

USE AND CARE GUIDE  
**PERFORMANCE SERIES™**  
GAS RANGES



THE POWER OF PERFORMANCE™

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# capital cooking is your friend

hello and welcome to Capital...

We thank you for choosing our Performance Series™ cooking equipment. Because of the unique features found in our products, we recommend spending some time to familiarize yourself with this booklet before using your product. In it you will find valuable information on how to safely operate and maintain your appliance for years of enjoyable cooking.

We understand that questions arise from time to time on use and care about our products, so we want to make it easy for you to find the answers. That's why we pride ourselves on superior customer service and work harder to respond to your needs quickly and effectively.

Our Customer Service representatives are here to assist you and are just a phone call away. You can reach us toll free: 1-866-402-4600; by e-mail: [customerservice@capital-cooking.com](mailto:customerservice@capital-cooking.com); or by standard mail: 13211 Florence Ave. Santa Fe Springs, CA, 90670.

When you contact us, please make sure you have the model # and your serial # ready. This allows us to better serve your needs.

We realize you have a choice in your appliance needs so we feel honored to welcome you to our family, where passion for improving the quality of your culinary life is our number one priority.

Your friends at Capital Cooking Equipment.



## IMPORTANT:

Save these instructions for the Local Gas Inspector's use.

### INSTALLER:

Please leave these Installation Instructions with the unit for the owner.

### OWNER:

Please retain these instructions for future reference.

This range was designed for ease of installation and operation. However, we recommend that you read all sections of this manual before beginning installation and that your range is installed by an approved gas installation technician, OR IN THE COMMONWEALTH OF MASSACHUSETTS A LICENSED PLUMBER OR LICENSED GAS FITTER, capable of reviewing and performing the manufacturers installation checklist included in your information packet.

The installation of appliances assigned for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety and Safety Standard, Title 24 CFR, Part 3280 or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSBCS A225.1, or with local codes as applicable.

The installation of appliances designed for Recreation Park Trailers must conform with state or other codes or, in the absence of such codes, with the standard for Recreational Park Trailers, ANSI A119.5.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70

The appliance and its individual 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 (35 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (35 kpa).

- DO NOT** store or use gasoline or other flammable liquids or vaporous products in the vicinity of this appliance.
- Smother flames with a close fitting lid, or any metal tray.
  - Turn OFF the burner. Be careful to prevent burns. If the flames do not extinguish, immediately evacuate and call the fire department.
  - NEVER pick up a flaming pan. By doing so, you may be burned.
  - DO NOT use water or a wet dishcloth on fire. A violent steam explosion will result.

## 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\*\*

**DO NOT** try to light any appliance.

**DO NOT** touch any electrical switch.

**DO NOT** use any phone in your building.

**IMMEDIATELY** call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

If you cannot reach a gas supplier, call the fire department.

**INSTALLATION AND SERVICE** must be performed by a qualified installer, service agency or the gas supplier.

## NOTE:

### USE FIRE EXTINGUISHER ONLY IF:

- You have CLASS ABC extinguisher and you know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department has been called.
- You can fight the fire with your back to the exit.

## WARNING!

**Disconnect Power before installing. Before turning power ON, be sure that all controls are in the OFF position.**

## IMPORTANT!

**Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.**



## CAUTION!

When connecting the unit to propane gas, make certain the propane tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the range. The pressure of the gas supplied to the appliance must not exceed 14" (34.57 mB) water column from the propane gas tank to the pressure regulator.



## IMPORTANT!

Installation must conform with local codes or, in the absence of local codes, with the National fuel Gas Code, ANSI Z223.1/NFPA 54.

## PLEASE NOTE:

In the Commonwealth of Massachusetts, gas connection must be performed by a licensed plumber or licensed gas fitter.

## important technical information:

TESTED IN ACCORDANCE WITH ANSI Z21.1b-2003, 27th Edition, supplemented by CGA Interim Requirement 58b (IR58) STANDARD FOR HOUSEHOLD COOKING GAS APPLIANCES. IN CANADA TESTED IN ACCORDANCE WITH CUL 1.1 GAS RANGES, CURRENT ISSUE. Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 Current issue and the National Electrical Code ANSI/NFPPA No. 70 Current issue or the Can B149 Installation Codes for Gas Burning Appliances and C22.1 Canadian Electrical Code Part 1.

please retain this manual for future reference!

## INTRODUCTION:

Capital's Performance Series™ Gas Ranges are tested and approved in accordance with ANSI Z21.1b-2003/CGA IR 58, 1995, Household Cooking Appliances. It is **STRONGLY RECOMMENDED** that this appliance be installed in conjunction with a suitable overhead VENT HOOD. Due to the high heat output of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.

■ **All Performance Series™ gas ranges, feature a Gas Cooking Surface with Gas Convection Ovens, and Gas Infrared Broiler**

<b>MODEL #</b>	<b>FEATURES:</b>
<b>PSGR244</b>	<b>24" gas range w/ 4 sealed burners</b>
<b>PSGR304</b>	<b>30" gas range w/4 sealed burners</b>
<b>PSGR366</b>	<b>36" gas range w/ 6 sealed burners</b>
<b>PSGR364G</b>	<b>36" gas range w/ 4 sealed burners and griddle</b>
<b>PSGR364B</b>	<b>36" gas range w/ 4 sealed burners and BBQ</b>
<b>PSGR488</b>	<b>48" gas range w/ 8 sealed burners</b>
<b>PSGR486B</b>	<b>48" gas range w/ 6 sealed burners and BBQ</b>
<b>PSGR486G</b>	<b>48" gas range w/ 6 sealed burners and griddle</b>
<b>PSGR484BG</b>	<b>48" gas range w/ 4 sealed burners + BBQ + griddle</b>

## ■ GAS SUPPLY:

Natural Gas: 6-inch water column. (14.9mb) Min., 8 inch (20mb) nominal

Propane Gas: 11-inch water column. (27.4mb), 14 inch (37mb) maximum

## ■ ELECTRIC POWER SUPPLY:

PSGR244 model –  
120 VAC, 60 HZ. 1 Ph., 10 Amp Circuit

PSGR304 model –  
120 VAC, 60 Hz., 1 Ph., 10 Amp Circuit

PSGR36 models –  
120 VAC, 60Hz., 1 Ph., 10 Amp Circuit

PSGR48 models –  
120 VAC, 60 Hz., 1 Ph., 10 Amp Circuit

## ■ IMPORTANT:

A back guard must be utilized when there is less than 12" horizontal clearance between combustible materials and the back edge of the range. The Capital PERFORMANCE SERIES™ Low Back must be ordered separately and installed at the rear of the range. For island installations and other installations with more than 12" clearance, an optional stainless steel Island Trim is available to cover the back-guard mounting flanges.

## ■ GAS TYPE VERIFICATION:

Your gas range is shipped from the factory to operate on either natural gas or LP depending on the model ordered. Verify that the gas being used at the installation site matches the type of gas being used by the appliance. If the location/ job site requires a conversion from one type of gas to another, contact the dealer where the unit was purchased or contact CAPITAL Customer Service at 866-402-4600. The field conversion kit for all PERFORMANCE SERIES™ ranges and ranges is Capital model # PSGRCKN-L (Natural to LP) or PSGRCKL-N (LP to Natural). **ONLY** a qualified service technician **MUST** perform the field conversion.

## special instructions for Massachusetts:

**In the COMMONWEALTH OF MASSACHUSETTS, GAS CONNECTION MUST BE PERFORMED BY A LICENSED PLUMBER OR GAS FITTER.**

**Your new Capital PERFORMANCE SERIES™** gas range has been designed to be a safe, reliable appliance when properly used and maintained. If not properly used, it could be dangerous. Read ALL the instructions in this Use and Care Guide carefully before using this range.

**WARNING!**

*These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. Use extreme care when using this restaurant caliber range as this appliance provides intense heat and can increase accident potential.*

*Safety precautions must be followed when using any kitchen appliance.*

**INSTALLATION SAFETY:**

Insure proper installation and servicing. Follow the installation instructions provided with this product. Have the range installed and grounded by a qualified technician.

Have the installer show you where the gas supply shut off valve is located so that you know how and where to turn off the gas to the range.

If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and therefore a smell a faint gas odor. Finding a gas leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the “ON” position and a qualified service technician must do this.

**BURNER SAFETY:**

In the event a burner goes out and gas escapes, open a window or door immediately. DO NOT attempt to use the range until the gas has had time to dissipate. Wait at least 5 minutes before using the range.

DO NOT repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

If the range is near a window, be certain the curtains do not blow over or near the range burners, griddle or broiler section; they could catch fire and cause serious injury.

**CHILD SAFETY:**

Children SHOULD NOT be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

**CAUTION! Do not store items of interest to children above the range or behind it. If children should climb onto the appliance to reach these items, they could be seriously injured.**

**STORAGE SAFETY:**

NEVER use any part of the range for storage. Flammable materials can catch fire and plastic items may melt or ignite.

**GREASE FIRE SAFETY:**

DO NOT USE WATER ON GREASE FIRES! Turn appliance off and smother fire with baking soda or use a dry chemical or foam-type extinguisher.

**FLAMMABLE MATERIALS SAFETY:**

NEVER let clothing, pot holders, or other flammable materials come into contact with or too close to any element, burner, or burner grate until it has cooled. Fabric may ignite and result in personal injury.

USE ONLY DRY POT HOLDERS. Moist or damp potholders on hot surfaces may cause burns from the steam. Do not use a towel or other bulky cloth in place of potholders. Do not let potholders touch hot elements, hot burners, or burner grates.

ALWAYS use utensils that have flat bottoms, large enough to cover the burner. The use of undersized utensils could expose a portion of the flame and may result in ignition of clothing.

**CLOTHING SAFETY:**

FOR PERSONAL SAFETY, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

**WARNING!**

*This appliance is for cooking! Based on safety considerations, never use the range to warm or heat a room. Such use can damage the range.*

**COOKING SAFETY:**

DO NOT use aluminum foil as a shield against food spills or drippings around the burners or control panel area. This could obstruct the flow of combustion and ventilated air. This can damage the finish of the range.

DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREAS adjacent to the burners. When in use these areas may become hot enough to cause burns.

NEVER leave the range unattended when using high flame settings. Boil-overs cause smoking and greasy spills that may ignite. More importantly, if the burner flames are smothered, unburned gas will escape into the room. See inside front cover regarding gas leaks.

**UTENSIL SAFETY:**

ONLY certain types of glass, heatproof glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for range use. This type of utensil may break with sudden temperature changes. Use only on low or medium heat settings according to the utensil manufacturer's directions.

DO NOT HEAT UNOPENED FOOD CONTAINERS. A buildup of pressure may cause the container to burst.

DURING COOKING, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.

USE CAUTION to ensure that drafts like those from forced air vents or fans do not blow flammable materials toward the flames or push the flames so that they extend beyond the edges of the pot.

TO MINIMIZE BURNS, ignition of flammable materials and unintentional spills, position handles of utensil inward so that it does not extend over adjacent work areas, cooking areas or the edge of the range.

HOLD THE HANDLE of the pan to prevent movement of the utensil when stirring food.

**BBQ SAFETY:**

DO NOT USE the BBQ top section for cooking excessively fatty meats or products that promote flare-ups.

GREASE IS FLAMMABLE. Let hot grease to cool before attempting to handle it. Avoid letting grease deposits to collect. Clean after each use.

KEEP BURNER PORTS CLEAN. This is essential for proper lighting and maintenance of the burners. It is necessary to clean the burner ports when there is a boil over or when the burner does not light though the electronic igniters click.

**CLEANING SAFETY:**

CLEAN THE RANGE-TOP SECTION WITH CAUTION. Avoid steam burns; do not use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.

BE SURE ALL RANGE CONTROLS ARE TURNED OFF and the range is cool before using any type of aerosol cleaner on or around the range. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Only an authorized service technician should perform Service. Technicians must disconnect the power supply before servicing this unit.

**VENTILATION SAFETY:**

CLEAN THE VENTILATOR HOOD and filters above the range frequently so grease deposits from cooking vapors do not accumulate on them.

IN CASE OF FIRE or when intentionally "flaming" liquor or other spirits on the range, follow hood manufacturer's instructions.

INSTALL A SMOKE DETECTOR in or near the kitchen.



**WARNING!**

**TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, IT MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP DEVICE. VERIFY THAT THE ANTI-TIP DEVICE IS ENGAGED PER INSTALLATION INSTRUCTIONS (NOTE: ANTI-TIP DEVICE IS REQUIRED ON ALL PERFORMANCE SERIES GAS RANGES.)**

**OVEN SAFETY:**

When using the oven: DO NOT touch the interior surfaces of the oven or the exterior area immediately surrounding the door. Interior oven surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the range and the trim on the top and sides of the oven door, will also be hot when the oven is in use.

Place oven racks in desired position while oven is cool. If a rack must be moved while the oven is hot, do not let the potholders contact the hot infrared burner.

Use care when opening the oven door; let hot steam or air escape before removing or replacing foods.

DO NOT rub, damage, move or remove the door gasket. It is essential for a good seal during baking.

BE CAREFUL not to damage the screen covering the infrared broiler of the gas oven. If the screen is damaged, air can enter the distribution box behind the screen, possibly resulting in an explosion.

In the event that personal clothing catches fire, DROP AND ROLL immediately to extinguish flames.

DO NOT obstruct the flow of combustion or ventilation air.

For safety reasons and to avoid equipment damage, never sit, stand, or lean on either oven door.

**NOTE:** Service should only be performed by a qualified, Factory Authorized Service Technician. Technicians must disconnect the power supply before servicing this unit.

**ELECTRICAL SAFETY:**

If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniters on the range burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the range burner manually.

**WARNING:**

**Do not, under any circumstances cut or remove the separate ground wire or the third (ground) prong from the power cord plug.**

*Please Read Carefully:*

All gas range models require an electrical circuit rated at 120 volts, 60 Hz., and 20 Amps.

**ALL MODELS: In case of an Electrical failure**

To light the range burners, carefully hold a lighted match to the burner ports and turn the gas control knob to HI. During a power failure, you can manually light the standard range burners only, but each must be lit with a match.

**NOTE:**

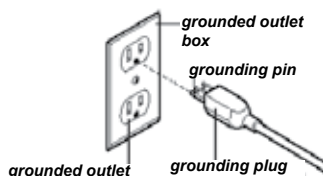
The gas oven and infrared broiler burner CANNOT be lit manually

**GROUNDING SAFETY:**

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. Always disconnect the electrical plug from the wall receptacle before servicing this unit. See Installation Instructions for electrical requirements and grounding instructions.

It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply in accordance with the National Electrical Code and/or applicable local codes and ordinances by a qualified electrician.

***\*It is recommended that a dedicated circuit servicing this appliance be provided.***

**important warning from the government!**

**CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking fuel generates some byproducts which are on the list of substances which are known by the State of California to cause Cancer or reproductive harm. California law requires business to warn customers of potential exposure to these substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room when cooking with gas.

## before using your range for the first time:

Record the Model and Serial number of your appliance on the Service Page of this use and care guide. This will be used for any future contact with your service technician or the factory. Also, enter this information on the Product Registration Card included with this product, and mail it to the indicated address.

### A NOTE ON ACCESSORIES:

Your range does not ship with a backtrim. It must be ordered from the dealer at time of purchase. The options are: Island Trim, 12" Back-guard, or 22" High Shelf

### **WARNING! Power Failure:**

In the event of a power failure, only the standard burners can be manually lit. It is necessary to light each one individually. If the range is being used when the power failure occurs, turn ALL knobs to the OFF position. Holding a match at the ports and turning the control knob to the HI position can light the standard burners. Wait until the flame is burning all around the burner cap before adjusting the flame to the desired height. Neither the grill nor the griddle burner can be used during a power failure. If you smell gas, refer to safety instructions listed inside the front cover.

### IMPORTANT:

For proper combustion, do not use the range without the burner grates in place.

**NOTE:** There is a slight sound associated with gas combustion and ignition. This is a normal condition. On ranges using propane gas (LP), a slight "pop" sound may be heard at the burner ports a few seconds after the burner has been turned off.

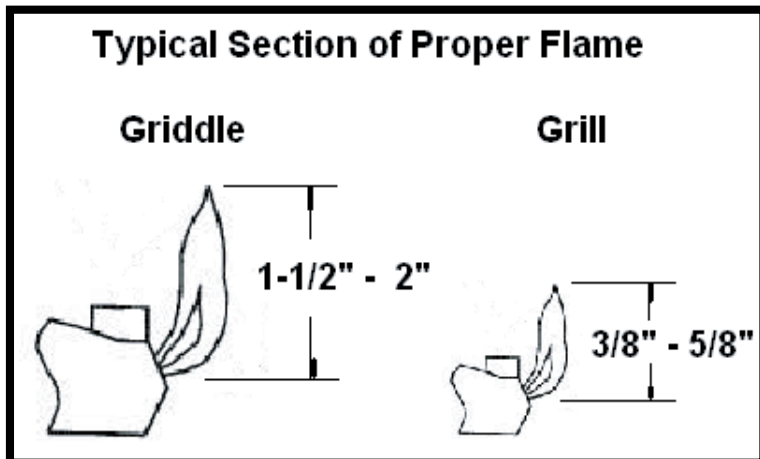


Fig. 1

### SEALED BURNERS:

The range features four or six gas surface burners; each rated at 15,000 BTUS/HR. The burners are sealed to the stainless steel top frame to prevent liquid spills from accumulating below the top surface, making it easier to clean. Each burner has its own control knob.

### burner operation:

- 1) Depress the knob and turn it counterclockwise to the High position.
- 2) The igniter for the selected burner clicks and sparks.
- 3) After flame ignition, the igniters stop clicking.
- 4) Rotate the knob to any flame setting between "HI" and "Sim" (note: for pre-2006 models LO and SIM are the same)

### ELECTRONIC IGNITERS:

Each burner has its own electronic igniter that sparks when the burner is turned on. Each burner should light within 4 seconds or less. If a burner does not light, check to see that the cap is positioned correctly on the base.

DO NOT touch the burners when the igniters are sparking. If a burner fails to ignite, refer to the section "Before Calling For Service."

### automatic re-ignition:

If any one or more burners or grill blow out, the electronic igniter automatically sparks to relight the flame. Again, DO NOT touch the burners when the igniters are sparking.

### FLAME HEIGHT (see fig. 1) (Griddle Grill only):

- 1) The correct flame height depends upon 1) size and material of pan being used; 2) food being cooked; and 3) amount of liquid in the pan.
- 2) Never extend the flame beyond the base of the pan.
- 3) Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain-coated steel or glass ceramic.
- 4) The burner flame color should be blue with no yellow tips. It is uncommon to see orange in the flame color; this indicates the burning of airborne impurities in the gas and will disappear with use.
- 5) With propane (LP) gas, slight yellow tips on the primary cone are normal.
- 6) The flame should burn completely around the burner cap. If it doesn't, check that the cap is positioned correctly on the base and that the ports are not blocked.
- 7) The flame should be stable with no excessive noise or fluttering.

## ■ SIMMER POSITION:

- a) The type and quantity of food affects which settings to use.
- b) The pan selected affects the setting, its size, type, material, and whether a lid is used, all affect the consistency of the cooking temperature.
- c) To maintain a low/simmer heat, bring food to a rolling boil. Stir well, then cover the pan and lower the heat to a setting to the Simmer
- d) Periodically check your food to see if the control knob should be turned to another setting.
- e) If an over-sized pan is used, the simmer action may occur mainly in the center of the pan. To equalize the temperature throughout the food, stir the food around the outer edges of the pan into the food in the center.
- f) It is normal to stir food occasionally while simmering. This is especially important when simmering for several hours, such as for homemade spaghetti sauce or beans.
- g) When lowering the flame setting, adjust it in small steps. If the setting is too low to hold a simmer, bring the food back to a boil before resetting to a higher heat.
- h) It is normal not to see simmer bubbles immediately after the food has been stirred.

## ■ SAFETY PRECAUTIONS:

Food packaged in aluminum foil should not be placed directly on the burner grate. Aluminum foil can melt during cooking.

Do not let plastic, paper or cloth come in contact with a hot burner grate. They may melt or catch fire.

Never let a pan boil dry. This can damage your pan and the cooking surface.

## ■ COOKWARE:

For best cooking results, use professional quality pans with metal handles. (If the flames extend up the side of the pan, plastic handles can melt or blister.) Professional quality pans are found at restaurant supply stores and gourmet specialty stores. All cookware should have these characteristics: good heat conductivity, good balance, correctly sized base diameter, a heavy, flat base, and a proper fitting lid.

Aluminum and copper are pan materials that conduct heat quickly and evenly. These metals are sometimes attached to the base or in the core between stainless steel.

Balance is important for stability and even cooking. The handle must not be heavier than the pan and tilt it unevenly. A pan must sit level on the grate without rocking or wobbling.

### **Base Diameter:**

Select the base diameter to match the diameter of the flame. The diameter of the flame should not be the same size as the pan base or slightly smaller. Oversize or undersize pans sacrifice cooking performance. A 5 1/2" (140 mm) base size is generally the smallest recommended.

### **Flat Base Pan:**

A heavy, flat base is more apt to remain flat when heated. Pan bases that are warped, dented, ridged, or too lightweight will heat unevenly. Heat and cool pans gradually to avoid sudden temperature changes which tend to distort cookware. Do not add cold water to a hot pan.

### **Covered Pan:**

A properly fitting lid will shorten cooking time and make it possible to use lower heat settings.

## NOTE:

The BBQ is only available on model # PSGR364B, PSGR486B, and PSGR486BG.

## CAUTION!

*Use extreme care when placing the grill components into the grill compartment. Avoid contacting the ceramic igniter that could break, preventing operation of the grill.*

DO NOT leave the grill unattended while in use.

DO NOT use charcoal briquettes, ceramic plates, or coals of any kind.

After removing all packaging materials, check to be certain that the grill components are correctly assembled in the grill box. The grill grates, stainless steel radiant tray and the burner are assembled in the grill box from the factory.

## NOTE:

Your grill racks are constructed from stainless steel and have been electro-polished to achieve a brilliant finish. After the first use, discoloration will occur. This is natural and unavoidable.

## COOKING ON THE BBQ:

*The burner should light within approximately 5 seconds.*

Preheat the grill for approximately 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 brand marks.

Grilling requires high heat for optimum results. High heat is necessary for searing and proper browning. Most foods are cooked at higher 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 thoroughly 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.

After grilling and the food has been removed, turn the knob to HI and burn off any excess grease that may have accumulated on the stainless steel radiant.

Use a brass wire brush, dipped in hot water, to loosen food particles from the grate.

## GRILLING SUGGESTIONS:

a) Trim any excess fat from the meat before cooking. FATTY MEATS increase the likelihood of flare-ups. Cut slits in the remaining fat around the edges at 2" (51 mm) intervals.

b) Brush on basting sauces towards the end of cooking.

c) Add seasoning or salt after grilling. Early salting dries out meat.

d) Use a spatula or tongs instead of a fork to turn the meat. A fork punctures the meat and lets the juices flow out.

e) After the juices begin to bubble to the surface, turn the meat only once. This helps keep the juices in the meat.

f) Some pieces of meat and poultry cook faster than others. Move those pieces to the cooler area of the grill until the rest have finished.

g) 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.

## THE GRILL RACK:

The grill rack is a double sided, two position grate. Use the concave side (channels up) for meats of higher fat content (Steaks, hamburgers, sausage patties, etc.); use the convex side (channels down) for foods of lesser fat content (fish, vegetables, fruits, etc.)

## HANDLING EXCESSIVE FLARE- UPS:

The intense heat needed for grilling may also cause flare-ups, due to grease and basting sauces dripping on the stainless steel radiant plate.

If flare-ups occur, use a long handled spatula to move the food to another area of the grill.

Should flare-ups become excessive, remove the food from the grill and turn off the burner.

Excessive flames occur when cooking meat with high fat concentration, i.e. 30% ground beef, untrimmed steaks, lamb chops, etc.

Be cautious when turning meat over.

## griddle section

### NOTE:

The griddle section is only available on model # PSGR364G, PSGR486G, PSGR486BG

### DESCRIPTION:

The built in griddle is made of restaurant quality 3/8" thick stainless steel. This produces a surface with even heat that is easy to clean.

The griddle has a stainless steel straight tube burner that is lit by a spark igniter. The griddle should light with 5 clicks of the igniter. This eliminates the need for a continuous burning pilot light.

The burner is rated at 18,000 BTU/HR.

### Control Knob:

The griddle is electronically controlled with temperatures marked on the knob from 150 deg. F to 500 deg. F.

- There are no fixed settings on the knob.
- Press and turn the knob counter-clockwise to the temperature setting.

### PRIOR TO USE:

#### Preparing the Griddle:

The griddle must be level or tilted slightly forward for optimum performance. The griddle should have been leveled during installation

It is NECESSARY to wash the griddle plate with warm soapy water then rinsed with clear water. The griddle may be used without butter, margarine, or oil. However, a very small amount may be used to flavor foods.

#### Cooking on the Griddle

- Check that the grease tray is tucked under the griddle plate overhang.
- Turn the knob to the cooking temperature to preheat the griddle.
- Preheat 5-10 Minutes.
- Add butter, margarine, shortening or oil for more flavor: Add food and cook!

## oven section

### CAUTION!

*Aluminum foil should never be used to cover the oven racks or line the oven. It may cause damage to the oven if it touches the infrared broiler or when heat is trapped beneath it.*

### PRECAUTION!

*Remove all packaging and temporary labels from oven and range.*

### OVEN RACKS:

THE PSGR Models each come with 3 racks in the main oven (on the PSGR48 inch models, we supply 3 racks in the main oven and two racks in the smaller oven).

1) The correct rack position depends on the recipe and the cooking mode. The rack positions are numbered from the bottom of the oven to the top, like an elevator.

2) Rack position 2 is the most frequently used position. Place rack(s) in the proper position before turning on the oven. For all models insert and remove racks as follows:

- Hold the rack with the back rail in the up position towards the rear of the oven. Slip it into the oven so the rack slides are between the rack and the rack guides.
- Tip the front of the rack slightly as it slides into the oven, so that the safety stops clear the rack slides. The safety stops on the back of the rack will keep it from sliding out of the oven when it is pulled forward.

## **bake mode**

### **NOTE:**

Before baking or broiling for the first time, the oven and broiler should be turned on separately to burn off the manufacturing oils. Turn the oven on to 450 degrees F. for 20 to 30 minutes; then turn the broiler to "Broil" for the same length of time. You may wish to turn on the ventilator above your range during this time.

### **BAKE MODE TIPS:**

Preheating the Oven—Many foods such as meat, poultry, casseroles, or other long cooking foods cook well without preheating the oven. See your recipe for preheating the oven. Preheating is achieved in 10 to 15 minutes, depending on the temperature setting.

### **getting the best results**

Minimize opening the door, Use a minute timer; use the interior oven lights.

Choose the right size utensil: use the utensil recommended in the recipe.

Store the broiler pans outside the ovens. An extra pan without food affects the browning and cooking.

### **The type of pan affects the browning:**

- For tender, golden brown crusts, use light, non-stick/anodized or shiny metal utensils.
- For brown crisp crusts, use dark non-stick/anodized or dark, dull metal utensils or glass bake-ware. These may require lowering the bake temperature 25 degrees F.

### **setting the oven:**

Set temperature on Gas Thermostat Dial:  
The bake burner flame lights in 60 to 90 seconds.

The flame cycles off when the selected temperature is reached, then cycles on again to maintain selected temperature.

### **CAUTION!**

**WHEN USING THE OVEN IN ANY MODE, NEVER USE ALUMINUM FOIL TO COVER THE OVEN RACKS OR TO LINE THE OVEN. IT CAN DAMAGE THE OVEN LINER IF HEAT IS TRAPPED UNDER IT.**

### **RACK POSITIONS:**

The racks are numbered 1 to 3 from the bottom to the top, like an elevator. One or two racks of food can be cooked in the oven at the same time. Place racks in the oven before turning it on. Position # 2 is the most commonly used for single rack cooking. See below for recommended rack positions.

#### **36" or 48" (large main oven):**

#3 Use this rack in combination with rack #1 for double rack baking.

#2 Use this rack when baking single pan foods, such as cakes, breads, pies, desserts, casseroles, cookies, or a single rack oven meal.

#1 Use this rack for air-leavened cakes (Angel Food), a large roast, turkey or other large food item.

### **UTENSILS:**

#### **type:**

- Metal bake-ware (with or without a non-stick finish), heat proof glass, glass ceramic, pottery, or other utensils suitable for the oven
- Suitable cookie sheets that have a small lip on one side only.
- One full commercial baking sheet (18" X 26") in large main oven.
- 10 X 13 inch cookie sheet.

#### **placement:**

a) Allow at least 1" of space between the pans and the oven walls, so heat can circulate around each pan.

b) Stagger baking utensils so that one is not directly above another. Allow 1-1/2" above and below each pan.

## convection bake mode

### tips for convection bake mode:

#### a) Oven Heating Light

This light turns on when the oven heats and cycles off when the set temperature has been reached. The cycling continues as long as BAKE or CONVECTION BAKE mode is set.

#### b) Oven Temps

Lower oven temperature 25 degrees F to 50 degrees F when converting regular BAKE to CONVECTION BAKE settings for baked food items such as breads, cakes, cookies and muffins, etc.

#### c) Cooking Times

Length of cooking time may be shorter than the standard bake time.

#### c) Pan Sizes

The pan shape, dimensions of pans may affect the cooking times and browning. Always follow recipe and recommendations supplied with recipe.

#### Preheating the Oven:

When roasting and baking foods with convection longer than 15 minutes, preheating is not necessary.

### high altitude baking:

When baking at high altitudes, in either BAKE or CONVECTION BAKE, recipes and baking times will vary. For accurate information, write:

#### Extension Services

**Colorado State University**  
**Fort Collins, Colorado**  
**80521.**

There may be a cost for the bulletins. Specify the type of information you want (example: cakes, cookies, breads, etc.)

### CONDENSATION:

It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel.

### PRECAUTION!

**The United States Department of Agriculture says: DO NOT hold foods at temperatures between 40 degrees F to 140 degrees F more than 2 hours.**

### CAUTION!

**WHEN USING THE OVEN IN ANY MODE, NEVER USE ALUMINUM FOIL TO COVER THE OVEN RACKS OR TO LINE THE OVEN. IT CAN DAMAGE THE OVEN LINER IF HEAT IS TRAPPED UNDER IT.**

### RACK POSITIONS:

One, two or three racks of food can be cooked in the oven at the same time. Place racks in the oven before turning it on. See previous page for positioning racks.

#3 Use this rack in combination with rack #1 for double rack baking.

#2 Use this rack when baking single pan foods such as sheet cakes, come breads, desserts, casseroles, cookies, or a single rack oven meal. Use with racks #1 and #3 for three sheets of cookies.

#1 Use this rack for air-leavened cakes (Angel Food), frozen pie, large roasts, or a turkey. Use in combination with rack #3 for a 2 rack oven meal or more than 2 cakes.

### utensils:

Aluminum bake-ware gives the best browning results in CONVECTION BAKE mode.

- Cookie sheets should have low sides; use aluminum commercial half sheets or professional cooking utensils.
- Light or dark pan finish affects timing: Light pan finish gives a medium to golden brown appearance; dark pan finish gives a darker brown.
- The broil pan and grid can be used for roasting tender meats and poultry as an alternate utensil to a roasting rack and low-sided pan.

### Placement:

For better browning, utensils such as cookie sheets, jelly roll pans and rectangular baking pans should be placed crosswise on the rack with the shorter sides on the right and the left. This allows the air to circulate freely.

When baking on more than one rack, pans do not need to be staggered.

## infrared broil mode

### PREHEATING:

It is recommended that you DO NOT preheat the broil burner before starting to cook. Only very fast cooking foods, such as thin fillets of fish, would require preheating so the surface of the food could brown in the same time the food was cooked. If preheating is necessary, preheat no more than 2 to 3 minutes.

### getting great results!

- Be sure to defrost food before broiling.
- Broil with the door closed.
- Steaks should be at least 1" thick if rare meat is desired.
- Turn foods over only once, after half the total cooking time. It is not necessary to turn very thin foods (ham slices, fillets of fish, etc.). Liver slices must be turned over regarding thickness.
- Use a Minute Timer: Set it for the minimum time to check the food.

### RACK POSITIONS:

Before turning on the oven, place the rack in the desired position.

#3 use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1" or less in thickness; also, use when top browning foods.

#2 Use this rack position when broiling meat 1-1/8" or more in thickness, fish, poultry, pork chops, ham steaks 1" or more in thickness and when broiling chicken halves.

### utensils:

The porcelain coated broil pan is to be used in the secondary oven. DO NOT cover it with aluminum foil. Use metal or glass-ceramic bake-ware when top browning casseroles, main dishes, or bread.

DO NOT use heatproof glass or pottery. This type of glassware cannot withstand the intense heat of the infrared broiler.

**NOTE—It is impossible to use the oven and the broiler simultaneously in the same oven. When one is "ON" the other CANNOT be turned on.**

### CAUTION!

**BE CAREFUL NOT TO DAMAGE THE SCREEN COVERING THE INFRARED BROILER OF GAS OVENS. IF THE SCREEN IS DAMAGED, AIR CAN ENTER THE DISTRIBUTION BOX BEHIND THE SCREEN, POSSIBLY RESULTING IN AN EXPLOSION. DO NOT APPLY CLEANERS OR WIPE SCREEN.**

### TIPS:

#### Broiling with a Regular Meat Thermometer:

- For accurately determining the degree of doneness for a thick steak or chop (at least 1-1/2" thick), use a regular meat thermometer. Insert the point of the thermometer into the side of the meat to the center of the steak or chop.
- For rare steaks, cook the side to 90 degrees F. For medium or well-done steaks, cook the first side to 100 degrees F. Turn and cook the second side to desired internal temperature.

### SETTING BROIL MODE:

In all the large main ovens, only the gas infrared broiler heats in the BROIL mode. Place rack in position recommended on previous page. For most foods that require use of a NON-PREHEATED BROILER, set food on two-piece broil pan and place in oven. For very fast cooking foods in which the broiler may be preheated for no more than 2 to 3 minutes, place food and broil pan in oven after preheating is complete.

**NOTE—Successful broiling requires constant exposure to high, intense heat (infrared heat from the gas broiler).**

### SETTING OVEN TO BROIL:

1. Set Thermometer to BROIL setting. The Infrared broiler flame lights in 60 to 90 seconds
2. KEEP DOOR CLOSED throughout the broil cycle. Your PERFORMANCE SERIES™ range comes equipped with a porcelain enameled broil pan. This pan is designed for use in the large main oven.

**WARNING! FOR OPTIMUM PERFORMANCE, YOU MUST TURN THE FAN OFF WHEN OPERATING IN BROIL MODE.**

### OVEN HEATING LIGHT:

This light turns on when the oven heats and cycles off when the set temperature has been reached. The cycling continues as long as BROIL mode is set.

**NOTE—In gas ovens, the intense heat emitted by the infrared broiler makes it necessary to keep the door closed.**



■ **SLOW COOKING AND LOW TEMPERATURE USES OF THE OVEN:**

In addition to providing perfect temperatures for baking and roasting, the oven can be used at low temperatures to keep hot, cooked foods at serving temperatures, to cook food long and slow (as if using a crock pot), to dehydrate food, to warm plates, and to defrost foods.

**warming feature:**

Hot Cooked Foods can be kept at serving temperatures. Set the oven to bake and use the temperature suggested on the chart.

Foods needing to be kept moist must be covered with a lid or aluminum foil.

**slow cooking:**

Slow Cooking of one food or an oven meal is possible by setting the oven to bake and the thermostat to 225 degrees F.

**normal thawing:**

Uncooked Frozen Foods can be thawed with the oven selector set to bake and the thermostat to 150 degrees F. Keep food tightly wrapped in foil and thaw just enough to handle. Cook immediately. DO NOT refreeze.

**advanced thawing:**

Frozen Cooked Foods can be thawed with the oven selector set to bake and the Thermometer set to 170 degrees F. Loosen the freezer paper wrapping. DO NOT use plastic.

**CAUTION!**

**WHEN USING THE OVEN IN ANY MODE, NEVER USE ALUMINUM FOIL TO COVER THE OVEN RACKS OR TO LINE THE OVEN. IT CAN DAMAGE THE OVEN LINER IF HEAT IS TRAPPED UNDER IT.**

### **sealed burners**

For proper lighting and performance of the burners, keep the igniters, burner caps, and ports clean and free of soil. It is necessary to clean these only when the flame does not burn blue completely around and within the burner, when there is a severe boil-over, when the burner does not light, or when the electronic igniter clicks continuously even after the flame has been lit.

When the burner and burner grate are cool, remove the grate. Grasp the burner cap and remove it.

#### **burner caps:**

Clean the burner cap with a cleanser suitable for enamel. Use a wire, a straightened paper clip or needle to clear the ports. Do not use a toothpick; it could break off in the port. If necessary, wash, rinse and dry burner according to the Cleaning Chart on following pages. Be sure to dry the burner base and cap thoroughly before reinstalling the burner cap.

Replace the burner cap, being sure to properly line up the locator tab with the notch in the burner base. Thoroughly dry the igniters to prevent nuisance or continuous sparking.

### **grill racks**

Two grill RACKS forms a continuous surface. The burner racks are constructed of stainless steel that has been electro-polished to achieve a bright shimmering lustre.

Due to the extreme temperatures and rapid temperature change that the racks are exposed to, in addition to spillage of acidic and sugar laden foods onto the racks, some deterioration may include extreme discoloration.

The extent of deterioration will be directly related to the severity and amount of usage. The bright lustre of the grill racks WILL fade after the first use and is a normal condition of stainless steel exposed to heat.

To clean, the grill rack may be wiped while on the range with hot soapy water, rinsed and wiped dry. If cleaning necessitates removal of racks, care should be taken in lifting them. Be sure to place the grill rack on a protected surface.

The grill racks may be washed in a dishwasher.

#### **CAUTION!**

**Avoid cleaning any part of the range while it is hot.**

**NOTE—Before cleaning the range, be certain that the burners and oven(s) are turned off and the grates and exterior surfaces are cool. Clean the griddle and grill carefully while still warm. Always clean the range with caution. A wet sponge or cloth used to wipe spills off a hot area can result in steam burns.**

#### **grill racks (cont.)**

The easiest way to clean the grill is while it is warm (not hot) after cooking is completed and after turning off the flame. Wear a BBQ mitt to protect your hand from the heat and steam. Use a brass grill brush and water on the grill grate in most instances. For stubborn stains, use a soap filled steel wool pad. Steam created as the water contacts the hot grill assists the cleaning process by softening any food particles, which will fall off and burn. If the grill is allowed to cool before cleaning, it will be more difficult.

### **grill parts**

After the grill has cooled, remove the racks, stainless steel radiant and U-shaped burner, heat deflector, removable heat shield, and drip pan.

Lift the U-shaped burner where it hooks to the brackets at the rear of the grill box. Pull burner from the burner hole and remove it from the gas connection. The burner may be cleaned, if desired, with a wire brush. All gas ports must be free of blockage for safe operation. Use a straightened metal paper clip, needle or wire to remove debris from portholes.

Lift out and wash the stainless steel removable heat shield, and grease drip pan tray. Use hot, sudsy water, rinse and dry.

Tape newspaper to cover the 2 black side trim rails next to the grill on the stainless steel maintop and all griddle parts. Oven cleaner will PERMANENTLY damage these parts so they need to be protected, Spray cleaner using short controlled applications to stainless surfaces only. Don't spray directly inside hole for burner connection or onto the spark igniter. Wait 30 minutes to 1 hour. Wear rubber gloves and wipe off cleaner; rinse and dry. Apply again if necessary.

**cooktop****■ BURNER BASE AND CAP:**

Use hot, sudsy water and dry thoroughly. Acidic and sugar laden spills deteriorate the stainless steel. Remove soil immediately!

**■ CONTROL KNOBS/ BEZELS:**

Use hot sudsy water, rinse and dry immediately. DO NOT soak knobs. DO NOT force knobs onto wrong valve shaft.

**■ EXTERIOR FINISH/Stainless Steel:**

Use non-abrasive cleaners: Hot water and detergent, ammonia, sudsy water. Rinse and dry immediately. For HARD WATER SPOTS, try household vinegar

**Note:**

**Stainless steel resists most food stains and pit marks providing the surface is kept clean and protected.**

**NEVER allow food stains to remain on stainless steel for any length of time.**

**ALWAYS RUB LIGHTLY IN THE DIRECTION OF THE GRAIN AND NEVER CLEAN STAINLESS STEEL SURFACES IN A CIRCULAR MOTION.**

**Note:**

**Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. ALWAYS check ingredients on label.**

**range grates**

Always use non-abrasive cleaners on porcelain enameled parts such as grates. Use hot water and mild detergent. Rinse and dry immediately. For stubborn stains, use soap filled steel wool pad.

The grates are heavy: use care when lifting. Always place grates on a protected surface.

Over time you will see the enamel blistering or crazing due to the extreme temperatures on the grate fingers and rapid temperature changes.

Acidic and sugar laden foods deteriorate the enamel. Remove soil immediately.

Abrasive cleaners used too vigorously or too often can eventually mar the enamel.

**griddle plate**

NEVER flood a hot griddle with cold water. This will cause steam and may result in steam burns.

DO NOT clean any part of the griddle in a self-cleaning oven.

If food particles stick to the griddle plate, remove with a mild abrasive cleaner such as Soft Scrub.

Clean griddle plate with a hot sudsy water.

**drip pans**

Use hot sudsy water; rinse and dry thoroughly. DO NOT clean the drip pan in a self cleaning oven!

After grease removal, drip pan may be put into a dishwasher.

**igniters/ ceramic**

Use a cotton swab dampened with water, Formula 409, or Fantastic.

DO NOT use sharp tools to scrape the igniter; it is fragile and if damaged the burner cannot be lit.

**oven**

Porcelain enamel is acid resistant, but not acid proof! Acidic foods containing citric juices, tomatoes, rhubarb, vinegar, alcohol, or milk should be wiped up and not allowed to bake onto the porcelain during next use. Over a period of time, the porcelain may craze (get fine, hairline cracks).

**If food has burned onto the porcelain** enamel oven and is difficult to remove, the spots can be soaked with a cloth saturated with household ammonia. Close the door and allow it to soak for an hour or two, or until the food soil can be easily removed with a damp soapy cloth, or mild abrasive. A solution of about 3 tablespoons of household ammonia in a half cup of water may be placed in the warm oven overnight. This will loosen hardened residue and spillage so that it may be easily wiped up. The ammonia solution may be added to warm water for a thorough wiping of the oven.

**Recommended cleaners:** Easy Off®, Dow®, SOS®, Brillo®. The occasional use of abrasive or harsh cleaners can eventually harm the enamel. Use sparingly!

**WARNING!  
POWER FAILURE**

*In the event of a power failure, only the standard burners and grill can be lit manually. It is necessary to light each standard burner individually.*

*If the range is being used when the power failure occurs, turn all of the burner control knobs to the OFF position.*

*Holding a match at the ports, then by turning the control knob to the HI position, can light the standard burners and grill.*

*Wait until the flame is burning all the way around the burner cap before adjusting the flame to the desired height.*

**OVEN LIGHT AND BULB REPLACEMENT:**

Replace only with a 30 Watt, 120 volt appliance light bulb.  
DO NOT USE a standard household light bulb in any oven.

To Replace The Light Bulb:

Turn the oven light switch to the OFF position. Let bulb and cover cool completely.

Remove the light cover by pulling gently on the corner of the glass with a standard flat tipped screwdriver, making sure not to exert more pressure than necessary (GLASS IS FRAGILE).

Remove the burnt out bulb. Replace it with a 30 Watt, appliance light bulb only!

Replace cover: Turn the circuit back on, if need be (**see Caution below**).

**CAUTION!**

*Before replacing the light bulb, be certain that the OVEN LIGHT SWITCH is in the OFF position. Let bulb and cover cool completely before touching. If the light bulb glass comes loose from the base, turn the power to the oven OFF at the circuit breaker panel, before attempting to remove the bulb base from the socket.*

**INTERMITTENT OR CONSTANT  
IGNITER SPARKING**

Intermittent or constant sparking of the sealed gas surface burners can result from a number of preventable conditions. Eliminate these conditions as indicated in the following chart.

SYMPTOM	CAUSE	REMEDY
<b>Intermittent Sparking</b>	Improper fit of burner cap into burner base	Seat cap in place.
	Ceramic igniter is wet or dirty	Carefully dry or clean igniter.
	Knob is left in the LITE position	Clean ports in burner cap with a wire, a needle, or straightened paper clip.  Turn the knob to a setting between HI and SIM (LO on earlier models)
<b>Constant Sparking</b>	Range is not properly grounded	Have a qualified electrician ground the range properly.
	Electrical power supply is incorrectly polarized	Refer to installation instructions for correct installation

- **Before calling for service, check the following to avoid unnecessary service charges.**

Be sure to check these items first:

- Is there a power surge in the area?
- Is the household fuse blown or the circuit breaker tripped?
- Is the Range disconnected from the electrical supply?

#### **IF THE BURNERS DO NOT IGNITE:**

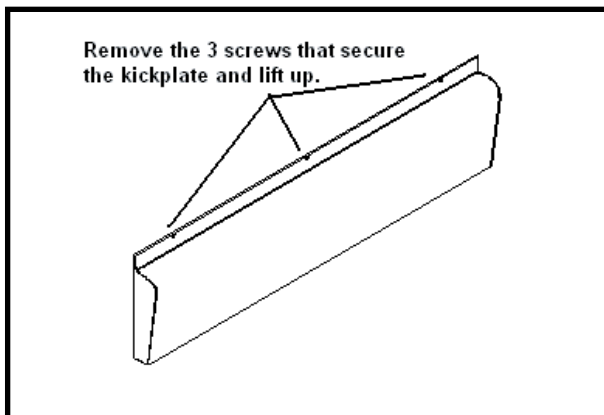
- Are the burner caps properly aligned on the burner bases (sealed burners)?
- Are the burner ports clogged?
- Is a fuse blown or is the circuit breaker tripped?
- Is the manual shut-off valve closed, preventing the flow of gas?
- Are the burner ports clogged?
- Is the spark igniter sparking (surface burners)?

#### **CAUTION!**

**Before removing the toe kick panel, disconnect the range from the electrical power supply. Reinstall the toe kick panel before reconnecting the range to the power supply and operating the range.**

#### **DATA RATING PLATE:**

The data rating plate shows the model and serial numbers of your range. It is located behind the toe kick panel at the bottom of the range. To access the rating plate, remove the three toe kick attachment screws, then carefully remove the toe kick panel.



#### **NOTE:**

The **DATA RATING PLATE** containing model #, serial #, and gas type, is located on the inside left corner of the Kickplate Panel.

■ **HOW TO OBTAIN SERVICE:**

For service, contact one of our **PERFORMANCE SERIES SPECIALISTS** at:  
**1-866-402-4600.**

Before you call, please have the following information ready:

- **Model Number** \_\_\_\_\_ (please make a notation for future reference)
- **Serial Number** \_\_\_\_\_ (please make a notation for future reference)
- **Date of purchase and Installation** \_\_\_\_\_ (please make a notation for future reference)
- **A brief description of the problem** \_\_\_\_\_ (please make a notation for future reference)
- **Dealer name** \_\_\_\_\_

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write or fax us at:

**Capital Cooking Equipment**  
**Attn: Customer Service**  
**13211 Florence Ave**  
**Santa Fe Springs, CA**  
**90670**  
**USA**

**Fax us at: 562-903-1167**

**For service email us at: [customerservice@capital-cooking.com](mailto:customerservice@capital-cooking.com)**

**For parts email us at: [parts@capital-cooking.com](mailto:parts@capital-cooking.com)**



THE POWER OF PERFORMANCE™

## PERFORMANCE SERIES™ RANGES

### WARRANTY

Two (2) years full parts and one (1) year labor covers the entire unit.

Five (5) years on all Burners (Oven, Grill, Griddle Burners, Oven Racks, Sealed Burner), Burner Grates, Grill Grates, Griddle Plate and Porcelain Enameled Parts.

#### WILL PAY FOR:

All repair labor found to be defective due to materials or workmanship for one full year "IN HOME" warranty during the first year of ownership. This does not apply if the unit was subjected to other than normal household use. Service must be performed by a Factory Authorized Service Agent during normal business hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by Capital to be defective.

Replacement will be FOB Capital, and Capital will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from a 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 appliance.

#### WILL NOT PAY FOR:

- Installation or start up.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service performed by an unauthorized service agency or the use of unauthorized parts.
- Service during other than normal business hours.
- Improper installation, such as improper hook-up.
- Service visits to teach consumers how to use the appliance, correct the installation, reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, motels, schools, etc.
- Isolated geographic locations of 50 miles of travel distance or two hours of travel time both ways, for example, such places that require plane, train, boat or ferry trips, etc.

This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations (commercial situations include but are not limited to restaurants, public parks and recreation areas, any area where units are exposed to multiple users, public cooking areas, etc.) This warranty is for products purchased and retained in the 50 States of the U.S.A, 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 the specific legal rights. You may also have other rights, which vary from State to State.

All illustrations and specifications contained in this use and care guide are based on the latest product information available at the time of this printing. Because product improvement is an ongoing process, Capital reserves the right to make changes at any time, without notice, in colors, materials, equipment, specifications, features and models. Some product pictures may be shown with optional equipment. Further information can be obtained from your authorized Capital Cooking Equipment dealer or visit us online at [www.capital-cooking.com](http://www.capital-cooking.com).

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**Capital Cooking Equipment, Inc.**

13211 Florence Ave.  
Santa Fe Springs, Ca 90670 USA  
866.402.4600 Toll Free  
562-903-1167 Fax

**MADE IN USA**



UL and CUL certified for USA and Canada



THE POWER OF PERFORMANCE <sup>TM</sup>

**PART #: 87021**