



INDOOR COOKING

GAS RANGETOP w/ OPEN BURNERS - CGRT
GAS RANGETOP w/ SEALED BURNERS - GRT

USE & CARE MANUAL
INSTALLATION MANUAL

⚠️ WARNING

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

1. Do not try and light any appliance.
2. Do not touch any electrical switch.
3. Do not use any phone in your building.
4. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
5. If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE INSTALLING OR USING YOUR APPLIANCE TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY.

KEEP THIS MANUAL FOR FUTURE REFERENCE.

⚠️ WARNING

Never operate the Top Surface Cooking Section of this appliance unattended.

Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, injury, or death.

If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

SAFETY DEFINITIONS

⚠️ WARNING

THIS INDICATES THAT DEATH OR SERIOUS INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

⚠️ CAUTION

THIS INDICATES THAT MINOR OR MODERATE INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

NOTICE

THIS INDICATES THAT DAMAGE TO THE APPLIANCE OR PROPERTY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

INSTALLER: LEAVE THIS MANUAL WITH THE OWNER OF THE APPLIANCE.
HOMEOWNER: RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SAFETY PRECAUTIONS - BEFORE YOU BEGIN

When properly cared for, your Capital Cooking appliance will provide many years of safe, reliable service. When using this or any appliance, basic safety practices must be followed as outlined below.

INSTALLER: Please leave this manual with the owner.

HOMEOWNER: Please retain this manual for future reference.

This rangetop is designed for residential use ONLY. It is NOT designed for installation in recreational vehicles or for commercial purposes. Do NOT install this rangetop outdoors. See the REGULATORY / CODE REQUIREMENTS section for more details.

⚠️ WARNING

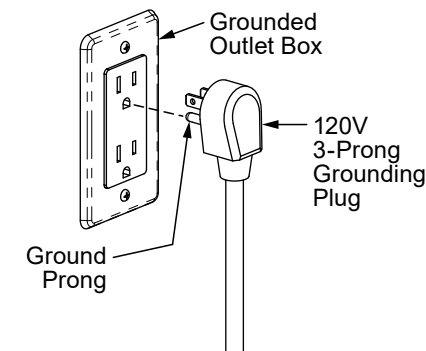
ELECTRICAL SHOCK HAZARD

Disconnect power before installing or servicing appliance. Before turning power ON, be sure all controls are in the "OFF" position. Failure to do so can result in electrical shock or death.

ELECTRICAL GROUNDING

This appliance must be grounded. Grounding reduces the risk of electric shock in the event of a short circuit. Read the ELECTRICAL CONNECTIONS section of the INSTALLATION INSTRUCTIONS section for complete instructions.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.



SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

ELECTRICAL SUPPLY

This appliance must be connected to a dedicated circuit, 120 VAC, Single Phase, 60 Hz, with a current rating as shown in the model number listing on pages 6-7. Ask the installer to show you where the electric circuit breaker is located so you know how to shut off the power to this appliance. It is the responsibility of the user to have the appliance connected by a licensed electrician in accordance with all local codes, or in the absence of local codes, in accordance with the National Electrical Code. Read the ELECTRICAL CONNECTIONS section of the INSTALLATION INSTRUCTIONS section for complete details.

GAS SUPPLY

A gas shut-off valve must be located in an easily accessible location for servicing of the rangetop. Make sure all users of the rangetop know where this shut-off is located, and how to shut off the gas.

The type of gas should be verified prior to installation and operation of this appliance. It is the responsibility of the user to have the appliance connected by a licensed plumber in accordance with all local codes, or in the absence of local codes, in accordance with the National Fuel Gas Code.

When connecting to LP gas, verify the tank is equipped with its own high pressure regulator. The pressure of the gas supplied to the appliance must be 11-14 inch WC [2.74-3.48 kPa]. Consult the INSTALLATION INSTRUCTIONS for details on gas type, gas pressure, connection, and leak testing instructions, etc.

A complete gas leak test must be performed before using the appliance. Read the GAS CONNECTIONS section of the INSTALLATION INSTRUCTIONS section for complete details.

CONVERSION KITS

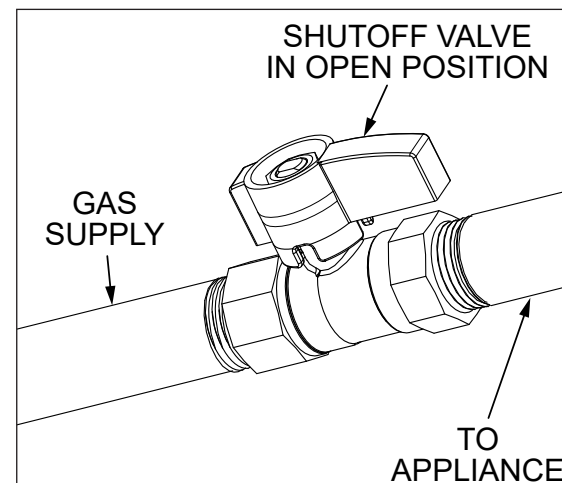
In the event your Capital Cooking appliance needs to be converted from NG to LP, or vice-versa, you will need to contact Customer Service to arrange a service call. This conversion should only be performed by a qualified technician.

HIGH ALTITUDE KITS

If you live in a high altitude area, 2,000 ft. [610 m] or more above sea level, your appliance may require different orifices for proper combustion and performance. You will need to contact Customer Service to arrange a service call. High Altitude kits must be installed by a qualified technician. Please have your model and serial number information ready when you call.

BACKGUARD

Your Capital rangetop is supplied from the factory with no backguard. Selection of the appropriate backguard depends on the installation location and adjacent materials, and the type of vent hood to be used. A LOW OR TALL BACKGUARD IS REQUIRED WHEN INSTALLING THE RANGETOP AGAINST A COMBUSTIBLE SURFACE. See the APPENDIX section of the INSTALLATION INSTRUCTIONS section for backguard options available from your Capital Cooking dealer, or visit www.capital-cooking.com. Installation instructions are included with the backguard kit.



⚠ CAUTION

The top of the backguard serves as an exhaust vent to remove heat from under the rangetop section. DO NOT BLOCK or obstruct the top of the backguard. DO NOT touch the top of the backguard during appliance operation as it may get hot. Allow sufficient time to cool before touching or cleaning this area. DO NOT position plastic or other heat-sensitive items nearby which could melt or burn.

SAFETY PRECAUTIONS - BEFORE YOU BEGIN (CONTINUED)

VENTILATION REQUIREMENTS

A vent hood is REQUIRED above this appliance. It is strongly recommended that this appliance be installed with a Capital Cooking vent hood. Capital Cooking vent hoods have been matched up to the BTU output of the rangetop. Due to the high heat output of this rangetop, it is very important that the hood and ductwork installation meets local building codes and is installed by a qualified technician.

Do not use a down-draft style ventilation system. An air-curtain or other range hood that blows air downward onto the rangetop shall not be used.

Do not mount a microwave oven/ventilator combination above the rangetop. These types of units do not have sufficient airflow to remove the high heat output of this rangetop and were not tested with this type of appliance.

Consult the INSTALLATION INSTRUCTIONS section for further details.

CONSULT WITH YOUR CAPITAL COOKING DEALER ON SELECTING THE APPROPRIATE VENT HOOD FOR YOUR CAPITAL COOKING APPLIANCE.

⚠ WARNING

IN CASE OF POWER OUTAGE

All the control knobs must be in the "OFF" position to prevent unintended operation at power up.

DO NOT ATTEMPT TO USE THE RANGETOP DURING A PROLONGED POWER FAILURE. Although the top burners can be manually lit, they should be used ONLY WHILE BEING ATTENDED BY THE USER. See MANUAL LIGHTING / POWER FAILURE section later in this manual. On low burner settings, if the flame were to go out, a dangerous accumulation of gas could result in an explosion. Allow gas to dissipate for at least 5 minutes before attempting to re-light a burner.

Note: The gas grill and/or griddle burners (if equipped) CANNOT be lit manually during a power failure.

⚠ CAUTION

CHILD SAFETY

IT IS THE RESPONSIBILITY OF THE PARENTS OR GUARDIANS TO ENSURE CHILDREN ARE INSTRUCTED IN THE SAFE USE OF THIS APPLIANCE. This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Do not allow children to use this appliance without adult supervision. Do not allow children to play in or around the appliance, even when not in use. Items of interest to children should not be stored in or on the appliance, in cabinets above, or on the backguard of the appliance. Children climbing on the appliance could be seriously injured.

⚠ WARNING

BURN HAZARD - All parts of the rangetop can get very hot during operation. Do not let children touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury.

TECHNICAL SAFETY

Installation and service on this appliance must be performed by a qualified appliance installer, or a Capital Cooking authorized service technician. Do not repair or replace any part of the appliance unless specifically instructed to do so. Defective parts must be replaced only with genuine Capital Cooking parts. Contact Customer Service for inquiries or to arrange a service call.

The appliance must be disconnected from the power and gas supply during any service or maintenance work.

Do not carry or lift the appliance by the front drip tray area. The rangetop can be lifted only from the bottom and sides.

SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

USER SAFETY

⚠️WARNING

BURN HAZARD - All parts of the rangetop can get very hot during operation. Do not touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury. Use pot holders / gloves to protect yourself when touching hot pots and pans.

Use only dry or heat-resistant pot holders / gloves. Using moist or damp potholders can result in steam burns. Do not substitute dish towels or similar items for potholders. These items could come in contact with hot surfaces and ignite.

Avoid wearing loose-fitting garments or long sleeves while cooking. They could ignite. For personal safety, wear proper apparel while using the appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

⚠️WARNING

For safety considerations, NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠️WARNING

Do not use aluminum foil to line the surface burners. Doing so may result in a risk of electric shock or fire.

Do not allow anyone to climb, stand, step on, lean against, or sit on any part of the appliance. This may result in damage to the appliance, or personal injury.

Do not hang articles from any part of the appliance or place anything against the front of the appliance. Some fabrics are highly flammable and could ignite.

FIRE SAFETY

To reduce the risk of a fire, do not leave surface burners unattended at high settings. Boil-overs could smother the flames and igniter, which would allow unburned gas to escape into the room, which could result in an explosion.

Always turn on the ventilation hood when cooking. Clean vent hood grease filters frequently - grease should not be allowed to accumulate on the fan or filters.

Use the appropriate pan size for the burner being used. For safety considerations, adjust the flame size so they do not travel up the sides of the pan. Ensure drafts like those from an open window or air vents do not blow out the flames, or push the flames beyond the edges of the pan.

Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. NEVER store flammable liquids and materials in, above, or on the rangetop, or near cooking surfaces. Do not obstruct the flow of combustion and ventilation air of the appliance.

ALWAYS have a working smoke detector near the kitchen.

ALWAYS have an appropriate dry-chemical fire extinguisher nearby and know how to use it. A type ABC extinguisher is the most common.

IN CASE OF FIRE

Smother fire or flames using the lid of the utensil (pot or pan), a cookie sheet, or metal tray. Then shut off the burner if safe to do so.

Use an extinguisher, or baking soda if the fire is small and relatively contained. **DO NOT USE WATER ON A GREASE FIRE.** Doing so may result in spreading the fire elsewhere.

NEVER pick up a flaming pan. You may spill the grease on yourself and be severely burned.

If accessible, turn off the ventilation hood during a fire, but do not reach through the flames.

In the event of personal clothing or hair catching fire, drop and roll immediately to smother the flames. Seek medical attention if necessary.

SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

IF THE FLAMES DO NOT GO OUT - EVACUATE AND CALL THE FIRE DEPARTMENT.

PROPER USAGE

Do not let food sit in the cooking utensil (pot, pan) for more than one hour before or after cooking. Doing so may result in food poisoning or illness.

Do not heat unopened containers (cans) on the rangetop. Pressure may build up causing the container to explode, resulting in damage to the appliance, or personal injury.

Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for use on the surface burners. However, these types of materials may break with sudden temperature changes. Use only on low or medium heat settings, and according to their manufacturers' directions.

Bakeware, such as large casserole pans, cookie sheets, etc. should not be used on the surface burners. Large griddle plates that span across 2 burners should be used with care and on medium to low flame settings to avoid a build-up of heat which could distort the grates or the burner bowl.

Always position the handles of pot and pans so they do not extend over adjacent work areas or over the edge of the rangetop. This is to avoid knocking over hot contents which could burn you, or result in a fire.

Do not use pots or pans on the griddle (if equipped). When using the griddle or grill units, the top covers must be removed when the burner is in operation.

Do not use the griddle or grill sections (if equipped) for cooking excessively fatty foods that promote flare-ups.

SAFETY DURING CLEANING

Clean the appliance only as directed in the CLEANING AND MAINTENANCE section of this manual.

Do not use a steam cleaner to clean any part of the rangetop. Steam could penetrate into electrical components and cause a short circuit and/or shock hazard. Do not use a power washer.

Do not use abrasive cleaners, hard objects such as brushes or scrapers, or sharp metal tools to clean the appliance, which could leave deep scratches.

Use only a small toothbrush to clean the burner ports and igniter of the surface burners. Do not insert sharp objects or scratch the burner ports.

Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.

MODEL NUMBERS

30" RANGETOP MODELS

MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
CGRT304-NG / -LP	30" GAS RANGETOP WITH 4 OPEN BURNERS	20 Amp
GRT304-NG / -LP	30" GAS RANGETOP WITH 4 SEALED BURNERS	20 Amp
GRT305-NG / -LP	30" GAS RANGETOP WITH 5 SEALED BURNERS	20 Amp
GRT302G2-NG / -LP	30" GAS RANGETOP WITH 2 SEALED BURNERS, 9" GRIDDLE, 2 SEALED BURNERS	20 Amp
GRT302B2-NG / -LP	30" GAS RANGETOP WITH 2 SEALED BURNERS, 9" GRILL, 2 SEALED BURNERS	20 Amp
GRT302CW-NG / -LP	30" GAS RANGETOP WITH 2 SEALED BURNERS, 24" OPEN BURNER WOK	20 Amp
GRT302W-NG / -LP	30" GAS RANGETOP WITH 2 SEALED BURNERS, 24" SEALED BURNER WOK	20 Amp

36" RANGETOP MODELS

MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
CGRT366-NG / -LP	36" GAS RANGETOP WITH 6 OPEN BURNERS	20 Amp
GRT366-NG / -LP	36" GAS RANGETOP WITH 6 SEALED BURNERS	20 Amp
CGRT362G2-NG / -LP	36" GAS RANGETOP WITH 2 OPEN BURNERS, 12" GRIDDLE, 2 OPEN BURNERS	20 Amp
GRT362G2-NG / -LP	36" GAS RANGETOP WITH 2 SEALED BURNERS, 12" GRIDDLE, 2 SEALED BURNERS	20 Amp
CGRT362B2-NG / -LP	36" GAS RANGETOP WITH 2 OPEN BURNERS, 12" GRILL, 2 OPEN BURNERS	20 Amp
GRT362B2-NG / -LP	36" GAS RANGETOP WITH 2 SEALED BURNERS, 12" GRILL, 2 SEALED BURNERS	20 Amp
GRT362CW-NG / -LP	36" GAS RANGETOP WITH 2 SEALED BURNERS, 24" OPEN BURNER WOK	20 Amp
GRT362W-NG / -LP	36" GAS RANGETOP WITH 2 SEALED BURNERS, 24" SEALED BURNER WOK	20 Amp



CGRT362G2



GRT604BG2

MODEL NUMBERS (CONTINUED)

48" RANGETOP MODELS

MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
CGRT488-NG / -LP	48" GAS RANGETOP WITH 8 OPEN BURNERS	20 Amp
GRT488-NG / -LP	48" GAS RANGETOP WITH 8 SEALED BURNERS	20 Amp
CGRT484G2-NG / -LP	48" GAS RANGETOP WITH 4 OPEN BURNERS, 12" GRIDDLE, 2 OPEN BURNERS	20 Amp
GRT484G2-NG / -LP	48" GAS RANGETOP WITH 4 SEALED BURNERS, 12" GRIDDLE, 2 SEALED BURNERS	20 Amp
CGRT484B2-NG / -LP	48" GAS RANGETOP WITH 4 OPEN BURNERS, 12" GRILL, 2 OPEN BURNERS	20 Amp
GRT484B2-NG / -LP	48" GAS RANGETOP WITH 4 SEALED BURNERS, 12" GRILL, 2 SEALED BURNERS	20 Amp
CGRT484BG-NG / -LP	48" GAS RANGETOP WITH 4 OPEN BURNERS, 12" GRIDDLE, 12" GRILL	20 Amp
GRT484BG-NG / -LP	48" GAS RANGETOP WITH 4 SEALED BURNERS, 12" GRIDDLE, 12" GRILL	20 Amp
CGRT484GG-NG / -LP	48" GAS RANGETOP WITH 4 OPEN BURNERS, 24" GRIDDLE	20 Amp
GRT484GG-NG / -LP	48" GAS RANGETOP WITH 4 SEALED BURNERS, 24" GRIDDLE	20 Amp
CGRT484BB-NG / -LP	48" GAS RANGETOP WITH 4 OPEN BURNERS, 24" GRILL	20 Amp
GRT484BB-NG / -LP	48" GAS RANGETOP WITH 4 SEALED BURNERS, 24" GRILL	20 Amp
CGRT484CW-NG / -LP	48" GAS RANGETOP WITH 4 OPEN BURNERS, 24" OPEN BURNER WOK	20 Amp
GRT484CW-NG / -LP	48" GAS RANGETOP WITH 4 SEALED BURNERS, 24" OPEN BURNER WOK	20 Amp
GRT484W-NG / -LP	48" GAS RANGETOP WITH 4 SEALED BURNERS, 24" SEALED BURNER WOK	20 Amp

60" RANGETOP MODELS

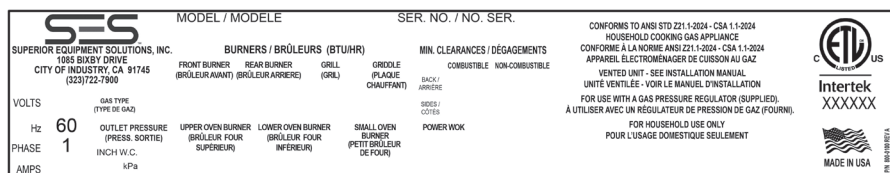
MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
CGRT6010-NG / -LP	60" GAS RANGETOP WITH 10 OPEN BURNERS	20 Amp
GRT6010-NG / -LP	60" GAS RANGETOP WITH 10 SEALED BURNERS	20 Amp
CGRT604BG2-NG / -LP	60" GAS RANGETOP WITH 4 OPEN BURNERS, 12" GRIDDLE, 12" GRILL, 2 OPEN BURNERS	20 Amp
GRT604BG2-NG / -LP	60" GAS RANGETOP WITH 4 SEALED BURNERS, 12" GRIDDLE, 12" GRILL, 2 SEALED BURNERS	20 Amp
CGRT604G4-NG / -LP	60" GAS RANGETOP WITH 4 OPEN BURNERS, 12" GRIDDLE, 4 OPEN BURNERS	20 Amp
GRT604G4-NG / -LP	60" GAS RANGETOP WITH 4 SEALED BURNERS, 12" GRIDDLE, 4 SEALED BURNERS	20 Amp
CGRT604B4-NG / -LP	60" GAS RANGETOP WITH 4 OPEN BURNERS, 12" GRILL, 4 OPEN BURNERS	20 Amp
GRT604B4-NG / -LP	60" GAS RANGETOP WITH 4 SEALED BURNERS, 12" GRILL, 4 SEALED BURNERS	20 Amp
CGRT604GG2-NG / -LP	60" GAS RANGETOP WITH 4 OPEN BURNERS, 24" GRIDDLE, 2 OPEN BURNERS	20 Amp
GRT604GG2-NG / -LP	60" GAS RANGETOP WITH 4 SEALED BURNERS, 24" GRIDDLE, 2 SEALED BURNERS	20 Amp
CGRT604BB2-NG / -LP	60" GAS RANGETOP WITH 4 OPEN BURNERS, 24" GRILL, 2 OPEN BURNERS	20 Amp
GRT604BB2-NG / -LP	60" GAS RANGETOP WITH 4 SEALED BURNERS, 24" GRILL, 2 SEALED BURNERS	20 Amp
CGRT606CW-NG / -LP	60" GAS RANGETOP WITH 6 OPEN BURNERS, 24" OPEN BURNER WOK	20 Amp
GRT606CW-NG / -LP	60" GAS RANGETOP WITH 6 SEALED BURNERS, 24" OPEN BURNER WOK	20 Amp
GRT606W-NG / -LP	60" GAS RANGETOP WITH 6 SEALED BURNERS, 24" SEALED BURNER WOK	20 Amp

RATING LABEL

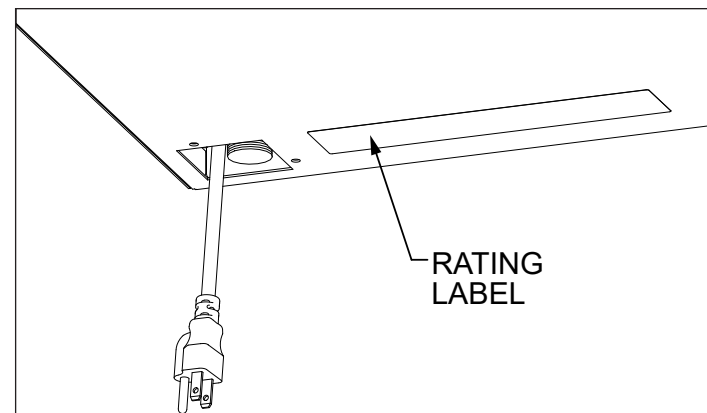
The rating label contains important information about your Capital Cooking appliance such as the model and serial number, gas type and manifold pressure, electrical rating, the BTU rating for each burner type, and the minimum installation clearances.

The rating label is located on the underside of the appliance, near the power cord area.

If service is necessary, contact Capital Cooking Customer Care with the model and serial number information shown on the label.



Typical Rating Label shown.



REGULATORY / CODE REQUIREMENTS

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code *ANSI Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149.1*, or Propane Storage and Handling Code *B149.2*.

The installation of appliances designed for manufactured (mobile) home installation must conform with Title 24 CFR, Part 3280 [formerly Title 24, HUD (Part 280)] or with local codes where applicable.

The installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with *ANSI A119.5*.

All Electrical Components must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code *ANSI/NFPA 70*, or Canadian Electrical code *CSA C22.1*.

STATE OF MASSACHUSETTS

Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently installed natural gas or propane installations require a T-handle type manual gas valve be installed in the gas supply line to this appliance. Flexible gas connector must not be longer than 48" [1.2 m].



CALIFORNIA PROPOSITION 65 - WARNING

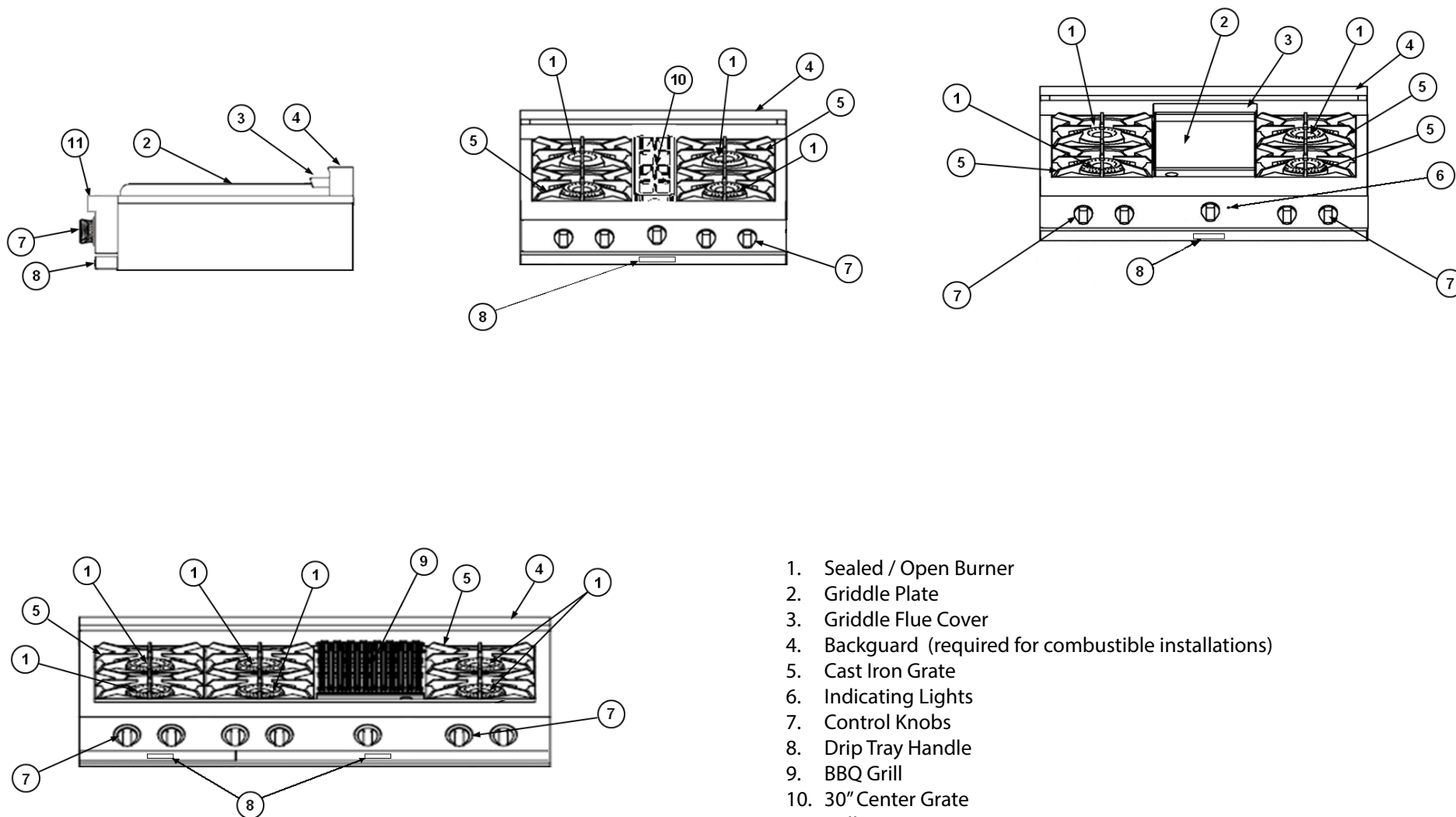
WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause cancer, birth defects or other reproductive harm.

For more information, go to www.P65Warnings.ca.gov.

GETTING STARTED WITH YOUR APPLIANCE

RANGETOP PARTS IDENTIFICATION

Use the images to familiarize yourself with the various parts of the rangetop.



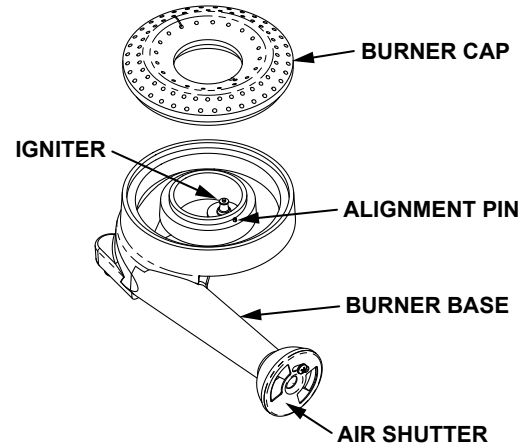
1. Sealed / Open Burner
2. Griddle Plate
3. Griddle Flue Cover
4. Backguard (required for combustible installations)
5. Cast Iron Grate
6. Indicating Lights
7. Control Knobs
8. Drip Tray Handle
9. BBQ Grill
10. 30" Center Grate
11. Bullnose

GETTING STARTED WITH YOUR APPLIANCE (CONTINUED)

GAS RANGETOP w/ OPEN BURNERS - CGRT

These models are equipped with restaurant-style Power-Flame™ open burners made of heavy-duty cast iron bases with aluminum burner caps. These burners are rated at 25000 BTU/Hr, making them one of the most powerful and efficient burners in the household appliance industry. The individual cast iron cooking grates are just like those seen in a restaurant kitchen. The grates are removable for easy cleaning.

All CGRT models are equipped with one small pan burner at the rear left of the rangetop. This burner is rated at 8000 BTU/Hr.



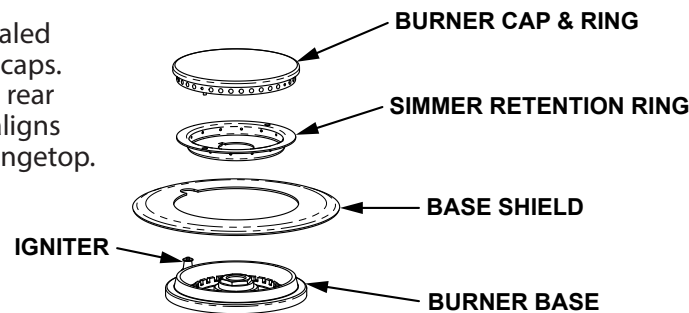
8000 BTU/Hr Small Pan Burner



25000 BTU/Hr Open Burner

GAS RANGETOP w/ SEALED BURNERS - GRT

These models are equipped with modern Accu-Heat™ sealed burners made of aluminum alloy with solid brass burner caps. These burners are rated at 19000 BTU/Hr. Each front and rear pair of burners features a cast iron cooking grate which aligns with the adjacent grates to easily slide pans across the rangetop.

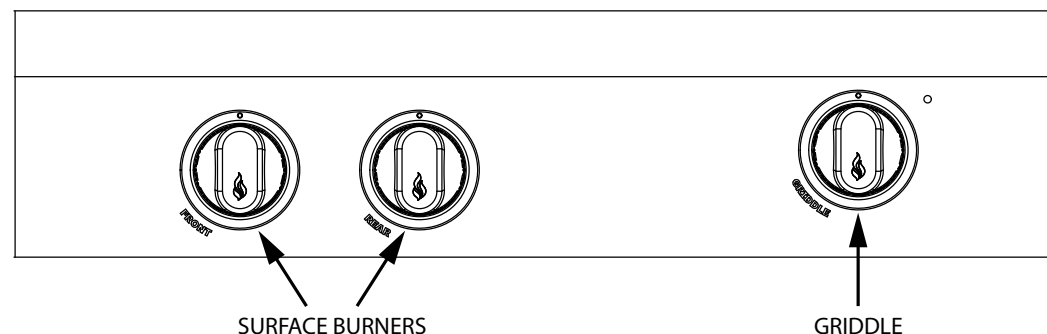


19000 BTU/Hr Sealed Burner

USING THE RANGETOP

CONTROL KNOBS

The control knobs are readily associated with the items they control. The rangetop control knobs are labeled to indicate their respective surface burner locations (front, rear). The griddle control (if equipped) is placed slightly higher on the control panel than the other control knobs. This is due to the physical size of the commercial-type thermostats used on the product. Buttons and indicator lights are self-explanatory.



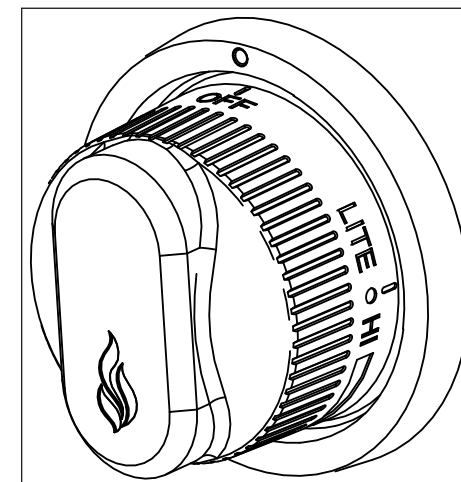
BURNER SETTINGS

The rangetop burner valves have infinite settings and there are no fixed positions on the control knobs between "HI" and "SIMMER". To turn the rangetop burner on, push in the control knob and turn it counter-clockwise to the "LITE" position. The electronic spark igniters will make an audible clicking sound. When the gas has been ignited, turn the knob to the desired flame setting.

Note: If the Igniter continues to click after the burner has been lit, turn the knob to a setting other than "LITE", or "HI". If the problem persists, please consult the TROUBLESHOOTING section of this manual, or contact Customer Service.

⚠ CAUTION

When turning on any rangetop burner, be sure to stop at the "LITE" position before turning the burner to a flame setting for cooking. If the burner is not lit and it is turned beyond the "LITE" position, to "HI" or "SIMMER", there will be a burst of flame when the burner does light. This could cause burns or damage to the surrounding countertop.



BURNER HEADS

If the burner head is not properly positioned, one or more of the following issues may occur:

- Flames too high
- Flames shoot out of the burners
- Burners do not ignite
- Flames are uneven
- Burner emits a gas odor

USING THE RANGETOP (CONTINUED)

⚠️ WARNING

BURN HAZARD - To prevent burns, do not touch the burner heads or cooking grates when hot. Allow to cool completely. To prevent flare-ups, do not use the burner without all the burner heads in place and properly positioned. Do not use aluminum foil to line the surface burners. Doing so may result in a risk of electric shock or fire.

IGNITERS

All burners feature an electronic spark ignition module with flame-sensing technology and automatic re-ignition capability. If any burner should blow out, the igniter automatically re-lights the burner. Each burner should light in less than 4 seconds. Once lit, the sparking will stop. On very low simmer, an occasional sparking may occur. This is usually due to a breeze in the room. If an igniter continues to spark even with a flame present, there could be food debris present, an electrical wiring issue, or some other problem. If the igniter does not click, **TURN OFF THE BURNER**. Check your electrical panel for a blown fuse or a tripped circuit breaker. If the igniter still fails to operate, see the TROUBLESHOOTING section of this manual or call Customer Service.

⚠️ WARNING

DO NOT touch the burner or the igniters while sparking is occurring. A shock hazard or burns could occur.

MANUAL LIGHTING / POWER FAILURE

NOTE: The gas grill and/or griddle burners (if equipped) CANNOT be lit manually during a power failure.

⚠️ WARNING

DO NOT ATTEMPT TO USE THE RANGETOP DURING A PROLONGED POWER FAILURE. Although the top burners can be manually lit, they should be used ONLY WHILE BEING ATTENDED BY THE USER. On low burner settings, if the flame were to go out, a dangerous accumulation of gas could result in an explosion. Allow gas to dissipate for at least 5 minutes before attempting to re-light a burner.

Each burner can be manually lit in the event of a power failure. It is necessary to light each burner individually. If a power failure occurs WHILE you are using the burners, turn all the knobs to the "OFF" position, then light manually with a match or fireplace lighter. Position the match or fireplace lighter at the port nearest the igniter, then turn the knob to "HI" until the flame is lit. Wait until the flame has lit all the way around the burner before adjusting the knob to "SIMMER".

IF YOU SMELL GAS, turn all control knobs to "OFF", then check the precautions listed in the SAFETY section of this manual.

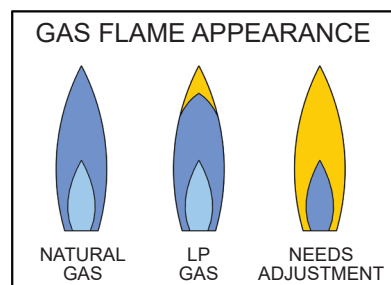
FLAME HEIGHT

Proper flame height depends on the size of the pan being used, and the amount of food or liquid in the pan. In other words, don't use a small pan over a large flame. For safety reasons, control the flame height so that it doesn't go beyond, or curl up the sides of your pot or pan. This behavior results in poor heating of the contents of the pan, burnt food on the sides of the pan, potentially heating the handles and burning yourself, wasted fuel, etc.

Use a low or medium flame on items that heat slowly, such as glass-ceramic (Pyrex®) pots and vessels.

USING THE RANGETOP (CONTINUED)

FLAME CHARACTERISTICS



Light blue flame - Natural gas normal flame

Light blue flame with yellow tips - LP gas normal flame

Yellow flame - Needs adjustment

If the flame is mostly or completely yellow, check the position of the burner heads again for proper installation, and/or review the FINAL SETUP section of the INSTALLATION section for more details.

NOTE: If you are using propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned off. This "extinction pop" is normal for propane gas.

PROPER COOKWARE

For best results we recommend using professional cookware. These types of utensils can be found at your finer department stores, specialty cooking shops, or restaurant supply stores. Use only high-quality pans with metal handles. Some plastic handles can melt or bubble from the intense heat of the burners.

As previously stated on page 5 of the SAFETY PRECAUTIONS section of this manual, bakeware, such as large casserole pans, cookie sheets, etc. should not be used on the surface burners. Large griddle plates that span across 2 burners should be used with care and on medium to low flame settings to avoid a build-up of heat which could distort the grates or the sheetmetal areas below the burners.

Large stock pots should be staggered when used on the rangetop.

Do not cook on aluminum foil or thin, disposable aluminum pans. These can melt.

Never let a pot boil dry. If left too long, the pan could melt or damage the appliance.

WOK RING ACCESSORIES

Wok rings are available for purchase from your Capital Cooking dealer.

A 14-16 inch [36-41 cm] diameter wok is recommended for the best results.



WOK RING (CGRT OPEN BURNER)



WOK RING (GRT SEALED BURNER)

USING THE GRIDDLE / GRILL

GRIDDLE INFO

The 12" Thermo-Griddle is made of non-rusting 3/8" [9.5 mm] thick stainless steel plate. It features an 18000 BTU/Hr burner with a constant glow igniter for safety, as well as a flame-safety gas valve with commercial-style thermostat. The 24" Griddle features two independent zones with two burners of 15000 BTU/Hr each. The gutter at the front of the griddle features a drain which empties into a slide-out drip tray beneath. Be sure to clean this after each use to avoid odors and attracting insects and critters.

GRIDDLE CONTROL KNOB

The griddle provides a temperature range of 150° - 500°F [65 - 260°C]. Push and turn LEFT (counter-clockwise) to select the desired temperature for the food you are cooking. Allow the plate to pre-heat for 5 - 10 minutes before cooking. There is a small red indicator light adjacent to the knob that will be on constantly to remind you the griddle is on.

⚠ WARNING

To avoid injury DO NOT operate the griddle without the griddle plate in place. Always remove the cover before use.

⚠ CAUTION

The griddle is very hot after use. Allow sufficient time to cool down before cleaning.

DO NOT use metal cookware (pots, pans, etc.) on the griddle plate surface. Be careful not to gouge or cause deep scratches in the griddle plate surface. DO NOT cut directly on the griddle plate.

FIRST TIME OPERATION

Before using your griddle for the first time, the griddle plate should be cleaned with warm, soapy water and thoroughly rinsed and dried. When you first heat the plate, a little smoke and some odor may be present as any remaining manufacturing oils are burned off. The stainless-steel plate will discolor, from a straw color to a very dark brown or black, depending on what foods you cook on the surface.

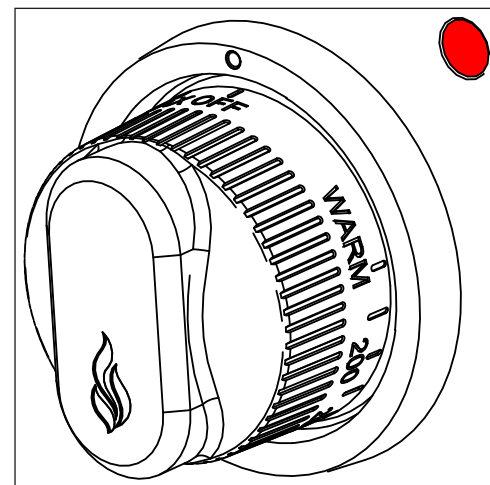
The griddle may be used without butter or oil, but a small amount may be used to flavor foods.

COOKING ON THE GRIDDLE

Turn on your vent hood.

It will take some practice to get to know how your griddle performs with certain foods. The table below gives a few recommendations on temperatures.

FOOD ITEM	GRIDDLE TEMPERATURE
EGGS	300 - 325°F [149 - 163°C]
PANCAKES, FRENCH TOAST	400 - 425°F [204 - 218°C]
HASH BROWN POTATOES (frozen)	475 - 500°F [246 - 260°C]
BACON, SAUSAGE	450 - 475°F [232 - 246°C]
CHICKEN BREAST (BONELESS)	425 - 450°F [218 - 232°C]
HAMBURGER 6 oz (170 g)	450 - 475°F [232 - 246°C]
STEAK 1" (25mm) THICK	450 - 475°F [232 - 246°C]



USING THE GRIDDLE / GRILL (CONTINUED)

CLEANING THE GRIDDLE

Read the CLEANING AND MAINTENANCE section of this manual for complete instructions.

NEVER flood the hot griddle plate with cold water. The steam could cause serious burns and can permanently warp the plate.

Do not put your griddle plate into the dishwasher, as it will damage your appliance.

Wait until the appliance has cooled completely before cleaning. When emptying the drip tray, be sure to pour the grease into a proper container for grease disposal, not down the drain. Do not scrape with metal utensils.

NOTE: A chopping block accessory is available for purchase separately. It is sized to fit on top of the griddle surface when not in use.

GRILL INFO

The 12" BBQ Grill features double-sided, two position grates, constructed of cast iron. Use the concave side (channels up) for meats of higher fat content (steaks, hamburgers, sausage patties, etc.). Use the convex side (channels down) with foods of lesser fat content (fish, vegetables). It features an 18000 BTU/Hr burner with a constant glow igniter for safety, as well as a flame-safety gas valve. The 24" BBQ Grill features two independent zones with two burners of 15000 BTU/Hr each. The burners are protected by hybrid ceramic radiants which are encased in stainless-steel racks. These radiants vaporize the drippings from your foods, providing true grilled flavor. The channels from the grates are inclined toward the gutter at the front of the grill. The drain empties into a slide-out drip tray beneath. Be sure to clean this after each use to avoid odors, and attracting insects and critters. The radiants are removable for further cleaning as necessary.

GRILL CONTROL KNOB

The grill control knob is the same as the surface burners and has no fixed positions between "HI" and "SIMMER". To turn the grill burner on, push in the control knob and turn it counter-clockwise to the "LITE" position. The glow igniter will light and gas will flow in about 30-45 seconds. When the gas has been ignited, turn the knob to the desired flame setting. A constant orange glow may be seen through the grill grates. This is normal. Allow the grill to pre-heat for 10-15 minutes before cooking.

⚠ WARNING

To avoid injury DO NOT operate the grill without the radiants and grates in place. Always remove the cover before use.

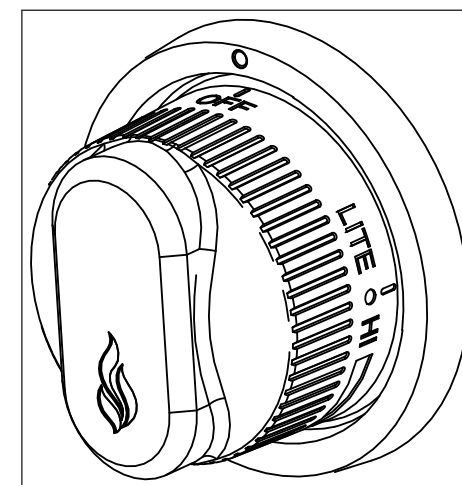
⚠ CAUTION

The grill is very hot after use. Allow sufficient time to cool down before cleaning.

DO NOT use metal cookware (pots, pans, etc.) on the grilling surface.

FIRST TIME OPERATION

When using your grill for the first time, a little smoke and some odor may be present as any remaining manufacturing oils are burned off.



USING THE GRIDDLE / GRILL *(CONTINUED)*

COOKING ON THE GRILL

Turn on your vent hood.

Preheat the grill for 5-10 minutes minimum. The hot grill sears the food, sealing in the juices. The longer the preheat time, the faster the meat browns and the darker the grill marks on your food.

Grilling requires high heat for optimum results. High heat is necessary for searing and proper browning. Most foods are cooked at medium heat settings for most of the cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside.

Foods cooked for a long period of time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

⚠️WARNING Do not leave the BBQ Grill section unattended while cooking.

HANDLING EXCESSIVE FLARE-UPS

The intense heat needed for grilling may also cause flare-ups, due to grease and basting sauces dripping on the hot radiants. If flare-ups occur, use a long handled spatula to move the food to another area of the grill.

Excessive flames occur when cooking meat with high fat concentration, e.g. 30% ground beef, untrimmed steaks, lamb chops, etc.

Should flare-ups become excessive, remove the food from the grill and turn off the burner. Internal fires or damage caused by them or by the grill being left unattended, are not covered under the terms and conditions of our warranty.

Be cautious when turning meat over and never drop the meat on the grates.

Do not use aluminum foil to line cooking grates or the drip tray. This will alter the airflow to the grill or trap excessive heat below, damaging the appliance.

Never grill without the drip tray properly in place and pushed all the way to the back of the unit.

CLEANING THE GRILL

Read the CLEANING AND MAINTENANCE section of this manual for complete instructions. After grilling, and when the food has been removed, turn the knob to "HI" for about 10-15 minutes to burn off any excess grease that may have accumulated on the burner, radiants, and cast iron grates. Turn off the flame and clean the cooking grates immediately by dipping a brass bristle grill brush in hot water to scrub the hot grill grate. Dip the brush frequently in the water. The steam created as water contacts the hot grate softens any food particles and greatly assists the cleaning process. The food particles will fall through the grates and burn. If the grill is allowed to cool before cleaning, then cleaning will be more difficult. Wear a mitt to protect your hand from the heat and steam.

After this initial cleaning and the grill has cooled down, you may remove the grates and radiants and flip them over to be heated on high for 10-15 minutes to burn off any residual fat and food particles.

The drip tray should be cleaned after every usage of the grill. Leaving a dirty drip tray in place will result in odors and may attract insects and critters. Grease is extremely flammable. Let hot grease cool before attempting to handle or dispose of it.

GRILLING SUGGESTIONS

- Trim any excess fat from the meat before cooking. FATTY MEATS increase the likelihood of flare-ups. Make slits in the remaining fat around the edges at 1-2 inch [2.5-5 cm] intervals.
- Brush on basting sauces toward the end of cooking. Add seasoning or salt after grilling. Early salting dries out the meat.
- Use a spatula or tongs instead of a fork to turn the meat. A fork punctures the meat and lets the juices flow out.
- After the juices begin to bubble to the surface, turn the meat only once. This helps keep the juices in the meat.
- Some pieces of meat and poultry cook faster than others. Move those pieces to the cooler area of the grill until the rest has cooked.
- The doneness of meat is affected by the thickness of the cut. Chefs say it is impossible to have a rare doneness with a thin cut.

USING THE POWER WOK

POWER WOK INFO

The 24" Power Wok (certain models) is a dedicated wok similar to those found in Asian restaurants. These models are equipped with a large dedicated cast iron wok ring permanently attached to the rangetop.

'W' versions (such as GRT362W) feature a larger version of the Sealed Burner at 30000 BTU/Hr.

'CW' versions (such as GRT362CW) feature the Open Burner at 25000 BTU/Hr.

All Power Wok models use the same electronic spark ignition as the adjacent surface burners.

The outer wok ring accommodates 14-20" [36-51 cm] round or flat-bottom woks. A 'cross grate' insert is provided (see photo) to allow the use of standard pans or large stockpots. Both ring and insert are made of heavy-duty cast iron.



30000 BTU/Hr Sealed Wok Burner

WOK CONTROL KNOB

The wok control knob is the same as the surface burners and has no fixed positions between "HI" and "SIMMER". To turn the wok burner on, push in the control knob and turn it counter-clockwise to the "LITE" position. Adjust to desired flame setting after the burner is lit.

⚠ CAUTION

Do not rest a standard pan on the burner cap. The burner was not designed for direct contact with the pan or pot and cannot support the weight. Damage to the appliance will occur.

The wok ring and the 'cross grate' insert can be very hot after use. The surrounding sheetmetal outside the ring area can get very hot as well. Allow sufficient time to cool down before cleaning. In the event of a spillover, there is a pullout drip pan below. The burner itself can be disassembled for cleaning if needed.

Do not flood the surrounding sheetmetal outside the ring area with water.

CARE AND MAINTENANCE

FOOD SAFETY

According to the United States Department of Agriculture you should not hold foods at temperatures between 40°F - 140°F [4 - 60°C] for longer than 2 hours. Your recipe will guide you on which cooking modes are best. However, food safety (handling, cooking, storage) is very important in preventing food-borne illness. The table below provides safe minimum temperatures and are recommended to keep you and your family safe.

FOOD ITEM	SAFE MINIMUM INTERNAL TEMPERATURES
GROUND MEATS (BEEF, VEAL, LAMB, PORK)	160°F [72°C]
BEEF, VEAL, LAMB ROAST, STEAKS, CHOPS	Medium Rare - 145°F [63°C]
	Medium - 160°F [72°C]
	Well Done - 170°F [77°C]
PORK ROAST, STEAKS, CHOPS	Medium - 160°F [72°C]
	Well Done - 170°F [77°C]
HAM	Un-cooked - 145°F [63°C]
	Reheat cooked hams packaged in USDA inspected plants to 140°F [60°C] and all others to 165°F [74°C]
GROUND CHICKEN/TURKEY	165°F [74°C]
WHOLE CHICKEN/TURKEY	180°F [82°C]
POULTRY BREAST, ROASTS	165°F [74°C]
POULTRY THIGHS AND WINGS	165°F [74°C]
STUFFING (cooked alone)	165°F [74°C]
EGG DISHES	160°F [72°C]
FISH AND SHELLFISH	145°F [63°C]
LEFTOVERS	165°F [74°C]
CASSEROLES	165°F [74°C]

Safe minimum internal temperatures per US Dept. of Agriculture Food Safety & Inspection Services guidelines.

CARE AND MAINTENANCE (CONTINUED)

⚠ WARNING

BURN HAZARD - All parts of the rangetop can get very hot during operation. Do not touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury. Do not allow children to use this appliance without adult supervision. Do not allow children to play in or around the appliance, even when not in use. Cleaning any part of the appliance should be done with everything completely cool.

GENERAL CLEANING ADVICE

- All stainless steel parts of the appliance can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft cloth.
- Always use the mildest cleaning procedure first. Some brands of cleaners of the same type are more harsh than others; read their directions. A scent or a propellant can make a difference in the product. Read the ingredients. Try the product on a small area first.
- To avoid marring the surface, always rub metal finishes in the direction of the grain lines with light pressure, and never in circular motions as this may scratch the stainless steel. The cleaning product will be more effective when used in the direction of the grain lines.
- Use only clean sponges, soft cloths, and paper towels for cleaning or scouring. Use soap pads only with soap still in them. An empty pad can scratch.
- Be sure to rinse all parts thoroughly and to wipe dry to avoid water marks.
- Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.

SUGGESTED CLEANERS

Hot water and mild detergent, Formula 409®, Fantastik®, Simple Green®, SoftScrub®. These cleaners may also be effective in areas with heat discoloration.

If your Capital appliance has colored panels, use warm soapy water ONLY. Rinse and dry thoroughly.

NOTE: The use of name brands is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any name brand cleaner does not imply its adequacy or inadequacy. Many products are regional in distribution and may not be available in all markets.

EXTERIOR

Do not allow food stains or salt to remain in contact with stainless steel surfaces too long. The stainless steel exterior surfaces may be cleaned with warm soapy water, or any number of commercial stainless steel cleaners. Check to make sure the cleaners do not contain chlorine or chlorine compounds as these are corrosive to stainless steel. Rinse thoroughly.

RANGETOP AREA

⚠ WARNING

BURN HAZARD - To prevent burns, do not touch the burner heads or cooking grates when hot. Allow to cool completely.

BURNER GRATES

When lifting the grates, be careful as they are heavy and can crack if dropped on the floor or hard surface. Place them on a protected surface so they won't scratch the surface they are rested on. The burner grates are made of cast iron with a matte porcelain enamel coating for durability. When cool they may be

CARE AND MAINTENANCE

placed in the dishwasher, or wiped while on the rangetop using hot soapy water, then rinsed and wiped dry. The occasional use of mild abrasive cleaners is acceptable. Abrasive cleansers, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly, and dry.

DO NOT clean the grates in a self-cleaning oven. Do not allow food stains or acidic food spills to remain on the grate surfaces too long. These stains can degrade the enamel. For stubborn stains, use light pressure with an abrasive cleaner. Rinse thoroughly and dry immediately.

SUGGESTED CLEANERS

Hot water and mild detergent, Bon-Ami®, Kleen King®, SoftScrub®.

RANGETOP BURNERS

The burners can be disassembled for cleaning (see images at right). Use only a small toothbrush to clean the burner ports and igniter. DO NOT insert sharp objects or scratch the burner ports. DO NOT use toothpicks which can break off and remain inside the burner. After cleaning, ensure the burner heads are properly installed and seated on the burner base as shown. There are notches and/or alignment pins on the burner base to help with proper alignment. Incorrect alignment will produce a potentially dangerous flame and poor burner performance.

Turn off all the burners and allow the grates to cool before starting to clean the rangetop. Do not clean hot surfaces which could burn you. Clean only when everything has cooled to room temperature.

SUGGESTED CLEANERS

BURNER CAPS - Hot water and mild detergent.

Use caution when cleaning the burner ring/cap components. Open burner caps are aluminum and sealed burners are brass with a high-temperature black enamel that can be damaged if scrubbed too hard or incompatible cleaners are used. Use only mild, liquid detergent, or soak in a solution of water and detergent to loosen soils. A nylon-bristle toothbrush may be used to clean port openings. Rinse thoroughly and dry before reinstalling. Do not use abrasive cleaners or pads as this may scrub off the enamel.

CERAMIC IGNITER - Hot water and mild detergent, Formula 409®, Fantastik®.

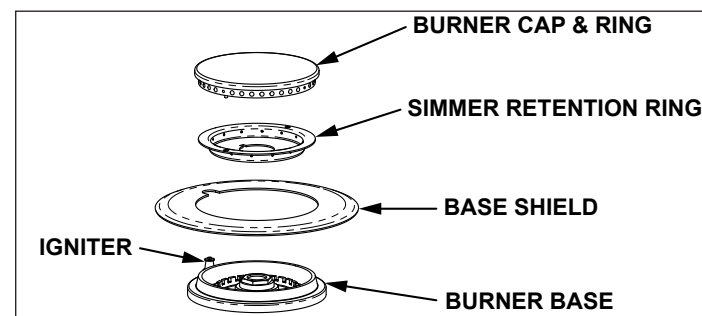
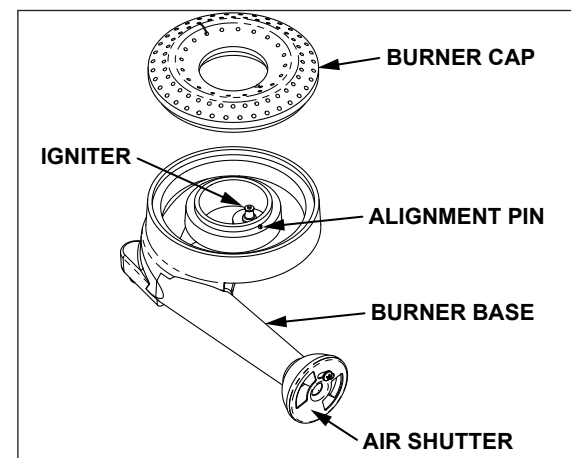
GRIDDLE, GRILL, POWER WOK (IF EQUIPPED)

⚠ WARNING

BURN HAZARD - To prevent burns, do not touch these areas or the grease tray below when hot. Allow to cool completely.

NEVER flood the hot griddle plate with cold water. The steam could cause serious burns and can permanently warp the plate.

DO NOT clean any part of the Griddle, Grill, or Power Wok in the dishwasher, as it will damage your appliance. Wait until the appliance has cooled completely before cleaning. When emptying the drip tray, be sure to pour the grease into a proper container for grease disposal, not down the drain. DO NOT scrape with metal utensils.



CARE AND MAINTENANCE *(CONTINUED)*

Do not allow food stains or salt to remain in contact with stainless steel surfaces too long. All stainless steel exterior surfaces may be cleaned with warm soapy water, or any number of commercial stainless steel cleaners. Check to make sure the cleaners do not contain chlorine or chlorine compounds as these are corrosive to stainless steel. Rinse thoroughly.

SUGGESTED CLEANERS

Hot water and mild detergent, Formula 409®, Fantastik®.

ALWAYS clean stainless steel in the direction of the grain with light pressure. Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.

CONTROL KNOBS

Knobs are made of die-cast metal with different finish plating options available at the time of purchase. They can be cleaned in hot, soapy water. Do not clean in the dishwasher. To remove the knobs from the control panel, grasp the knob and pull straight toward you. Gas valve knobs will come off with the metal bezel attached. Other knobs will have the bezel remain on the control panel. Wash knobs by hand. Do not soak. Rinse and dry thoroughly. It is important to replace these knobs in their correct locations on the control panel.

BACKGUARD, LOW BACK, OR HIGH SHELF *(IF INSTALLED)*

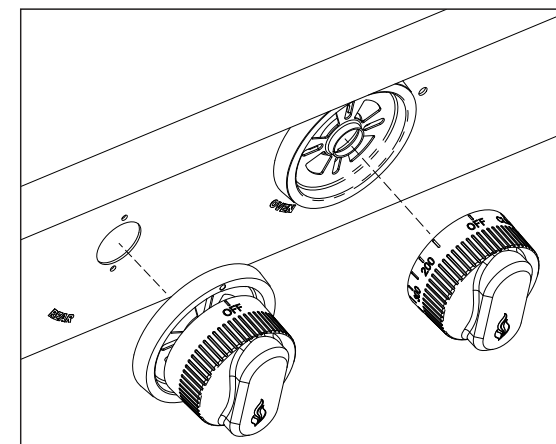
These items are constructed of all stainless steel. Use the mildest cleaning procedure first, hot soapy water, rinse and dry. If the panel has food soil remaining, try a general kitchen cleaner, such as Formula 409®, Fantastik®, Simple Green®. For hard to clean soil, use a stainless steel cleaner such as Bon-Ami®, or Bar Keepers Friend®. Apply cleaner with a damp sponge, rinse thoroughly and dry. Always scrub lightly in the direction of the grain. Do not use a steel wool pad which will scratch the surface.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper, rubbing in the direction of the grain. After cleaning, use a stainless steel polish such as Stainless Steel Magic®. If the rear top burners are used extensively on high, it is possible for the vertical stainless steel panel to discolor from the burner heat. This discoloration can be removed by using Revere-Ware® stainless steel cleaner.

FRAMES, SIDES, GENERAL EXTERIOR, HEAT DEFLECTOR, KICK PLATE

These parts are made of stainless steel. Follow the directions for the Backguard (see above).

If your Capital appliance has colored panels, use warm soapy water ONLY. Rinse and dry thoroughly.



TROUBLESHOOTING GUIDE

RANGETOP

PROBLEM	POSSIBLE CAUSE	PROPOSED SOLUTION
Rangetop non-functional (no spark at burners.	No electricity.	Power cord not plugged in or no power to receptacle. Check fuse / circuit breaker.
	No gas / shutoff valve closed.	Check gas shutoff valve at the wall.
	Technical reason.	Call for service.
One or more surface burners will not light.	No electricity.	Power cord not plugged in or no power to receptacle. Check fuse / circuit breaker.
	No gas / shutoff valve closed.	Check gas shutoff valve at the wall.
	Wrong gas type.	Verify gas type.
	Burner ports near igniter are obstructed or dirty.	Clean burners ports.
	Burner head not installed correctly on base or misaligned.	Align and reassemble burners.
	Water in burner(s).	Disassemble and dry burners.
	Dirty Igniter electrode.	Clean burner electrode.
	Defective or clogged burner valve.	Call for service.
	Incorrect or clogged orifice.	Call for service.
	Igniter or ignition module defective (not sparking)	Call for service.
	Low gas pressure to unit / Defective regulator	Call for service.
	Other technical reason.	Call for service.
Burner will not stay lit.	Burner ports obstructed or dirty.	Clean burner ports / igniter.
	Vent plugged on regulator or regulator installed improperly.	Call for service.
	Low gas pressure.	Call for service.
Burner not working well. Lazy, sooty, or yellow flame.	Too large or small flame.	Verify gas type and other items in this section. Call for service.
	Poor combustion, air-fuel mixture not adjusted properly.	Call for service.
	Gas pressure or type incorrect / incorrect regulator.	Call for service.
	Orifice sized incorrectly for gas type.	Call for service.
	Mis-aligned burner assembly.	Realign and reassemble burner assembly.
Gas odor	Burner went out or did not light.	Relight burner.
	Burner head not installed correctly on base or misaligned.	Align and reassemble burners.
	Burner ports obstructed or dirty.	Clean burner ports / igniter.
	Ruptured regulator.	Turn shutoff valve to "OFF" position and call for service.
	Poor combustion, air-fuel mixture not adjusted properly.	Turn shutoff valve to "OFF" position and call for service.
Griddle / Grill does not light.	No electricity.	Power cord not plugged in or no power to receptacle. Check fuse / circuit breaker.
	No gas / shutoff valve closed.	Check gas shutoff valve at the wall.
	Safety valve, glow igniter defective.	Call for service.
	Burner is dirty.	Clean burner.

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SAFETY PRECAUTIONS - BEFORE YOU BEGIN

When properly cared for, your Capital Cooking appliance will provide many years of safe, reliable service. When using this or any appliance, basic safety practices must be followed as outlined below.

IMPORTANT: Save these instructions for the local Gas or Utility Inspector's use.

INSTALLER: Please leave this manual with the owner.

OWNER: Please retain this manual for future reference.

This rangetop is designed for residential use ONLY. It is NOT designed for installation in recreational vehicles or for commercial purposes. DO NOT install this rangetop outdoors. See the REGULATORY-CODE REQUIREMENTS section for more details.

⚠ WARNING

ELECTRICAL SHOCK HAZARD

Disconnect power before installing or servicing appliance. Before turning power ON, be sure all controls are in the "OFF" position. Failure to do so can result in electrical shock or death.

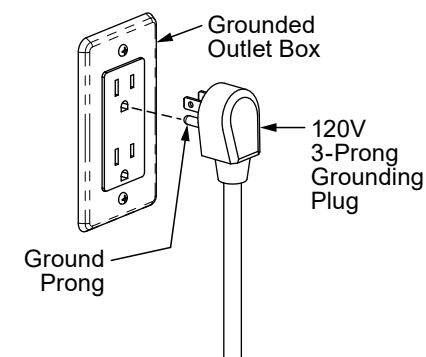
ELECTRICAL GROUNDING

This appliance must be grounded. Grounding reduces the risk of electric shock in the event of a short circuit. Read the ELECTRICAL CONNECTIONS section for complete instructions.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

ELECTRICAL SUPPLY

The appliance must be on its own dedicated circuit - 120 VAC, Single Phase, 60 Hz, with a current rating as shown in the model number listing on pages 6-7. Have the installer show you where the electric circuit breaker is located so you know how to shut off the power to this appliance. It is the responsibility of the user to have the appliance connected by a licensed electrician in accordance with all local codes, or in the absence of local codes, in accordance with the National Electrical Code. Read the ELECTRICAL CONNECTIONS section of this manual for complete details.



MODEL NUMBERS

See the list of all model numbers on pages 6-7.

RATING LABEL

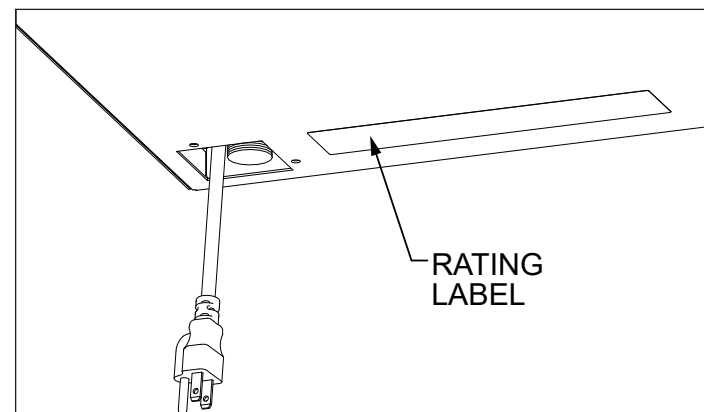
The rating label contains important information about your Capital Cooking appliance such as the model and serial number, gas type and manifold pressure, electrical rating, the BTU rating for each burner type, and the minimum installation clearances.

The rating label is located on the underside of the appliance, near the power cord area.

If service is necessary, contact Capital Cooking Customer Care with the model and serial number information shown on the label.



Typical Rating Label shown.



REGULATORY - CODE REQUIREMENTS

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code *ANSI Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149.1*, or Propane Storage and Handling Code *B149.2*.

The installation of appliances designed for manufactured (mobile) home installation must conform with Title 24 CFR, Part 3280 [formerly Title 24, HUD (Part 280)] or with local codes where applicable.

The installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with *ANSI A119.5*.

All Electrical Components must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code *ANSI/NFPA 70*, or Canadian Electrical code *CSA C22.1*.

STATE OF MASSACHUSETTS

Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently installed natural gas or propane installations require a T-handle type manual gas valve be installed in the gas supply line to this appliance. Flexible gas connector must not be longer than 48" [1.2 m].

CALIFORNIA PROPOSITION 65 - WARNING



WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause cancer, birth defects or other reproductive harm.

For more information, go to www.P65Warnings.ca.gov.

LOCATION AND INSTALLATION / VENTILATION

PREPARATION

Before moving the rangetop, remove the grates, burner caps, and any other loose items to prevent damage. The rangetop is held onto the shipping pallet with screws at the rear. Remove these screws and then move the rangetop to the installation area with the help of 2 persons. The unit is very heavy and should be handled with care. Use proper safety equipment, such as gloves. Do not carry or lift the appliance by the front drip tray area. The rangetop should be lifted only from the bottom and sides.

GAS AND ELECTRICAL SUPPLY CLEARANCES

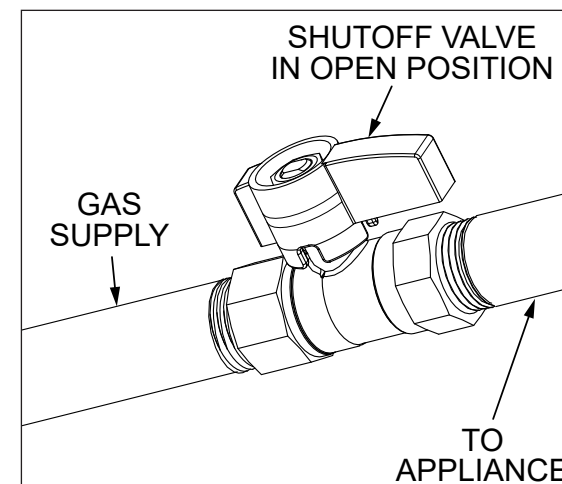
If not already in place, install a gas shut-off valve in an easily accessible location for servicing of the rangetop. Make sure all users of the rangetop know where this shutoff is located and how to shut off the gas. Any openings in the wall or floor behind the appliance must be sealed.

The INSTALLATION CLEARANCES on the following pages show where the "GAS" and "ELEC" zones should be located. The rangetop is designed to be installed nearly flush to the rear wall*. It may be necessary to reposition the gas supply and power receptacle / junction box in order to accommodate the rangetop when pushed back against the wall.

** Unless installed in an island with no rear wall.*

CABINTRY

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing the required vent hood that projects horizontally a minimum of 5" [12.7 cm] beyond the bottom of the cabinets.



VENTILATION REQUIREMENTS

A vent hood is REQUIRED above this appliance. It is strongly recommended that this appliance be installed with a Capital vent hood. Due to the high heat output of this rangetop, it is very important that the hood and ductwork installation meets local building codes and is installed by a qualified technician.

Do not use a down-draft style ventilation system.

Do not mount a microwave oven/ventilator combination above the rangetop. These types of units do not have sufficient airflow to remove the high heat output of this rangetop and were not tested with this type of appliance.

For non-Capital approved vent hoods, a general rule of thumb is the vent hood and/or blower unit must be rated at 1 CFM [1.7m³/hr] for every 100 BTU [0.03 kW]. (See rating label for BTU rating of your unit.)

NOTE: If the rangetop has a 12" Griddle, Grill, or Power Wok, add an additional 200 CFM [340 m³/hr] to the blower capacity. For 24" units, add 400 CFM [680 m³/hr].

For island applications, it is recommended to use a vent hood that is 6" [15.2 cm] wider than the appliance, to allow for 3" [7.6 cm] of overlap on the left and right of the appliance. Keep duct runs as short and straight as possible. Elbows and transition fittings reduce airflow efficiency. Capital recommends keeping the duct run under 50 ft. [15.2 m]. Consult with your Capital dealer on selecting the appropriate vent hood for your Capital appliance.

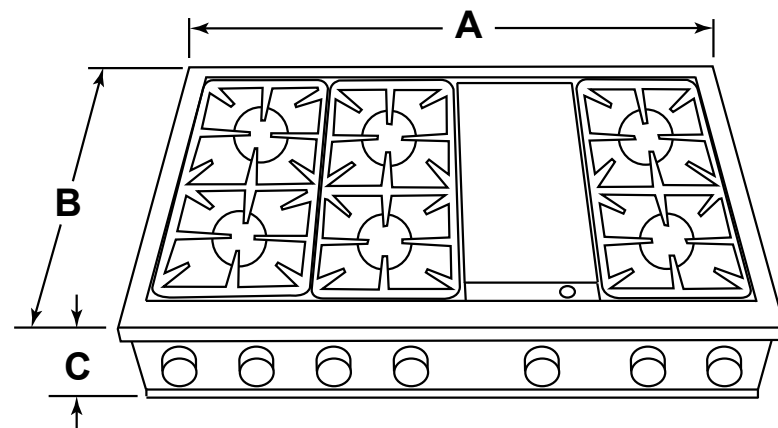
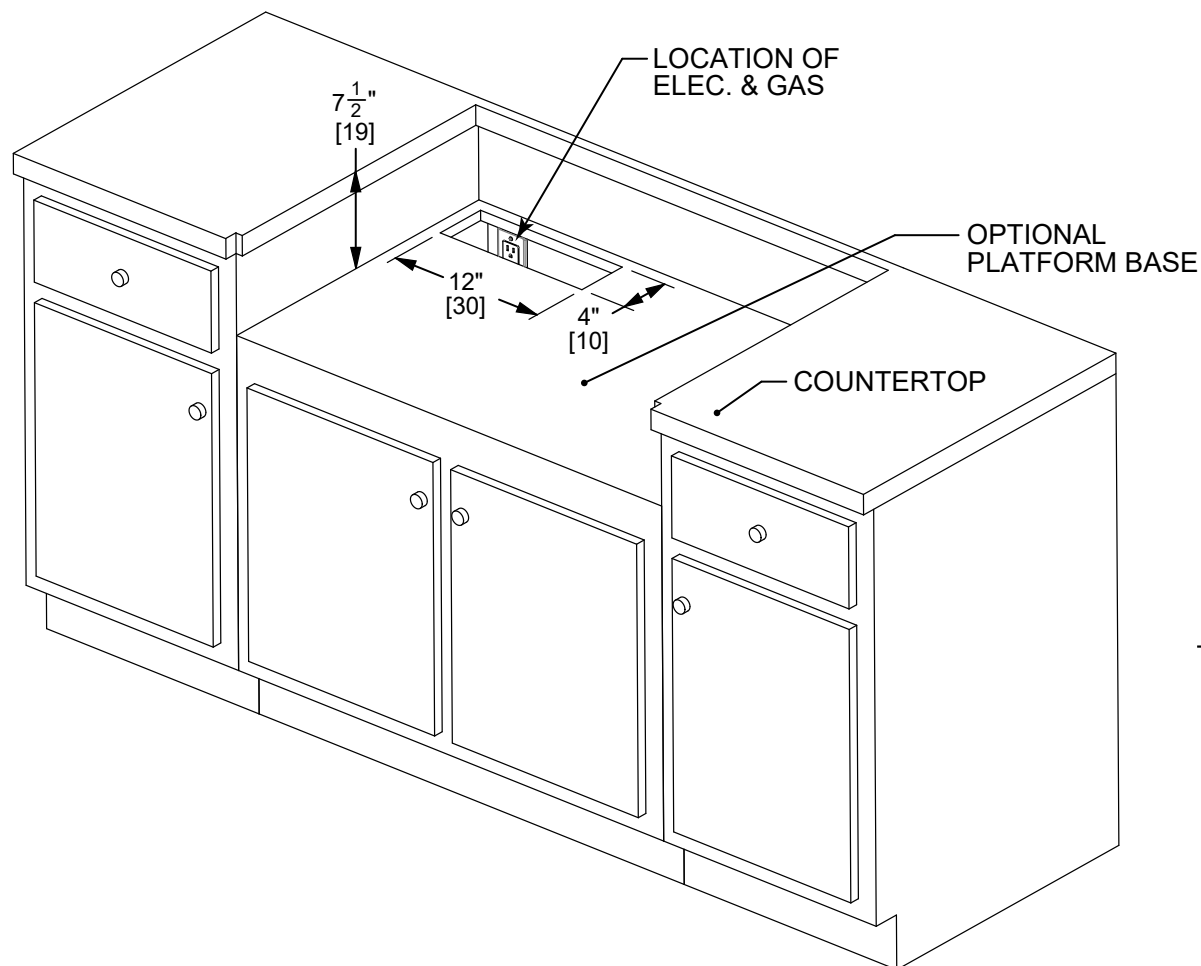
LOCATION AND INSTALLATION / VENTILATION (CONTINUED)

PLACEMENT AND LEVELING

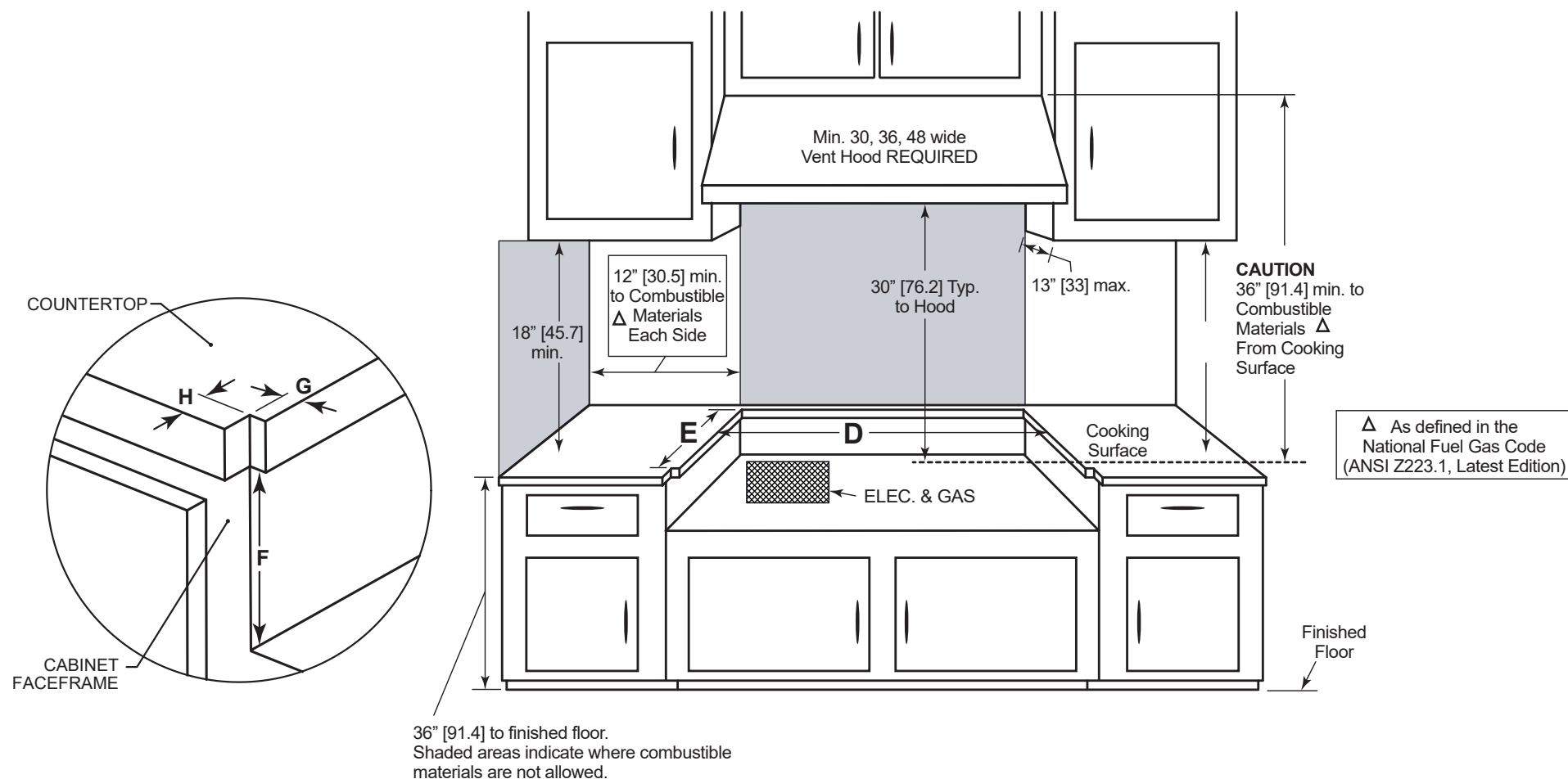
The rangetop is supported by the countertop. See cutout dimensions below and on the following pages. The countertop must be level so that models featuring a griddle or grill will drain properly. A platform base below the appliance is optional since it is fully supported by the countertop. If a platform base is used it must include a 4" x 12" [10 x 30 cm] cutout at the left rear to allow for the gas and electrical connections underneath the unit.

NOTICE

When mounted as shown in these images, the appliance top (landing ledge) is higher than the adjacent countertop surfaces. While it is possible to mount the appliance top flush to the countertop, the appliance may expose the adjacent countertop surfaces to excessive heat which may discolor or damage them. This is frequently seen with certain natural stone and some man-made countertops.



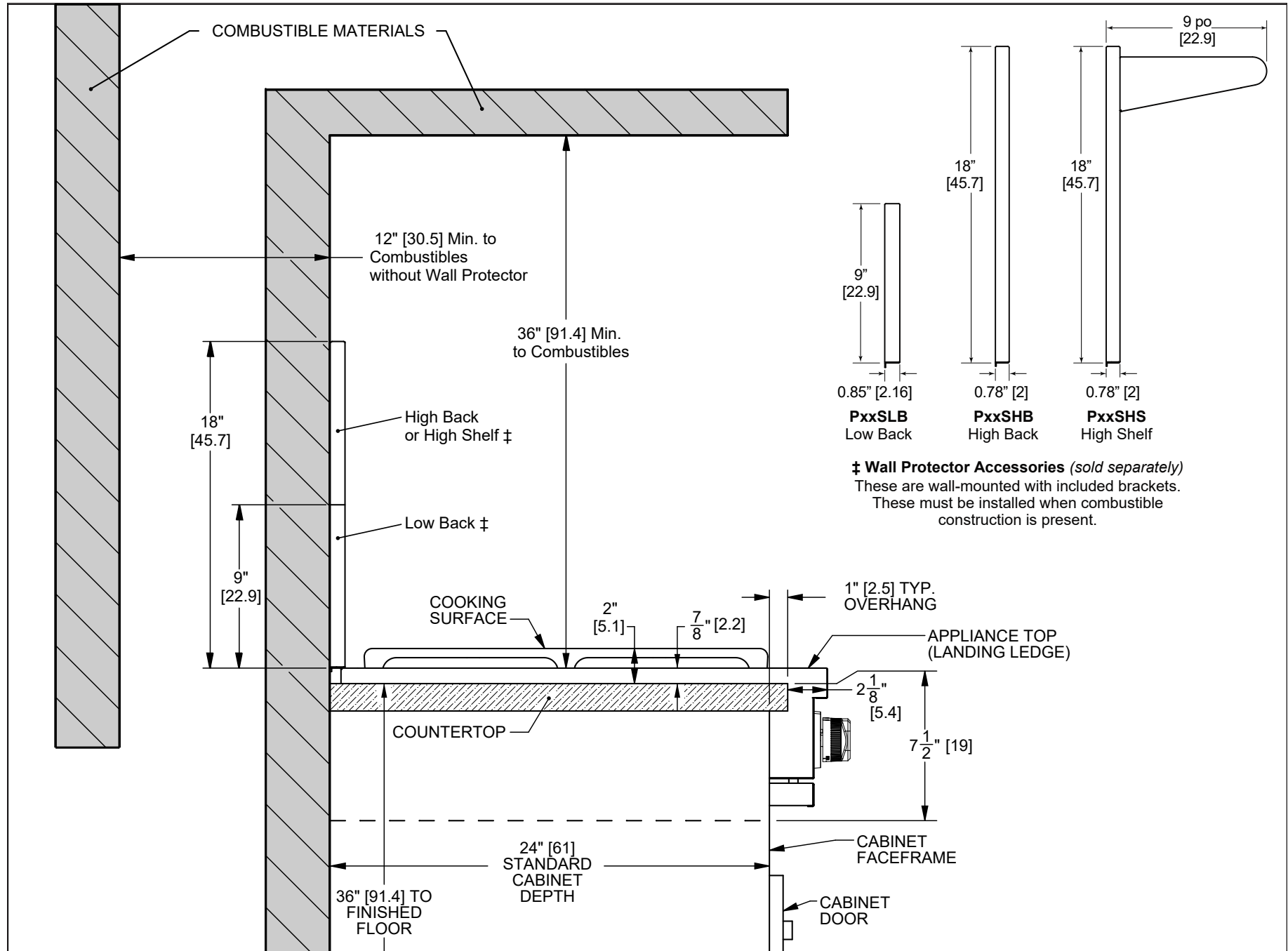
INSTALLATION CLEARANCES



MODELS	A	B	C	D	E	F	G	H
30"	29-7/8" [75.9]	26-5/8" [67.6]	8-1/4" [21]	29" [73.7]	23-1/8" [58.7]	7-1/2" [19.1]	1/2" [1.3]	2" [5.1]
36"	35-7/8" [91.1]	26-5/8" [67.6]	8-1/4" [21]	35" [88.9]	23-1/8" [58.7]	7-1/2" [19.1]	1/2" [1.3]	2" [5.1]
48"	47-7/8" [121.6]	26-5/8" [67.6]	8-1/4" [21]	47" [119.4]	23-1/8" [58.7]	7-1/2" [19.1]	1/2" [1.3]	2" [5.1]
60"	59-7/8" [152.1]	26-5/8" [67.6]	8-1/4" [21]	59" [149.9]	23-1/8" [58.7]	7-1/2" [19.1]	1/2" [1.3]	2" [5.1]

DIMENSIONS IN BRACKETS [] ARE IN CM.

INSTALLATION CLEARANCES (CONTINUED)



BACKGUARD AND ACCESSORIES

⚠ CAUTION

The sheetmetal backguard and areas at the rear of the rangetop may have sharp edges. Wear work gloves while handling and installing these items.

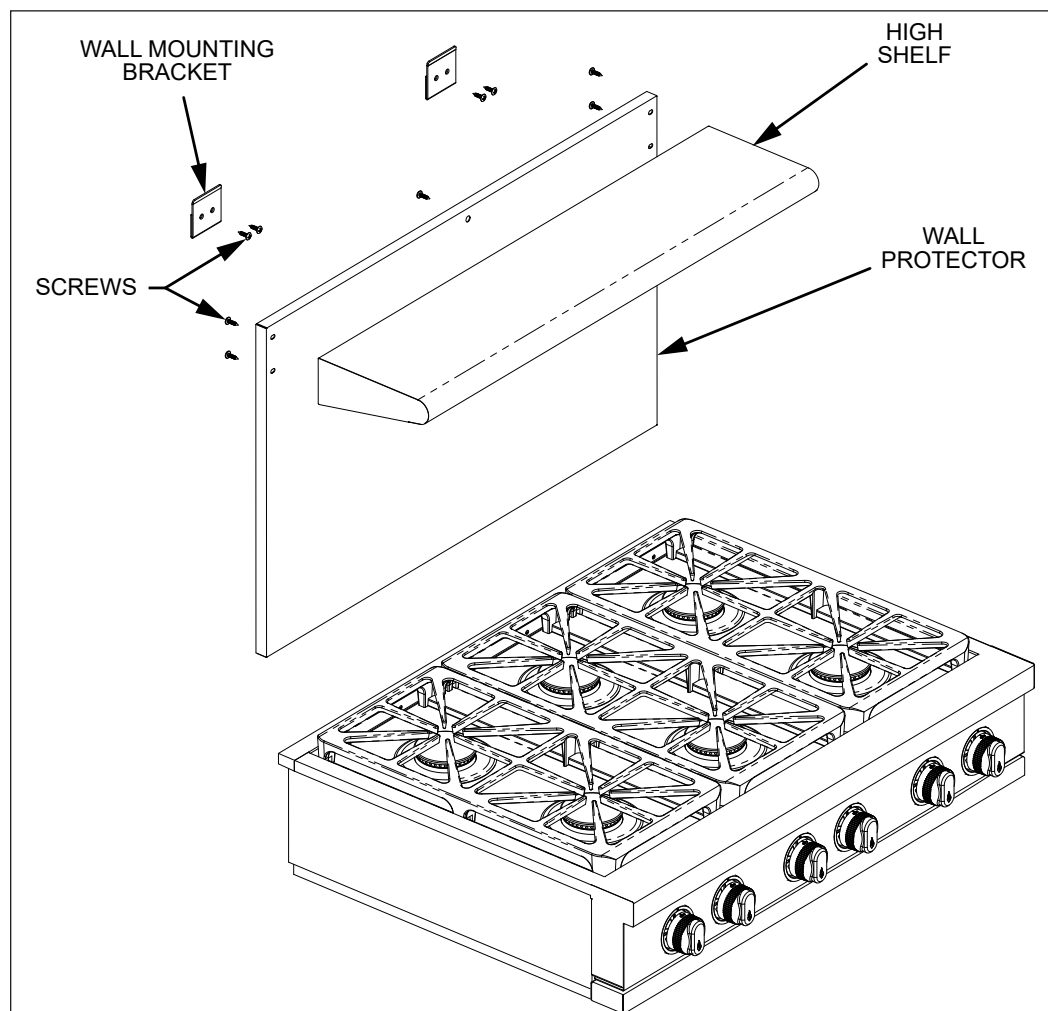
BACKGUARD

Your Capital rangetop is supplied from the factory with no backguard. Selection of the appropriate backguard depends on the installation location and adjacent materials and the type of vent hood to be used. A LOW BACK OR HIGH BACK / HIGH SHELF IS REQUIRED WHEN INSTALLING THE RANGETOP AGAINST A COMBUSTIBLE SURFACE. See page 27-28 for details. See the APPENDIX section of this manual for all backguard options available from your Capital dealer.

⚠ CAUTION

- DO NOT touch the backguard during appliance operation as it may get hot. Allow sufficient time to cool before touching or cleaning this area.
- DO NOT position plastic or other heat-sensitive items nearby which could melt or burn.

After the rangetop has been leveled and placed against the wall, secure the backguard (18" High Back, High Shelf, or 9" Low Back) directly onto the wall behind the rangetop and above the rear edge of the appliance. Complete installation instructions are included with the backguard kit.



TYPICAL INSTALLATION OF BACKGUARD (HIGH SHELF P36SHS SHOWN)

ELECTRICAL CONNECTIONS

⚠ WARNING

ELECTRICAL SHOCK HAZARD

Disconnect power before installing or servicing appliance. Before turning power ON, be sure all controls are in the "OFF" position. Failure to do so can result in electrical shock or death.

ELECTRICAL GROUNDING

This appliance must be grounded. Grounding reduces the risk of electric shock in the event of a short circuit. Grounding through the neutral conductor is prohibited for new branch circuit installations (1996 NEC), mobile homes, and recreational vehicles, or in an area where local codes prohibit it. Your Capital rangetop is equipped with a 3-prong, grounding type plug which must be plugged into a grounded, 3-prong 120V receptacle. Do not cut or remove the grounding prong from this plug.

⚠ CAUTION

Improper grounding will cause malfunctions in the unit, such as continuous sparking of the igniters. This can damage the appliance and create a shock hazard condition.

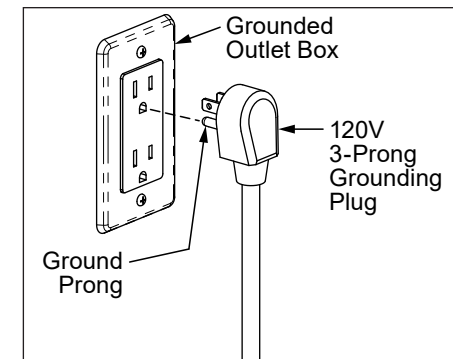
ELECTRICAL SUPPLY

The appliance must be on its own dedicated circuit - 120 VAC, Single Phase, 60 Hz, with a current rating as shown in the model number listings on pages 6-7. If this is not available, a licensed electrician must install the appropriately dedicated and grounded receptacle. The installation must be done in accordance with local codes, or in the absence of local codes, it must be installed in accordance with the National Electrical Code, ANSI/NFPA 70.

See the diagram in the INSTALLATION CLEARANCES section on page 27 for the "ELEC" zone behind the rangetop. The rangetop is designed to be installed nearly flush to the rear wall*. It may be necessary to reposition the power receptacle / outlet box in order to accommodate the rangetop when pushed back against the wall.

* Unless installed in an island with no rear wall.

1. Make sure power is off at the supply panel / breaker.
2. Plug the appliance into the wall receptacle. Secure extra appliance cord out of the way so it cannot be snagged or pinched behind your rangetop.
3. Before restoring power at the supply panel / breaker, be sure all controls are in the "OFF" position.



GAS CONNECTIONS

GAS SUPPLY

The appliance is shipped from the factory pre-configured for Natural (NG) or Propane (LP) gas. Verify the type of gas used at the installation site matches the gas type of the appliance. The local gas authority or supplier should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas (NG or LP). If it is a new installation, have the gas authorities or supplier check the meter size and piping to assure that the unit is supplied with the necessary amount of gas supply and pressure to operate the appliance(s).

Gas connections should be made by a qualified plumber or your professional appliance installer.

All appliances must be fitted with an externally-mounted upstream gas shutoff valve as a means of isolating the appliance for emergency shut off and for servicing. This valve must be located in an easily accessible location behind the rangetop.

Make certain new piping and connections have been made in a clean manner and have been purged so that piping compound, chips, etc. will not clog regulators, valves, orifices, or burners. Use pipe joint compound / thread sealant approved for natural and LP gases.

The appliance and its individual manual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi [3.5 kPa].

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of that system at test pressures equal to or less than 1/2 psi [3.5 kPa].

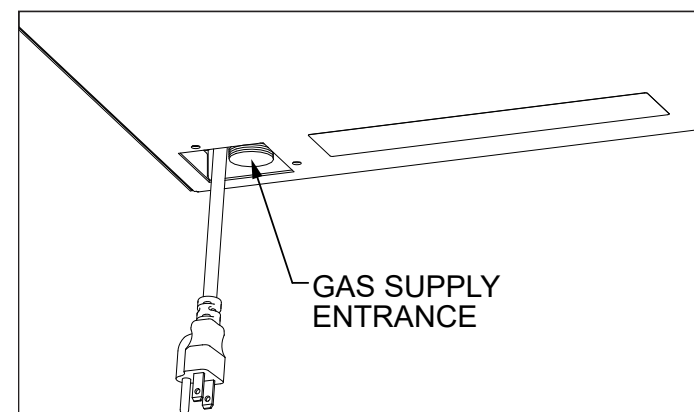
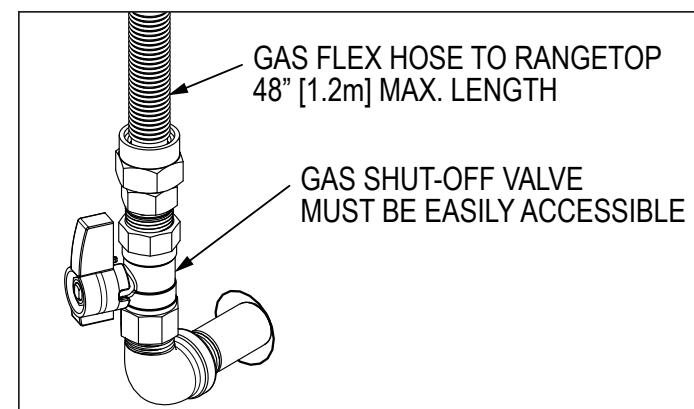
NEVER CONNECT THE APPLIANCE TO AN UNREGULATED GAS SUPPLY. Before proceeding, ensure the appliance is fitted for Natural or Liquid Propane gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Gas type and gas consumption (BTU/hour) for each burner type is shown on the rating label.

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1/NFPA 54, Natural Gas and Propane Installation code CSA B149-1, or Propane Storage and Handling Code B149.2.

NOTE: See rating label for manifold pressure for the type of gas of your appliance.

The gas connection is located at the back left corner of the rangetop (see right) and features 1/2"NPT threads. Connect the short threaded pipe and regulator supplied, then connect to gas supply using a minimum 5/8" inside diameter (3/4" OD) flexible (semi-rigid) stainless steel gas hose with appropriate end fittings to prevent gas starvation. This hose should be no more than 48" [1.2 m] in length. Use the appropriate thread sealant on all connections. Do not apply sealant to flare fittings. Never use a hose made of rubber or synthetic materials.

The supply hose must not interfere with the rear of the rangetop. Use caution when pushing the rangetop against the back wall, so that you do not kink or crimp any hoses as this could result in a gas leak. If there is a cabinet or other storage below the rangetop, be sure no items can interfere or bump into the gas hose.



GAS CONNECTIONS (CONTINUED)

CONVERSION KITS

In the event your Capital appliance needs to be converted from NG to LP, or vice-versa, you will need to contact Capital Customer Service to arrange a service call. This conversion should be performed only by a qualified technician. Please have your model and serial number information ready when you call.

HIGH ALTITUDE KITS

If you live in a high altitude area, 2,000 ft. [610 m] or more above sea level, your appliance may require different orifices for proper combustion and performance. You will need to contact Capital Customer Service to arrange a service call. High Altitude kits must be installed by a qualified technician. Please have your model and serial number information ready when you call.

GAS CONNECTION - NATURAL GAS (NG)

If you purchased a NG version of your appliance, it will be supplied with a gas pressure regulator already configured for natural gas and must be installed by the plumber or professional appliance installer. To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. This regulator is set for a supply (inlet) pressure of 7-14 inch WC [1.74-3.48 kPa] to maintain 5 inch WC [1.24 kPa] nominal outlet (manifold) pressure. Do not attempt any adjustments to the regulator.

GAS CONNECTION - LIQUID PROPANE (LP)

If you purchased an LP version of your appliance, it will be supplied with a gas pressure regulator already configured for LP gas and must be installed by the plumber or professional appliance installer. When connecting to LP gas, verify the supply tank is equipped with its own high pressure regulator. The pressure of the gas supplied to the appliance must be 11-14 inch WC [2.74-3.48 kPa] to maintain 10 inch WC [2.49 kPa] nominal outlet (manifold) pressure. Do not attempt any adjustments to the regulator.

LEAK TESTING

GENERAL

Although all gas connections on your Capital appliance are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible movement in shipment, or excessive pressure unknowingly being applied to parts of the unit.

Immediately check if the smell of gas is detected. Leak testing of the appliance shall be conducted according to the instructions below:

BEFORE TESTING

- **DO NOT SMOKE WHILE LEAK TESTING !!**
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings and flex hoses by using a spray bottle or a brush.

TO TEST

- Make sure all control knobs are in the "OFF" position.
- Apply the soap solution to all fittings and flex hoses.
- Turn the gas supply on.
- Check all connections from the supply line up to the regulator connection at the rear of the appliance.
- Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak, turn off the gas supply and call the dealer where you purchased your appliance.
- **Do not use the appliance until all connections have been checked and do not leak.**

FINAL SETUP - INSTALLER CHECKLIST

Remove any final packaging materials and any remaining protective film from all exterior surfaces. Check all areas for other packaging materials, tape or plastic tie-wraps on open burners, etc. Install any loose items such as burner caps, cooking grates, etc. Ensure the burner heads are properly installed and seated on the burner bases as shown here. There are notches and/or alignment pins on the burner base to help with proper alignment. Incorrect alignment will produce a potentially dangerous flame and poor burner performance.

Be sure all gas connections were carefully checked for leaks and electrical power has been restored to the unit. Turn the gas shut-off valve to the open position.

NOTICE

All the control knobs must be in the "OFF" position to prevent unintended operation at power up. In the event of a power failure, the surface burners will continue to burn, but must be ignited manually with a suitable lighter or match. Please turn all knobs to "OFF" during the power failure. When the power is restored, you may resume normal use.

DO NOT ATTEMPT TO USE THE RANGETOP DURING A PROLONGED POWER FAILURE.

Verify ignition at each burner. The igniter will make a clicking sound until the flame lights within 4 seconds, then the clicking will stop. Check flame appearance at each burner per the descriptions and image shown here. Flame may need to burn for a few minutes to purge the gas lines of impurities. These appear as intermittent orange tips or even tiny sparks in the flame. This is normal and the flame will eventually stabilize like those shown in the image here. Flames should be stable and not flutter or lift off the burner ports. Flames should not be excessively noisy.

If after a few minutes the flames continue to burn mostly yellow, verify that the burner head is properly installed on top of the base, then retest. Use caution when handling the burner heads. They can be very hot.

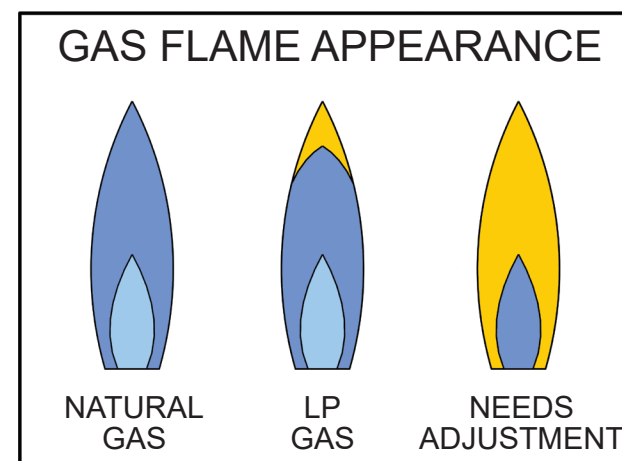
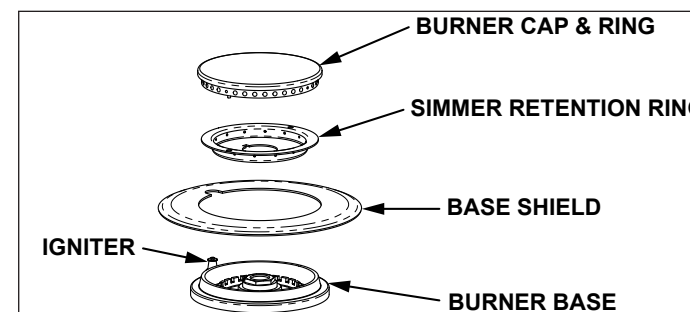
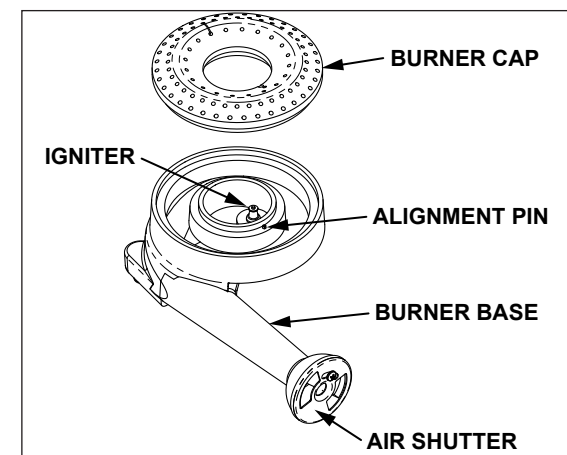
Turn down the control knob to the simmer setting to check function.

Check each burner individually, then check that they operate satisfactorily with other burners on.

- Light blue flame - Natural gas normal flame
- Light blue flame with yellow tips - LP gas normal flame
- Yellow flame - Needs adjustment

Turn all burners off when testing is complete.

If after all the above tests still result in mostly yellow flames, or the burners do not light, contact Capital customer service to schedule a service call.



FINAL SETUP - INSTALLER CHECKLIST (CONTINUED)

GAS GRIDDLE / GRILL / POWER WOK (IF EQUIPPED)

The gas griddle, grill and wok were adjusted at the factory and do not have adjustments. Turn the griddle control knob to 350°F to verify that the griddle heats up. Turn the grill or wok control knob to "HI" to verify that the burner ignites. A constant orange glow may be seen through the grill grates. This is normal during grill operation.

Turn all burners off when testing is complete.

If during the tests you notice mostly yellow, noisy or lifting flames, or the burners do not light, contact Capital customer service to schedule a service call.

INSTALLER CHECKLIST

INITIAL ITEMS

- ☐ Placement of unit.
- ☐ Specified clearances maintained to cabinet surfaces.
- ☐ Unit Level – front to back – side to side.
- ☐ Burner caps and retention rings positioned properly on burner bases.
- ☐ All packing materials removed.
- ☐ Back guard attached (if horizontal clearance to combustible materials behind cooking surface is less than 12" [30.5 cm]).

GAS SUPPLY

- ☐ Connection: 1/2" NPT with a minimum of 5/8" diameter flex hose.
- ☐ The appliance is connected only to the type of gas for which it is certified for use.
- ☐ Manual gas shut-off valve installed in an easily accessible location.
- ☐ Unit tested and free of gas leaks.
- ☐ Gas supply pressures are correct for NG or LP gas.

ELECTRICAL

- ☐ Receptacle with correct grounding is provided for service cord connection.
- ☐ Proper ground connection.
- ☐ Proper polarity at receptacle.

OPERATION

- ☐ All internal packaging materials removed. Check below grates and grill pans.
- ☐ If using Propane gas, verify that the propane gas supply is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with appliance.
- ☐ Burner caps properly seated into burner bases.
- ☐ Grill components properly seated (some models).
- ☐ Bezels centered on burner knobs and knobs turn freely.
- ☐ Each burner lights satisfactorily, both individually and with other burners operating.
- ☐ Burner grates correctly positioned, level, and do not rock.

SERVICE AND PARTS

All warranty and non-warranty repairs should be performed by qualified service personnel. To locate an authorized service agent in your area, contact your Capital Cooking dealer, local representative, or Capital Cooking directly. Before you call, please have the model number and serial number information, date of purchase, etc. on hand. Your satisfaction is our top priority. If the problem persists, or is not resolved to your satisfaction by our service consultant, please call or e-mail us.

CAPITAL COOKING

Manufactured by Superior Equipment Solutions

1085 Bixby Drive

City of Industry, CA 91745-1704

Toll-Free: (888) 383-8800

International: (323) 722-7900

Fax: (323) 726-4700

Service: (888) 203-5607

Email: customerservice@capital-cooking.com

Please visit the Capital Cooking website to access the parts list for your Capital appliance: www.capital-cooking.com

HOW TO OBTAIN WARRANTY SERVICE

If the appliance fails during the warranty period for reasons covered by this warranty, the purchaser must immediately contact the dealer from whom the appliance was purchased or Capital Customer Service.

Purchaser is responsible for making the appliance reasonably accessible for service or for paying the cost to make the appliance reasonably accessible for service. Service is to be provided during normal business hours of the authorized Capital service provider. To the extent purchaser requests service outside of the normal business hours, purchaser will pay the difference between regular rates and overtime or premium rates. Purchaser may also be required to pay for travel costs, overtime, or premium rates.

APPENDIX

BACKGUARD OPTIONS		
RANGETOP MODEL	BACKGUARD MODEL	DESCRIPTION
GRT30xxxx CGRT30xxxx	P30SLB	LOW BACK, 30"
	P30SHB	HIGH BACK, 30"
	P30SHS	HIGH SHELF, 30"
GRT36xxxx CGRT36xxxx	P36SLB	LOW BACK, 36"
	P36SHB	HIGH BACK, 36"
	P36SHS	HIGH SHELF, 36"

BACKGUARD OPTIONS		
RANGETOP MODEL	BACKGUARD MODEL	DESCRIPTION
GRT48xxxx CGRT48xxxx	P48SLB	LOW BACK, 48"
	P48SHB	HIGH BACK, 48"
	P48SHS	HIGH SHELF, 48"
GRT60xxxx CGRT60xxxx	P60SLB	LOW BACK, 60"
	P60SHB	HIGH BACK, 60"
	P60SHS	HIGH SHELF, 60"

WARRANTY

WARRANTY PERIODS

Warranty period begins from the date of original retail purchase or closing date for new construction, whichever period is longer.

COOKING PRODUCTS (including ventilation)

TWO (2) Years - Full parts and labor (IN HOME warranty) covers the entire product with the exception of painted or decorative parts listed below*. (Light bulbs covered for 60 days after installation). Repair parts will be shipped via standard shipping only. Expedited shipping will be at customers' expense.

**Painted and decorative parts will be warranted for 90 days from the date of original purchase. Any damages or defects must be reported within this time frame. Replacement painted parts may have slight color variations from the original parts due to normal manufacturing variables.*

FIVE (5) Years - Limited part replacement warranty. Covers part replacement, as noted below, due to malfunction during normal operation. Parts will be provided at no cost to the owner with proof-of-purchase. All other expenses, such as labor and freight, will be the responsibility of the owner.

Ranges*, Rangetops*, and Wall Ovens*: All burners**, heating elements, grates*, griddle plates, and oven racks.

**Excludes porcelain enamel coating for ovens and grates. Porcelain enamel is prone to wear over time and use.*

*** Unless covered by LIFETIME warranty.*

LIFETIME - LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, and stainless steel tubular burners, against corrosion (excludes stainless steel grill grates and coverage for neglect, abuse, damage, normal wear discoloration). Proof-of-purchase required. Freight not included.

WILL PAY FOR:

Repair labor and parts found to be defective due to materials or workmanship pursuant to the periods mentioned above.

This does not apply if the unit was subjected to other than normal household use. An authorized Factory Service Agent must provide service during normal working hours. No charges will be made for repair or replacement at the location of original installation. No charges will be made for defective factory parts returned pre-paid, through the dealer, and claimed within the warranty period.

All claims, regardless of warranty or non-warranty must be documented with photos and detailed description and/or narrative of the problem and submitted to Capital Cooking's service department.

Warranty replacement of parts for the first two (2) years will be freight prepaid by Capital Cooking via regular ground shipment. Any requests for other than standard ground shipments or expedited shipments must be paid by customer. The company will not be liable for additional transportation costs, labor cost, taxes, or export/import duties.

This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes, where the appliance has been tampered with or altered in any way, or which in our judgment has been subjected to misuse, negligence, or accident.

Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties, expressed or implied and all other obligations or liability in connection with the sale of this product.

WILL NOT PAY FOR:

- Installation or start-up. Improper installation. Service visit to teach you how to operate the appliance, correct the installation, reset circuit breakers, or replace fuses.
- Shipping damage that is not a direct result of packaging (for example freight handling).
- Service by an unauthorized service agency and/or use of unauthorized parts.
- Service during hours other than normal working hours.
- Repair other than normal household use (normal wear and tear).
- Failure or damage caused by accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes, fire, natural disaster, commercial use of the appliance, or loss of electrical power or gas supply to the appliance.
- Unit(s) installed in non-residential applications.
- Color variations in color finishes or other cosmetic damage. Damage from exposure of the appliance to a corrosive atmosphere containing chlorine, fluorine, or any other damaging chemicals.
- Damage resulting from the failure to provide normal care and maintenance to the appliance.

This warranty applies to appliances used in residential applications only. It does not cover their use in commercial applications. This warranty is for appliances purchased and retained in the 50 United States, the District of Columbia, and Canada. This warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you specific legal rights. You may also have other rights, which vary from State to State.

No oral or written representation or commitment given by anyone, including but not limited to an employee representative or agent of Capital Cooking will create a warranty or in any way increase the scope of this express warranty. Any questions about this warranty may be directed to Capital Cooking customer service.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



Capital Cooking

Manufactured by Superior Equipment Solutions

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Service: (888) 203-5607

Email: customerservice@capital-cooking.com

Website: www.capital-cooking.com

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

All specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. If you have any questions, please contact Customer Service prior to cutting any openings.

Consult with a heating and ventilating engineer for your specific ventilation requirements.

For the most up to date use and care and installation instructions, contact Capital Cooking indicating the model number.

CERTIFIED FOR USA AND CANADA



RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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