



THE ART OF PRECISION™

2021 Capital List Price Book



Capital List Price Book

Effective April 1, 2021
www.pinnacleexpress.com
800-292-8374



THE ART OF PRECISION™

Crafted with you in mind

CAPITAL COOKING

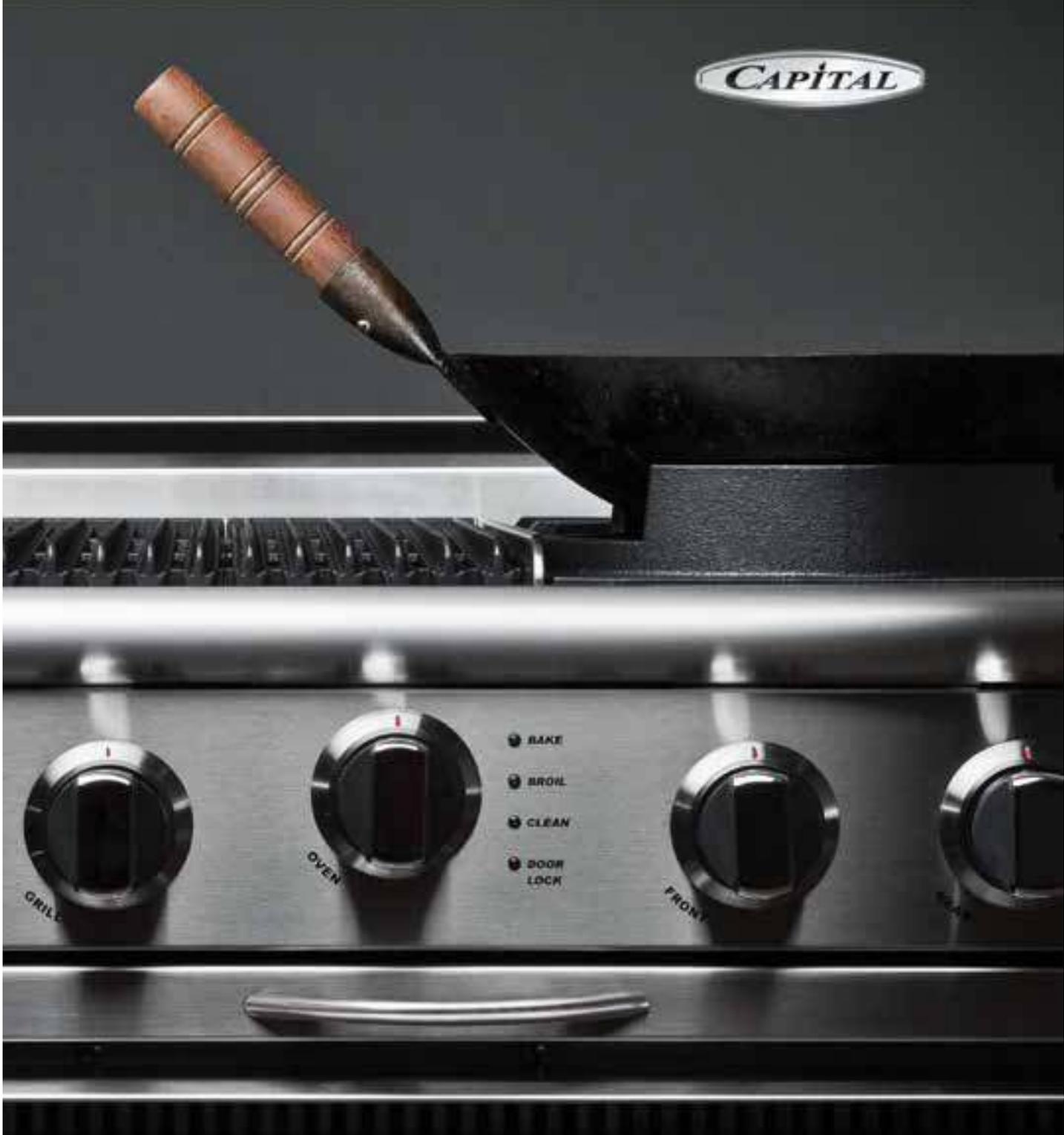


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Stock items are listed in red; however, inventory levels are subject to change. In order to plan your purchases accordingly we encourage you to check our live inventory by accessing the dealer login on www.pinnacleexpress.com





THE ART OF PRECISION™

CRAFTED WITH YOU IN MIND

Designed and manufactured in the United States, a Capital appliance is created with the customer's best interest at heart from beginning to end. The first engineers to design high end barbecues and commercial performance ranges for home use are among our leadership, and we continue to redefine the standards of the industry we set the foundation for. At Capital, we refuse to follow the pack, choosing instead to improve on our own concepts and designs as we move forward. Our customers have high expectations for the equipment they use to create superb dishes in the comfort of their homes. We meet these standards by delivering a first-rate appliance with value that goes beyond the product itself. Whether you're in the kitchen or grilling outdoors, a Capital appliance is more than just a tool – its brilliant performance takes the task of cooking and turns it into an enjoyable experience.



OUR BURNERS

Your favorite ice cream flavor is a personal preference and so is your burner style.

That's why we give you two distinct approaches – the open “restaurant style” flame and the high performance sealed burner option.

The open burner packs 25,000 BTU's in each burner via 94 distinct heat sources for the most even heat distribution. Built for efficiency, our Power-Flo™ sealed burners are the highest input sealed burners on the market today.

FIT & FINISH

Our product is our best spokesperson.

Run your hand along the seams, turn the knobs and open the oven doors. Each seam is TIG welded, re-grained and polished by hand for a smooth, impeccable finish.

Our Open burners have a cast iron base with a matte porcelain finish and an aluminum cap made of high temperature die cast for optimal performance and cleanability.

Our durable, heavy duty knobs are designed to Stay-Cool. Our drip trays are sturdy, removable and slide easily into place.

Features such as the griddle plate and grill integrate beautifully with a sleek cover when not in use. Feel and see the difference.

Over 50 years of engineering excellence behind the Capital Cooking brand has taught us a few things. We pay attention to details – small and large – make your cooking experience gratifying and the aesthetics enviable. Here are a few of the details that set us apart.

THE CAPITAL DIFFERENCE



MOIST COOK

Our Maestro ovens and Connoisseurian Series primary ovens have an exclusive Moist Cook cooking feature that uses moisture, not steam to keep flavors in your food. The concept is clean and simple. A small water reservoir creates the perfect level of humidity, slowing evaporation to ensure that even “over cooked” foods are moist and juicy. Moisture in the oven also reduces the popping and splattering of grease when cooking and keeps the oven up to 90% cleaner, but still provides that crispy caramelized finish you love.

MOTO-ROTIS™

The Capital motorized rotisserie feature is easy to assemble and quick to switch from the baking trays into professional-quality rotisserie system. Experience the juiciest meats possible with crispy golden skin compliments of the constant movement and even heat distribution. Sturdy cast stainless steel construction will hold multiple birds and the largest roasts.



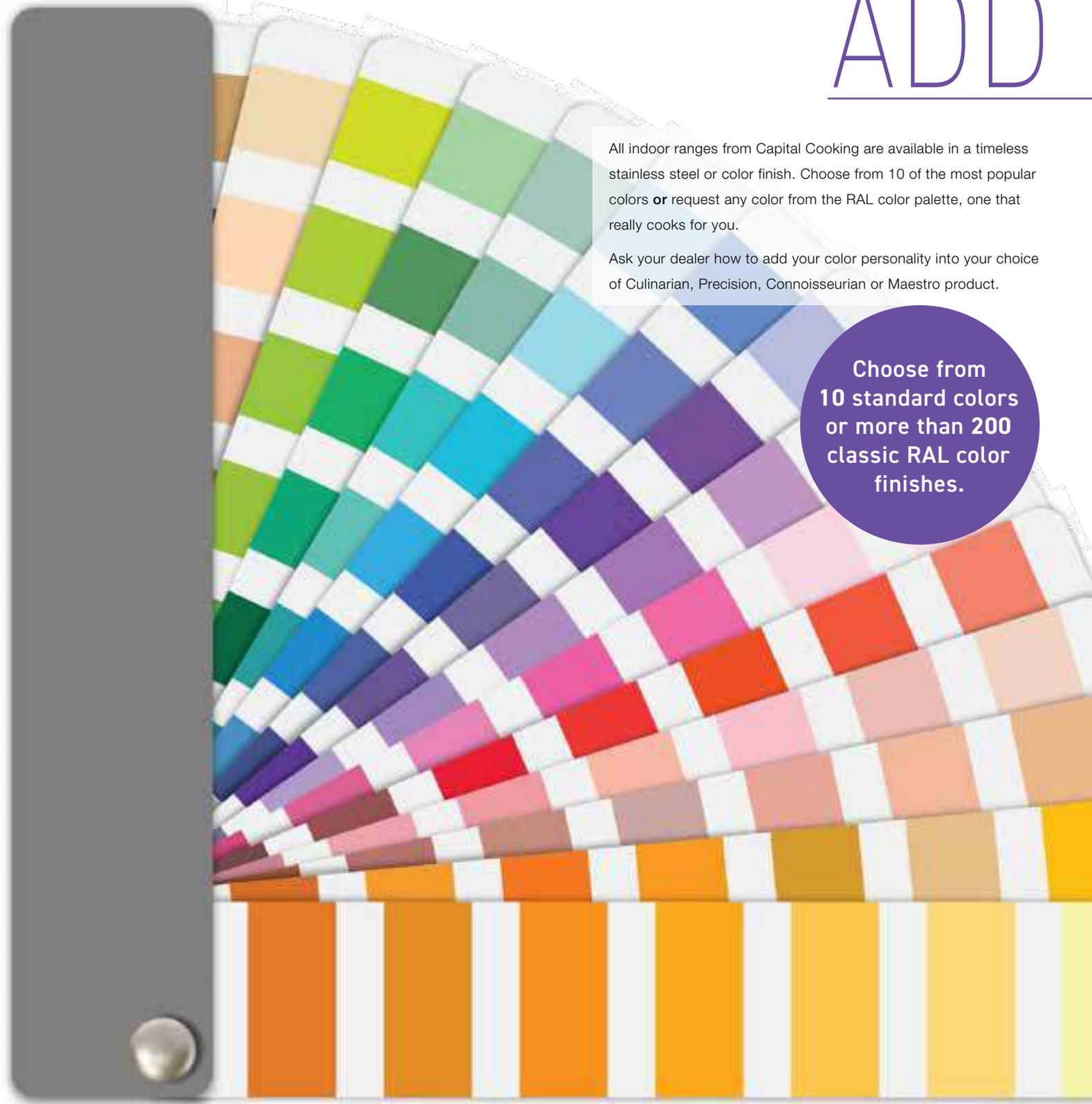
THE ART OF PRECISION™

ADD

All indoor ranges from Capital Cooking are available in a timeless stainless steel or color finish. Choose from 10 of the most popular colors **or** request any color from the RAL color palette, one that really cooks for you.

Ask your dealer how to add your color personality into your choice of Culinarian, Precision, Connoisseurian or Maestro product.

Choose from **10** standard colors or more than **200** classic RAL color finishes.



COLOR TO YOUR KITCHEN



FLAME RED



OYSTER



SIGNAL BLUE



RUBY RED



PALE GREEN



RED WINE



WHITE



BLACK



YELLOW



COBALT BLUE



BBQ GRILL [12" OR 24"]

With 18,000 BTUs/hr or 36,000 BTUs/hr, this indoor grill sears at up to 1,800°F. Bring outdoor grilling indoors with variable temperature control on our two-sided Tru-Side™ channeling grates and our hybrid ceramic radiants encased in stainless steel.



EZ-GLIDES™ DRIP TRAYS

Sized for easy handling and cleaning [will fit in most dishwashers].



FLEX-ROLL™ OVEN RACKS

Our patented chrome-plated oven rack system is designed to provide the smoothest, most effortless motion [available on self clean ranges only].



GLASS TOUCH CONTROL PANEL

Combines a sophisticated look and feel that is easy to clean and maintain.



INFRA BROIL™

Providing an extra large broiling area, the gas infrared broiler generates 18,000 BTUs/hr of searing power. For even heat distribution and ease of cleaning, the broiler is covered with ceramic glass.



MOIST COOK

Capital's exclusive Moist Cook feature keeps flavors and juices in your food and not in the air by reducing evaporation during cooking (available on Maestro and Connoisseurian models only).

FEATURES

TO UPGRADE YOUR COOKING



SMALL PAN BURNER

Ideal for smaller pans or for an extra low simmer, one small pan burner is included on each open top range and range top.



MOTO-ROTIS™ ROTISSERIE

Capital's patented indoor rotisserie system cooks delicious self basted roasts and poultry inside your oven, year round [self clean ranges only].



POWER-FLO™ SEALED BURNERS

Use less gas at higher BTUs; saving precious natural resources while delivering astounding levels of power and control. Rated at 19,000 BTUs/hr and able to turn down to a delicate simmer, they are the highest input sealed burners on the market.



POWER-WOK™ GRATE

The Culinarian wok grate replaces any standard burner grate on the cooktop when in use. Made with a matte porcelain finish, it is commercial quality, will fit most wok sizes, shields the chef from heat and is easy to clean.



STAY-COOL™ KNOBS

Heavy duty, die cast, chromeplated metal knobs with plastic inserts that stay cool to the touch [cabernet red knobs are optional].



THERMO-GRIDDLE PLATE™

Our 3/8" thick thermostatically controlled stainless steel griddle plate gives precise control over the griddle area [12" - 18,000 BTUs/hr or 24" - 30,000 BTUs/hr], won't rust and doesn't require pre-conditioning.



THE ART OF PRECISION™



CUSTOMIZABLE COOKTOPS

Cooktops customizable with Grill, Griddle and/or Power Wok burners.



EZ-GLIDES™ DRIP TRAYS

Sized for easy handling and cleaning [will fit in most dishwashers].



MOIST COOK

Capital's exclusive Moist Cook feature keeps flavors and juices in your food and not in the air by reducing evaporation during cooking (available on Maestro and Connoisseurian models only).



FLEX-ROLL™ OVEN RACKS

Our patented chrome-plated oven rack system is designed to provide the smoothest, most effortless motion [available on self clean ranges only].





OPEN BURNERS

Open burners are ideal for the home chef and perfect for wok cooking. Each burner turns up to 25,000 BTUs/hr and down to a delicate simmer, offering the most flexibility on the market.



STAY-COOL™ KNOBS

Heavy duty, die cast, chromeplated metal knobs with plastic inserts that stay cool to the touch [cabernet red knobs are optional].



GLASS TOUCH CONTROL PANEL

Combines a sophisticated look and feel that is easy to clean and maintain.



MOTO-ROTIS™ ROTISSERIE

Capital's patented indoor rotisserie system cooks delicious self basted roasts and poultry inside your oven, year round [self clean ranges only].



THE ART OF PRECISION™



PRECISION

THE SERIES THAT KEEPS YOU COOKING

30" FREESTANDING RANGES



MCR305

PRECISION

Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 25,000 BTU burner in center on 5-burner models
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

Oven Features

- Large 4.9 CuFt oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upright gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks
- 5 oven rack positions
- Fits full-size commercial cookie sheet
(excludes GSCR Models)

Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCR304	30" Precision Gas Range, 4 Sealed Burners	\$ 3,699
MCR305	30" Precision Gas Range, 5 Sealed Burners, Wok Burner	\$ 4,539

Self Clean

MODEL NUMBER	DESCRIPTION	MAP
GSCR304	30" Precision Self Clean Gas Range, 4 Sealed Burners	\$ 7,209
GSCR305	30" Precision Self Clean Gas Range, 4 Sealed Burners, Wok Burner	\$ 7,579
GSCR304B	30" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ	\$ 7,579
GSCR304G	30" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle	\$ 7,579

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com



GSCR366

36" FREESTANDING RANGES

Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 30,000 BTU burner for Wok only
- 18,000 BTU burner for griddle and BBQ
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

Oven Features

- Large oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upfront gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks
- Fits full-size commercial cookie sheet

Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCR366	36" Precision Gas Range, 6 Sealed Burners	\$ 4,999
MCR364B	36" Precision Gas Range, 4 Sealed Burners, BBQ	\$ 5,499
MCR364G	36" Precision Gas Range, 4 Sealed Burners, Thermo-Griddle	\$ 5,499

Self Clean

MODEL NUMBER	DESCRIPTION	MAP
GSCR366	36" Precision Self Clean Gas Range, 6 Sealed Burners	\$ 7,919
GSCR364B	36" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ	\$ 8,169
GSCR364G	36" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle	\$ 8,169
GSCR364W	36" Precision Self Clean Gas Range, 4 Sealed Burners, Power Wok	\$ 8,169

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnaclesalesgroup.com

STOCK ITEMS ARE LISTED IN RED

48" FREESTANDING RANGES

Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 30,000 BTU burner for Wok only
- 18,000 BTU burner for griddle and BBQ
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

Oven Features

- Infrared broiler [primary only]
- Large oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upfront gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks
- Fits full-size commercial cookie sheet



MCR486B

Manual Clean Oven Functions

- Companion Oven
 - Bake
 - Convection bake
- Primary Oven
 - Bake
 - Convection bake
 - Broil

Self Clean Oven Functions

- Companion Oven
 - Bake
- Primary Oven
 - Bake
 - Convection bake
 - Broil
 - Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCR488	48" Precision Gas Range, 8 Sealed Burners	\$ 6,749
MCR486B	48" Precision Gas Range, 6 Sealed Burners, BBQ	\$ 7,389
MCR486G	48" Precision Gas Range, 6 Sealed Burners, Thermo-Griddle	\$ 7,389

Self Clean

MODEL NUMBER	DESCRIPTION	MAP
GSCR488	48" Precision Self Clean Gas Range, 8 Sealed Burners	\$ 9,799
GSCR486B	48" Precision Self Clean Gas Range, 6 Sealed Burners, BBQ	\$ 9,799
GSCR486G	48" Precision Self Clean Gas Range, 6 Sealed Burners, Griddle	\$ 9,799
GSCR484G	48" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle	\$ 11,199
GSCR484W	48" Precision Self Clean Gas Range, 4 Sealed Burners, Power Wok	\$ 11,199
GSCR484BG	48" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ, Griddle	\$ 11,199

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com

60" FREESTANDING RANGES



GSCR604GW

Cooking Surface Features

- Power Flo™ 19,000 BTU sealed burners
- 30,000 BTU burner for Wok only
- 18,000 BTU burner for griddle and BBQ
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Flush island trim [manual clean only]
- Customizable Cooktop
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

Oven Features

- Infrared broiler [primary only]
- Large oven capacity
- Dual air-flow convection
- Gas under glass infrared broilers [self clean only]
- Large viewing oven window
- Titanium infused porcelain oven interior
- Upfront gas valve and electrical shut-off [self clean only]
- Heavy-duty oven racks

Oven Functions

Companion Oven

- Bake

Primary Oven

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Self Clean

MODEL NUMBER	DESCRIPTION	MAP
GSCR606BG	60" Precision Self Clean Gas Range, 6 Sealed Burners, BBQ, Griddle	\$ 12,899
GSCR606W	60" Precision Self Clean Gas Range, 6 Sealed Burners, Power Wok	\$ 12,899
GSCR606G	60" Precision Self Clean Gas Range, 6 Sealed Burners, Griddle	\$ 12,899
GSCR604BG	60" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ, Griddle	\$ 14,229
GSCR604BW	60" Precision Self Clean Gas Range, 4 Sealed Burners, BBQ, Power Wok	\$ 14,229
GSCR604GW	60" Precision Self Clean Gas Range, 4 Sealed Burners, Griddle, Power Wok	\$ 14,229

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

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STOCK ITEMS ARE LISTED IN RED

PRECISION CONFIGURATION OPTIONS

Additional configurations are available. Ask your representative for details.

PRECISION

MCR 304	MCR/GSCR 366	MCR/GSCR 488	GSCR 6010
MCR/GSCR 305	MCR/GSCR 364G	MCR/GSCR 486B	GSCR 606GG
MCR/GSCR 304B	MCR/GSCR 364B	MCR/GSCR 486G	GSCR 606GB
GSCR 304G	MCR/GSCR 364W	MCR/GSCR 484BG	GSCR 606B2
		MCR/GSCR 484G	GSCR 604G4
		MCR/GSCR 484W	GSCR 606W

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com



GRT484BG

RANGE TOPS



Features

- Power Flo™ 19,000 BTU sealed burners
- 25,000 BTU Wok burner models [on select models]
- Stay-Cool™ die-cast metal knobs
- All burners turn down to an extra low simmer (140°F)
- Porcelain coated continuous cast iron grates
- Reversible wok grate for woks or large stock pots [on select models]
- 3" island trim
- Customizable Cooktop
(Thermo-Griddle Plate™, BBQ Grill, or Power-Wok™ Burner)
- Auto ignition/reignition on all burners

30" Range Top

MODEL NUMBER	DESCRIPTION	MAP
GRT305	30" Precision Gas Rangetop, 5 Sealed Burners	\$ 3,599

36" Range Tops

MODEL NUMBER	DESCRIPTION	MAP
GRT366	36" Precision Gas Rangetop, 6 Sealed Burners	\$ 3,709
GRT364B	36" Precision Gas Rangetop, 4 Sealed Burners, BBQ	\$ 4,079
GRT364G	36" Precision Gas Rangetop, 4 Sealed Burners, Griddle	\$ 4,079
GRT364W	36" Precision Gas Rangetop, 4 Sealed Burners, Power Wok	\$ 4,279

48" Range Tops

MODEL NUMBER	DESCRIPTION	MAP
GRT488	48" Precision Gas Rangetop, 8 Sealed Burners	\$ 4,599
GRT486B	48" Precision Gas Rangetop, 6 Sealed Burners, BBQ	\$ 4,599
GRT486G	48" Precision Gas Rangetop, 6 Sealed Burners, Griddle	\$ 4,599
GRT484G	48" Precision Gas Rangetop, 4 Sealed Burners, Griddle	\$ 5,179
GRT484W	48" Precision Gas Rangetop, 4 Sealed Burners, Power Wok	\$ 5,179
GRT484BG	48" Precision Gas Rangetop, 4 Sealed Burners, BBQ, Griddle	\$ 5,179

60" Range Top

MODEL NUMBER	DESCRIPTION	MAP
GRT606BG	60" Precision Gas Rangetop, 6 Sealed Burners, BBQ, Griddle	\$ 7,769

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacle-salesgroup.com



THE ART OF PRECISION™



IT'S MORE THAN A
COOKING EXPERIENCE, IT'S THE
CULINARIAN



THE ART OF PRECISION™

STOCK ITEMS ARE LISTED IN RED



MCOR304

30" FREESTANDING RANGES

CULINARIAN

Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Cooking Surface Features

- (3) 25,000 BTU open burners
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustible backsplash installations
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks

Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCOR304	30" Culinarian Gas Range, 4 Open Burners	\$ 4,279

Self Clean

MODEL NUMBER	DESCRIPTION	MAP
CGSR304	30" Culinarian Self Clean Gas Range, 4 Open Burners	\$ 7,199

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

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STOCK ITEMS ARE LISTED IN RED

36" FREESTANDING RANGES

CULINARIAN

Cooking Surface Features

- 25,000 BTU open burners
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustable backsplash installations
- Customizable Cooktop
(Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks



CGSR362B2

Manual Clean Oven Functions

- Bake
- Convection bake
- Broil

Self Clean Oven Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Manual Clean

MODEL NUMBER	DESCRIPTION	MAP
MCOR366	36" Culinarian Gas Range, 6 Open Burners	\$ 5,679
MCOR364B	36" Culinarian Gas Range, 4 Open Burners, BBQ	\$ 7,549
MCOR364G	36" Culinarian Gas Range, 4 Open Burners, Griddle	\$ 7,549

Self Clean

MODEL NUMBER	DESCRIPTION	MAP
CGSR366	36" Culinarian Self Clean Gas Range, 6 Open Burners	\$ 7,929
CGSR362B2	36" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ	\$ 9,249
CGSR362G2	36" Culinarian Self Clean Gas Range, 4 Open Burners, Griddle	\$ 9,249

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com



MCR486G

48" FREESTANDING RANGES

Cooking Surface Features

- 25,000 BTU open burners
- 18,000 BTU burner for griddle and BBQ
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustable backsplash installations
- Customizable Cooktop
(Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Integrated rotisserie on primary oven of self clean models
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks

Manual Clean Oven Functions

- Companion Oven**
 - Bake
 - Convection bake
- Primary Oven**
 - Bake
 - Convection bake
 - Broil

Self Clean Oven Functions

- Companion Oven**
 - Bake
- Primary Oven**
 - Bake
 - Convection bake
 - Broil
 - Convection broil
 - Rotisserie
 - Convection rotisserie
 - Self clean

Manual Clean

MODEL	DESCRIPTION	MAP
MCOR488	48" Culinarian Gas Range, 8 Open Burners	\$ 8,509
MCOR486B	48" Culinarian Gas Range, 6 Open Burners, BBQ	\$ 8,509
MCOR486G	48" Culinarian Gas Range, 6 Open Burners, Griddle	\$ 8,509
MCOR484BG	48" Culinarian Gas Range, 4 Open Burners, BBQ, Griddle	\$ 11,229
MCOR484BB	48" Culinarian Gas Range, 4 Open Burners, BBQ	\$ 11,229
MCOR484GG	48" Culinarian Gas Range, 4 Open Burners, Griddle	\$ 11,229

Self Clean

MODEL	DESCRIPTION	MAP
CGSR488	48" Culinarian Self Clean Gas Range, 8 Open Burners	\$ 10,999
CGSR484B2	48" Culinarian Self Clean Gas Range, 6 Open Burners, BBQ	\$ 10,999
CGSR484G2	48" Culinarian Self Clean Gas Range, 6 Open Burners, Griddle	\$ 10,999
CGSR484BB	48" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ	\$ 13,199
CGSR484BG	48" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ, Griddle	\$ 13,199
CGSR484GG	48" Culinarian Self Clean Gas Range, 4 Open Burners, Griddle	\$ 13,199
CGSR482BG2	48" Culinarian Self Clean Gas Range, 4 Open Burners, BBQ, Griddle (Centered)	\$ 13,199

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnaclesalesgroup.com

STOCK ITEMS ARE LISTED IN RED

60" FREESTANDING RANGES

CULINARIAN

Cooking Surface Features

- 25,000 BTU open burners
- 18,000 BTU burner for griddle and BBQ
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustible backsplash installations
- Customizable Cooktop
(Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

Oven Features

- Large oven capacity
- Fits full-size commercial cookie sheet
- Integrated rotisserie on primary oven
- Dual air-flow convection
- 18,000 BTU infrared broiler behind glass [self clean only]
- Large viewing oven window
- Upfront gas valve and electrical shut-off [self clean only]
- Removable door with heavy hinges
- Heavy duty oven racks



CGSR604BG2

Oven Functions

Companion Oven

- Bake

Primary Oven

- Bake
- Convection bake
- Broil
- Convection broil
- Rotisserie
- Convection rotisserie
- Self clean

Self Clean

MODEL NUMBER	DESCRIPTION	MAP
CGSR604BB2	60" Culinarian Self Clean Gas Range, 6 Open Burners, BBQ	\$ 17,349
CGSR604GG2	60" Culinarian Self Clean Gas Range, 6 Open Burners, Griddle	\$ 17,349
CGSR604BG2	60" Culinarian Self Clean Gas Range, 6 Open Burners, BBQ, Griddle	\$ 17,349
CGSR604B4	60" Culinarian Self Clean Gas Range, 8 Open Burners, BBQ	\$ 17,349
CGSR604G4	60" Culinarian Self Clean Gas Range, 8 Open Burners, Griddle	\$ 17,349

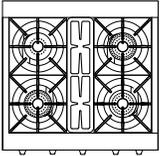
* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com

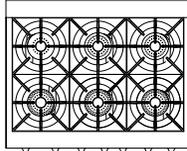
CULINARIAN CONFIGURATION OPTIONS

Additional configurations are available. Ask your representative for details.

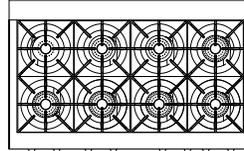
CULINARIAN



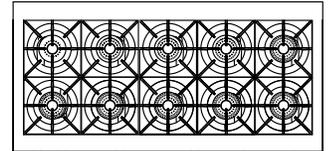
MCOR/CGSR 304



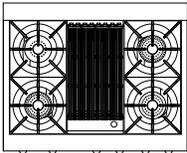
MCOR/CGSR 366



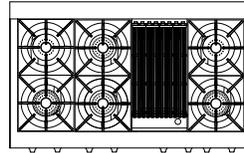
MCOR/CGSR 488



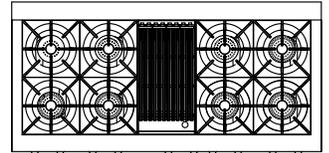
CGSR 6010



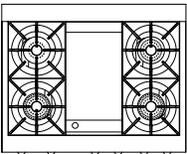
MCOR/CGSR 362B2



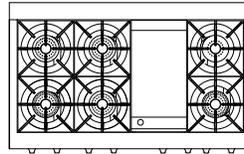
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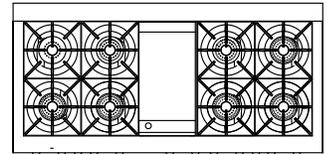
CGSR 604B4



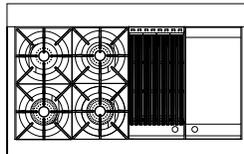
MCOR/CGSR 362G2



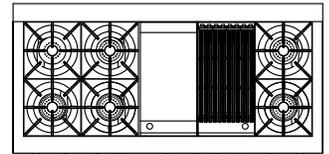
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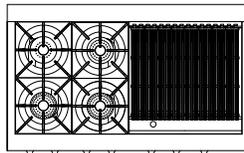
CGSR 604G4



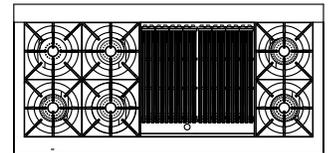
MCOR/CGSR 484BG



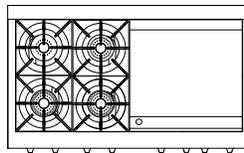
CGSR 604GB2



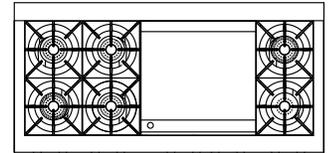
MCOR/CGSR 484BB



CGSR 604BB2



MCOR/CGSR 484GG



CGSR 604GG2

Inventory levels are subject to change, check stock via Dealer Login on www.pinnaclesalesgroup.com

STOCK ITEMS ARE LISTED IN RED

RANGE TOPS



- 25,000 BTU open burners
- 18,000 BTU burner for griddle and BBQ
- (1) 8,000 BTU small pan burner
- Stay-Cool™ die-cast metal knobs
- All burners turn down to a delicate simmer
- Porcelain coated continuous cast iron grates
- Flush island trim
- Includes 6" heat deflector for combustable backsplash installations



CGRT484BG

- Customizable Cooktop (Thermo-Griddle Plate™ or BBQ Grill)
- Full extension drip tray on EZ-Glides™
- Auto ignition/reignition for all burners

30" Range Top

MODEL	DESCRIPTION	MAP
CGRT304	30" Culinarian Gas Rangetop, 4 Open Burners	\$3,719

36" Range Tops

MODEL	DESCRIPTION	MAP
CGRT366	36" Culinarian Gas Rangetop, 6 Open Burners	\$4,389
CGRT362B2	36" Culinarian Gas Rangetop, 4 Open Burners, BBQ	\$4,799
CGRT362G2	36" Culinarian Gas Rangetop, 4 Open Burners, Griddle	\$4,809

48" Range Tops

MODEL	DESCRIPTION	MAP
CGRT488	48" Culinarian Gas Rangetop, 8 Open Burners	\$5,509
CGRT484B2	48" Culinarian Gas Rangetop, 6 Open Burners, BBQ	\$5,509
CGRT484G2	48" Culinarian Gas Rangetop, 6 Open Burners, Griddle	\$5,509
CGRT484BB	48" Culinarian Gas Rangetop, 4 Open Burners, BBQ	\$6,109
CGRT484BG	48" Culinarian Gas Rangetop, 4 Open Burners, BBQ, Griddle	\$6,109
CGRT484GG	48" Culinarian Gas Rangetop, 4 Open Burners, Griddle	\$6,109
CGRT482BG2	48" Culinarian Gas Rangetop, 4 Open Burners, BBQ, Griddle (Centered)	\$6,109

60" Range Tops

MODEL	DESCRIPTION	MAP
CGRT604BB2	60" Culinarian Gas Rangetop, 6 Open Burners, BBQ	\$9,179
CGRT604GG2	60" Culinarian Gas Rangetop, 6 Open Burners, Griddle	\$9,179
CGRT604BG2	60" Culinarian Gas Rangetop, 6 Open Burners, BBQ, Griddle	\$9,179
CGRT604B4	60" Culinarian Gas Rangetop, 8 Open Burners, BBQ	\$9,179
CGRT604G4	60" Culinarian Gas Rangetop, 8 Open Burners, Griddle	\$9,179

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

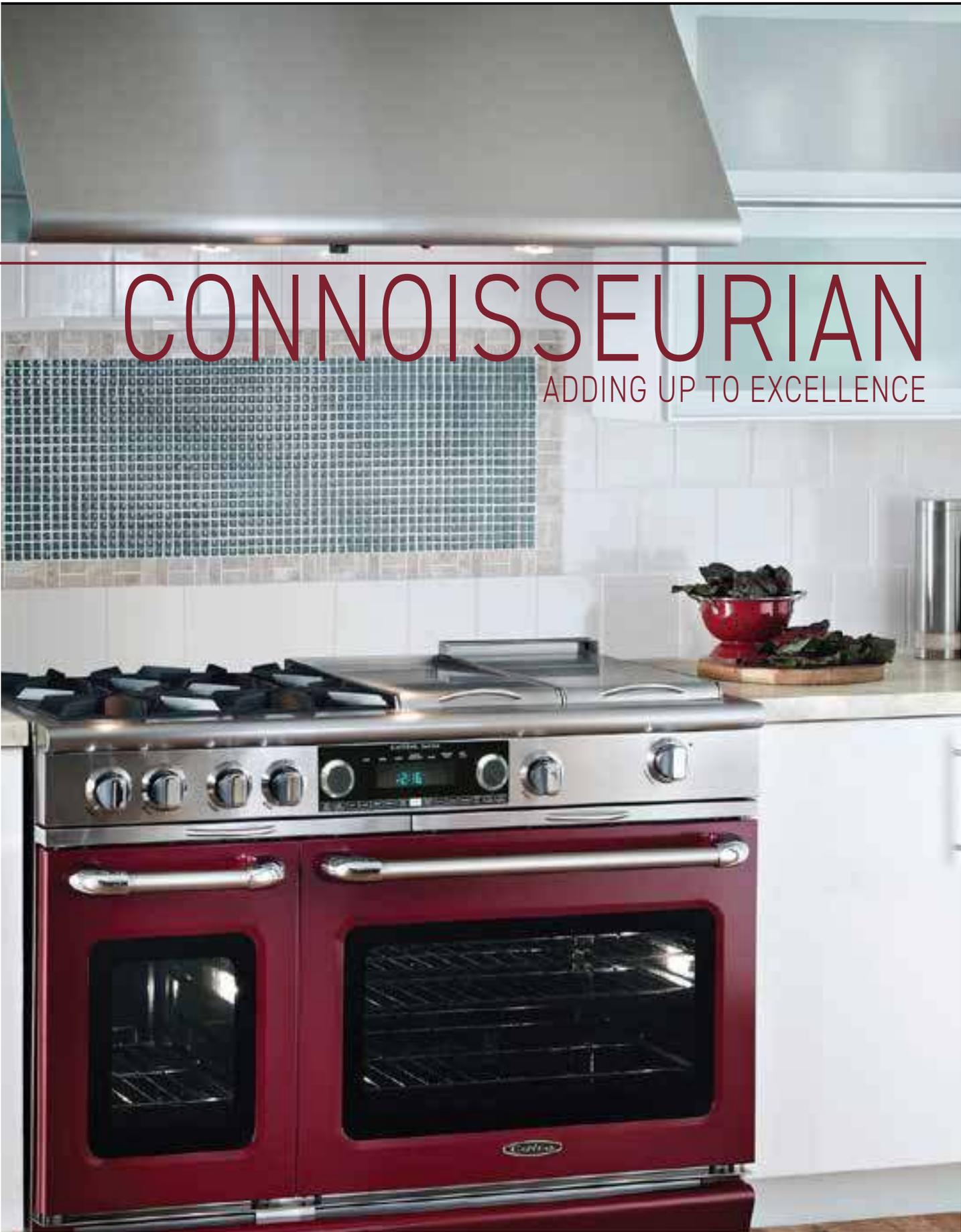
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THE ART OF PRECISION™

CONNOISSEURIAN

ADDING UP TO EXCELLENCE



STOCK ITEMS ARE LISTED IN RED

30" FREESTANDING RANGES



CONNOISSEURIAN



COB304

Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges

Oven Functions

- Bake
- Convection bake
- Moist Cook
- Rotisserie
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB304	30" Connoisseurian Dual Fuel Range, 4 Open Burners	\$ 6,959

Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB304	30" Connoisseurian Dual Fuel Range, 4 Sealed Burners	\$ 5,899

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com



COB362B2

36" FREESTANDING RANGES

Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges

Oven Functions

- Bake
- Convection bake
- Moist Cook
- Rotisserie
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB366	36" Connoisseurian Dual Fuel Range, 6 Open Burners	\$ 7,759
COB362B2	36" Connoisseurian Dual Fuel Range, 4 Open Burners, BBQ	\$ 8,249
COB362G2	36" Connoisseurian Dual Fuel Range, 4 Open Burners, Griddle	\$ 8,139

Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB366	36" Connoisseurian Dual Fuel Range, 6 Sealed Burners	\$ 7,499
CSB362B2	36" Connoisseurian Dual Fuel Range, 4 Sealed Burners, BBQ	\$ 8,339
CSB362G2	36" Connoisseurian Dual Fuel Range, 4 Sealed Burners, Griddle	\$ 8,339

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnaclesalesgroup.com

STOCK ITEMS ARE LISTED IN RED

48" FREESTANDING RANGES

CONNOISSEURIAN

Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges



CSB484G2

Primary Oven Cooking Functions

- Moist Cook
- Rotisserie

Both Ovens Cooking Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB488	48" Connoisseurian Dual Fuel Range, 8 Open Burners	\$ 11,059
COB484B2	48" Connoisseurian Dual Fuel Range, 6 Open Burners, BBQ	\$ 12,989
COB484G2	48" Connoisseurian Dual Fuel Range, 6 Open Burners, Griddle	\$ 12,989
COB484BB	48" Connoisseurian Dual Fuel Range, 4 Open Burners, BBQ	\$ 13,599
COB484BG	48" Connoisseurian Dual Fuel Range, 4 Open Burners, BBQ, Griddle	\$ 13,599
COB484GG	48" Connoisseurian Dual Fuel Range, 4 Open Burners, Griddle	\$ 13,599

Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB488	48" Connoisseurian Dual Fuel Range, 8 Sealed Burners	\$ 10,999
CSB484B2	48" Connoisseurian Dual Fuel Range, 6 Sealed Burners, BBQ	\$ 10,999
CSB484G2	48" Connoisseurian Dual Fuel Range, 6 Sealed Burners, Griddle	\$ 10,999
CSB484BG	48" Connoisseurian Dual Fuel Range, 4 Sealed Burners, BBQ, Griddle	\$ 11,699
CSB484GG	48" Connoisseurian Dual Fuel Range, 4 Sealed Burners, Griddle	\$ 11,699

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com

60" FREESTANDING RANGES



COB604BG2

Cooking Surface Features

- Cooktop can be configured with Open or Sealed Burners
- Open burners @ 25,000 BTU or Sealed Burners @ 19,000 BTU
- Open Burner models include one small pan [8,000 BTU] burner
- Stay Cool™ heavy duty die-cast metal knobs
- Porcelain coated continuous cast iron grates
- Flush island trim
- Center bridge provides continuous cooking surface

Oven Features

- Exclusive MOIST Cooking option
- Moto-Rotis™ integrated rotisserie
- Timed and delayed cooking
- Ribbon broiler under glass
- Dual kitchen timers
- Flex-Roll™ Oven Racks
- High intensity oven lights
- Ultra cool touch oven doors
- Large oven capacity
- All glass oven bottom
- Dual air-flow convection
- Two-speed cooling fan system
- Large viewing oven window
- Upfront gas valve and electrical shut-off
- Removable oven door with heavy hinges

Primary Oven Cooking Functions

- Moist Cook
- Rotisserie

Both Ovens Cooking Functions

- Bake
- Convection bake
- Broil
- Convection broil
- Roast
- Convection roast
- Delicate bake
- Meat probe cooking
- Sabbath mode
- Self clean
- Defrost
- Warm
- Slow Cooking
- Dehydrate

Open Burner

MODEL NUMBER	DESCRIPTION	MAP
COB604BB2	60" Connoisseurian Dual Fuel Range, 6 Open Burners, BBQ	\$17,499
COB604BG2	60" Connoisseurian Dual Fuel Range, 6 Open Burners, BBQ, Griddle	\$17,499
COB604GG2	60" Connoisseurian Dual Fuel Range, 6 Open Burners, Griddle	\$17,499
COB604B4	60" Connoisseurian Dual Fuel Range, 8 Open Burners, BBQ	\$17,499
COB604G4	60" Connoisseurian Dual Fuel Range, 8 Open Burners, Griddle	\$17,499

Sealed Burner

MODEL NUMBER	DESCRIPTION	MAP
CSB606BG	60" Connoisseurian Dual Fuel Range, 6 Sealed Burners, BBQ, Griddle	\$14,599
CSB606WW	60" Connoisseurian Dual Fuel Range, 6 Sealed Burners, Power Wok	\$14,599
CSB606GG	60" Connoisseurian Dual Fuel Range, 6 Sealed Burners, Griddle	\$14,599

* MUST SPECIFY -N (natural gas) or -L (liquid propane) at the end of model number to designate fuel type

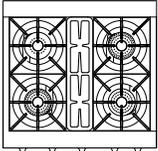
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STOCK ITEMS ARE LISTED IN RED

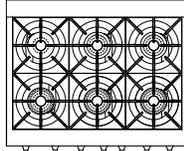
CONNOISSEURIAN CONFIGURATION OPTIONS

Additional configurations are available. Ask your representative for details.

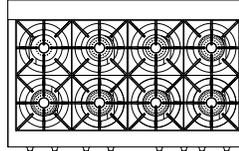
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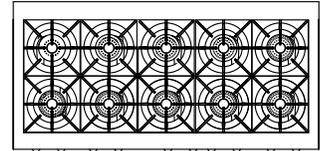
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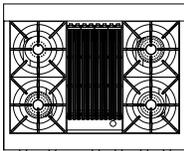
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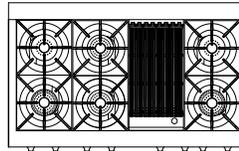
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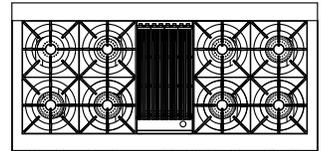
COB/CSB 6010



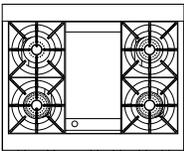
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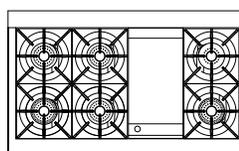
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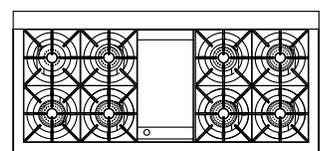
COB/CSB 604B4



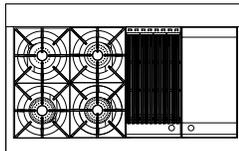
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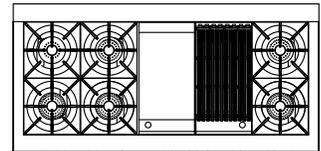
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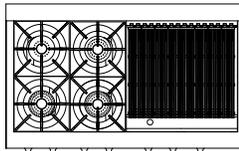
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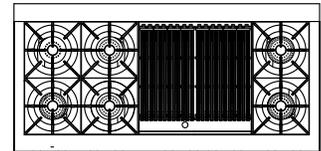
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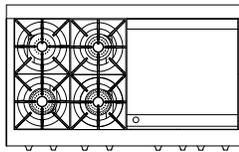
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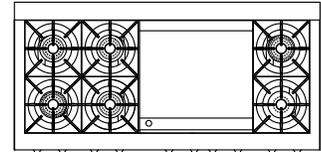
COB/CSB 484BB



COB/CSB 604BB2



COB/CSB 484GG



COB/CSB 604GG2

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THE ART OF PRECISION™



MAESTRO

FOR ALL THINGS DELICIOUS

STOCK ITEMS ARE LISTED IN RED

30" SINGLE WALL OVEN

Oven Features

- High-quality stainless steel exterior
- Glass oven bottom - for easy cleaning
- Hidden heating elements - for clean oven cavity
- Integrated rotisserie
- Six roller rack positions
- Halogen lights for better viewing
- Glass touch control panel
- Rotary selection knobs
- Child lock-out for added safety
- Integrated meat probe
- Countdown timer
- Timed cooking
- Delayed cooking

Oven Functions

- Moist Cook
- Rotisserie
- Bake
- Perfect convection
- Delicate bake
- Roast
- Broil
- Meat probe cooking
- Convection cooking [all modes]
- Self clean

Single Wall Oven

MODEL NUMBER	DESCRIPTION	MAP
MWV301ES	30" Maestro Single Oven, Self Clean	\$ 6,329



MWV301ES

30" DOUBLE WALL OVEN

Oven Features

- High-quality stainless steel exterior
- Glass oven bottom - for easy cleaning
- Hidden heating elements - for clean oven cavity
- Integrated rotisserie
- Six roller rack positions
- Halogen lights for better viewing
- Glass touch control panel
- Rotary selection knobs
- Child lock-out for added safety
- Integrated meat probe
- Countdown timer
- Timed cooking
- Delayed cooking

Oven Functions

- Moist Cook
- Rotisserie
- Bake
- Perfect convection
- Delicate bake
- Roast
- Broil
- Meat probe cooking
- Convection cooking [all modes]
- Self clean

Double Wall Oven

MODEL NUMBER	DESCRIPTION	MAP
MWV302ES	30" Maestro Double Oven, Self Clean	\$ 9,829



MWV302ES

MAESTRO

Inventory levels are subject to change, check stock via Dealer Login on www.pinnacleexpress.com



MCT365GS

36" COOKTOP

Features

- All stainless steel top with porcelain coated cast iron platform grates
- Reversible center wok/stock pot grate
- (1) 20,000 Power-Wok Central Burner
- (1) 6,000 BTU Burner
- (1) 10,000 BTU Burner
- (2) 14,000 BTU Burner
- Stay-Cool™ die cast, chrome plated metal knobs
- Burner indicator lights for all burners

Gas Cooktop

MODEL NUMBER	DESCRIPTION	MAP
MCT365GS	36" Maestro Gas Cooktop, 5 Sealed Burners	\$ 1,629



MWD30ES

30" WARMING DRAWER

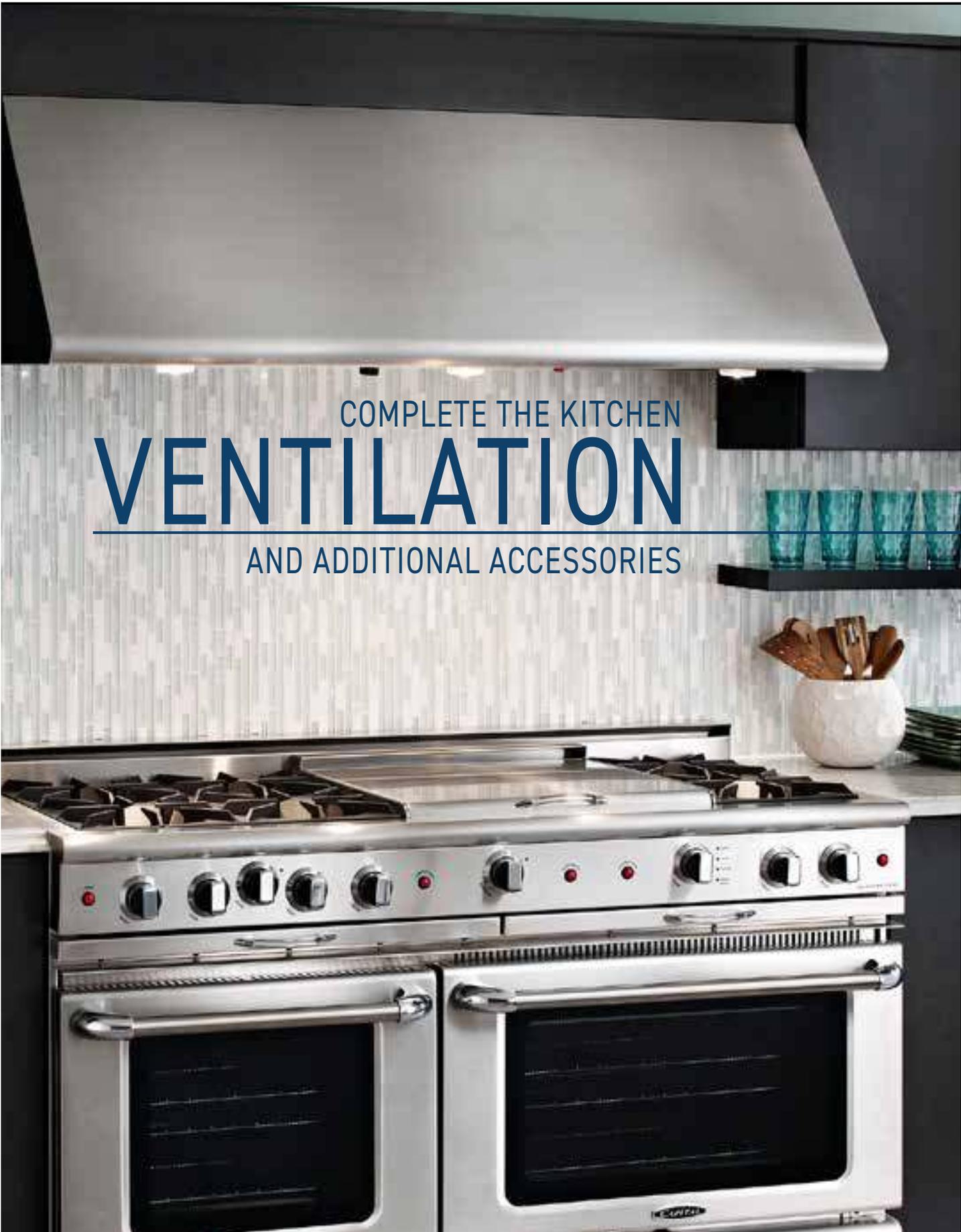
Features

- Available with Stainless Steel and glass front or Wood Panel Mounting
- 3 User adjustable preset temperatures (145, 175, 200 factory settings)
- 100° F - 200° F temperature range
- Large Temperature and Timer display
- Outdoor installation compatible
- 500 Watt heating element at 120 Volts
- Internal removable warming shelf included
- Ball Bearing Slides
- Self Closing slides

Warming Drawer

MODEL NUMBER	DESCRIPTION	MAP
MWD30ES	30" Warming Drawer, Stainless	\$ 1,629
MWD30EW	30" Warming Drawer, Panel Ready	\$ 1,529

Inventory levels are subject to change, check stock via Dealer Login on www.pinnaclesalesgroup.com



COMPLETE THE KITCHEN
VENTILATION
AND ADDITIONAL ACCESSORIES



PSVH48

PERFORMANCE VENT HOODS

Hood Features

- Stainless Steel in an elegant brushed finish
- Powerful 1200 CFM blower motor (600 CFM on 30" W model)
- Luminous 50 Watt halogen lights
- Stainless steel baffled type filters
- Infinite fan speed settings
- All seamless construction

MODEL NUMBER	DESCRIPTION	MAP
PSVH30	30" W, 600 cfm, Performance Hood	\$ 2,069
PSVH36	36" W, 1200 cfm, Performance Hood	\$ 2,829
PSVH48	48" W, 1200 cfm, Performance Hood	\$ 3,149
PSVH60	60" W, 1200 cfm, Performance Hood	\$ 3,339



PSVH48HL

PERFORMANCE VENT HOODS WITH HEAT LAMPS

Hood Features

- Two Heat Lamps
- Stainless Steel in an elegant brushed finish
- Powerful 1200 CFM blower motor
- Luminous 50 Watt halogen lights
- Stainless steel baffled type filters
- Infinite fan speed settings
- All seamless construction

MODEL NUMBER	DESCRIPTION	MAP
PSVH36HL	36" W, 1200 cfm, 2 Heat Lamps, Performance Hood	\$ 3,059
PSVH48HL	48" W, 1200 cfm, 2 Heat Lamps, Performance Hood	\$ 3,289
PSVH60HL	60" W, 1200 cfm, 2 Heat Lamps, Performance Hood	\$ 3,689

Ventilation Accessories

MODEL NUMBER	DESCRIPTION	MAP
PS6DC30	6" Duct Cover for 30" Hood	\$ 249
PS6DC36	6" Duct Cover for 36" Hood	\$ 269
PS6DC48	6" Duct Cover for 48" Hood	\$ 289
PS6DC60	6" Duct Cover for 60" Hood	\$ 319
PS12DC30	12" Duct Cover for 30" Hood	\$ 299
PS12DC36	12" Duct Cover for 36" Hood	\$ 319
PS12DC48	12" Duct Cover for 48" Hood	\$ 349
PS12DC60	12" Duct Cover for 60" Hood	\$ 369

Inventory levels are subject to change, check stock via Dealer Login on www.pinnaclesalesgroup.com

STOCK ITEMS ARE LISTED IN RED



GRT24WK

24" GAS POWER WOK

Power Wok Features

- 800-30,000 BTU Power Wok Burner
- Stay-Cool™ die cast, chrome plated metal knob
- Auto ignition/re-ignition on burner
- Smooth-top continuous cast iron grate with easy to clean matte porcelain finish

MODEL NUMBER	DESCRIPTION	MAP
GRT24WK	24" Gas Power Wok	\$ 2,909
CWR	Culinarian Series Wok Ring	\$ 169
PSWK-RNG	Precision Series Cast Iron Wok Ring	\$ 65



P12CHBK

CHOPPING BLOCK

- Fits Griddle Insert section of any range top

MODEL NUMBER	DESCRIPTION	MAP
P12CHBK	12" Chopping Block for Griddle Section	\$89
P24CHBK	24" Chopping Block for Griddle Section	\$169



P36SHS

STAINLESS STEEL WALL MOUNT BACK GUARD

MODEL NUMBER	DESCRIPTION	MAP
P30SLB	9" Stainless Steel Wall Mount Low Back for 30" Range	\$289
P36SLB	9" Stainless Steel Wall Mount Low Back for 36" Range	\$319
P48SLB	9" Stainless Steel Wall Mount Low Back for 48" Range	\$339
P60SLB	9" Stainless Steel Wall Mount Low Back for 60" Range	\$399
P30SHB	19" Stainless Steel Wall Mount High Back for 30" Range	\$569
P36SHB	19" Stainless Steel Wall Mount High Back for 36" Range	\$539
P48SHB	19" Stainless Steel Wall Mount High Back for 48" Range	\$759
P60SHB	19" Stainless Steel Wall Mount High Back for 60" Range	\$839
P36SHS	19" Stainless Steel Wall Mount High Shelf for 36" Range	\$609
P48SHS	19" Stainless Steel Wall Mount High Shelf for 48" Range	\$779
P60SHS	19" Stainless Steel Wall Mount High Shelf for 60" Range	\$859

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RED KNOB UPGRADES

Red Knob Upgrade Kits

MODEL NUMBER	DESCRIPTION	MAP
RKK-30	Red Knob Kit for 30" Ranges	\$109
RKK-36	Red Knob Kit for 36" Ranges	\$129
RKK-48	Red Knob Kit for 48" Ranges	\$149
RKK-60	Red Knob Kit for 60" Ranges	\$169



COLOR UPGRADES

Standard Color Upgrade

MODEL NUMBER	DESCRIPTION	MAP
COLOR-3036	Standard Color Upgrade, Single Door 30" & 36"	\$349
COLOR-4860	Standard Color Upgrade, Double Door 48" & 60"	\$609

Custom Color Upgrade

MODEL NUMBER	DESCRIPTION	MAP
RAL-3036	Custom Color Upgrade, Single Door 30" & 36"	\$639
RAL-4860	Custom Color Upgrade, Double Door 48" & 60"	\$899



YELLOW

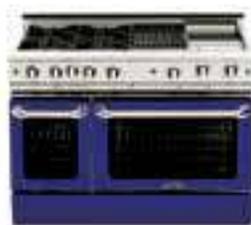
* All standard and custom color upgrades are special order and must be ordered with the range.



FLAME RED



OYSTER



SIGNAL BLUE



RUBY RED



COBALT BLUE



PALE GREEN



RED WINE



WHITE



BLACK

Inventory levels are subject to change, check stock via Dealer Login on www.pinnaclesalesgroup.com

CAPITAL WARRANTY



Warranty

ONE (1) Year full parts and labor covers entire product with the exception of painted or decorative parts listed below*. (Light bulbs covered for 60 days after installation.) Standard shipping only. Expedited shipping will be at customers' expense.

*Painted and decorative parts will be warranted for 90 days from date of original purchase. Any damages or defects must be reported within this timeframe. Replacement painted parts may have slight color variations from the original parts due to normal manufacturing variables.

FIVE (5) Years limited part replacement warranty. Covers part replacement, as noted below due to malfunction during normal operation.

Ranges*, Range Tops*, & Ovens*: All Burners**, Heating Elements, Grates*, Griddle Plates, & Oven Racks

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

Parts will be provided at no cost to the owner with proof of purchase. All other expenses, such as labor and freight, will be the responsibility of the owner

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

**Unless covered by LIFETIME warranty

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts, and Outdoor stainless steel tubular barbeque burners (excludes Professional and Pro series), against corrosion (exclude stainless steel barbeque grates and coverage for neglect, abuse, damage, normal hear discoloration). Proof of purchase required (freight not included).

WILL PAY FOR:

All repair, labor, and parts found to be defective due to materials or workmanship for one (1) full year are covered by Capital's "In Home" warranty. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Service Agent must provide service during normal working hours. No charges will be made for repair or replacement at the location of original installation. No charges will be made for defective factory parts returned pre-paid, through the dealer, and claimed within the warranty period. All claims, regardless of warranty or non-warranty, must be documented with photos and a detailed description and/or narrative of the problem and submitted to Capital's service department.

Warranty replacement of parts for the first year will be freight prepaid by Capital and shipped regular ground. Requests for expedited shipments must be paid by the customer. Capital Cooking will not be liable for additional transportation costs, labor, costs, taxes or export/import duties. This warranty should not apply, nor can we assume responsibility for damage that might result from failure to follow the manufacture's instructions or local codes where the appliance has been tampered with or altered in anyway or which, in the judgement of Capital, 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 other warranties, expressed or implied and all other obligations of liability in connection with the sale of this product.

WILL NOT PAY FOR:

Installation or start-up

Shipping damage that is not a direct result of factory packaging (for example freight handling).

Service by an unauthorized agent or agency.

Use of unauthorized parts.

Service during hours other than normal working hours.

Improper installation.

Instructional service visits on operation of products or features, incorrect installation, reset of circuit breakers or replacement of fuses.

Repair for other than normal household use.

Damage or malfunction caused by improper maintenance, care, and cleaning of the product.

Damage caused by accident, abuse, alteration, misuse, incorrect installation or an installation not in accordance with local codes.

Unit(s) installed in non-residential applications.

Travel costs for isolated geographic locations and/or outside of 50 miles total travel distance or two hours travel time, round trip.

Travel requiring plane, ferry, train, etc., costs.

Shipping and labor costs beyond the one year after purchase, unless specifically covered under the limited or lifetime warranty.

This warranty applies to appliances used in residential applications only. It does not cover commercial usage and/or installations. This warranty is for products purchased and retained in the 50 States of the U.S.A., the District of Columbia, and Canada. The full and limited 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, with the exception of the lifetime warranty. You may also have other rights, which vary from State to State.

Orders: All orders and any subsequent change orders must be submitted in writing and delivered to Pinnacle Express, Inc. by mail, fax or e-mail. No telephone orders will be accepted. Special Order items are Non-Cancellable.

Prices: All prices are subject to change without notice and are exclusive of any sales or use taxes, shipping, delivery, special packaging, or handling charges that may apply to each customer or to each order.

Minimum Advertised Pricing: All sales are subject to Pinnacle Express, Inc. or Manufacturer minimum advertised prices. Failure to comply with minimum advertised prices will result in cancellation of any agreement and violators will not be entitled to purchase further products.

Minimum Sale Price: All sales are subject to Pinnacle Express, Inc. or Manufacturer minimum sale prices. Failure to comply with minimum sale prices will result in cancellation of any agreement and violators will not be entitled to purchase further products.

Freight and Handling: Pinnacle Express, Inc. reserves the right to ship products by its choice of carrier. All shipments are F.O.B. from place of shipment, and risk of loss shall pass to the Buyer upon delivery to the carrier at the point of shipment. Additional charges may apply for special handling and packaging.

Deliveries: Pinnacle Express, Inc. shall not be liable for failure to deliver or for delays in delivery or performance due to: (1) causes beyond its reasonable control; (2) acts of God, acts of Buyer, acts of civil or military authority, governmental allocations or controls, fires, strikes or other labor difficulties, riots or other civil disturbances, delays in its usual source of supply, delays in transportation; (3) any other commercial impracticability. In the event of such delay, the date of delivery or performance shall be extended for a period equal to the time lost by reason of the delay.

Claims: All claims for non-conforming delivery of Products must be made within twelve (12) days of receipt of shipment.

Damage or Loss: Any claim for damage or loss in shipment should be made to the carrier immediately by the customer. Products become the responsibility of the Buyer when accepted by the carrier in good condition from Pinnacle Express, Inc. and we are not able to process shipping damage claims.

Returns: Only Items marked in this Price List as "Stock Item" are subject to return. All other items are considered Special Order Items and are NOT RETURNABLE. No Products may be returned without a Pinnacle Express, Inc. Return Goods Authorization (RGA) Number issued prior to the return of Product. Any product returned without an RGA will be refused and returned to the sender. RGA's are valid for thirty (30) days only. All returns are subject to inspection before being approved for credit – products must be in salable condition to be considered for return or replacement. A 20% restocking charge will apply to all returns.

Payment: Unless otherwise noted, payment terms are Net Due on Receipt. Balances owed on invoices over 30 days old are subject to a 1.5% per month charge. Each shipment or delivery shall be deemed to have been sold under a separate and or independent contract and payment thereof shall be made in accordance with the terms of this agreement and of the invoice rendered by Pinnacle Express, Inc. Buyer agrees that title to the personal property described herein shall not vest in Buyer until paid in full. In the event of insolvency or the filing of bankruptcy by the Buyer, Buyer agrees to return all merchandise to Pinnacle Express, Inc.

Warranties: Products distributed by Pinnacle Express, Inc. are the products of reputable manufacturers sold under their respective brand or trade names. Pinnacle Express, Inc. shall use its best efforts to obtain from each manufacturer, in accordance with the manufacturer's warranty or customary practice, the repair or replacement of products that may prove defective in material or workmanship. The foregoing shall constitute the exclusive remedy of the Buyer and the sole obligation of Pinnacle Express, Inc. Except as to Title, THERE ARE NO WARRANTIES, EITHER WRITTEN, ORAL, IMPLIED, OR STATUTORY relating to the described products which shall extend beyond that described in this paragraph. NO WARRANTY OF MERCHANTABILITY OR OF FITNESS FOR PURPOSE SHALL APPLY.

Limitation of Liability: Pinnacle Express, Inc.'s liability on any claims for loss or damage arising out of this contract or from the performance or breach thereof or connected with the supplying of products hereunder, or its sale, resale, operation or use, whether based on warranty, contract, negligence or other grounds shall not exceed the price allowable for such products or parts thereof involved in the claim. Pinnacle Express, Inc. shall not, under any circumstances, be liable for any labor charges unless agreed upon in advance and in writing by Pinnacle Express, Inc. and the manufacturer of the products involved.

Pinnacle Express, Inc. shall not in any event be liable for special or consequential damages, including, but not limited to, loss of profits or revenue, loss of use of the product or any associated product, cost of capital, cost of substitute products, facilities or services, downtime costs, or claims of customers of the Buyer for such damages.

General: The possession of this Price List by anyone is not to be considered as an offer to sell any of the Products contained herein. This Price List supercedes all previous price lists or memorandums. Pinnacle Express, Inc.'s existing Trade Terms and Conditions remain in effect. The above Terms and Conditions shall be a part of all Orders accepted by Pinnacle Express, Inc. and shall supercede any conflicting provisions of our customer's purchase orders. These terms and conditions are subject to change without notice.



Pinnacle Express, Inc.
P.O. Box 1836 • Dundee, FL 33838
Phone: 800-292-8374 **Fax:** 800-574-8805
www.pinnacleexpress.com