

GRAND CHEF ELECTRIC WALL OVENS

TRU-TEMP™ CONVECTION FAN COOKING

A powerful alternative to a traditional all-in-one range, Capital's single and double wall electric ovens offer all the same features as the Grand Chef Dual Fuel range.

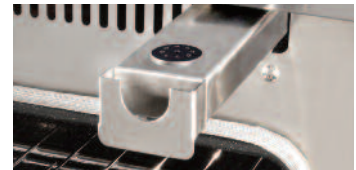
WALL OVEN FEATURES

- Oven cavity: 4.9 cu. ft.
- MOIST-COOK – This feature stops food from drying out during cooking, resulting in the juiciest meats ever. (top oven only in double wall oven). A Capital exclusive!
- ROTOMATIC™ ROTISSERIE – Built-in motorized rotisserie. Cook delicious, self-basting meats and poultry year round. (top oven only in double wall oven). A Capital exclusive!
- BAKE, BROIL, ROAST, DELICATE BAKE, AND PERFECT CONVECTION
- TIMED COOK – The oven turns itself off after a set amount of time
- DELAY COOK – Set the oven to start cooking at a set time of day
- CLOCK – Displays time of day when range is not in use
- MEAT PROBE cooking
- Convection fan cooking for BAKE, BROIL, ROAST
- Ultra-cool oven doors with extra large viewing oven window
- Hidden Bake Element under glass for easy clean up and efficient oven heating
- Ribbon Broil Element under glass results in BBQ-quality searing
- Dual Kitchen TIMERS (5 secs – 11 hours 55 mins)
- Two-speed cooling fan system
- Dual air-flow convection
- Three EZ-Glide™ oven racks
- SELF-CLEAN
- SABBATH mode

MWOV302ES

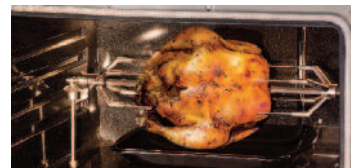


EXCLUSIVE WALL OVEN FEATURES



MOIST-COOK™ SYSTEM

Capital's exclusive Moist-Cook™ keeps flavors and juices in your food and not in the air by introducing more humidity into the oven cavity.



ROTOMATIC™ ROTISSERIE

Capital's patented in-oven motorized rotisserie system allows you to cook delicious self-basted roasts and poultry in your kitchen year-round.

GRAND CHEF ELECTRIC WALL OVENS

TRU-TEMP™ CONVECTION FAN COOKING



We've taken the best of both worlds and combined them into our latest innovation for our revolutionary Grand Chef's electric wall ovens. By deliberately combining the uniformity of electric heat with the moist heat of a convection oven, we've engineered an electric oven that behaves like a gas oven. Delight in succulent juicy, mouth-watering meals with our new moist assist feature, an exclusive to Capital.

COLOR AND FINISH OPTIONS

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



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

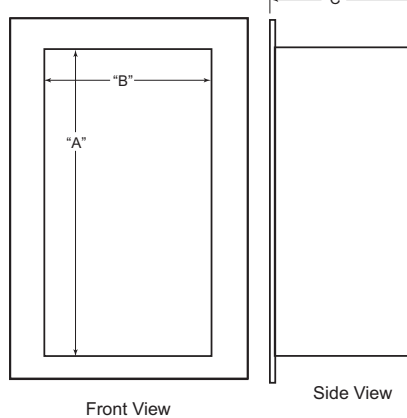


CUTOUT DIMENSIONS

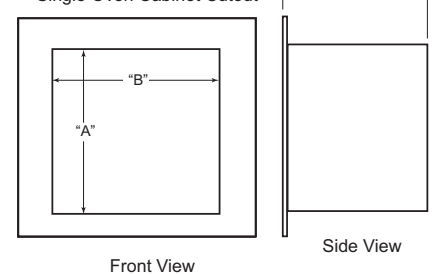
	Single	Double
Model Number	MWVOV301ES	MWVOV302ES
"A" Dimension Cutout Height	28 1/4	52 1/2
"B" Dimension Cutout Width	28 1/2	28 1/2
"C" Dimension Cutout Depth	24	24
Overall Width	29 7/8	29 7/8
Overall Height	28 9/16	52 3/4
Overall Depth to Cabinet Face	23 3/4	23 3/4
Overall Depth to Door Front	25	25
Shipping Weight	275 lbs.	490 lbs.
Electrical	240 VAC, 60 Hz	
Circuit Breaker Required	30 Amp	40 Amp

Note: Cabinets must be manufactured to support the listed weight of the product.

Double Oven Cabinet Cutout



Single Oven Cabinet Cutout



GAS REQUIREMENTS : 1/2" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units include a gas regulator. The installer must provide a shut-off valve at the rear of the appliance with easy access to shut off the gas for service. High-altitude kits and gas conversion kits are available through your Capital Cooking dealer.

For more details, please visit our website: www.capital-cooking.com

All product details and specifications are subject to change without notice.