



**Best-in-Class Brands.**  
*Uncommon Value.*

*See it first at the*  
**ARCHITECTURAL DIGEST HOME DESIGN SHOW!**

March 22<sup>nd</sup> - 25<sup>th</sup>, 2012 • Pier 94, New York, NY

• **BOOTH #263** •

*Announcing Capital's New Dual Fuel Connoisseurian Series Range*

Capital Cooking has combined the best of attributes of their all-gas ranges and built-in electric wall ovens to create the new dual fuel Connoisseurian Series. Available in both open and sealed burner versions, the new series are all self clean in 30", 36", 48" and 60" configurations and are available in 10 standard colors.



**COOKTOP OPTIONS:**

- Open burner system developed for Capital's Culinarian line is ideal for the home chef looking for restaurant power and advanced cooking functionality made possible by the open flame.
- Sealed burner system that Capital uses in its Precision Series is the most common gas cooktop system where the flame is controlled by burner caps of different sizes.



**RANGE FEATURES**

- Primary ovens with MoistRoast cooking feature that uses moisture, not steam, to produce perfect, moist roasting and baking
- Capital's popular motorized Rotisserie system
  - BAKE, BROIL, ROAST, DELICATE BAKE
  - SELF CLEAN
  - MEAT PROBE cooking
  - Convection Fan cooking for BAKE, BROIL, ROAST
  - Dual Halogen lights in each oven
  - FlexRoll Racking system
  - Sabbath mode



**On Trade Day • March 22<sup>nd</sup>, 2012 • 5:00PM**

Join us for a wine and cheese reception! • Take a tour of our brands **AND** be entered to win a **LIEBHERR WINE CABINET!**



www.almo.com/specialty  
Specialty Products Division

Contact Us Today!  
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