



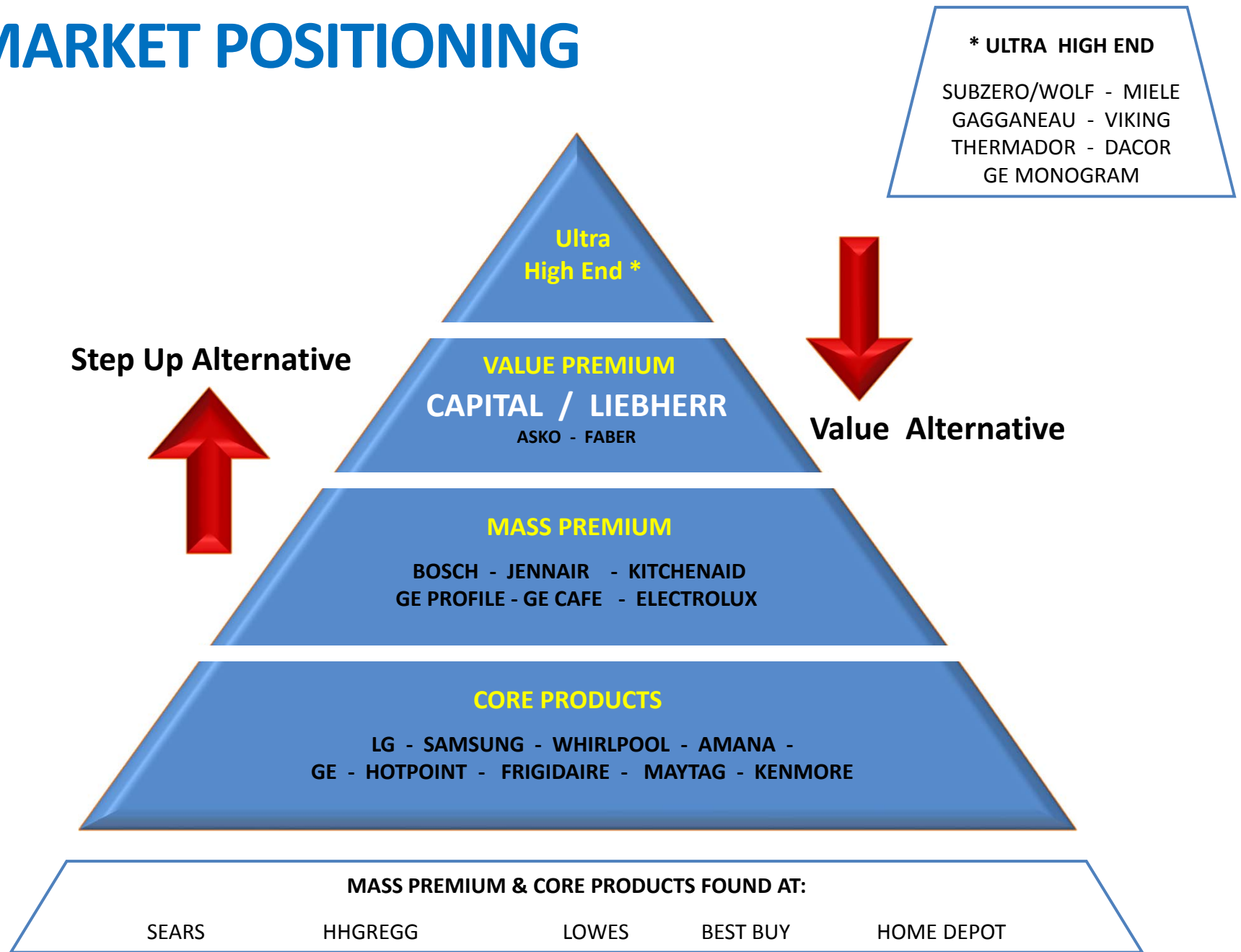
*Designers and innovators
of home use
professional and restaurant
performance ranges*



*Featured on the following network
and cable cooking shows:*



MARKET POSITIONING





THE ART OF PRECISION™



Pioneer and Leaders in home use Professional Cooking

- Founded by Surjit Kalsi: the Founding Father of Professional Quality Ranges; created the first all-Stainless Steel Barbecues; founder of the DCS Corp; recent inductee of the National Kitchen & Bath Association Hall of Fame
- Capital is dedicated to research and development and manufacturing the highest quality home appliances
- Manufactured and assembled in the US (Santa Fe Springs - near L.A.)
- Best fit & finish in the industry w/ welded seamless construction
- Exclusive features no other manufacturer has
- 20-30% less money than well known high-end premium brands





All Gas, Manual Clean & Self Clean Ranges – Feature:

- Large viewing windows
- Optional open door broiling
- Single point ignition
- Convection Option
- Gas Infrared Broiler under glass for Self Clean ranges
- Gas Infrared Broiler for Manual clean ranges
- Gas oven performance – food stays moist because of moisture in air from gas combustion
- Self Clean ovens in 36", 48" & 60", feature oversized ovens and will hold a full-size commercial pan (18" X 26")
- All Manual clean ovens, 30", 36" & 48", will hold a full-size commercial pan
- All gas products are field convertible except for 36" cooktop
- Finished all the way to the floor with curved toe kick – legs do not show
- Lift-off oven door and rear rolling casters make installation and cleaning simple
- Front serviceability



All Self Cleaning Ranges, Dual Fuel Ranges & Electric Wall Ovens

Add

- Flex Roller Racks
- Moto Rotisserie



All Dual Fuel Ranges & Electric Wall Ovens

Add

- Our patented “Moist Assist” feature – giving you (moist) gas performance in an electric oven
- Electric Ribbon Element Broiler under Glass
- Sealed Electric Ribbon Bake element under a glass floor
- Temperature Probe



THE ART OF PRECISION™

Burner Types – Sealed or Open

PRECISION Series – Sealed Burners “Professional Performance for Home Use”



19,000 BTU – every burner
140° low constant even simmer

CULINARIAN Series – Open Burners “Restaurant Performance for Home Use”



23,000 BTU – every burner w/ a low constant even simmer Plus one 8,000 BTU special “Small Pans” burner on every range and range top for that extra low simmer (left rear)

With unique “open burner cleaning system”



INDOOR BBQ GRILLS

We use our superior HYBRID RADIANT BBQ, 18K BTU, developed for our outdoor grill line, on all our ranges and rangetops when selecting an indoor bbq - Precision & Culinarian. These are superior heat generating ceramic rods encased in stainless steel for durability and long life.



PRECISION RANGES AND RANGETOPS



For our Precision Series, we use our standard SS channeling grates

CULINARIAN RANGES AND RANGETOPS



For our Culinarian Series, we use commercial quality cast iron grates w/ grease gutters.



INTRODUCING - NEW MANUAL CLEAN RANGES IN PRECISION & CULINARIAN SERIES



- Very large professional oven in a 30" range – holds full-size commercial pan
- 18,000 BTU Ceramic Infrared Broiler
- Fan Convection oven w/ 30,000 BTU bake burner
- 5 oven rack positions – 2 racks provided and a broiler pan
- Flush, slotted, Island trim is standard for noncombustible & island installs

\$ 2999 for 30" Precision

Also available in 36" & 48" sizes

\$ 3999 for 30" Culinarian

Also available in 36" & 48" sizes



Choose Sealed or Open burners



Flush, slotted, Island backguard is standard for non-combustible or island installs. Higher backguards are available



Large 30" Oven – holds full-size commercial pan (18" X 26"). 4.9 cu ft / 4.4 cu ft usable capacity.

Designers and innovators of home use professional ranges



INTRODUCING CAPITAL'S NEW DUAL FUEL RANGE

The CONNOISSEURIAN



With Capital's exclusive
Moist Assist™ feature

Creating "gas oven (moist)
performance" in an electric oven

Available 4th Quarter 2013



Available in:

**Precision Series – Sealed Burners
&
Culinarian Series – Open Burners**

Designers and innovators of home use professional ranges



30" & 36" RANGES

30"



36"



30" ALL GAS MANUAL CLEAN
 PRECISION \$2999 / CULINARIAN \$3999

36" ALL GAS MANUAL CLEAN
 PRECISION \$4299 / CULINARIAN \$5199

30" ALL GAS SELF CLEAN
 PRECISION \$5499 / CULINARIAN \$6349

36" ALL GAS SELF CLEAN
 PRECISION \$5699 / CULINARIAN \$7249

30" DUAL FUEL SELF CLEAN CONNOISSEURIAN
 SEALED \$5999 / OPEN \$6999

36" DUAL FUEL SELF CLEAN CONNOISSEURIAN
 SEALED \$6999 / OPEN \$7999

Designers and innovators of home use professional ranges



48" & 60" RANGES

48"



60"



48" ALL GAS MANUAL CLEAN
PRECISION \$6499 / CULINARIAN \$7799

60" NOT AVAILABLE IN MANUAL CLEAN MODEL

48" ALL GAS SELF CLEAN
PRECISION \$7899 / CULINARIAN \$9799

60" ALL GAS SELF CLEAN
PRECISION \$10,299 / CULINARIAN \$14,199

48" DUAL FUEL SELF CLEAN CONNOISSEURIAN
SEALED \$9599 / OPEN \$10,999

60" DUAL FUEL SELF CLEAN CONNOISSEURIAN
SEALED \$11,999 / OPEN \$14,499



ALL RANGES & WALL OVENS ARE AVAILABLE IN COLORS!



COLOR UP CHARGE:

10 Standard Colors:

Single Door: add \$250
Double Door: add \$450

All other RAL Colors:

Single Door: add \$460
Double Door: add \$660



CUSTOM TOP CONFIGURATION

Custom top configuration is the arrangement of burners, grills and griddles to your customer's preference

Single or Double Door:

add \$749




OPTIONAL RED KNOBS AVAILABLE FOR ALL RANGES AND WALL OVENS







Rangetops

Precision Series - Sealed Burners

\$2199		24"
\$2799		30"
\$2899		36"
\$3499		48"
\$5999		60"

Culinarian Series - Open Burners

\$2799		30"
\$3399		36"
\$4299		48"
\$6999		60"

Designers and innovators of home use professional ranges

36" Cooktop, 30" Single & Double Oven and Warming Oven



\$1399



\$4999

MCT365GS



\$1349

- 4 User adjustable preset temperatures
- Large temperature and timer display for easy reading in light or dark conditions

- 20k BTU central wok burner
- 2 – 14k BTU burner
- 1 – 10k BTU burner
- 1 – 6k BTU burner
- All burners feature 140° simmer
- Indicator lights



\$3299

- Featuring exclusive “Moist Cook” Gas Performance in an electric oven
- Ribbon Broiler under glass
 - Sealed Bake Element
 - Rotisserie
 - Temperature Probe

Professional Range Hoods – 30", 36", 48" & 60"



- Top, Rear, Left or Right discharge
- With or without Heat Lamps (except 30")
- Motor included – 600 cfm on 30"; 1200 cfm on 36", 48" & 60"
- 30" is 7" Rd venting; all others are 10" Rd (requires 18" x 4½" to 10" Rd transition)
- Professional SS baffle filters
- 18-gauge SS with elegant seamless construction
- 6" or 12" SS Duct covers available
- 19" SS Wall Mount High shelf available – mounts on top of existing range 3" back guard

30" model - \$1599
36" model - \$2199
48" model - \$2599
60" model - \$2799

Capital's Precision Series Outdoor BBQ's

- Hybrid Radiant Cook system
- Adjustable infrared burner – and replaceable
- Hot Surface ignition system
- Hidden rotisserie motor
- Spring assisted lid for easy lift
- Smart drip pan tray on ball bearing sides



30" built-in \$3499
 40" built-in \$4199
 52" built-in \$5099

30" on a cart \$4999
 40" on a cart \$5999
 52" on a cart \$7699



Side burners, cocktail/cooler, access doors, drawer systems, vinyl covers and other accessories also available

Capital Cooking - One brand, covers all categories:

Choose the type of product:	Range or Rangetop
Choose the size:	30", 36", 48" or 60"
Choose the type of gas:	Natural gas or Liquid propane
Choose the type of oven:	Gas Manual Clean, Gas Self Clean or Dual Fuel
Choose the type of burners:	Sealed burners or Open burners
Choose the finish:	SS, 10 standard colors or any RAL color

When choosing LP, unlike many famous brands that lose 10-15% BTU, there is no lost of BTU with Capital!



Why Buy a Capital

- Hand Made
- Hand Crafted
- Exclusive Features
- Professional Performance
- Designed by Engineers



BEST VALUE AVAILABLE

