

36"

CULINARIAN SERIES



SELF-CLEAN



Power Burner



12" Griddle
12" BBQ Grill



Cast Iron Wok Grate
Accessory



CGSR366



Oven Flex-Roll™



Large Oven Capacity



Motorized
Rotisserie System

36" RANGE-TOP FEATURES

- * ALL BURNERS ARE RATED AT 23,000 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 Broiler Grates With Cast Iron Grease Gutters.
- * Quality Cast Iron Grates and Burners Porcelain Coated
- * HYBRID RADIANTS With Ceramic Rods Encased in Stainless Steel Sheet Metal.
- * 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 (cabernet red optional)
Auto-ignition/re-ignition on all burners.
- * Stainless steel BBQ grill and griddle covers come standard.
Island trim included.

36" SELF-CLEAN OVEN FEATURES

- Self-clean oven.
Convection oven
Large oven: 4.6 cu. ft. oven cavity - 27" W X 14" H X 21" D .
Large oven fits 26" W X 18" D commercial size pans.
18,000 BTU infrared broiler behind glass.
30,000 BTU oven for uniform baking.
- * Moto-Rotis™ motorized rotisserie system.
 - * 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.
40-Watt bright oven lights.
5 Rack positions w/ 3 racks provided .
Broil pan provided.
1-1/4" diameter professional-style handle.
Heavy-duty oven door hinges.
 - * Extra large viewing windows 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 (see use and care manual for details)

* Capital Exclusive Features





Power-Flo OpenTop Burner
23,000 btus/hr



Simmer
turning down to give 145° F



Optional Cabernet
red knobs



Capital exclusive feature:
Flex-Rolls oven racks



Large Oven Capacity

OTHER

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

WARRANTY

ONE (1) 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.

AVAILABLE ACCESSORIES

Conversion kits
Birch wood chopping blocks
Cabernet Red knobs
P36SHS - 18" stainless steel wall mount high shelf
P36SLB - 9" stainless steel wall mount low back
CWR Cast Iron Wok ring
PSVH36L - 36" Performance Series vent hood w/ 1200 CFM blower + lights.
PSVH36HL - 36" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
Duct covers

SHIPPING WEIGHT

460 LBS

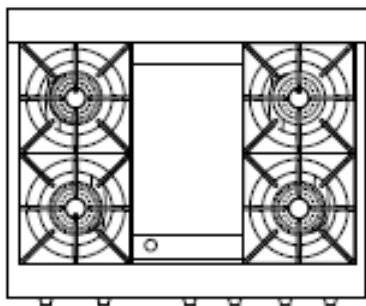
ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

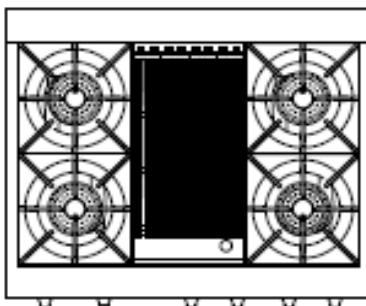
GAS RATINGS

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

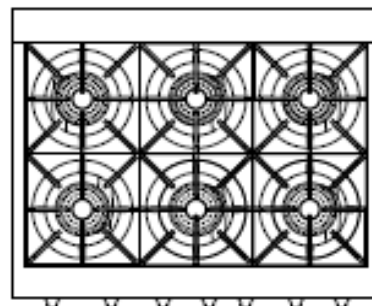
36" SELF-CLEAN GAS CONVECTION



CGSR362G2 - 36"
Four burner gas convection range
+12" Thermo-Griddle



CGSR362B2 - 36"
Four burner gas convection range
+12" BBQ Grill



CGSR366 - 36"
Six burner gas convection range

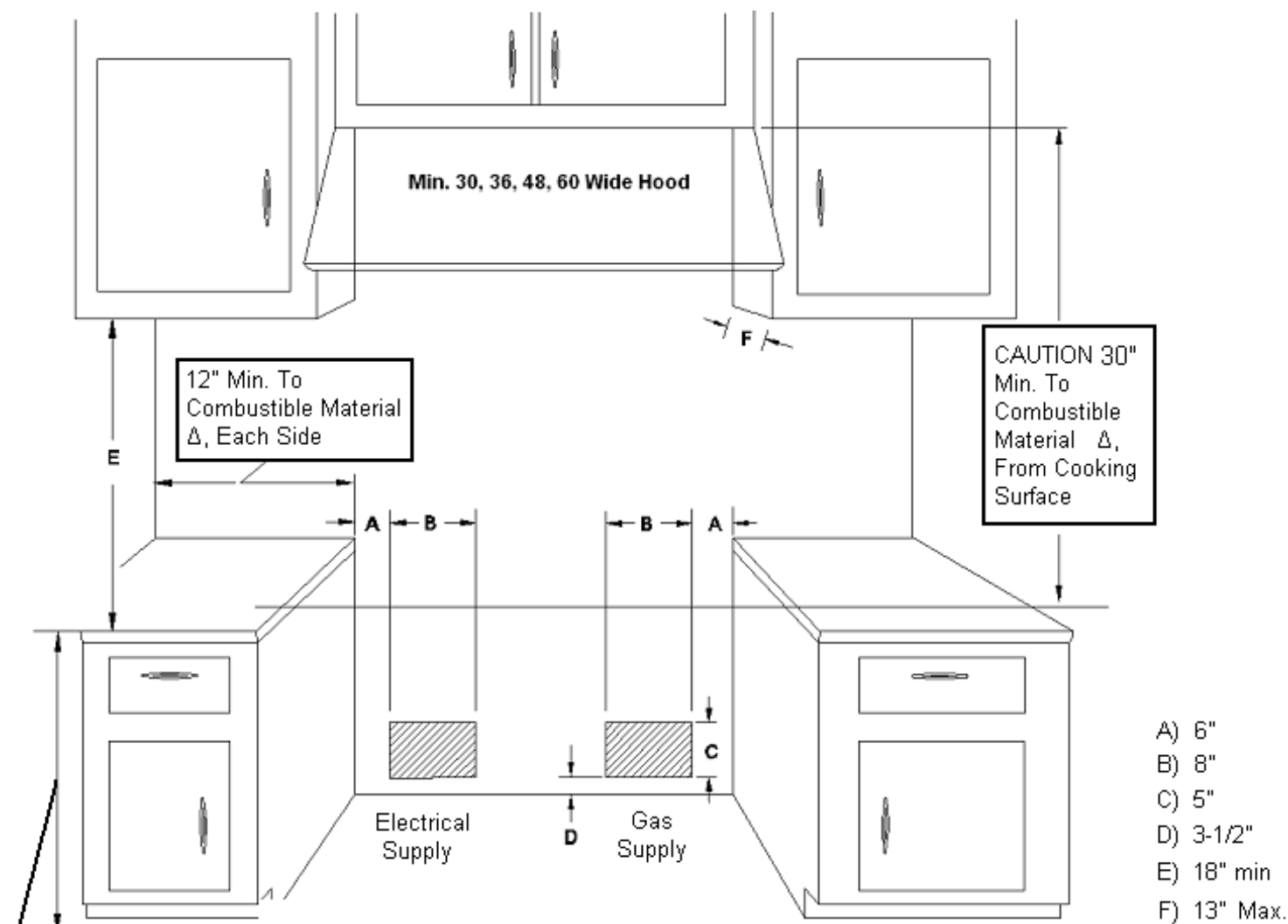


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CABINET PREPARATION



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

Δ As defined in the
 "National Fuel Gas Code"
 (ANSI Z223.1, latest edition).



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RANGE & BACK GUARD DIMENSIONS

