



INDOOR COOKING

GAS MANUAL-CLEAN RANGE w/ OPEN BURNERS - MCOR
GAS MANUAL-CLEAN RANGE w/ SEALED BURNERS - MCR

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.

⚠️ WARNING

TIP OVER HAZARD

A child or adult can tip over a range and be killed.

Check installation of the anti-tip device per the INSTALLATION INSTRUCTIONS section in this manual. Do not operate the range without this device in place.

Check engagement of anti-tip device if range is moved, such as when cleaning behind the unit.

To check engagement, carefully tip the range forward while pulling from the rear of the unit. The range should not move more than 1 inch [25 mm].

Failure to follow these instructions can result in death or serious burns to children and adults.

To reduce the risk of burns, do not move this appliance while hot.



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

⚠️ WARNING

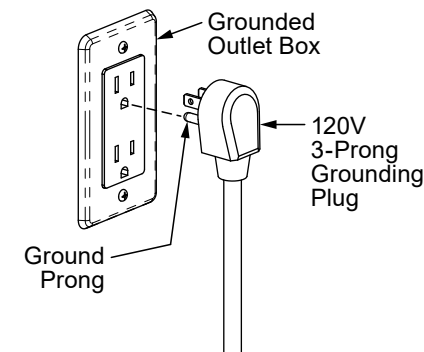
ELECTRICAL SHOCK HAZARD

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 range. Make sure all users of the range 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

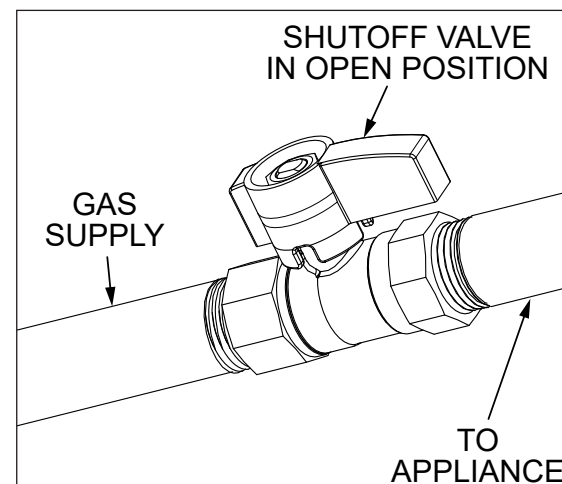
If you live in a high altitude area, 2,000 ft. [610 m] or more above sea level, your appliance may require different orifices for proper combustion and performance. You will need to contact Customer Service to arrange a service call. High Altitude kits must be installed by a qualified technician. Please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

BACKGUARD

Your Capital Cooking range is supplied at the factory with a Backguard. See the APPENDIX section of the INSTALLATION INSTRUCTIONS section for other backguard / wall protector options available from your Capital Cooking dealer, or visit www.capital-cooking.com. Selection of the appropriate backguard / wall protector depends on the installation location and adjacent materials, and the type of vent hood to be used. Installation instructions are included with the wall protector kit. A LOW OR TALL WALL PROTECTOR IS REQUIRED WHEN INSTALLING THE RANGE AGAINST A COMBUSTIBLE SURFACE - THE BACKGUARD ALONE IS NOT SUITABLE.

⚠ CAUTION

The top of the backguard serves as an exhaust for the oven when in operation, and as an exhaust vent to remove heat from under the rangetop section of the range as well. 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 range. Due to the high heat output of this range, 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 range shall not be used.

Do not mount a microwave oven/ventilator combination above the range. These types of units do not have sufficient airflow to remove the high heat output of this range 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 RANGE 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 oven bake and infrared broiler, the 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 range can get very hot during operation. The oven door glass and areas surrounding the door get very hot. 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 range by the oven handle. The range can be lifted only from the bottom and sides.

SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

USER SAFETY

▲WARNING

BURN HAZARD - All parts of the range can get very hot during operation. The oven door glass and areas surrounding the door get very hot. 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 placing food in the oven, adjusting the racks, etc.

Note: For Manual-Clean models, the upper broil burner is at the top of oven cavity and features a fine-mesh material. The lower bake burner is hidden beneath the metal floor of the oven cavity. These surfaces can be hot, even when the burners are not actively running. During or after cooking, allow sufficient time for all surfaces to cool. If the upper burner mesh is damaged, do not use the oven - call for service.

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.

Open the oven door slowly to allow heat and steam to escape before placing or removing food from the oven. Keep your face away from the opening to avoid injury.

▲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 oven. Do not use the oven as a storage space. The high temperatures could also ignite flammable objects nearby.

▲WARNING

NEVER cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. 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, especially the oven door. 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 oven door. 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 range, 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.

SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

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.

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

PROPER USAGE

Do not let food sit in the oven for more than one hour before or after cooking. Doing so may result in food poisoning or illness.

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

Always place the oven racks at the desired height before cooking. If the racks must be moved when hot, use potholders to move them and use caution to avoid touching the infrared broiler burner.

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 the oven or any part of the range. 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 door glass. Scratches could cause the glass to shatter.

Do not rub, disturb, or damage the cloth-braided oven door gasket. If the gasket is damaged, it will need to be replaced. Use only genuine Capital parts.

Do not pour cold water onto hot surfaces inside the oven. The steam could cause serious burns. The sudden temperature change could also distort the metal surfaces inside the oven resulting in cracks in the enamel. Do not use a steam cleaner or a power washer.

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" RANGE MODELS

MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
MCOR304-NG / -LP	30" MANUAL-CLEAN GAS RANGE WITH 4 OPEN BURNERS	20 Amp
MCR304-NG / -LP	30" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS	20 Amp
MCR305-NG / -LP	30" MANUAL-CLEAN GAS RANGE WITH 5 SEALED BURNERS	20 Amp
MCR302G2-NG / -LP	30" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 9" GRIDDLE, 2 SEALED BURNERS	20 Amp
MCR302B2-NG / -LP	30" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 9" GRILL, 2 SEALED BURNERS	20 Amp
MCR302CW-NG / -LP	30" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 24" OPEN BURNER WOK	20 Amp
MCR302W-NG / -LP	30" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 24" SEALED BURNER WOK	20 Amp

36" RANGE MODELS

MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
MCOR366-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 6 OPEN BURNERS	20 Amp
MCR366-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 6 SEALED BURNERS	20 Amp
MCOR362G2-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 2 OPEN BURNERS, 12" GRIDDLE, 2 OPEN BURNERS	20 Amp
MCR362G2-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 12" GRIDDLE, 2 SEALED BURNERS	20 Amp
MCOR362B2-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 2 OPEN BURNERS, 12" GRILL, 2 OPEN BURNERS	20 Amp
MCR362B2-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 12" GRILL, 2 SEALED BURNERS	20 Amp
MCR362CW-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 24" OPEN BURNER WOK	20 Amp
MCR362W-NG / -LP	36" MANUAL-CLEAN GAS RANGE WITH 2 SEALED BURNERS, 24" SEALED BURNER WOK	20 Amp



MCR362G2



MCOR484BG

MODEL NUMBERS (CONTINUED)

48" RANGE MODELS

MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
MCOR488-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 8 OPEN BURNERS	20 Amp
MCR488-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 8 SEALED BURNERS	20 Amp
MCOR484G2-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 OPEN BURNERS, 12" GRIDDLE, 2 OPEN BURNERS	20 Amp
MCR484G2-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS, 12" GRIDDLE, 2 SEALED BURNERS	20 Amp
MCOR484B2-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 OPEN BURNERS, 12" GRILL, 2 OPEN BURNERS	20 Amp
MCR484B2-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS, 12" GRILL, 2 SEALED BURNERS	20 Amp
MCOR484BG-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 OPEN BURNERS, 12" GRIDDLE, 12" GRILL	20 Amp
MCR484BG-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS, 12" GRIDDLE, 12" GRILL	20 Amp
MCOR484GG-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 OPEN BURNERS, 24" GRIDDLE	20 Amp
MCR484GG-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS, 24" GRIDDLE	20 Amp
MCOR484BB-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 OPEN BURNERS, 24" GRILL	20 Amp
MCR484BB-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS, 24" GRILL	20 Amp
MCOR484CW-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 OPEN BURNERS, 24" OPEN BURNER WOK	20 Amp
MCR484CW-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS, 24" OPEN BURNER WOK	20 Amp
MCR484W-NG / -LP	48" MANUAL-CLEAN GAS RANGE WITH 4 SEALED BURNERS, 24" SEALED BURNER WOK	20 Amp

RATING LABEL

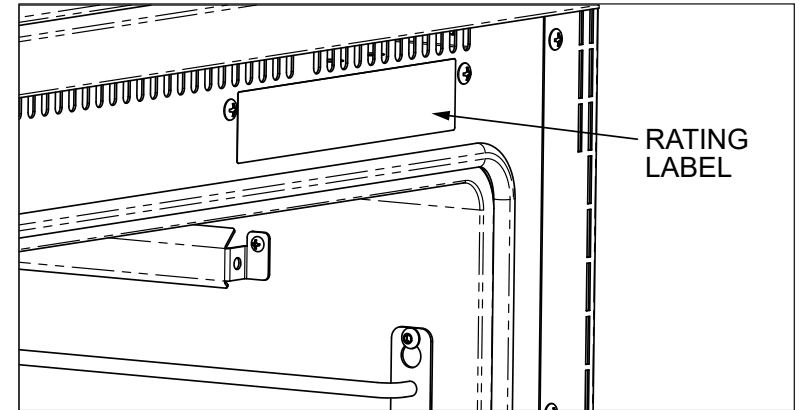
The rating label contains important information about your Capital Cooking appliance such as the model and serial number, gas type and manifold pressure, electrical rating, the BTU rating for each burner type, and the minimum installation clearances.

The rating label is located on the door frame just above the oven cavity.

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

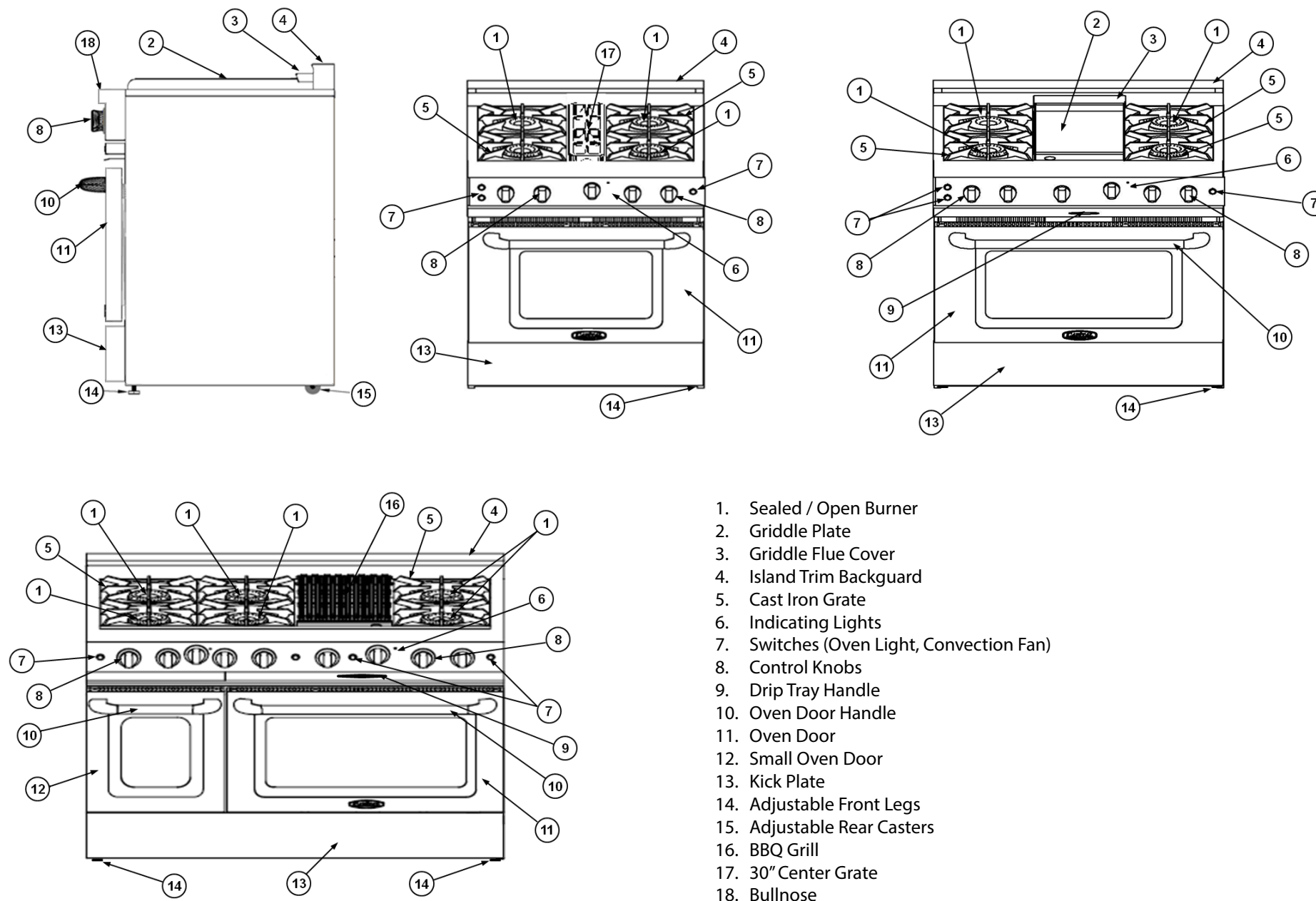
WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause cancer, birth defects or other reproductive harm.

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

GETTING STARTED WITH YOUR APPLIANCE

RANGE PARTS IDENTIFICATION - EXTERIOR

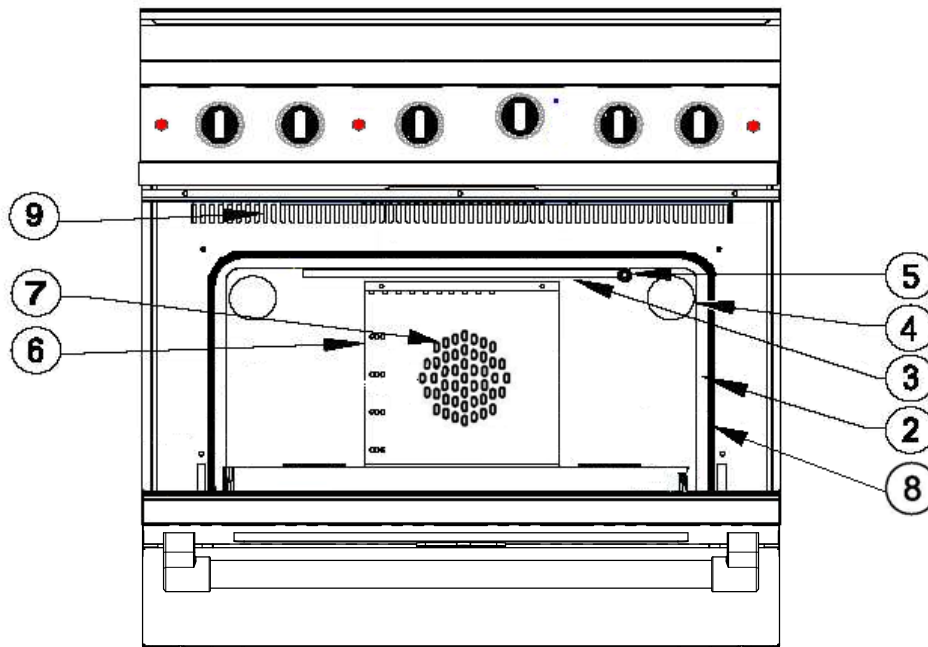
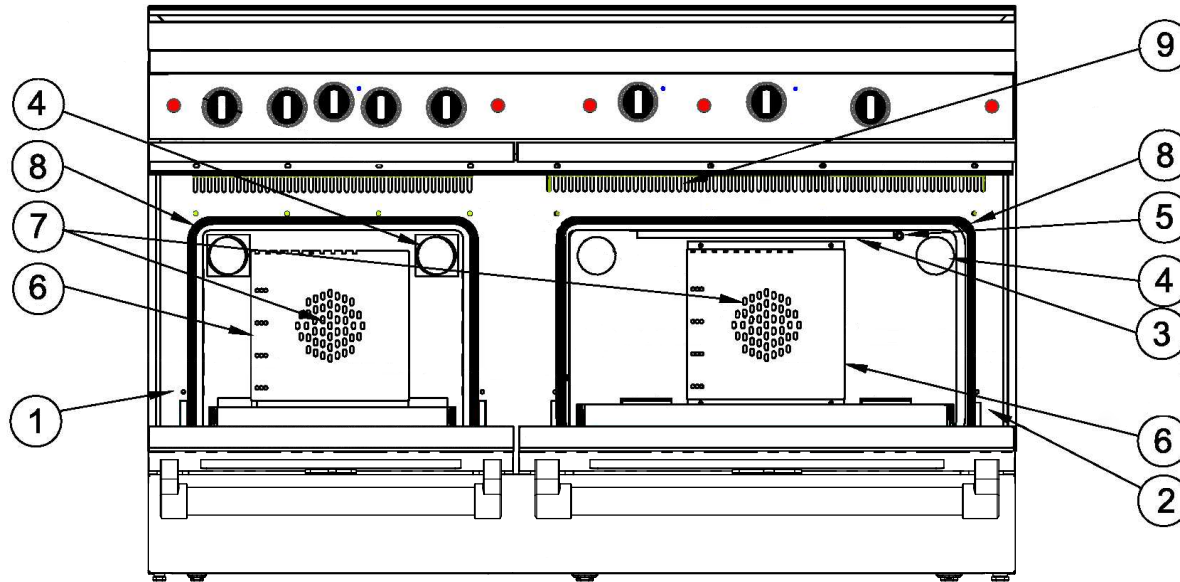
Use the images to familiarize yourself with the various parts of the rangetop and oven.



1. Sealed / Open Burner
2. Griddle Plate
3. Griddle Flue Cover
4. Island Trim Backguard
5. Cast Iron Grate
6. Indicating Lights
7. Switches (Oven Light, Convection Fan)
8. Control Knobs
9. Drip Tray Handle
10. Oven Door Handle
11. Oven Door
12. Small Oven Door
13. Kick Plate
14. Adjustable Front Legs
15. Adjustable Rear Casters
16. BBQ Grill
17. 30" Center Grate
18. Bullnose

GETTING STARTED WITH YOUR APPLIANCE (CONTINUED)

RANGE PARTS IDENTIFICATION - INTERIOR



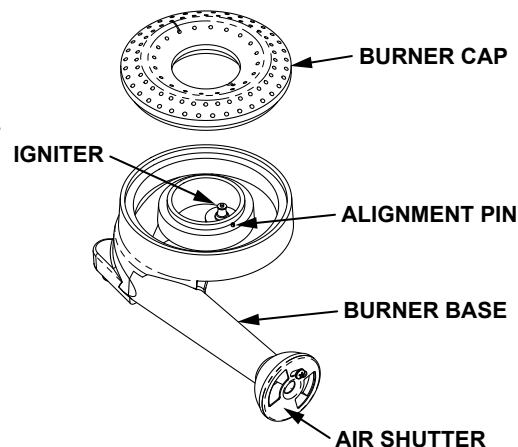
1. Small Oven
2. Main Oven
3. Broiler Burner
4. Halogen Oven Lights
5. Oven Thermostat Sensor
6. Convection Fan Baffle
7. Convection Fan (behind baffle)
8. Oven Door Gasket
9. Airflow Vents

GETTING STARTED WITH YOUR APPLIANCE (CONTINUED)

GAS MANUAL-CLEAN RANGE w/ OPEN BURNERS - MCOR

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



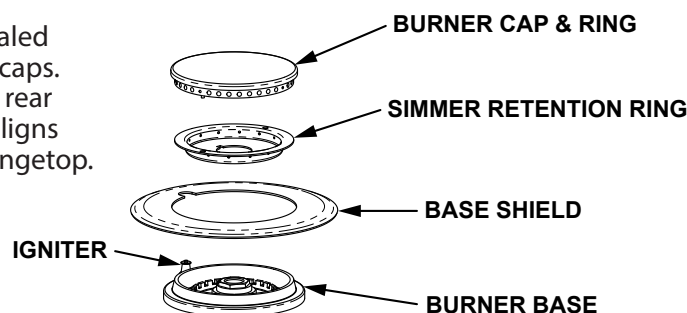
8000 BTU/Hr Small Pan Burner



25000 BTU/Hr Open Burner

GAS MANUAL-CLEAN RANGE w/ SEALED BURNERS - MCR

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.

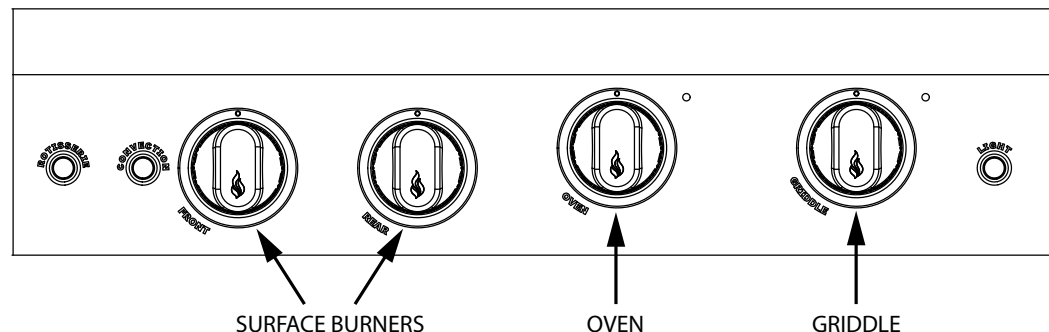


19000 BTU/Hr Sealed Burner

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 oven control and 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.



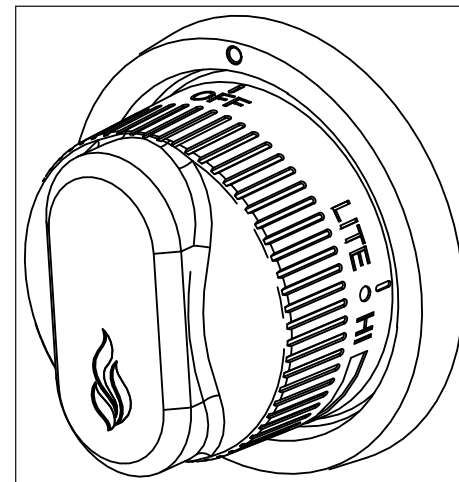
BURNER SETTINGS

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 oven bake burner and the infrared broiler, the grill and/or griddle burners (if equipped) CANNOT be lit manually during a power failure.

⚠️WARNING

DO NOT ATTEMPT TO USE THE RANGE 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.

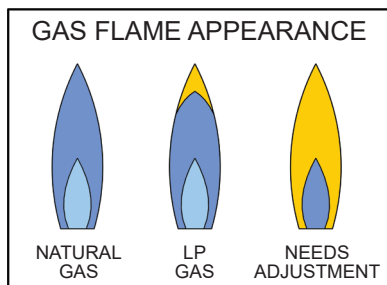
FLAME HEIGHT

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 (MCR OPEN BURNER)



WOK RING (MCR 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.

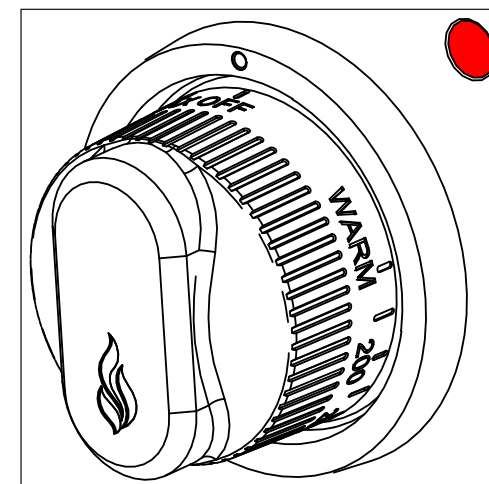
The griddle may be used without butter or oil, but a small amount may be used to flavor foods.

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.

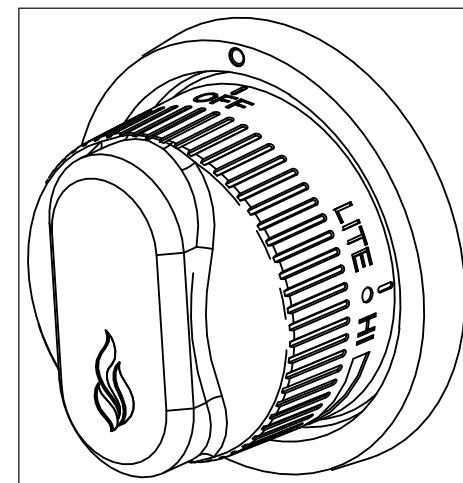
⚠ CAUTION

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 MCR362W) feature a larger version of the Sealed Burner at 30000 BTU/Hr.

'CW' versions (such as MCR362CW) 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.

USING THE OVEN

GENERAL INFO

Your new Capital Manual-Clean Gas Range is equipped with bake and broil burners typical of those used in restaurants. For the large oven cavity, the lower bake burner is hidden below the floor and is rated at 30000 BTU/Hr. The upper infrared broiler burner is rated at 18000 BTU/Hr. Both burners feature constant glow igniters for safety, as well as a flame-safety gas valve with commercial-style thermostat. The large oven is equipped with a convection fan, and 2 standard racks.

For 48" models, the smaller 'companion' oven has a single bake burner rated at 18000 BTU/Hr. All ovens feature halogen lighting.

NOTE: The ovens can be used in 3 cooking modes: convection bake, regular bake, and broil. To help you decide which way to cook your food read this information first. Remember this is a new oven and the thermostat has been checked for accuracy. The thermostat in your old oven may have not kept the same accuracy over the years as when new. Check your recipes for the correct time and temperature and don't use the old time or temperature you were using to compensate for your old oven being off temperature.

⚠ CAUTION

Aluminum foil should never be used to cover the oven racks or to line the oven bottom. The trapped heat can damage the porcelain and the heated air cannot adequately reach the food being baked.

USING REGULAR BAKE OR CONVECTION BAKE

These cooking modes are for baking or warming using one, two, or three racks. If you are going to use Regular Bake turn the oven control knob to the temperature used in the recipe. There will be a delay of 30-45 seconds after the control knob has been turned on to when you actually hear gas flowing and the burner lighting. To use Convection Bake, simply press the CONVECTION button located on the front panel to start the Convection Fan. The indicator light will come on to let you know that the burner is currently on.

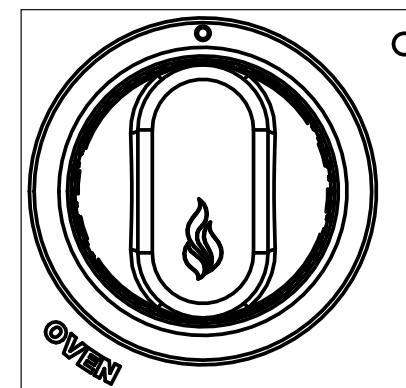
Note: During any cooking process there is a certain amount of moisture that evaporates from the food. The amount of moisture that condenses in the oven depends on the moisture content of the food. The moisture will condense on any surface that is cooler than the inside of the oven, such as the control panel or the top of the door. This is normal.

CONVECTION BAKE

Convection Bake uses a fan at the back of the oven cavity to circulate hot air in a continuous pattern around the food. This circulating hot air heats and browns the surface of the food more effectively than in a standard oven. This allows most foods to be cooked at lower oven temperatures or in less time. You will see the most savings in cooking time with air-leavened foods and large pieces of meat, etc. that can be cooked in low-sided baking pans. Using multiple racks at the same time will achieve a good time savings, as you can cook more food at the same time. Preheating the oven is reduced considerably because the heat reaches the food faster as the hot air circulates around the food.

FOODS SUITABLE FOR CONVECTION BAKE

- Air-Leavened Foods (angel food cake, soufflés, cream puffs, meringue shells)
- Appetizers
- Breads
- Main Dishes
- Oven Meals (1 to 4 racks)
- Cookies
- Pies
- Poultry
- Roasts



USING THE OVEN *(CONTINUED)*

CONVERTING RECIPES TO CONVECTION BAKE

Low sided baking utensils will provide the best results, as the hot air can reach all sides of the utensil easier. The oven temperature can be left the same as the recipe and the food cooked a shorter period of time. The temperature can be lowered 25° - 50°F [14 - 28°C] and the food will probably take the same length of time to cook as the recipe states. If you find that food is adequately browned on the outside, but not done in the center, lower the temperature another 25°F [14°C] and add to baking time. When reducing the temperature, always check the food for doneness a minute or two before the minimum time stated in the recipe, as time can always be added. Some recipes will cook faster than others. There is no way to predict exactly how long each recipe will take when you convert it to convection. Convection will be easier to use after you have used it a few times as you will begin to understand the way it bakes.

SELECTING UTENSILS FOR CONVECTION BAKE

Cooking by convection does not require any specially designed baking utensils. You probably have many utensils in your kitchen that are suitable to use. When choosing a baking utensil, consider the material, the size and shape as they all affect the baking time and the appearance of the finished product.

Metal bakeware (aluminum, steel, and cast iron) result in the fastest cooking time and the best end product. Aluminum pans work best for all types of baked goods. For the best browning when baking pies and breads, use a pan with a dark or dull finish that absorbs heat. A shiny finish works best for cakes and cookies, since it reflects some of the heat and provides a more tender surface. Cookie sheets with only one lip will give the best results, as the heated air can circulate all around the sides of the food.

For roasting, use the bottom of the broil pan and elevate the meat on a metal roasting rack. Glass-ceramic (Pyrex®) or glass utensils do not conduct heat as well as metal, but they can be used for foods that do not require a dark brown crust or crisping, such as soufflés.

Baked items cook more quickly and evenly if they are individually smaller in size, i.e. two or three small foods do better than one large piece. When single food items are baked, always center the rack. If several foods are being baked, space them evenly on the racks.

RACK POSITIONS FOR CONVECTION BAKING

One to four racks can be used simultaneously during convection baking. Place the rack(s) in the desired position before turning the oven on. Store the unused racks out of the oven. Rack position 2 (second from bottom) will probably be used the most for single rack convection baking.

When baking on more than one rack you should stagger the pans for better airflow. Allow at least 1" of space between the oven walls and the pans so the heated air can circulate.

REGULAR BAKE

Regular bake is baking with hot convected air without a fan. The air movement comes from natural convection. As the air heats, it moves to the top of the oven. This oven mode is the same as you have been using for baking on one or two racks.

FOODS SUITABLE FOR REGULAR BAKE

- Appetizers
- Pies, Cakes
- Breads
- Desserts
- Main Dishes
- Oven Meals (1 to 2 racks)
- Poultry
- Roasts

USING THE OVEN *(CONTINUED)*

RACK POSITIONS FOR REGULAR BAKING

One or two racks can be used simultaneously during baking. Place the rack(s) in the desired position before turning the oven on. Store any unused racks out of the oven. Rack position 2 (second from bottom) will probably be used the most for single-rack baking.

If you are using two racks simultaneously, be sure to check the food on the bottom rack sooner than the minimum time. The food on the lower rack position may cook slightly faster than the food on the upper rack, particularly if you are using large baking utensils. Stagger the utensils if possible so that one is not directly above the other, and maintain at least one inch of space between the oven walls and the pans.

If using large or commercial size baking utensils, the food may take a few extra minutes as the air cannot circulate as freely as it does with a smaller pan. When using commercial size baking utensils, use only one.

GETTING THE BEST RESULTS REGULAR BAKING

- Follow the recipe recommendations (ingredient amount, size and shape of the baking utensil, etc.).
- Do not open the oven door “just to peek,” use the interior oven light and look through the window. Opening the door will allow heat to escape and may affect cooking time as the oven has to recover to the set temperature.
- Do not use the oven for storage, especially when the oven is in use. Extra utensils not being used for baking can affect the food product, baking time, browning, and end result.
- If you are using glass utensils, lower the temperature 25°F [14°C].
- Use a minute timer and set it for the minimum time suggested in the recipe.

GETTING THE BEST RESULTS CONVECTION BAKING

- Follow the first three recommendations above.
- Metal utensils give better results in convection than glass baking utensils. If you use glass, it is usually not necessary to lower the temperature an additional 25°F [14°C].
- Use a minute timer and set it for less than minimum time suggested in the recipe. The first time you use a recipe in the convection mode, be sure to note the new baking time on your recipe for future reference.
- Be sure to read the general information on convection before using the oven for the first time (page 19).
- Keep in mind that convection baking results vary depending on type of food (cakes, meats, etc.).

HIGH ALTITUDE BAKING

Recipes and baking times vary if you are baking at high altitude. The following document on this subject is available from Colorado State University:

<https://extension.colostate.edu/docs/comm/highaltitude.pdf>

USING THE OVEN ON LOW TEMPERATURE

The oven can be used to keep hot food hot, to dehydrate food, to warm plates, for slow cooking (as in a crock pot), and to defrost foods.

To keep hot, cooked food at serving temperature, set the oven to the temperature suggested in the chart on page 23. Rare meat must be eaten when it is removed from the oven, as meat continues cooking from its own ‘carryover heat’.

USING THE OVEN (CONTINUED)

To keep food moist, it must be covered with aluminum foil or a lid.

To dehydrate food, follow recipe suggestions.

To warm plates, check with the dishware manufacturer for the recommended temperatures.

To use the oven as a low cooker, set the oven control knob to 255°F [145°C]. Place the food in the oven in a pan with a tight fitting lid. Follow recipes for this type of cooking.

To thaw uncooked frozen food, set the oven control knob to 150°F [65°C]. Be sure the food is tightly wrapped in foil. Thaw the food just enough. Cook immediately.

Do not refreeze uncooked foods.

To thaw frozen cooked food, set the oven knob to 170°F [77°C]. Loosen the freezer wrapping. Do not use plastic wrap or wax paper in the oven as it will melt.

OVEN RACK INSTALLATION

⚠ WARNING

BURN HAZARD - To prevent burns, avoid removing or repositioning an oven rack when the oven is in operation, or is cooling.

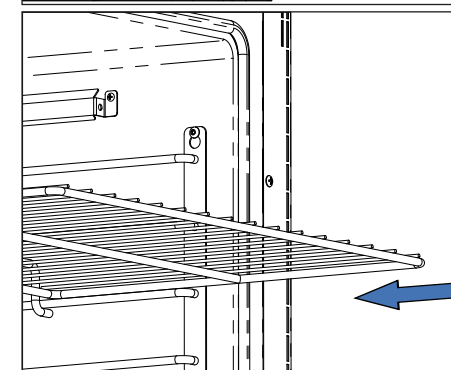
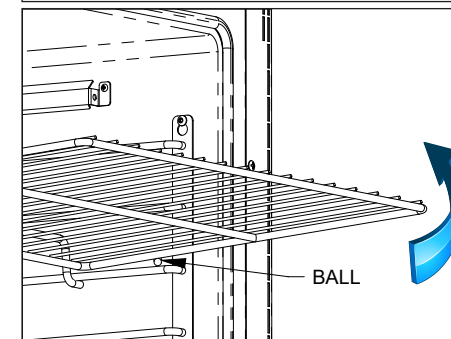
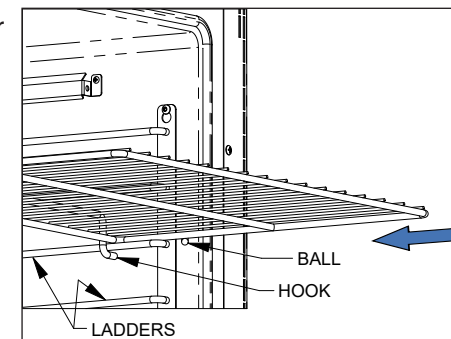
Your Capital Manual-Clean Gas Range features standard oven racks. Two heavy-duty racks are included.

The oven features ladder racks on the left and right side of the oven with 5 positions. Choose the rack position(s) that result in the best baking, roasting, etc. for your recipe. Rack position #3 (counting from the bottom-up) is the most popular position.

To install a rack:

1. Insert the rear lower hooks under the desired side ladders, then slide the rack back approximately 5" [13 cm] until a small ball is reached.
2. Slightly tilt up the front of the rack to allow the ball to jump over the front edge of the ladders.
3. Tilt down the rack to level and push completely to the back of the oven cavity.
4. Check for smooth motion in and out before resting any utensils on the rack.

Repeat this procedure to add more racks, or for moving racks to other positions in the oven.



USING THE OVEN (CONTINUED)

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.

USING BROIL

⚠CAUTION

Pay special attention when setting the Oven Control Knob to “BROIL”. If you set the knob past the “BROIL” setting, the burner will not ignite.

To use broil, turn the Oven Control knob to “BROIL”. There will be a delay of 30-45 seconds after the control knob has been turned on to when you actually hear gas flowing and the burner lighting. The red indicator light will come on to let you know that the broiler is currently on. During the broiling process, the infrared burner produces such an intense heat that the burner will cycle on and off to maintain an efficient yet safe interior cooking environment. This cycling feature prevents the burner from producing range-damaging heat.

NOTE: The Convection Fan cannot be used with the “BROIL” mode. Pressing the CONVECTION button will shut off the burner.

USING THE OVEN (CONTINUED)

RACK POSITIONS FOR BROILING

The type and thickness of the food will determine the rack position. See instructions below for more information.

BROILING

Broil is cooking by intense infrared radiant heat supplied by the broil burner located at the top of the oven.

FOODS SUITABLE FOR BROILING:

- Appetizers - Rack position #3 or #4
- Meats, Poultry, Fish (under 1") - Rack position #4
- Top Browning: Casseroles and breads - Rack position #2 or #3

USING A MEAT THERMOMETER WHEN BROILING

To accurately determine the doneness of a thick steak or chop (1-1/2" [4 cm] thick or more), use a meat thermometer. Insert the point of the thermometer into the side of the meat to the center. Cook the first side to 90°F [32°C] for rare meat. Cook the first side 100°F [38°C] for medium to well done. Cook the second side to the desired degree for the doneness you want, 140 - 145°F [60 - 63°C] for rare, 150 - 155°F [66 - 68°C] for medium, and 160 - 165°F [71 - 74°C] for well done. If you are cooking pork, cook to 160°F [61°C].

A large two-piece broil pan is provided with your new range. When you are broiling, always use both pieces. The slots allow the grease drippings to flow into the bottom of the pan keeping it away from the intense heat of the infrared broiler burner. This helps to minimize the smoking and spattering of the grease. DO NOT cover the slotted grid with aluminum foil which will catch grease and could cause a fire.

GETTING THE BEST RESULTS

- Defrost the food before starting to cook.
- Put food on a two-piece broiler pan, center the pan and push it to the very back of the oven rack.
- Set a minute timer for the minimum time to check the food.
- Steaks should be at least 1" [2.5 cm] thick if rare doneness is desired. It is difficult to get rare with meat that is thinner.
- After half the total cooking time, turn the food over. Turn the food only once. It is not necessary to turn over thin foods (fillet of fish, ham slices, etc.). Liver slices must be turned over.
- When top browning, use metal or glass-ceramic bakeware (Pyrex®). DO NOT use heat-proof glass or pottery as this type of glassware cannot withstand the intense heat of the broiler burner.

NOTE: You cannot use the broiler burner and the bake burner at the same time. When one is on, the other cannot be turned on!

OPEN DOOR BROILING

⚠ CAUTION

Using the oven with the door open for any reason is not recommended. The door hinge does not have a dedicated open-door broil position, and the gas burner may run continuously because so much heat is escaping the oven. The escaping heat may also damage the controls above the oven door.

CARE AND MAINTENANCE

⚠️WARNING

BURN HAZARD - All parts of the range can get very hot during operation. The oven door glass and areas surrounding the door get very hot. 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. Use caution as the oven may be hot enough to cause burns. 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.
- Use caution when cleaning near the oven door vents at the top of the oven glass. Water or cleaners could get inside and leave spots or streaks on the inside of the glass.
- 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.

OVEN

MANUAL OVEN CLEANING

Minor spills and spatters inside the oven may be cleaned by hand. Try wiping up the spill with warm soapy water or a mild cleanser such as Formula 409® or Fantastik®. Rinse and dry thoroughly. If you choose to use a commercial oven cleaner, follow the instructions on the product label.

OVEN EXTERIOR / GLASS

Do not allow food stains or salt to remain in contact with stainless steel surfaces too long. The stainless steel exterior of the oven 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.

OVEN RACKS

The oven racks can be removed from the oven for cleaning by hand. The racks may be cleaned with warm soapy water or any number of commercial cleaners. Check to make sure the cleaners do not contain chlorine or chlorine compounds as these are corrosive to stainless steel. Rinse thoroughly.

CARE AND MAINTENANCE (CONTINUED)

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 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 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.

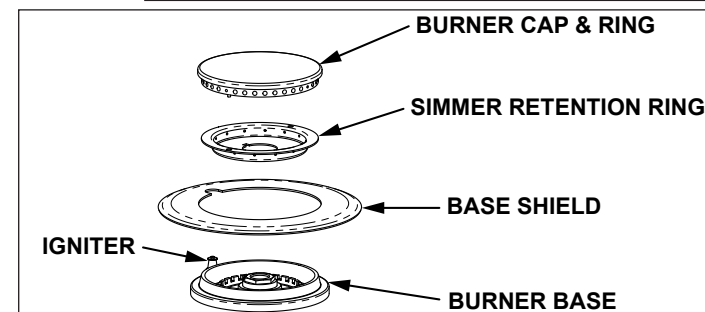
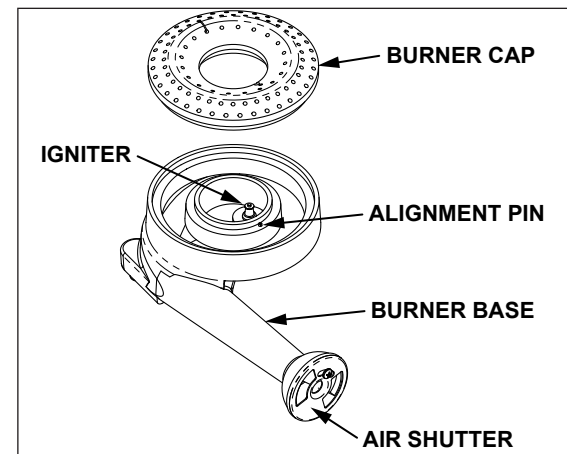
Turn off all the burners and allow the grates to cool before starting to clean the rangetop. Do not clean hot surfaces which could burn you. Clean only when everything has cooled to room temperature.

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®.



CARE AND MAINTENANCE (CONTINUED)

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.

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.

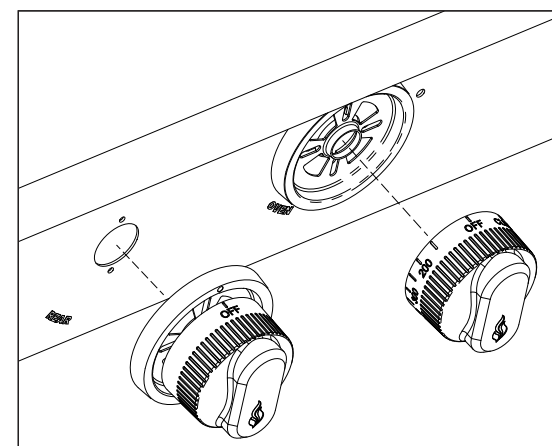
SUGGESTED CLEANERS

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.

CARE AND MAINTENANCE *(CONTINUED)*

REPLACING THE OVEN LIGHT BULB

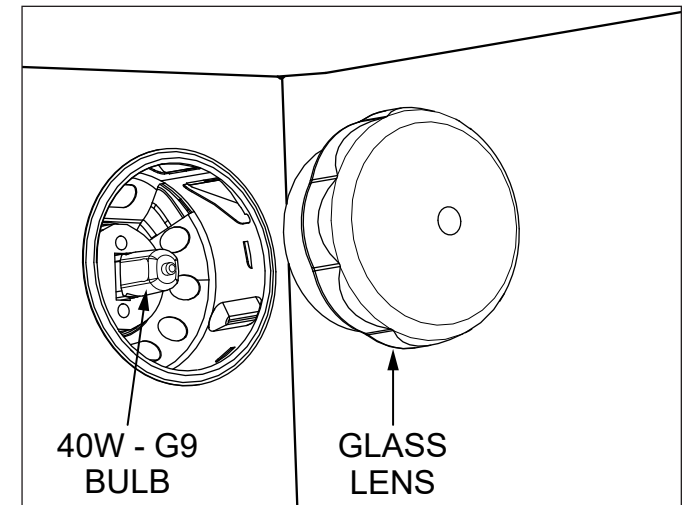
⚠ WARNING

ELECTRIC SHOCK HAZARD - Make sure the power has been shut off to the range. The light socket is energized when the control panel button is pushed. Failure to shut off the power when replacing a light bulb could result in electric shock or burns.

Make sure the glass lens is cool to the touch. Use care when handling the lens. It is fragile and can break if dropped.

Use only 40 watt, 120V, halogen G9 bulbs suitable for oven appliance use. This type of bulb may be available at hardware stores and home centers or specialty lighting stores. Call Capital Customer Service for more information.

1. MAKE SURE POWER IS OFF! Open the oven and remove the oven racks if they are in the way.
2. Place a thick towel or cloth on the oven floor below the lamp to catch the glass lens should it fall.
3. Grasp the glass lens and unscrew it (counter-clockwise) from the lamp housing. Place it aside.
4. Reach into the lamp housing and pull out the old light bulb as shown in the image.
5. Before installation, it is very important to clean the new bulb carefully with a clean, soft cloth, or tissue paper. Grease, fingerprints, or oils in your skin can leave a residue on the glass surface of the bulb which will create a hot-spot. The bulb will eventually crack at this hot-spot.
6. While still using a cloth or tissue paper, insert the new bulb in the lamp housing. Push the bulb fully into the socket.
7. Re-install the glass lens by screwing into the lamp housing (clockwise).
8. Restore the power and check if the new bulb is working. Re-install any oven racks you removed earlier.



ADDITIONAL ITEMS

COOLING FAN

The range features a cooling fan to protect the electronic components. The fan activates when the oven reaches a temperature around 300°F [150°C], and will stay on throughout any oven cooking cycle. After cooking, even though you may have shut off the oven, the fan will remain on until the oven cools down to a temperature near 250°F [120°C].

If you notice the fan fails to activate during any oven cycle (especially Broil), do not use the oven. Call for service. Failure to do so may permanently damage the oven.

BROILER PAN

The range is supplied with a porcelain enamel two-piece broiler pan with slotted cover. The slots allow the grease drippings to flow into the bottom of the pan keeping it away from the intense heat of the infrared broiler burner. This helps to minimize the smoking and spattering of the grease. DO NOT cover the slotted grid with aluminum foil which will catch grease and could cause a fire.

DO NOT use aluminum foil or thin, disposable aluminum pans when broiling. These can melt.

TROUBLESHOOTING GUIDE

RANGE AND RANGETOP

PROBLEM	POSSIBLE CAUSE	PROPOSED SOLUTION
Range non-functional (no spark at burners, no interior lights, etc.).	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.

TROUBLESHOOTING GUIDE (CONTINUED)

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.

OVEN

PROBLEM	POSSIBLE CAUSE	PROPOSED SOLUTION
Oven light(s) not working.	No electricity.	Power cord not plugged in or no power to receptacle. Check fuse / circuit breaker.
	Bulb is loose or burned out.	Check / replace bulb.
Heat escaping from top of oven door.	Oven door not sealing correctly.	Check / Clean oven gasket. Replace if worn. Check if oven door is properly installed (if recently removed).
Fan noise / hot air coming from appliance, even when off.	Oven cooling down.	This is normal. However if you DO NOT hear the fan running during or after using the oven, call for service.
No oven heat (bake)	No gas / shutoff valve closed.	Check gas shutoff valve at the wall.
	No electricity (check oven light).	Power cord not plugged in, or no power to receptacle. Check fuse / circuit breaker.
	Improper settings.	Verify proper settings on control knob.
No oven broil	Improper settings.	Verify proper settings on control knob.
		Verify convection fan is not on. Broil burner will shut off if convection fan is running.
Uneven baking	Insufficient pre-heat time.	Allow oven to pre-heat at least 15 minutes before baking.
	Improper utensils / placement.	Use proper utensils and place them correctly in the proper rack positions for the type of food being baked.
	Improper settings.	Verify proper settings on control knob.
No convection.	No convection fan or fan defective.	Check for air movement. Call for service.
Convection noisy.	Technical reason.	Call for service.

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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 range is designed for residential use ONLY. It is NOT designed for installation in recreational vehicles or for commercial purposes. DO NOT install this range 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.

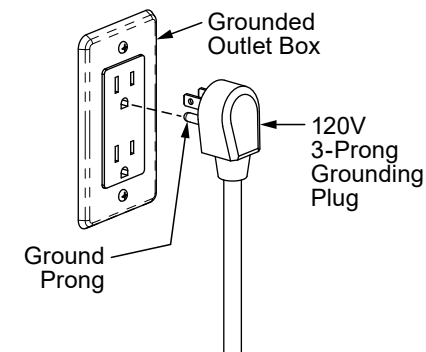
ELECTRICAL GROUNDING

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

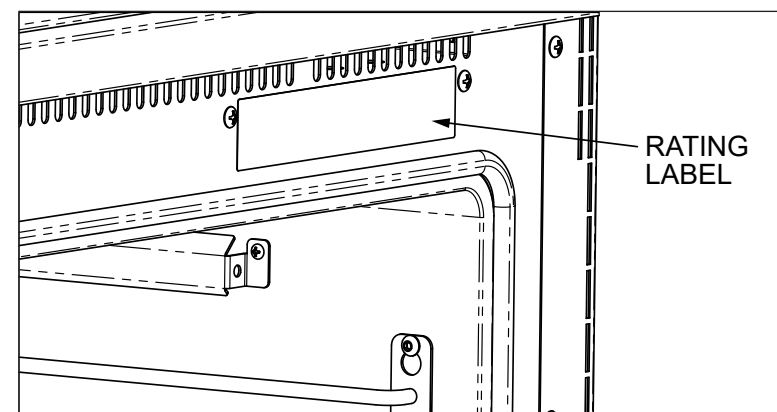
The rating label contains important information about your Capital Cooking appliance such as the model and serial number, gas type and manifold pressure, electrical rating, the BTU rating for each burner type, and the minimum installation clearances.

The rating label is located on the door frame just above the oven cavity.

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 range, protect any finished flooring and secure the oven door(s) closed to prevent damage. The range is held onto the shipping pallet with screws at the rear. Remove these screws and then move the range to the floor 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 lift by the oven door handle!

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 range.

Make sure all users of the range 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 range 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 range when pushed back against the wall. The back of the range is recessed 3" [7.6 cm] to provide room for the power cord and gas pipe.

* Unless installed in an island with no rear wall.

CABINETS

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 range, 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 range. These types of units do not have sufficient airflow to remove the high heat output of this range 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 [.03 kW]. (See rating label for BTU rating of your unit.)

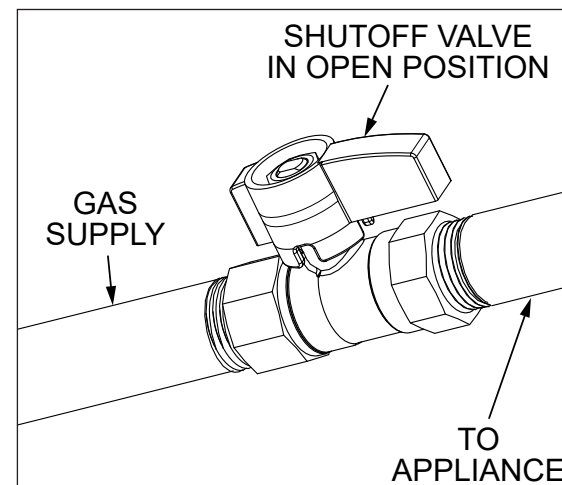
NOTE: If the range has a 12" Griddle, Grill, or Power Wok, add an additional 200 CFM [340 m³/hr] to the blower capacity. For 24" units, add 400 CFM [680 m³/hr].

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.

LEVELING

The range must be level, especially those models featuring a griddle or grill. Raise or lower the range to the desired height by adjusting the leveling legs at the front of the range, and leveling casters at the rear. It may be necessary to use a lever or other lifting device to assist in temporarily raising the unit to make the adjustments. To prevent damage, do not lift or lever from the front or back, only from the sides of the range.

CAUTION The appliance top must be level or higher than the adjacent countertop surfaces. Failure to adjust the height may expose the adjacent cabinets to excessive heat which may damage the cabinets or countertop.

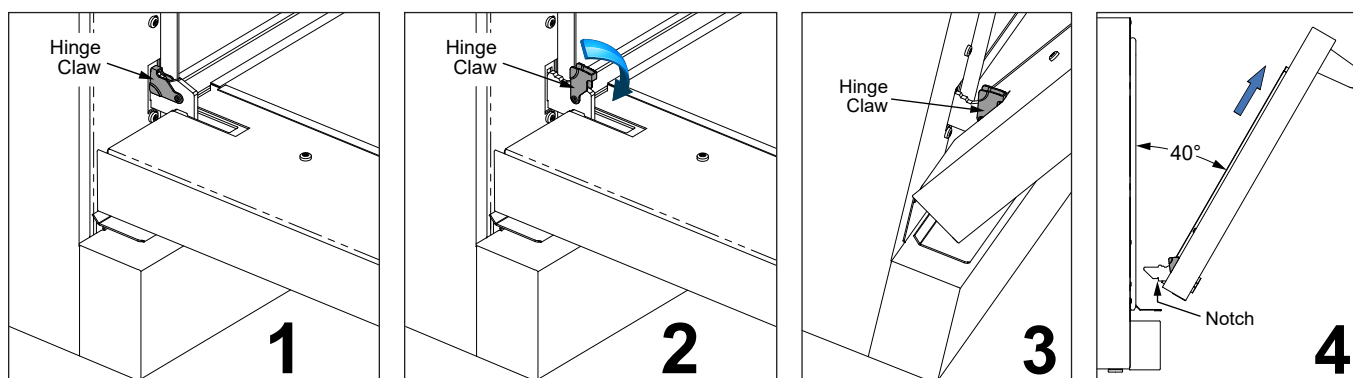


LOCATION AND INSTALLATION / VENTILATION (CONTINUED)

OVEN DOOR REMOVAL

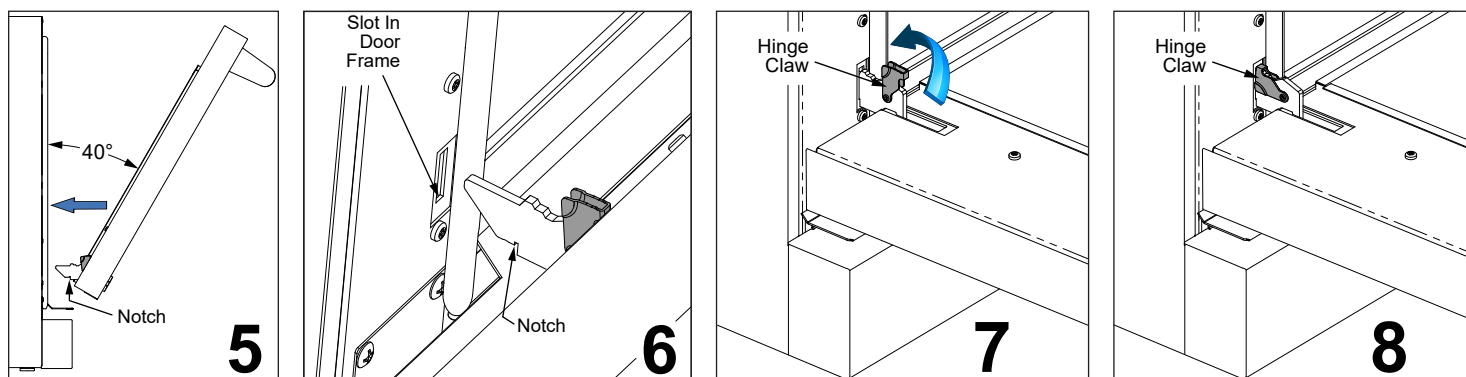
If you have a very narrow door opening to your kitchen, the oven door(s) can be removed. REMOVE ONLY IF ABSOLUTELY NECESSARY. Door removal should be done only by a certified installer or service technician. Be sure the oven has completely cooled and the electrical power is off. Failure to do so may result in electric shock or burn injury. Use caution when removing the door as it is heavy.

1. Open oven door completely. [1]
2. At each hinge location, swing the hinge claw forward until it stops. A screwdriver may be needed to do this. [2]
3. Gently close the oven door until it stops against the hinge claws, or approximately 40° from the closed position. Hold on firmly to both sides of the door (NOT FROM THE HANDLE) and pull the door straight out and up off the hinges. Place the oven door in a safe location until needed. NEVER release the hinge claws and try to close the hinges. Doing so will snap the hinges closed with great force which could cause injury. [3 & 4]

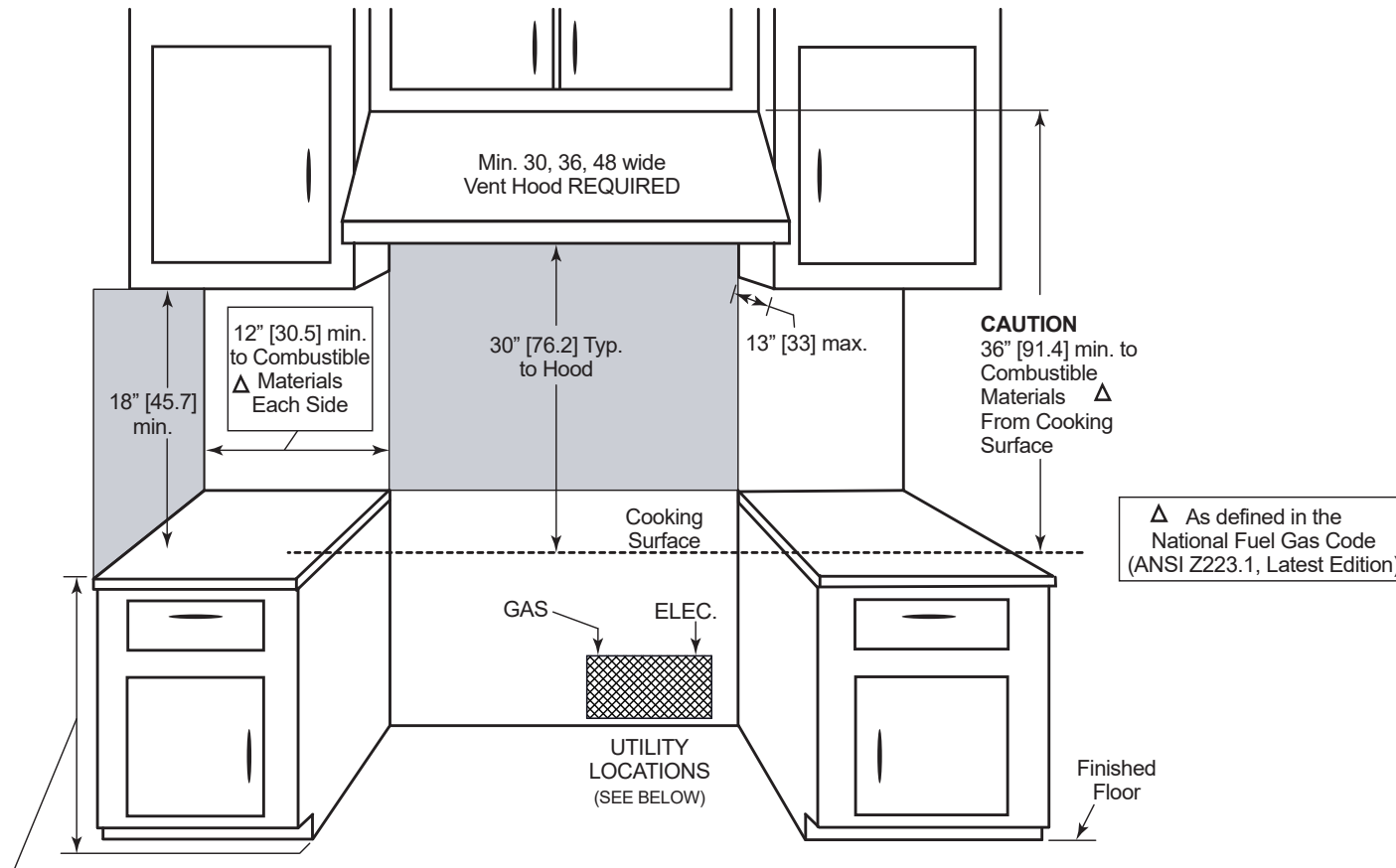


RE-INSTALL OVEN DOOR

1. Hold the door firmly on both sides (NOT FROM THE HANDLE) at approximately 40° from the closed position and insert the hinges into the slots in the oven. The bottom edge of each hinge has a notch which must seat inside the slot opening. DO NOT FORCE OR BEND OR TWIST THE DOOR! [5 & 6]
2. Slowly open the door all the way open. Swing the hinge claws away from you until completely inside the slot opening and fully seated. A screwdriver may help you do this. [7 & 8]
3. Gently close the oven door to check for smooth operation.



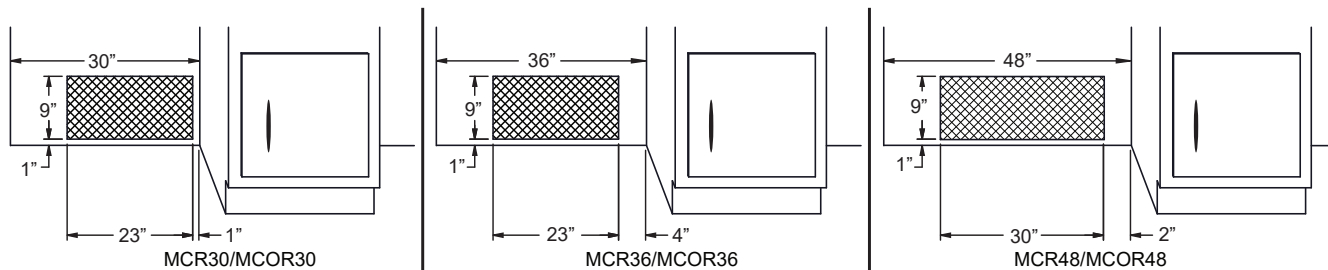
INSTALLATION CLEARANCES



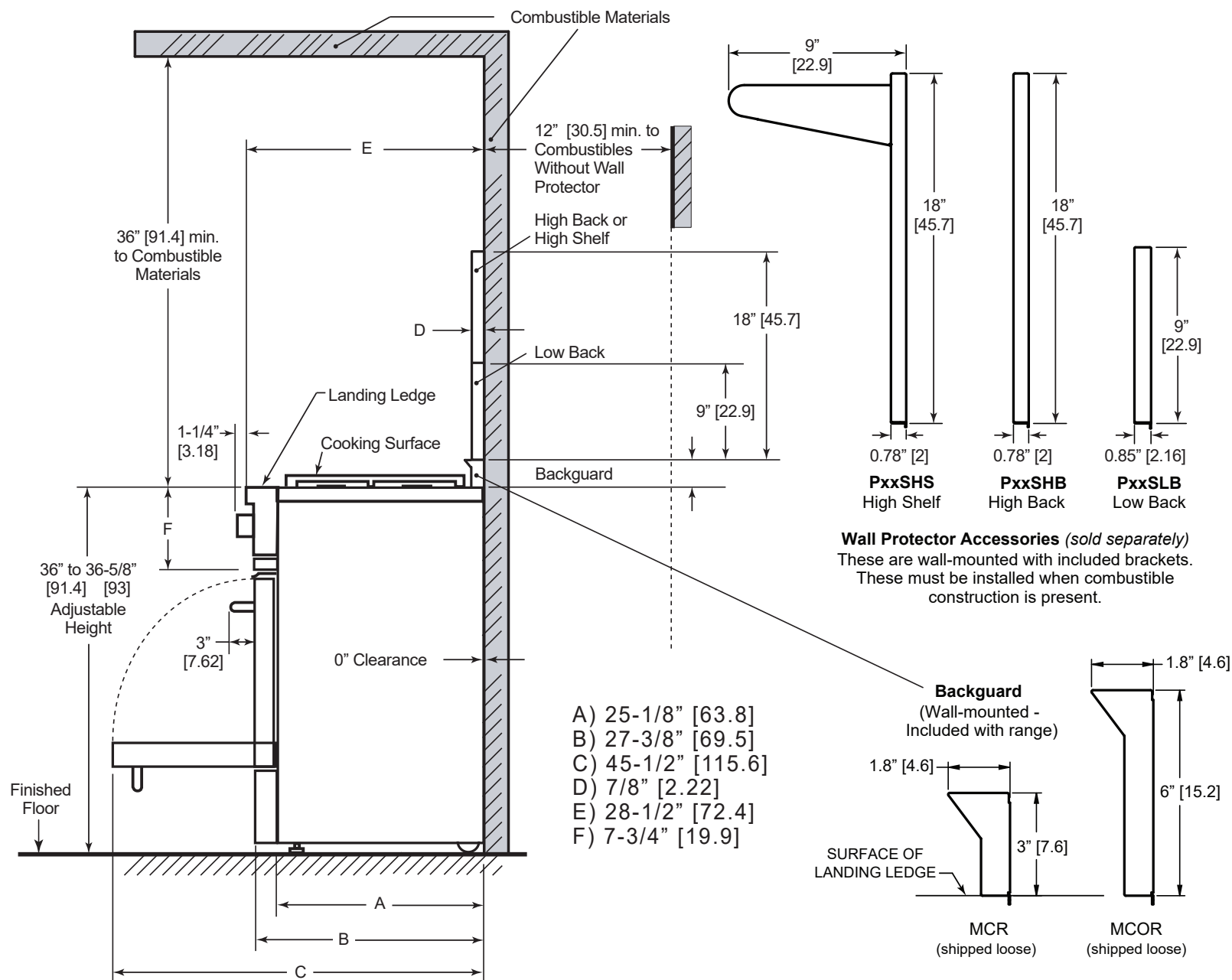
35-3/8" [89.9] max. for level to countertop.
36-3/4" [93.3] max. with range leveling legs fully extended.
The range height is adjustable. Appliance rangetop must be same level or above the countertop surfaces.
Shaded areas indicate where combustible materials are not allowed.

Range Widths:	Cutout Widths:
Range 30: 29-7/8" [75.9]	30-1/8" [76.5]
Range 36: 35-7/8" [91.1]	36-1/8" [91.8]
Range 48: 47-7/8" [121.6]	48-1/8" [122.2]

DIMENSIONS IN BRACKETS [] ARE IN CM.



INSTALLATION CLEARANCES (CONTINUED)



DIMENSIONS IN BRACKETS [] ARE IN CM.

INSTALLATION OF ANTI-TIP DEVICE

⚠ WARNING THE ANTI-TIP DEVICE PROVIDED WITH THIS RANGE MUST BE INSTALLED!

A child or adult can tip over a range and be killed. Do not operate the range without this device in place. Check engagement of anti-tip device if the range is moved, such as when cleaning behind the unit.

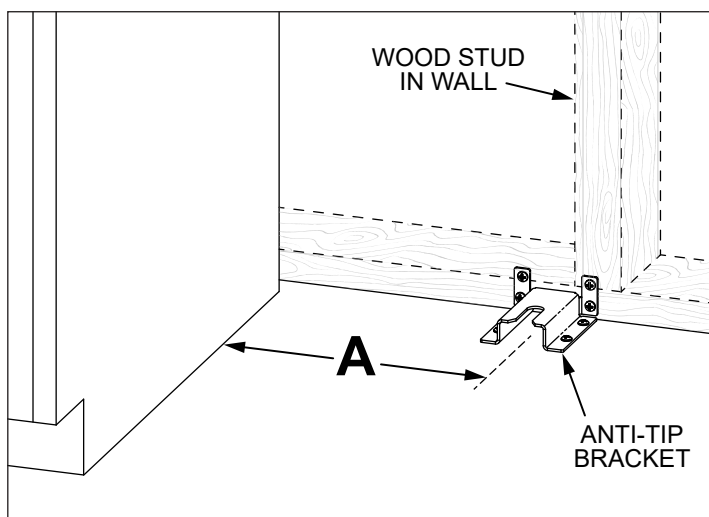
To check engagement, carefully tip the range forward while pulling from the rear of the unit. The range should not move more than 1 inch [25 mm]. Failure to follow these instructions can result in death or serious burns to children and adults. To reduce the risk of burns, do not move this appliance while hot.



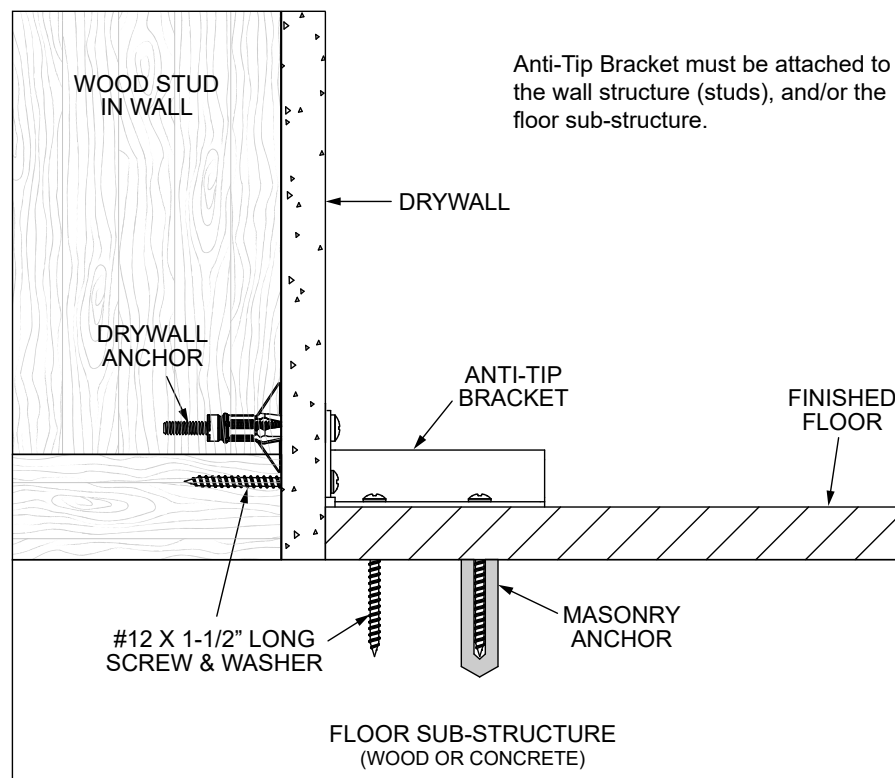
PREPARATION

NOTICE POSSIBLE PROPERTY DAMAGE.

Use a qualified installer or contractor to determine the proper method of attaching the anti-tip bracket to the rear wall or floor behind your range. Special drills or tools may be needed to drill holes in the wall or floor (ceramic tile, hardwood flooring, etc.). Do not slide the range across an unprotected floor.



MODEL	DIM. A
30"	18" [45.7]
36"	20" [50.8]
48"	24" [61.0]

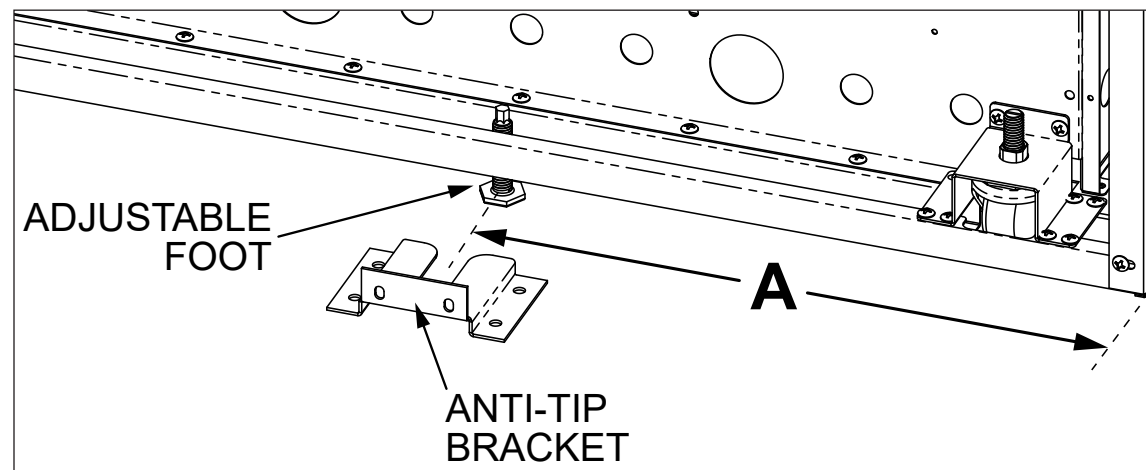


INSTALLATION OF ANTI-TIP DEVICE (CONTINUED)

⚠ WARNING

ELECTRICAL SHOCK HAZARD

Use extreme caution when drilling holes into the wall or floor as there may be hidden wires. Identify the electrical circuits that could be affected by the installation of the anti-tip bracket. Shut off the power to these circuits. Failure to follow these instructions may result in electrical shock or death.



HOLE PREPARATION

The anti-tip bracket must be installed in sound materials, such as wood studs in the wall and/or the floor joists/concrete under the finished floor (see diagrams on previous page). They must be able to withstand the forces exerted on the bracket by the range should it tip-over. If wood studs or other suitable materials are not in the designated area behind the range, you must attach the bracket using appropriate drywall anchors or similar fasteners.

MODEL	DIM. A
30"	18" [45.7]
36"	20" [50.8]
48"	24" [61.0]

DRYWALL INSTALLATION

After positioning the bracket as per the diagram on the previous page, mark the locations and drill the holes as per the instructions supplied with the wall anchors. For hardboard or solid plaster walls, you may need different wall anchors, available at your local hardware store or home center.

WOOD FLOOR INSTALLATION

After positioning the bracket as per the diagram on the previous page, mark the locations and drill the appropriate holes for #12 or similar large wood screws, at least 1.5" [3.8 cm] in length. Use washers as well. All hardware is available at your local hardware store or home center.

CONCRETE FLOOR INSTALLATION

After positioning the bracket as per the diagram on the previous page, mark the holes and drill the appropriate holes for #12 or similar large masonry anchors, at least 1.5" [3.8 cm] in length. Use washers as well. A special drill bit will be necessary to drill into concrete/masonry. All hardware is available at your local hardware store or home center.

LOCATING THE WALL BRACKET AND ENGAGING THE ADJUSTABLE FOOT

After leveling the range, and after the bracket has been attached as per the installation steps described above, adjust the anti-tip adjustable foot at the back of the range so the top of the foot is 1" [25 mm] maximum from the floor. Slide the range into the opening of the bracket and verify the bolt is engaged in the bracket. Carefully tip the range forward to check. Adjust the foot as needed. The range should not move more than 1" [2.5 cm].

BACKGUARD AND ACCESSORIES

⚠ CAUTION

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

BACKGUARD

Your Capital range is supplied with a Backguard which is shipped loose and mounts to the wall. See the APPENDIX section of this manual for other backguard / wall protector options available from your Capital dealer.

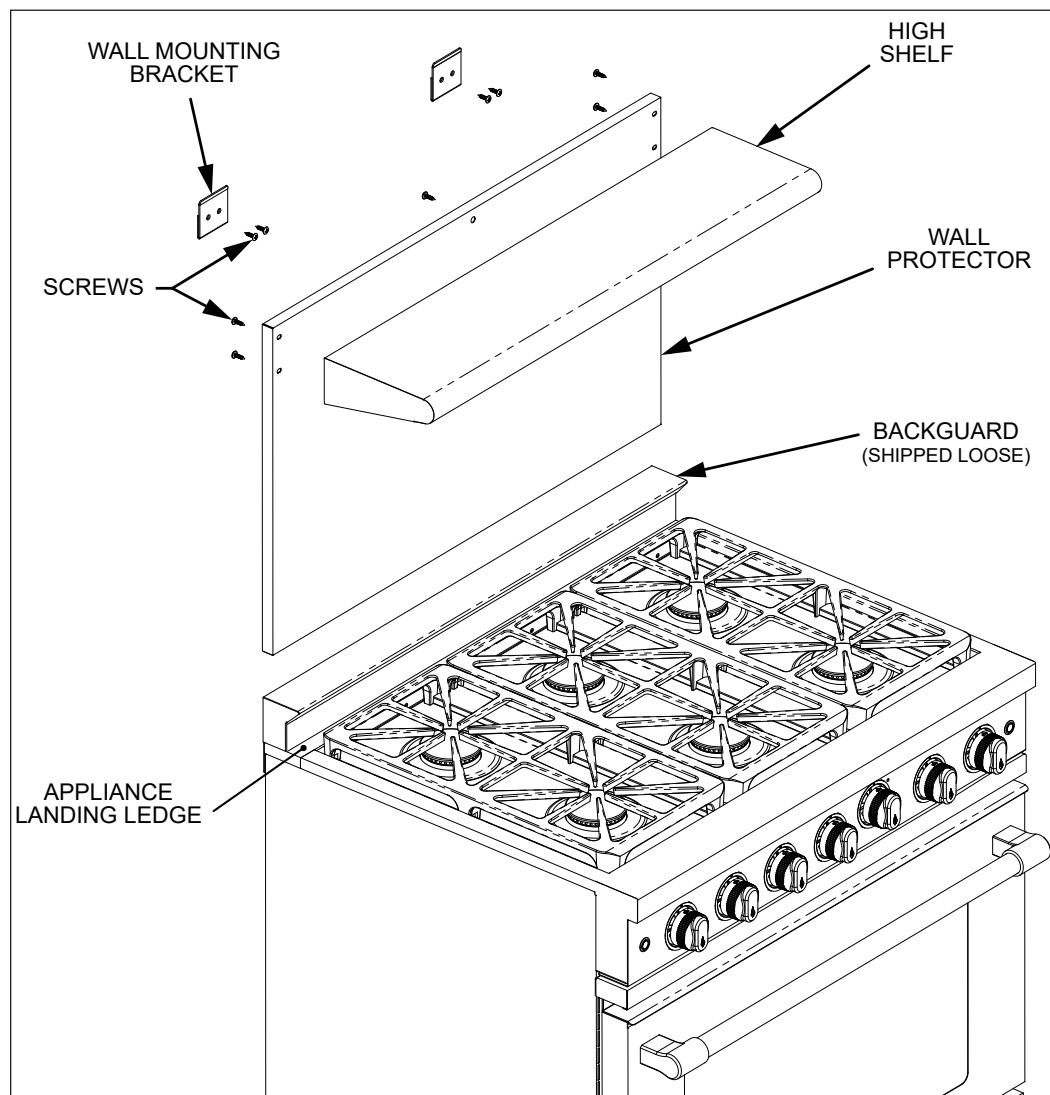
Selection of the appropriate wall protector depends on the installation location and adjacent materials and the type of vent hood to be used. A LOW BACK OR HIGH BACK / HIGH SHELF IS REQUIRED WHEN INSTALLING THE RANGE AGAINST A COMBUSTIBLE SURFACE - THE BACKGUARD ALONE IS NOT SUITABLE. See page 36-37 for details.

⚠ CAUTION

The top of the backguard serves as an exhaust for the oven when in operation and as an exhaust vent to remove heat from under the rangetop section of the range as well. It is shipped loose and must be installed first, then other wall protectors are installed above it.

- 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.

After the range has been leveled and placed against the wall, secure the backguard directly to the wall behind the range and resting on the landing ledge of the appliance. The 18" High Back, High Shelf, or 9" Low Back wall protectors are then installed above the backguard. Complete installation instructions are included with the wall protector 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 range 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.

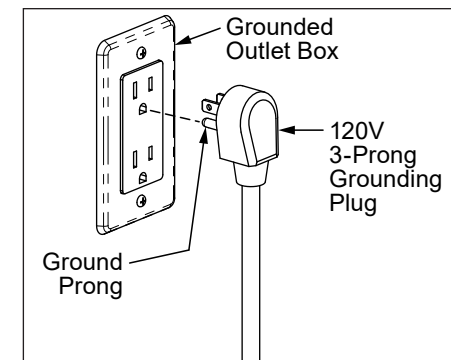
ELECTRICAL SUPPLY

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 36 for the "ELEC" zone behind the range. The range 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 range when pushed back against the wall. The back of the range is recessed 3" [7.6 cm] to provide room for the power cord.

* 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 range.
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 range.

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].

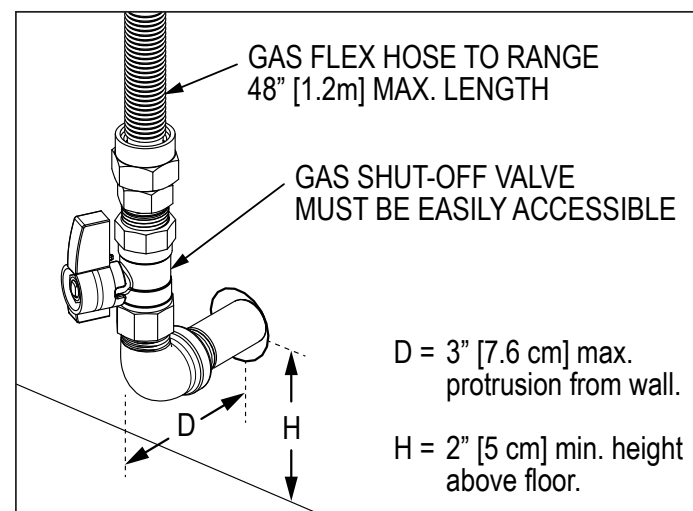
NEVER CONNECT THE APPLIANCE TO AN UNREGULATED GAS SUPPLY. Before proceeding, ensure the appliance is fitted for Natural or Liquid Propane gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Gas type and gas consumption (BTU/hour) for each burner 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 at the back of the range (see right) features 1/2"NPT threads. 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 line must not interfere with the rear of the range. See image for the proper amount of space to allow for the gas supply and shut-off valve. Use caution when pushing the range against the back wall, so that you do not kink or crimp the flex hose as this could result in a gas leak. Do not tuck the flex hose inside the rear cover of the range.



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.

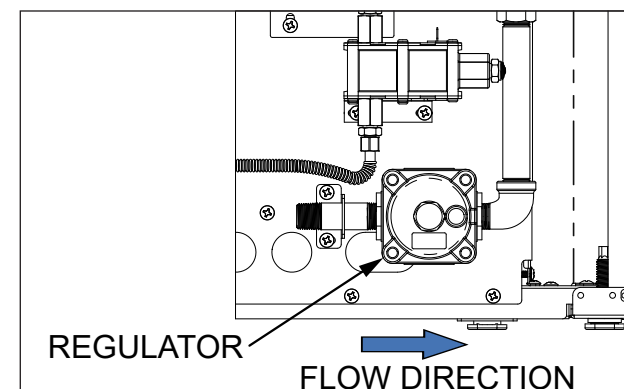
GAS CONNECTIONS *(CONTINUED)*

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 already installed at the back of the range. 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 already installed at the back of the range. 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 oven cavities for other packaging materials, tape or plastic tie-wraps on oven racks, 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 oven will shut off. The surface burners will continue to burn, but must be ignited manually with 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 RANGE 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.

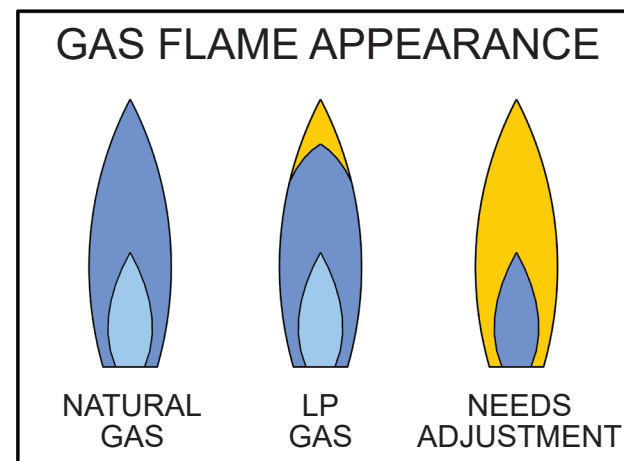
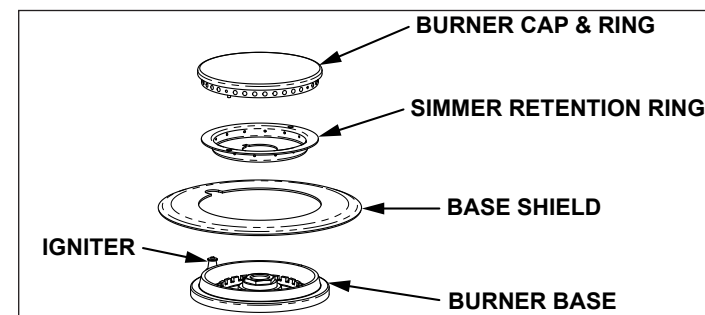
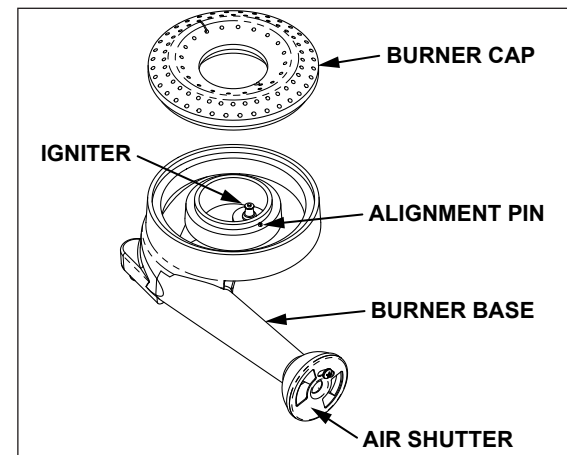
Turn down the control knob to the simmer setting to check function.

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.

OVEN OPERATION

All rangetop checks to be performed prior to oven operation check.

Open and close oven door to check for smooth operation. Check the oven lights and convection fan operation.

With the door open, set the control knob to 350°F. The indicator light next to the knob will turn on. The glow igniter for the bake burner (located below the oven floor) begins to glow and once it reaches proper temperature, the gas valve is energized. You can view this by raising the metal plate covering the oven bottom. Verify ignition and flame characteristics of the bake burner.

Close the oven door. Set the control knob to "BROIL". The glow igniter for the broil burner (located in the oven ceiling) begins to glow and once it reaches proper temperature, the gas valve is energized. Verify ignition and flame characteristics of the broil burner which will begin as a uniform blue glow all over the mesh screen, then turn to a uniform orange glow all over the mesh screen.

During these oven tests, verify that the cooling fan is running.

Turn oven off. The cooling fan may continue running. This is normal.

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.

NOTE: A small amount of smoke and odor may be noticed during this test, and during the initial break-in period.

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.
- ☐ Backguard / wall protector is attached (if horizontal clearance to combustible materials behind cooking surface is less than 12" [30.5 cm]).
- ☐ Check oven door adjustment and hinge claws are in locked position.
- ☐ Anti-tip bracket is installed and the range is engaged and does not tip.

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.
- ☐ Kick Panel below oven door in place and secured with screws.

OPERATION

- ☐ All internal packaging materials removed. Check below grates and grill pans and inside the ovens.
- ☐ 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		
RANGE MODEL	BACKGUARD MODEL	DESCRIPTION
MCR30xxxx MCOR30xxxx	BACKGUARD	BACKGUARD, 30" (included with range)
	P30SLB	LOW BACK WALL PROTECTOR, 30"
	P30SHB	HIGH BACK WALL PROTECTOR, 30"
	P30SHS	HIGH SHELF WALL PROTECTOR, 30"
MCR36xxxx MCOR36xxxx	BACKGUARD	BACKGUARD, 36" (included with range)
	P36SLB	LOW BACK WALL PROTECTOR, 36"
	P36SHB	HIGH BACK WALL PROTECTOR, 36"
	P36SHS	HIGH SHELF WALL PROTECTOR, 36"

BACKGUARD OPTIONS		
RANGE MODEL	BACKGUARD MODEL	DESCRIPTION
MCR48xxxx MCOR48xxxx	BACKGUARD	BACKGUARD, 48" (included with range)
	P48SLB	LOW BACK WALL PROTECTOR, 48"
	P48SHB	HIGH BACK WALL PROTECTOR, 48"
	P48SHS	HIGH SHELF WALL PROTECTOR, 48"

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.

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

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

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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.

195-0138-EN Rev A