

30" precision series™

Manual Clean



Crafted With You In Mind



| MCR304

30" MANUAL CLEAN OVEN FEATURES

Large 4.9 cu. ft oven cavity with 4.4 cu. ft usable capacity - 27"W x 15"H x 21"D
Oven fits full size commercial cookie sheet (26" x 18")
Convection Oven with separate Fan On/Off switch
30,000 BTU Bake Burner for uniform cooking
18,000 BTU Infrared Broil Burner for perfect searing
5 Rack positions (2 racks provided) for all cooking needs
Dual 40 W oven lights provide excellent interior illumination
All stainless steel and glass door allow wall to wall visibility and easy cleaning
Black porcelain with Titanium speck oven interior
Front and rear levelers allow 1-1/2" height adjustment
Broil Pan provided

WARRANTY

TWO (2) years full parts and labor covers entire product (light bulbs covered for 60 days after installation).
FIVE (5) years limited part replacement warranty. Covers part replacement, as noted, due to malfunction during normal operation.
Ranges*, Range Tops*, and Ovens*: All Burners, Heating Elements, Grates*, Griddle Plates, and Oven Racks

30" SEALED BURNER RANGE TOP FEATURES

Four Sealed Burners rated at 19,000 BTU/hr each
All burners turn down to a true simmer
Porcelain coated cast iron grates with center bridge grate provide a continuous cooking surface
Flush island trim is standard for non-combustible or island trim installations
Wall mount back guard provided for combustible rear wall installation (wall mounted stainless steel High Back accessories also available)

OVEN MODES

Bake, Broil, Convection Bake, Open Door Broil.

Barbeques: Gas Valves and all burners (excluding infrared burners)

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

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts against rust (excludes damage and normal heat discoloration). Does not include barbeque grates.



Capital exclusive feature: Power-Flo burners 19,000 BTU to a low delicate simmer.



Flush island trim is standard for non-combustible or island trim installations.

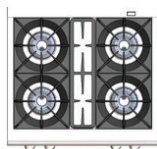


Oven fits full size commercial cookie sheet (26" X 18")

ADD COLOR TO YOUR COOKING

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish.

Choose from the RAL color palette, one that really cooks for you.



MCR304 – 30" FOUR BURNER GAS CONVECTION RANGE

AVAILABLE ACCESSORIES

- Conversion kits
- CRK30 - red knobs for 30" range
- P30SLB - 9" stainless steel wall mount low back
- Wok Ring

COMPLIMENTARY PRODUCTS

- PSVH30L - 30" Performance Series vent hood w/ 600 CFM blower + lights
- Duct covers
- GRT24WK - 24" 30,000 BTU built in Power-Wok™ range top

SHIPPING WEIGHT

250-275 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	10 AMP	60 HZ

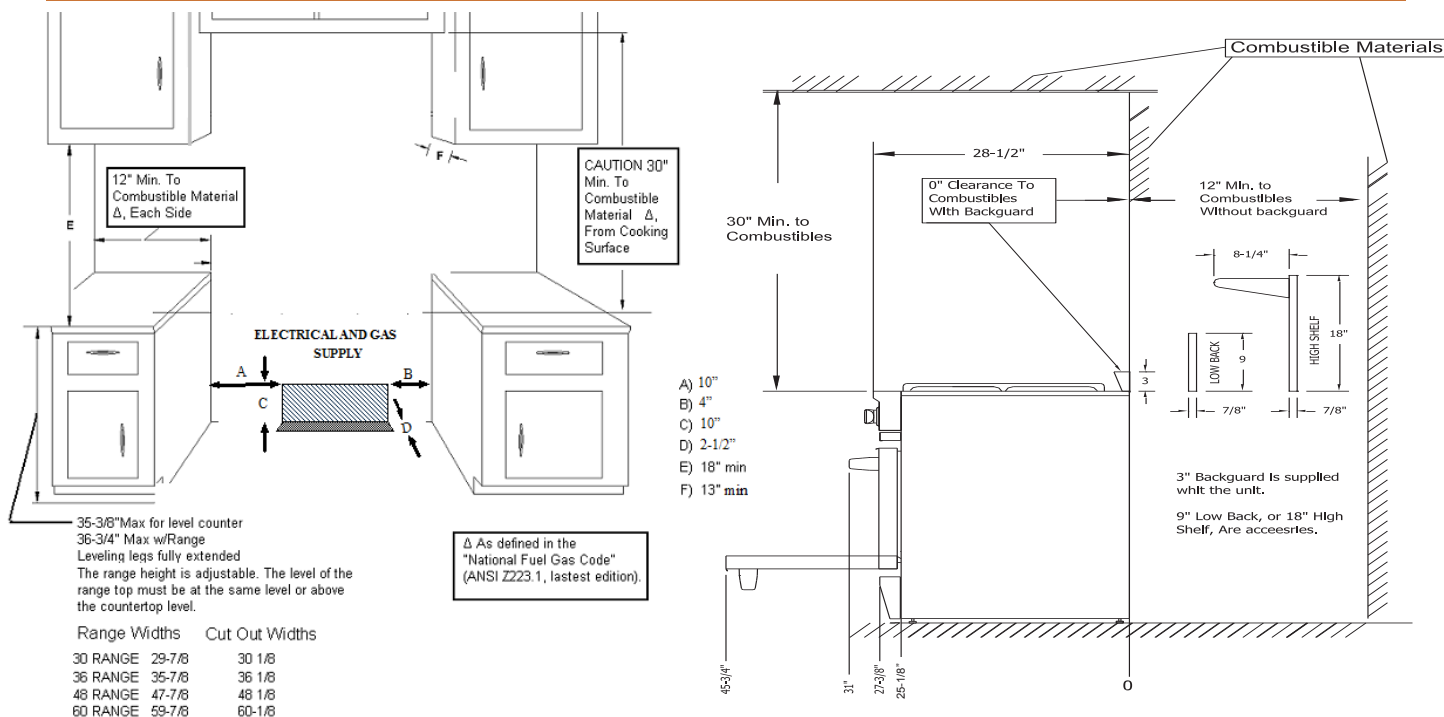
GAS RATINGS

Manifold pressure:	NATURAL GAS	PROPANE
	5.0" W.C.	10" W.C.

OTHER

- "0" Clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada

CABINET PREPARATION



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