



THE POWER OF PERFORMANCE™

## MAESTRO SERIES

# *INSTALLATION MANUAL*

## *COOKTOP 30" AND 36"*

### ***MODELS:***

MCT304SN, MCT304SL, MCT365SN, MCT365SL



Dear Valued Customer,

Congratulations on making a smart choice! You have joined an elite group of cooking enthusiasts who demand only the very best from their appliances. A Capital Cooking appliance promises years of enjoyment and maximum pleasure, allowing cooks everywhere to create culinary memories that last a lifetime.

Because of the unique features found in our appliances, we urge you to read this manual thoroughly before installation and use. **PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**: it is an invaluable guide to help you better understand your Capital Cooking appliance.

Since your satisfaction is our topmost priority, please feel free to contact our service experts. You may reach us toll free at 866-402-4600, or dial the factory direct at 562-903-1168. You can fax us a list of your concerns, comments, and/or compliments at 562-903-1167, or drop us an email at [customerservice@capital-cooking.com](mailto:customerservice@capital-cooking.com). Feel free to also write us at 13211 East Florence Avenue, Santa Fe Springs, CA 90670.

Our products are designed and proudly manufactured in America. We trust that our strict adherence to the highest quality assurance standards will provide you with years of trouble free, gourmet cooking.

Happy Cooking!

Chairman  
Capital Cooking Equipment, Inc.



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# INTRODUCTION

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Capital Cooking Maestro Series Cooktops have a number of features which vary with each model configuration. All models feature either 4 or 5 surface burners. Most powerful in the market

## IMPORTANT INSTALLATION INFORMATION

The cooktops are tested in accordance with ANSI Z21.1 Standard for Household Cooking Gas Appliances. These cooktops must be installed in conjunction with a suitable overhead **Vent Hood**. (See page 7 for ventilation requirements), **or a suitable downdraft ventilation unit**. Due to the professional high heat capacity of this unit, particular attention should be paid to the hood and duct work installation to ensure it meets local building codes.

### NOTE:

To eliminate the risk of accidental fire or burns, cabinet storage located above the units should be avoided. Check local building codes for the proper method of cooktop installation. Local codes vary. Installation, electrical connections, and grounding must comply with all applicable codes. In the absence of local codes, the cooktop should be installed in accordance with the National Fuel Gas Code ANSI Z223.1-1988 and National Electrical Code ANSI / NFPA 70-1990.

Be sure that the unit being installed is set up for the type of gas being supplied. The gas cooktop is shipped from the factory set and adjusted for natural gas or LP (propane), depending on the specific model ordered.

**Verify that the cooktop is compatible with gas supply at the installation site before proceeding further. Return the cooktop to dealer if the unit is not set for site gas supply.**

- **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.

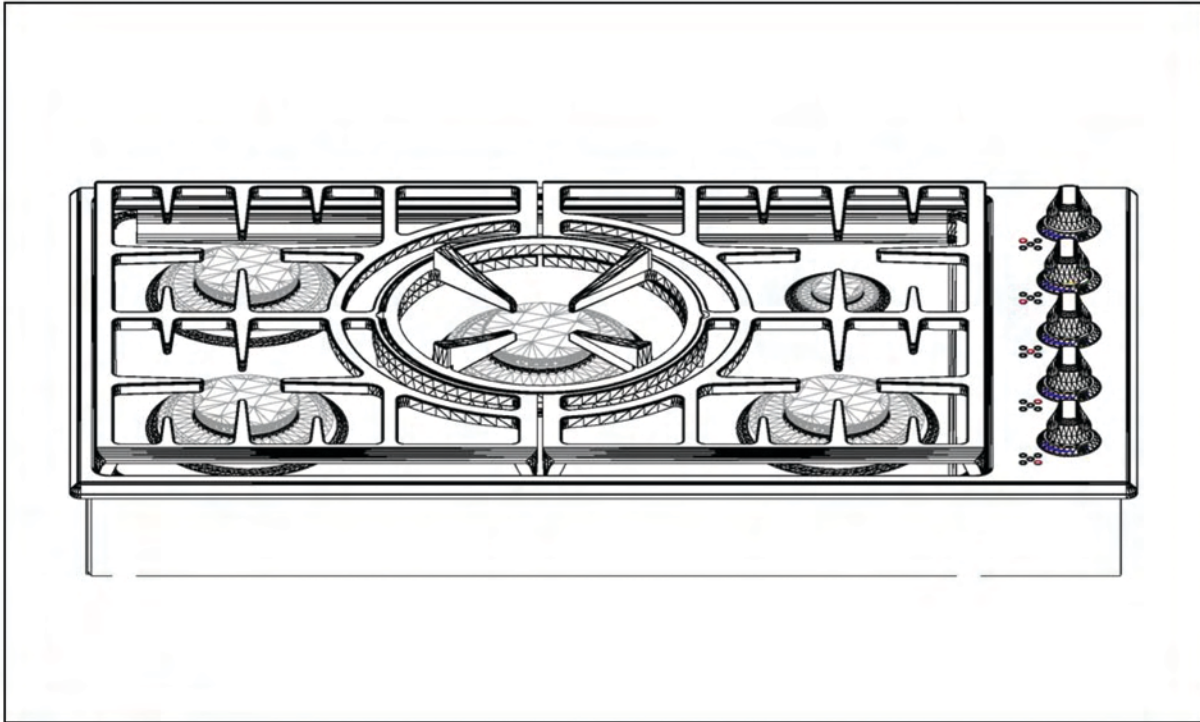
**This cooktop was designed for ease of operation and installation, however, we recommend that you read all sections of this manual before beginning the installation process and that your cooktop is installed by an approved Gas installation technician, OR IN THE COMMONWEALTH OF MASSACHSSETTS, A LICENSED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



# MODELS

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## 30" 36" MCT COOKTOP MODELS



Model #: MCT365

## PLANNING THE INSTALLATION

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### RECOMMENDED INSTALLATION INSTRUCTIONS

**A)** Vent Hood

**B)** Cooktop

1. Locate cooktop according to cooktop installation instructions.
2. Measure distance from counter surface to the bottom of vent hood
3. From this location measure 30" This is the minimum height that bottom of your vent hood can be installed.
4. Follow vent hood manufacturer's installation instructions to install vent hood.
5. Connect gas and electrical connections and drop cooktop into position.

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

# UNPACKING AND HANDLING

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## STEP 1: PLACING THE COOKTOP

### **CAUTION:**

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*Proper equipment and adequate manpower must be used in moving the cooktop to avoid personal injury or damage to the unit.*

### **ANCHORING THE COOKTOP**

The cooktop has a shipping weight of approximately 68 pounds (30" models) and 80 pounds (36" models). After removal of packing materials, it is recommended that the grates be removed to facilitate handling. This will reduce the weight by 20 pounds.

**\*\*VERIFY THAT THIS IS THE PROPER PACKING FOR THIS ITEM:** (Remove the outer carton and packing material from the shipping base.)

The Maestro Series gas cooktop should be moved as close as possible to its final location. Electrical and gas connections should be made per (steps 5 & 6, pgs 10 & 11) before the cooktop is placed in its final position.

# VENTILATION REQUIREMENTS

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**STEP 2:**

A suitable exhaust hood is recommended to be installed above the cook top. The following chart indicates the Minimum blower capacity recommended for hood ventilation.

| VENTILATION UNIT | STANDARD COUNTER INSTALLATION RECOMMENDATIONS | ISLAND INSTALLATION RECOMMENDATIONS |
|------------------|---|-------------------------------------|
| HOOD             | (24" Deep x Unit Width)                       | (30" Deep x 36" at Bottom)          |
| DOWNDRAFT        | Refer to pages 8 & 9                          | Refer to pages 8 & 9                |
| BLOWER           | <b>*30" COOKTOP</b><br>600 CFM                | 600 CFM                             |
|                  | <b>**36" COOKTOP</b><br>1200 CFM              | 1200 CFM                            |

**CAUTION:**

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***Ventilation hoods and blowers are designed for use with single wall Ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies before starting to ensure that the hood and duct installation will meet local requirements.***

Hood blower speeds should be variable to reduce noise and loss of air conditioned household air when maximum ventilation is not required. the lower edge of the hood should be installed a minimum of 30" above the cooktop cooking surface, (Step 3 pg. 8). If the hood contains any combustible materials (i.e.wood covering) it must be a minimum of 36" above the cooking surface. Due to a high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. ***A licensed and reputable heating and ventilating contractor should be consulted. Check with your dealer for details.***

# CABINET PREPARATION

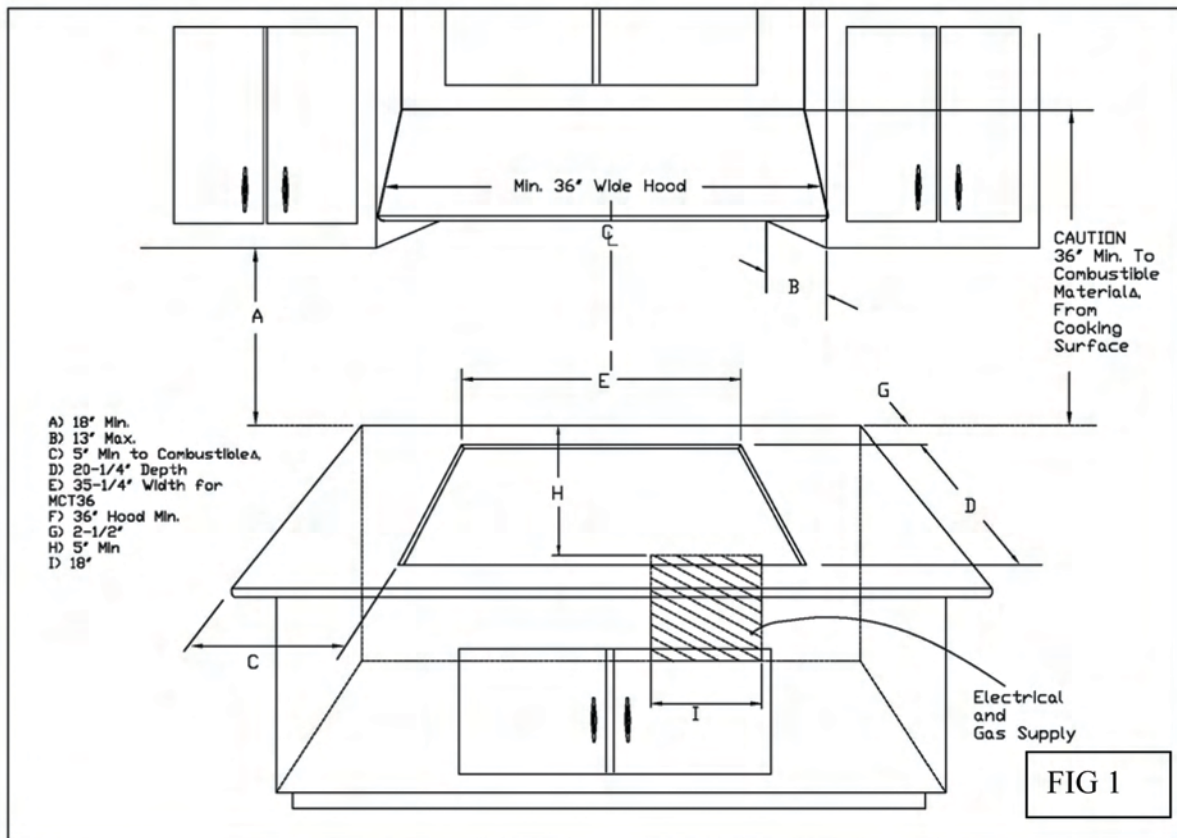
## STEP 3:

The Drop-In Cooktop was designed for easy installation. However, for the best appearance, to conceal the raw cutout edges and to ensure a snug and secure fit, **the cutout must be precise**. Use the cutout dimension information in the figures below for your installation. When preparing for installation, it is critical that the cabinet cutout matches the dimensions provided for the cooktop for a good fit. See illustrations below for specifications.

For proper performance, the Drop-In Cooktop must be level. To achieve a flush fit of the cooktop, it will be necessary to have a flat countertop (front to back and left to right).

Be sure to check local building codes for the proper method of installation. Local codes may vary. Installation, electrical connections and grounding must comply with all applicable codes.

## DROP-IN COOKTOP CUT-OUT DIMENSIONS



Dimensions reflect 36" cutout only



# INSTALLATION INSTRUCTIONS

## STEP 4:

- 1) To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. We recommend having the cooktop available before cutting the opening for a more accurate measurement and verification of all installation dimensions.

**With the necessary tools and hardware ready, establish the centerline of the desired cooktop location. It should be the same as the center of the overhead ventilation hood.**

- 2) Make your cutout according to the dimensions given in figure 1 on page 7.
- 3) Lower the cooktop into the countertop cutout, being very careful not to damage the counter, Inlet pipe threads, or the power cord of the cooktop.
- 4) Square the cooktop to the cutout and install the 4 retaining brackets onto the 4 holes located at the bottom of the unit. (See figure 2). If hold down brackets are not installed, the cooktop will not sit down to the counter top.
- 5) Tighten the 4 preloaded thumb screws which will keep the unit secured. Do not Over-tighten (See Figure 3 detail below).
- A) Rear Bracket & Thumb screw not used when using down draft system.
- 6) Install the regulator with the arrow in the direction of the gas flow (towards the cooktop) using a sealant on the male pipe threads.
- 7) Connect the gas line to the unit. Refer to page 11 for gas supply hookup.
- 8) Turn ball valve to let the gas flow. Check for gas leak.
- 9) Plug the unit into the wall. (See step 5 page 9).
- 10) Put the burner rings and burner caps in place. Turn the front burner knob on first and apply a match to the burner until the gas lights. Being cautious not to burn your hand or other parts of your body. When the gas is first activated, there is air present in the gas lines. match applied to the burner makes it easier and safer to clear the air/gas mixture. Use Caution to avoid burn injury.
- 11) Put grates in place.

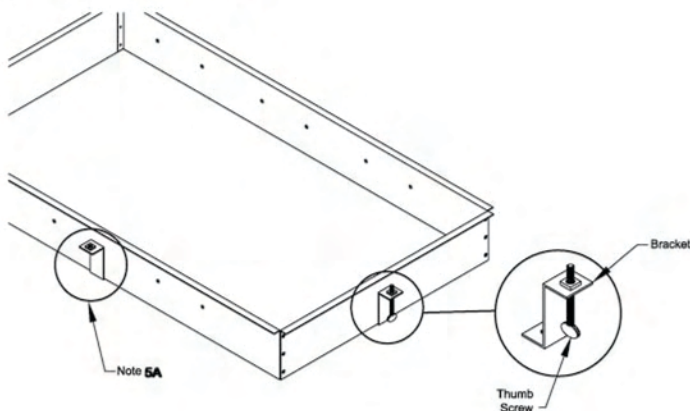


FIG 2



FIG 3

# ELECTRICAL / GAS CONNECTIONS

## STEP 5: ELECTRICAL CONNECTIONS

### Power Requirements Cooktop

- 120 VAC, 60Hz., single phase 15 Amp circuit.

Always disconnect electric supply cord from the wall outlet or service disconnect before servicing this appliance. Observe all governing codes and ordinances when grounding, in absence of which, observe National Electrical Code ANSI / NFPA No. 70-1990

### RECOMMENDED GROUNDING METHOD

This appliance is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades). It must be plugged

into a mating grounding type receptacle connected to a correctly polarized 120 Volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electrical Code.

- **NOTE: A Ground Fault Receptacle Cannot Be Used.**

- **The third prong should not, under ANY circumstances, be cut or removed.**

### GAS REQUIREMENTS

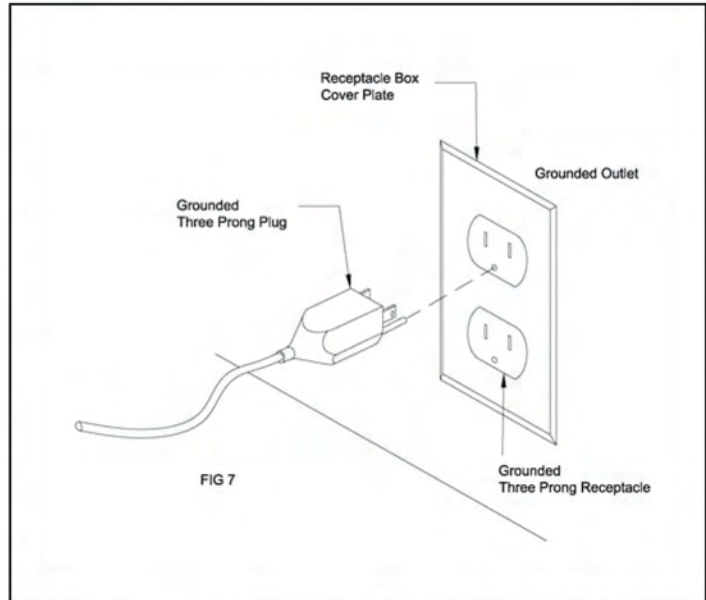
Verify the type of gas supplied to the location. The cooktop is shipped from the factory set up and adjusted for natural gas or LP (propane), depending on specific model ordered. **The unit cannot be converted in the field.**

### NATURAL GAS

- Connection: 1/2" N.P.T., Minimum 5/8" dia flex line ■ Pressure: 6" to 14" W.C.

### LP GAS

- Connection: 1/2" N.P.T., Minimum 5/8 dia. Flex line. ■ Pressure: 11" to 14" W.C.  
A regulator is required at the LP source to provide a maximum of 14"W.C. to the cooktop regulator.





## HOOK-UP TO GAS SUPPLY / GAS CONNECTIONS

### STEP 6:

#### HOOK-UP

A manual valve must be installed external to the appliance, in an accessible location from the front for the purpose of shutting off the gas supply. Make sure the gas supply is turned off at the wall valve before connecting the appliance. The gas supply connections should be made by a qualified technician and in accordance with local code or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1-1988, latest edition.

To prepare the unit for connection to the gas supply, thread the supplied 1/2" pipe nipple into the elbow on the end of the manifold. The elbow is located inside the chassis of the unit, on the end of the manifold, facing down. See Fig. 9. It is accessible through the square cutout in the left rear corner of the chassis bottom. Connect the outlet of the regulator to the exposed end of the nipple, connect the flex line from the gas supply to the inlet side of the regulator. Apply Teflon tape to threads

**NOTE:** The arrow on the regulator indicating direction of gas flow should be pointing towards the unit. The flex line for the gas supply must be metal and be approved by an approved certifying agency (AGA, CGA, or UL.). Never use a hose made of rubber or other synthetic material, as the heat may cause the hose to melt and develop leaks. **Using parts that do not conform with our Installation instructions WILL VOID YOUR WARRANTY!**

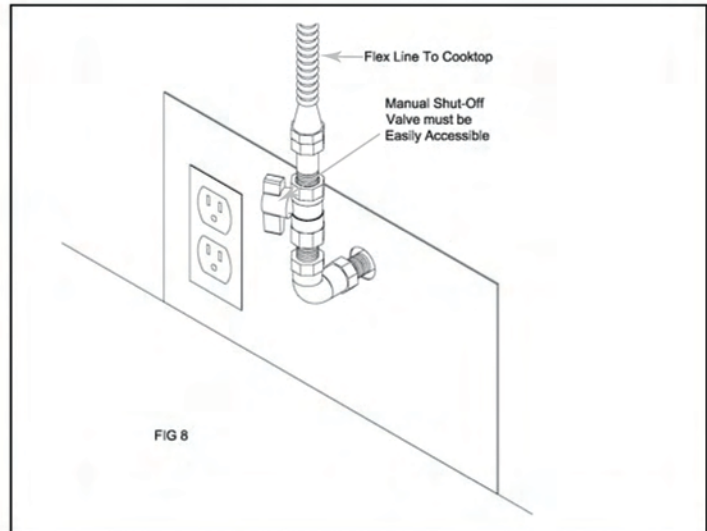


FIG 8

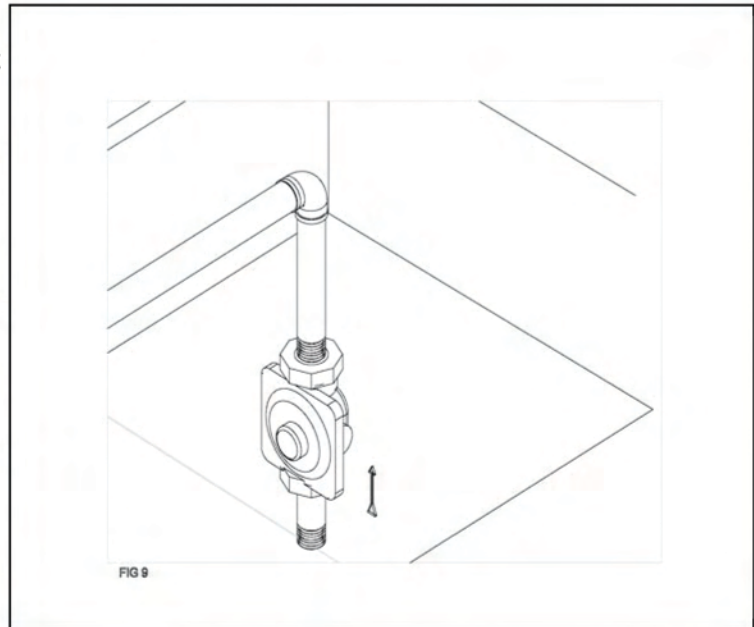


FIG 9

### CAUTION:

**The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa.) The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at the test pressure in excess of 1/2 psig (3.5kPa.). When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 7.0" W.C. for natural gas or 12.0" for LP.**

# TEST AND ADJUSTMENTS

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## STEP 7:

### **CAUTION:**

***For warranty coverage, Capital Cooking requires that burner adjustments be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation.***  
***Improper or lack of adjustments will void your warranty.***

### **SURFACE BURNERS**

The surface burners are not adjustable. Proper operation is achieved when the correct orifices for gas supply are installed at the factory, based on model ordered.

- If the surface burner does not ignite, check the spark igniter by listening for a clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker, blown fuse, poor wire connection to the igniter or a properly grounded and polarized wall receptacle.

### **TO CLEAN EXTERIOR SURFACES**

The stainless steel surfaces may be cleaned by wiping with a damp soapy cloth. Any mild glass cleaner will remove fingerprints and smears. Do not use steel wool as it will scratch the surface. Small scratches may be removed by lightly sanding with the grain using 120 grit paper.



# INSTALLER FINAL CHECKLIST

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***Note to Installers: Please check and initial each step and leave checklist with owner.***

## GENERAL

Check:

Initial

- \_\_\_\_\_  \_\_\_\_\_ Placement of unit.
- \_\_\_\_\_  \_\_\_\_\_ Specified clearance maintained to cabinet surfaces.
- \_\_\_\_\_  \_\_\_\_\_ Unit level – front to back, side to side.
- \_\_\_\_\_  \_\_\_\_\_ All packaging material and tie straps removed, drip pans clean and empty.

## ELECTRICAL

- \_\_\_\_\_  \_\_\_\_\_ Receptacle with 15 ampere over-current protection is provided for service cord connection.
- \_\_\_\_\_  \_\_\_\_\_ Adequate ground connection.

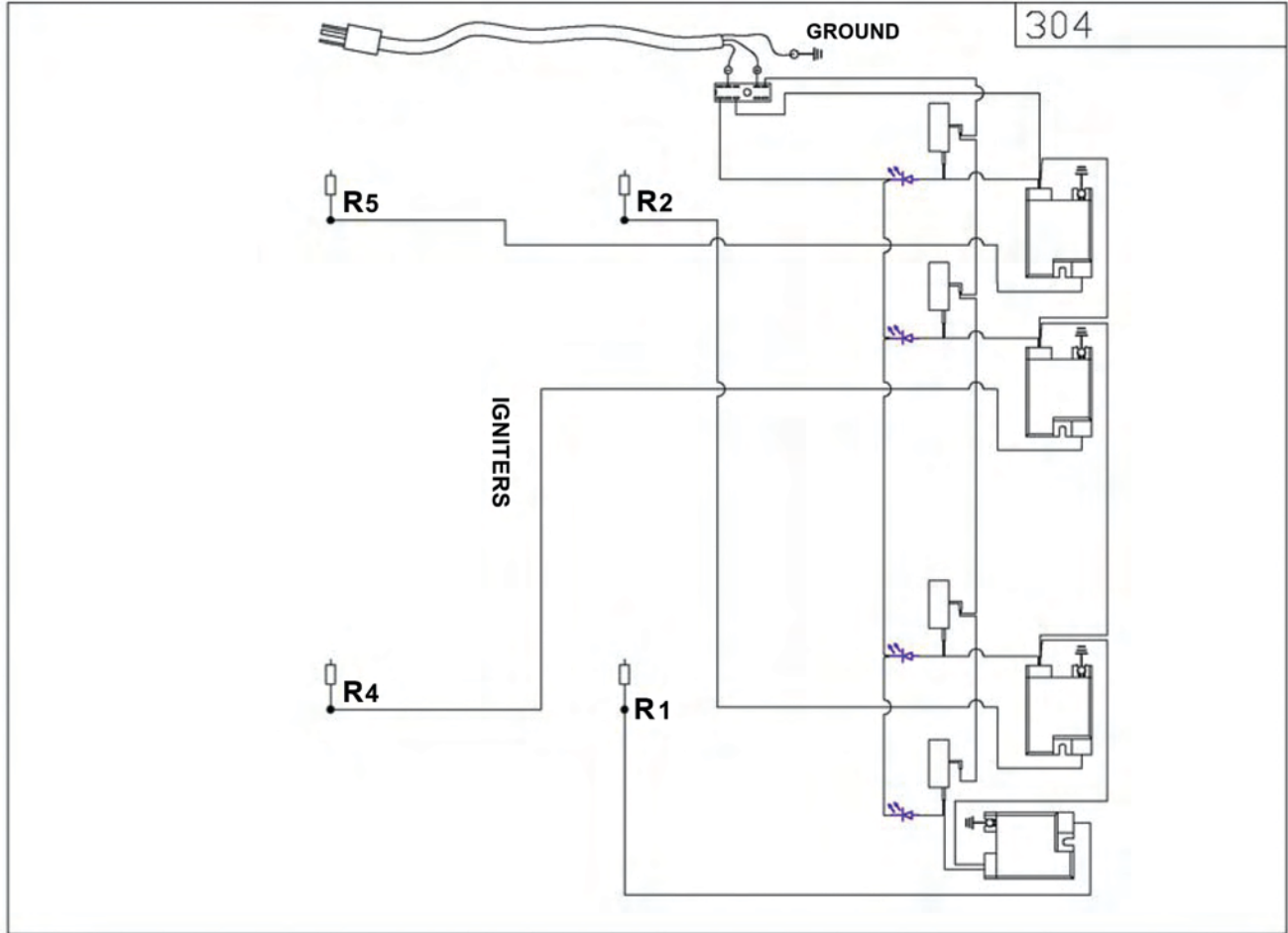
## GAS SUPPLY

- \_\_\_\_\_  \_\_\_\_\_ Connection: 1/2 NPT with a minimum 5/8" diameter metal flex line.
- \_\_\_\_\_  \_\_\_\_\_ Site gas supply is compatible with cook top model, & sufficient pressure is available  
(see gas requirements pg. 11)
- \_\_\_\_\_  \_\_\_\_\_ Manual gas shut-off valve installed in accessible location.
- \_\_\_\_\_  \_\_\_\_\_ Unit tested and free of gas leaks.

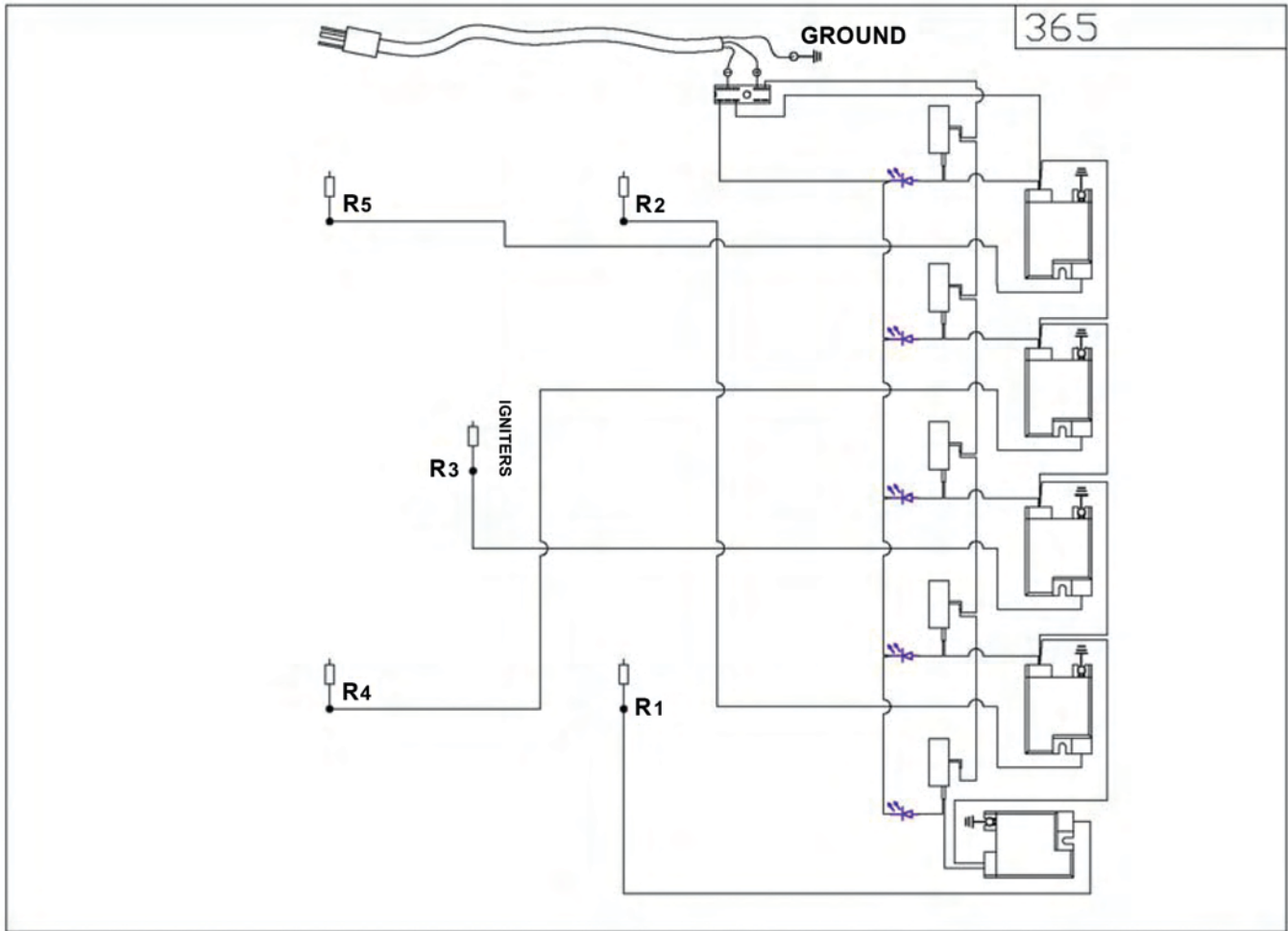
## OPERATION

- \_\_\_\_\_  \_\_\_\_\_ All internal packing materials removed. Check below grate, pans and drip drawers.
- \_\_\_\_\_  \_\_\_\_\_ Bezels centered on burner knobs and knobs turn freely.
- \_\_\_\_\_  \_\_\_\_\_ Each burner lights satisfactorily, both individually and with other burners.
- \_\_\_\_\_  \_\_\_\_\_ Burner grates correctly positioned, level, and do not rock.

# SCHEMATIC DIAGRAMS COOKTOP 30"



# SCHEMATIC DIAGRAMS COOKTOP 36"



## SERVICE INFORMATION

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Before contacting customer service:

- Check if the circuit breaker tripped or the fuse is blown
- Is there a power outage in your area?

If none of the above has occurred, contact our customer service department at 1.866.402.4600, or email us at [customerservice@capital-cooking.com](mailto:customerservice@capital-cooking.com).

Before you call for service, please have the following information available:

- Model Number
- Serial Number
- Date of installation
- A brief description of the problem

Your satisfaction is our top priority. If the problem persists, or is not resolved to your satisfaction by our service consultant, please write to us or fax us a letter at:

**Capital Cooking Equipment Inc.**  
Attention: Customer Service Manger  
13211 E. Florence Ave.  
Santa Fe Springs CA 90670  
USA

Fax: (562) 903-1167.

Email: [customerservice@capital-cooking.com](mailto:customerservice@capital-cooking.com)



## WARRANTY

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- One (1) year full parts and labor covers the entire unit.
- Five (5) years parts only covers the burners.
- Five (5) years parts only covers the top grates.
- Porcelain parts are prone to normal wear & tear and can not be guaranteed.

### **WILL PAY FOR:**

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

Replacement will be F.O.B our factory. This means you, the customer, will have to pay for shipping. The company will not be liable for transportation costs, labor cost or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes where the appliance has been tempered 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 product. Please contact us at [ESP@capital-cooking.com](mailto:ESP@capital-cooking.com) for more details.

### **WILL NOT PAY FOR:**

- Installation or start-up.
- Shipping damage.
- Concealed shipping damage.
- Service by an unauthorized agency.
- Use of unauthorized parts.
- Service during hours other than normal working hours.
- Improper installation.
- Service visit to teach you how to operate the appliance, correct the installation, reset circuit breakers or replace fuses.
- Repair other than normal household use.
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Unit installed in non-residential application.
- Unit installed outdoors.

**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.**

THESE SPECIFICATIONS ARE FOR PLANNING PURPOSES ONLY.  
REFER TO YOUR COUNTERTOP SUPPLIER PRIOR TO MAKING COUNTER CUTOUTS.  
CONSULT WITH A QUALIFIED TECHNICIAN FOR YOUR SPECIFIC VENTILATION  
REQUIREMENTS. FOR THE MOST UP TO DATE INFORMATION, CONTACT:  
**CAPITAL COOKING EQUIPMENT, INC.**  
INDICATING THE MODEL # .

*WE RESERVE THE RIGHT TO CHANGE THESE SPECIFICATIONS OR DESIGN WITHOUT NOTICE.*



**THE POWER OF PERFORMANCE™**

**Capital Cooking Equipment, Inc.**

13211 E. FLORENCE AVE.  
SANTA FE SPRINGS, CA 90670. USA  
PHONE: 866-402-4600 Toll Free  
562.903.1167 Fax

**MADE IN USA**

**WWW.CAPITAL-COOKING.COM**

