

48" *precision series*[™]

Manual Clean



GCR484BG

48" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Floburners (sealed)*
- 800 – 30,000 BTU Power-WoK[®] burner*
- 18,000 BTU Tru-Q[™] stainless steel BBQ grill*
- BBQ grill sections includes Tru-Side channeling grates that reduce flare-ups*
- Full extension drip trays on EZ-Glides*
- 30,000 BTU double Thermo-Griddle*
- 18,000 BTU Thermo-Griddle – 3/8" thick thermostatically controlled griddle plate
- 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

48" OVEN FEATURES

- Convection oven (primary oven only)
- Large oven: 4.6 cu. ft. – 27" W X 14" H X 21" D
- Small oven: 2.1 cu. ft. – 12" W X 14" H X 21" D
- 18,000 BTU infrared broiler behind glass (primary oven only)
- Large oven fits 26" W X 18" D commercial size sheets

48" OVEN FEATURES (continued)

- 30,000 BTU primary oven for uniform baking
- 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 windows 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

* Capital Exclusive Feature



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

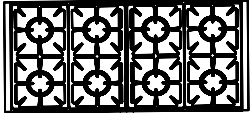
Infrared gas broiler

Optional cabinet red knobs

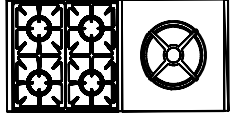
Tru-Q™ stainless steel BBQ grill

Chopping block

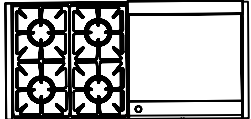
GAS CONVECTION MODELS AVAILABLE (NON-SELF-CLEAN)*



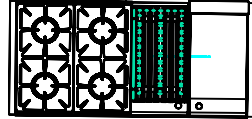
GCR488 – 48" eight burner gas convection range**



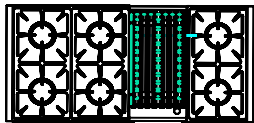
GCR484W – 48" four burner gas convection range w/ Power-Wok™**



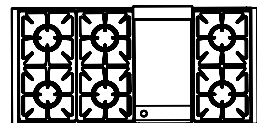
GCR484G – 48" four burner gas convection range w/ 24" Thermo-Griddle™**



GCR484BG – 48" four burner gas convection range w/ 12" Tru-Q™ and 12" Thermo-Griddle™



GCR486B – 48" six burner gas convection range w/ 12" Tru-Q™**



GCR486G – 48" six burner gas convection range w/ 12" Thermo-Griddle™

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

AVAILABLE ACCESSORIES

- Conversion kits
- Birch wood chopping blocks
- CRK48 – cabinet red knobs
- P48SHS – 19" stainless steel wall mount high shelf
- P48SLB – 9" stainless steel wall mount low back
- Wok ring

COMPLIMENTARY PRODUCTS

- PSVH48L – 48" Performance Series vent hood w/ 1200 CFM blower + lights
- PSVH48HL – 48" Performance Series vent hood w/ 1200 CFM blower + heat lamps + 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

450-600 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

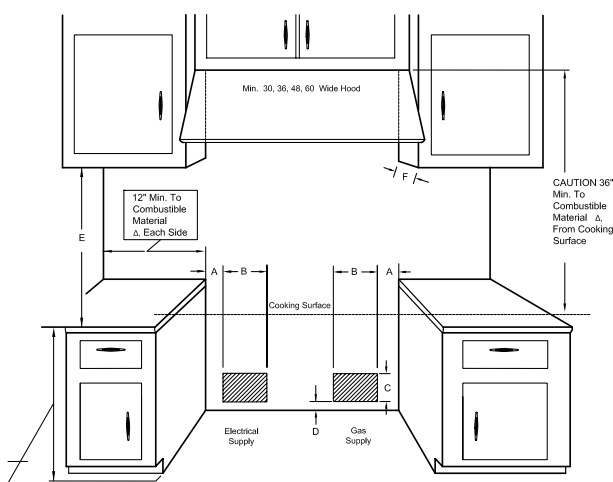
GAS RATINGS

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

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)

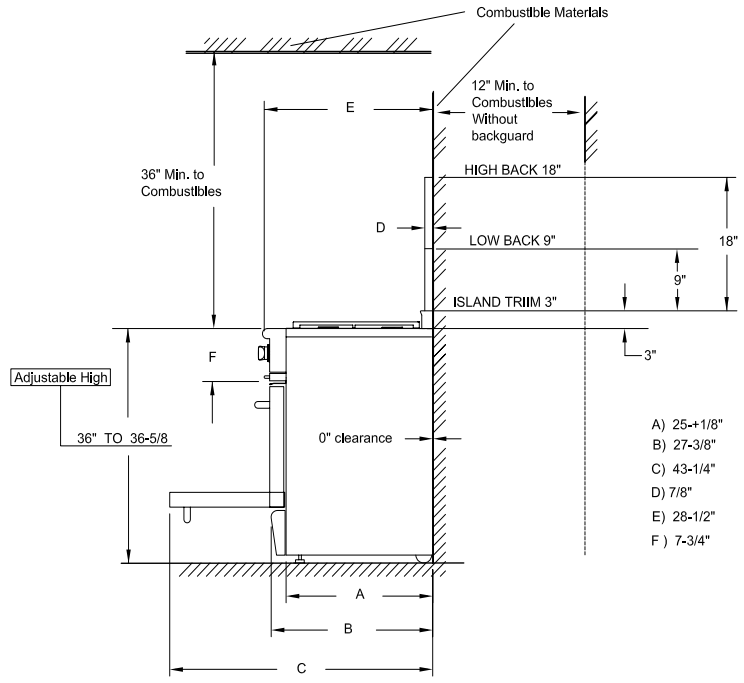
CABINET PREPARATION



35-3/8" Max for level counter
 38-3/4" 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
RANGE 60 59-7/8	60-1/8
RANGE 48 47-7/8	48-1/8
RANGE 36 35-7/8	36-1/8
RANGE 30 29-7/8	30-1/8

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



- A) 25-1/8"
- B) 27-3/8"
- C) 43-1/4"
- D) 7/8"
- E) 28-1/2"
- F) 7-3/4"



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