

## 60" ALL GAS SEALED BRASS BURNER GRAND CHEF RANGE

*SOMETIMES, SIZE IS EVERYTHING.*

The most powerful Chef Collection Range we make, the 60" gives you the versatility to orchestrate even the most extraordinary of culinary ensembles. Customize the layout by replacing two or four of the ten burners with a Thermo-Griddle™, BBQ grill, or Power Wok. With a larger companion oven, the possibilities are endless when you have this much elbow room.



### 60" SEALED BRASS BURNER RANGETOP FEATURES

- Up to ten Accu-Heat™ sealed brass burners rated at 19,000 BTUs each, creates powerfully consistent heat
- All burners turn down to a true simmer
- Porcelain-coated cast iron grates
- Optional wok available
- Griddle and BBQ grills come with stainless steel covers

### 60" GRAND CHEF ALL GAS OVEN FEATURES

- Five rack positions
- Dual 40 Watt oven lights
- Broil Pan included
- Black porcelain with Titanium speck oven interiors
- 1-1/4" diameter professional-style handles
- Extra-large viewing windows with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection cooking in both ovens
- with separate Fan On/Off switches
- Height and leveling adjustability
- Self-clean convection oven.
- Large oven: 4.5 cu. ft. cavity
- Companion oven: 3.0 cu. ft. cavity
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broiler behind glass
- Rotomatic™ motorized rotisserie system
- Heavy-duty cast stainless steel rotisserie prongs
- Stainless steel rotisserie spit rod
- Three EZ-Glide™ oven racks

### GRAND CHEF FEATURES



SEALED BRASS BURNER  
*All new sealed brass burner.*



### INFRA-BROIL™

*Our 18,000 BTU Grand Chef Infra-Broil™ grills, toasts, broils, browns, melts, and roasts.*



### TRU-TEMP™ CONVECTION COOKING

*Capital's convection design makes optimal use of the oven cavity and provides precise, even baking.*



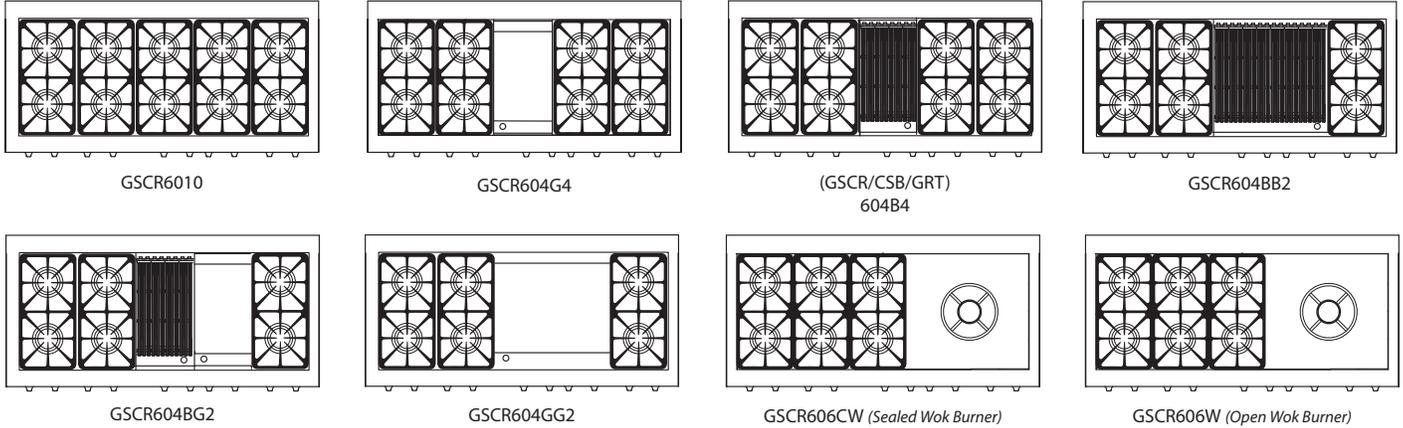
### ROTOMATIC™ ROTISSERIE

*Capital's patented in-oven motorized rotisserie system allows you to cook delicious self-basted roasts and poultry in your kitchen year-round.*

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## SEALED BURNER RANGE CONFIGURATIONS



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

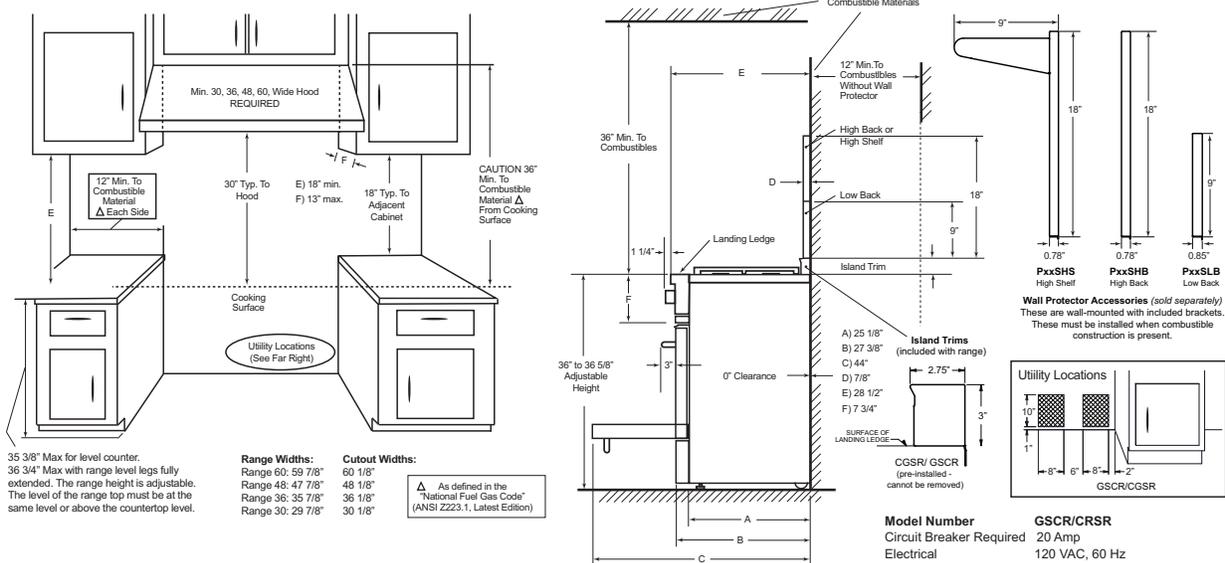
## COLOR AND FINISH OPTIONS

All indoor appliances from Capital Cooking are available in a timeless stainless steel, 10 standard colors, as well as 206 custom RAL colors. Four modern handle and knob finish options are also available.



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

## CUTOUT DIMENSIONS



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

For more details, visit our website: [www.capital-cooking.com](http://www.capital-cooking.com)

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

