

48" OPEN BURNER GRAND CHEF DUAL FUEL RANGE

MORE SPACE? MORE POSSIBILITIES.

Dial in the details with next-level control. The Grand Chef Dual Fuel Range is the ultimate choice for those who demand nothing but the best. Experience the full advantages of the Grand Chef All Gas Range, enhanced by the precision of electric convection cooking.

48" OPEN BURNER RANGETOP FEATURES

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

48" GRAND CHEF DUAL FUEL 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
- Height and leveling adjustability
- Large oven: 5.4 cu. ft. cavity
- Companion oven: 2.4 cu. ft.
- BAKE, BROIL, ROAST, DELICATE BAKE, PERFECT CONVECTION & MOIST COOKING
- SELF-CLEAN
- Precision MEAT PROBE for perfect temperature cooking
- Tru-Temp™ convection fan cooking for BAKE, BROIL, ROAST, in large oven, BAKE only in companion oven
- Hidden Bake Element under glass for easy clean up
- Dual air-flow convection
- TIMED COOK - Set the oven to turn itself off
- DELAY COOK - Start the oven cooking at a set time
- Three EZ-Glide™ oven racks
- CLOCK and SABBATH mode

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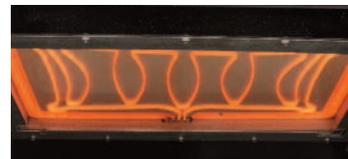


GRAND CHEF DUAL FUEL FEATURES



OPEN BURNER

Restaurant-quality performance.



INFRA-BROIL™

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



MOIST-COOK™

Capital's exclusive Moist-Cook™ keeps flavors and juices in your food and not in the air by introducing more humidity into the oven cavity.



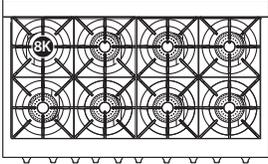
ROTOMATIC™ ROTISSERIE

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

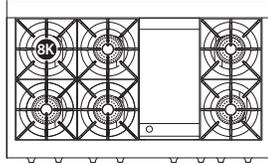
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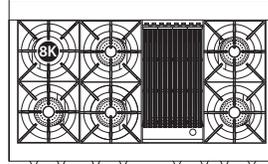
OPEN BURNER RANGE CONFIGURATIONS



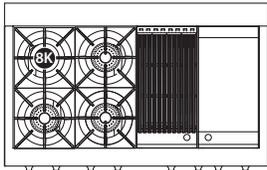
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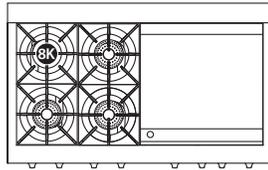
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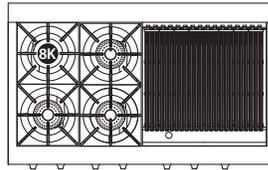
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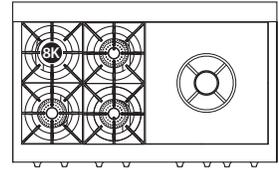
COB484BG



COB484GG



COB484BB



COB484CW (Open Wok Burner)

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

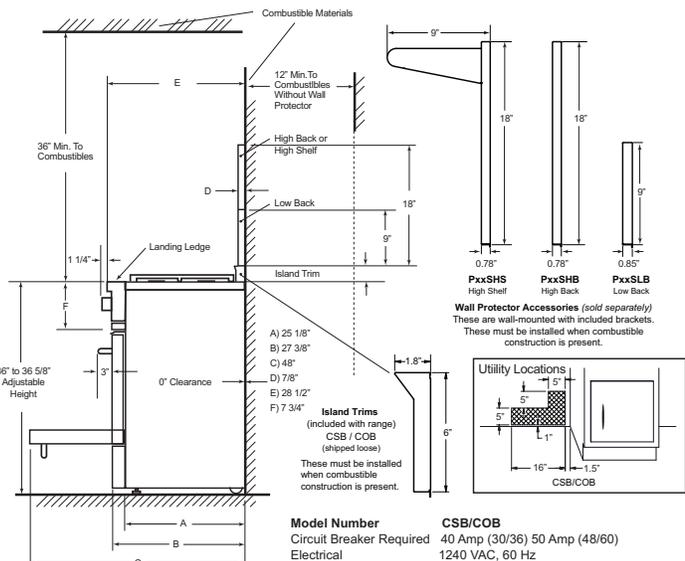
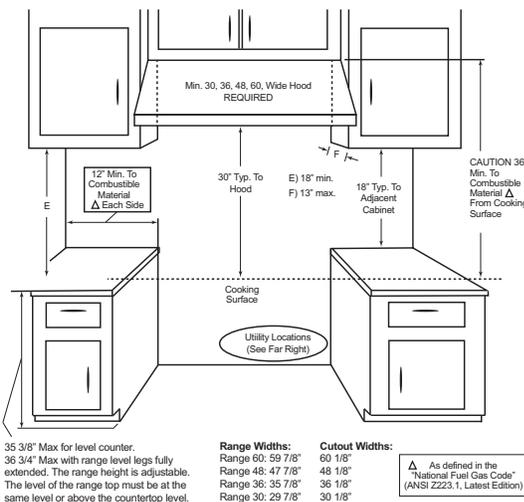
COLOR AND FINISH OPTIONS

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

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