

48" OPEN BURNER RANGETOP

MORE SPACE? MORE POSSIBILITIES.

The Capital Chef's Collection 48" rangetop expands your culinary options. Customize the layout by replacing two of the six burners with a 12" Thermo-Griddle™, or BBQ grill, or replacing four burners with a 24" Power Wok.

48" OPEN BURNER RANGETOP FEATURES

- Power-Flame™ burners are rated at 25,000 BTUs to deliver intense powerful heat
- All burners turn down to a true simmer
- FineTouch™ simmer burner rated at 8,000 BTUs
- EZ-Clean™ Drip Trays - Full extension removable drip trays mounted on ball bearing rails
- Ergo-Cool™ - Die cast, chrome-plate ergonomic metal knobs are cool to the touch
- Auto-ignition/re-ignition on all burners
- Island trim attached

BBQ GRILL

Inclement weather doesn't have to stop your grilling. With 18,000 BTUs (12") or 36,000 BTUs (24"), this indoor grill system sears at commercial-level temperatures. Bring outdoor grilling indoors with variable temperature control on our two-sided TruSide™ channeling grates and our hybrid ceramic radiants encased in stainless steel. All BBQ grills come with stainless steel covers.

THERMO-GRIDDLE™

The true breakfast of champions is cooked on a Capital; there's nothing like waking up in the morning and cracking a fresh egg over a piping hot griddle. Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle area, won't rust, and doesn't require pre-conditioning. All Thermo-Griddles™ come with stainless steel covers.

POWER WOK

The Capital Power Wok burner delivers an impressive 25,000 BTUs for high heat cooking with the option of a sealed or open design tailored to your preference. This dedicated wok station features a durable, cast-iron porcelain-coated grate that supports nearly any wok size, making your wok cooking fast, easy, and full of flavor.

CGRT484BG



RANGETOP FEATURES



OPEN BURNER

Restaurant-quality performance.



BBQ GRILL

Capital's indoor commercial quality grill system.



THERMO-GRIDDLE™

Improve your indoor cooking experience and make outstanding meals on the Capital stainless steel Thermo-Griddle™.



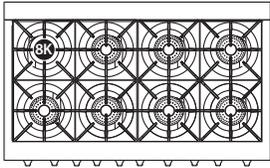
POWER WOK

Fabricated cast iron porcelain coated, two-piece wok grate, accommodates a variety of wok sizes and stockpots.

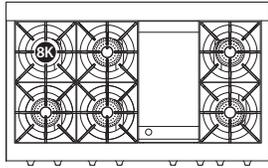
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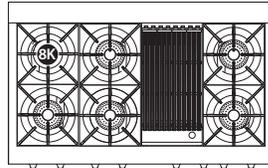
OPEN BURNER RANGE CONFIGURATIONS



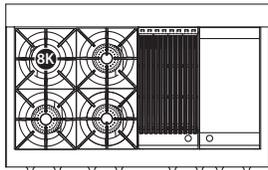
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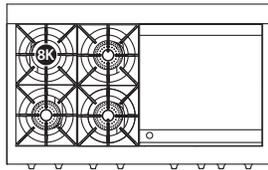
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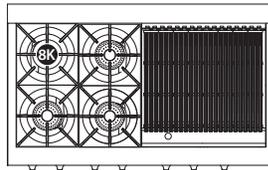
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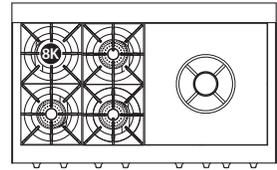
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CGRT484CW (Open Wok Burner)

Capital Cooking offers customized placements of your burners, griddle, BBQ grill, or power wok. Ask your Capital dealer for details.

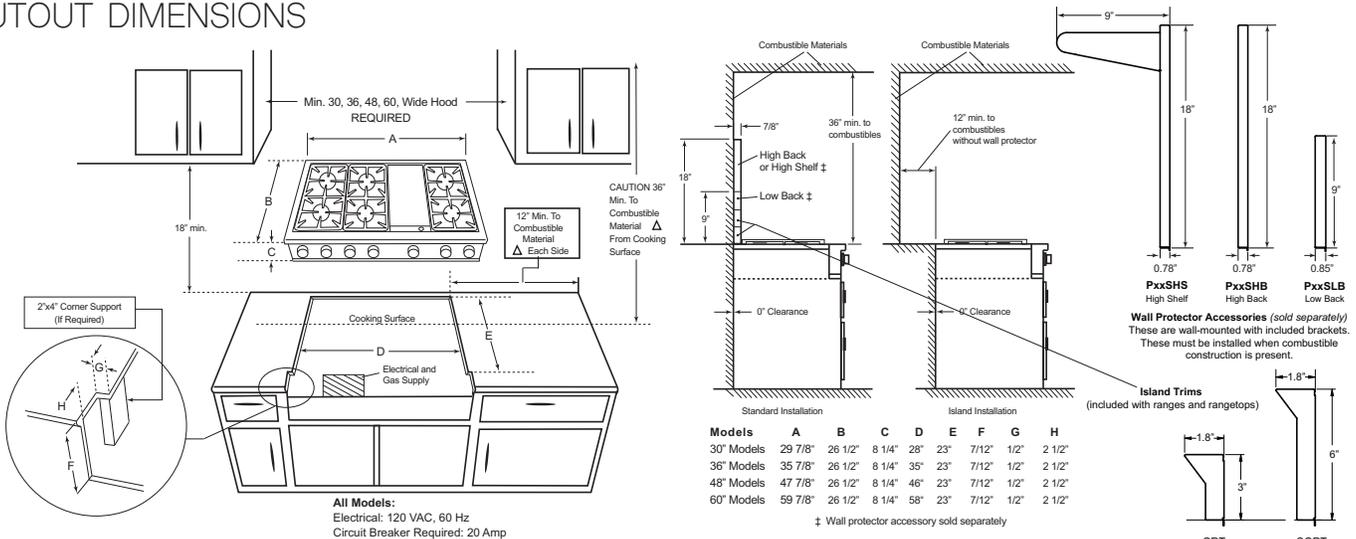
FINISH OPTIONS

The Capital Open Burner Rangetop is available in a timeless stainless steel only with four modern knob finish options to choose from.



1. Brass Polished
2. Chrome Polished
3. Brass Satin
4. Chrome Satin

CUTOUT DIMENSIONS



GAS REQUIREMENTS : 1/2" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units include a gas regulator. The installer must provide a shut-off valve at the rear of the appliance with easy access to shut off the gas for service. High-altitude kits and gas conversion kits are available through the Capital parts department.

For more details, please visit our website: www.capital-cooking.com

All product details and specifications are subject to change without notice.

