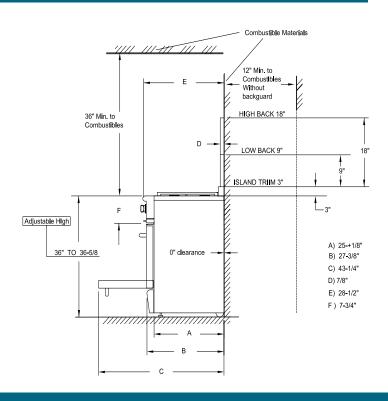
Field convertible to LP or NG depending on gas type

ETL certified for USA and Canada

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

CABINET PREPARATION







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Made in the U.S.A.

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