30" ALL GAS SEALED BRASS BURNER CLASSIC CHEF RANGE

SMALL SPACE, BIG IMPACT

The Capital Chef's Collection 30" Ranges are designed to fit into almost any kitchen setting. Despite their smaller size, the 30" Classic Chef ranges pack the same power as our larger models.

MCR304



30" SEALED BRASS BURNER RANGETOP FEATURES

- Four Accu-Heat™ sealed brass burners rated at 19,000 BTUs each, creates powerfully consistent heat (additional 25,000 BTUs sealed center burner on the MCR305 model)
- All burners turn down to a true simmer
- Porcelain-coated cast iron grates with center bridge grate provide a continuous cooking surface
- 8" center 15,000 BTU BBQ grill available (MCR302B2)
- 8" center 15,000 BTU Thermo-Griddle™ available (MCR302G2)

30" CLASSIC CHEF ALL GAS OVEN FEATURES

- Five rack positions
- Dual 40 Watt oven lights in each oven provide excellent interior illumination
- Broil Pan included
- Black porcelain with Titanium speck oven interiors
- 1-1/4" diameter professional-style handle
- Extra-large viewing windows with embossed design
- Heavy-duty oven door hinges
- Tru-Temp™ convection oven with separate fan On/Off switch
- Height and leveling adjustability
- Manual-clean convection oven
- Large oven: 4.7 cu. ft. cavity
- Oven fits full-size commercial cookie sheet (26" x 18")
- 30,000 BTU bake burner for uniform cooking
- 18,000 BTU Infrared broil burner for perfect searing
- Two racks included
- All-stainless steel and glass door allow wall-to-wall visibility and easy cleaning

CLASSIC CHEF FEATURES



SEALED BRASS BURNER

All new powerful sealed brass burner.



INFRARED BROILER

Our 18,000 BTU Classic Chef Broiler 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.



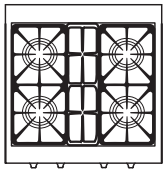
ERGO-COOL™ CHROME-PLATED KNOBS

Heavy-duty, die cast, chrome-plated, metal knobs put you in full control and remain cool to the touch.

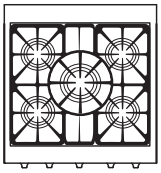
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SMALL SPACE, BIG IMPACT

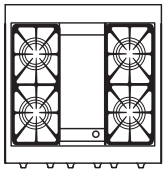
SEALED BURNER RANGE CONFIGURATIONS



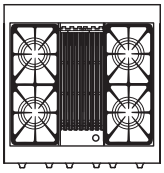
MCR304



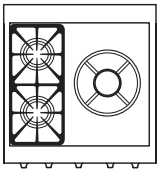
MCR305



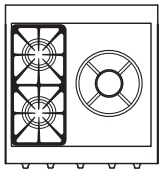
MCR302G2



MCR302B2



MCR302W
(Sealed Wok Burner)



MCR302CW
(Open Wok Burner)

COLOR AND FINISH OPTIONS

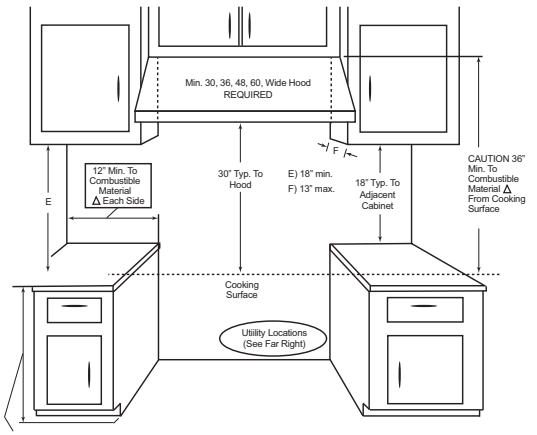
All indoor appliances from Capital Cooking are available in a timeless stainless steel, 10 standard colors, as well as 206 custom RAL colors. Four modern handle and knob finish options are also available.





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

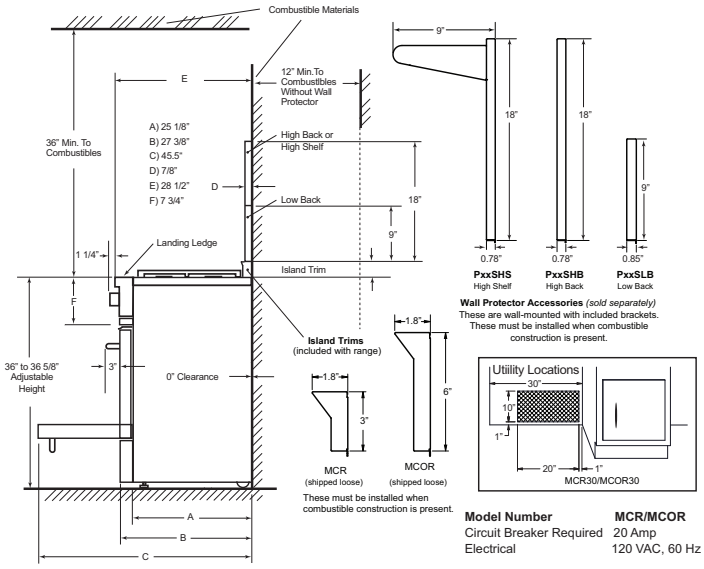
CUTOUT DIMENSIONS



35 3/8" Max for level counter.
36 3/4" Max with range level legs fully extended. The range height is adjustable. The level of the range top must be at the same level or above the countertop level.

Range Widths:	Cutout Widths:
Range 60: 59 7/8"	60 1/8"
Range 48: 47 7/8"	48 1/8"
Range 36: 35 7/8"	36 1/8"
Range 30: 29 7/8"	30 1/8"

Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Latest Edition)



Model Number	MCR/MCOR
Circuit Breaker Required	20 Amp
Electrical	120 VAC, 60 Hz

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.

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