

24-Inch Commercial Gas Range with Dual Burners and Griddle

This commercial gas range features dual gas burners and a 24-inch wide griddle surface. Constructed from stainless steel, the range includes an oven with temperature control and a removable grease trap for easy cleaning.



ADDITIONAL IMAGES



Product Overview

Professional Commercial Cooking Performance

This 24-inch commercial gas range is designed for high-performance professional kitchens, combining dual burners with a spacious 24-inch griddle top. Built with a durable stainless steel exterior, it includes a versatile oven base with a wide temperature range and an enamel interior for easy maintenance. This unit offers precise heat control and reliable safety features, making it an essential asset for demanding culinary environments.

Construction & Materials

Exterior Construction	Stainless steel (front, back, sides, kick plate, back guard, and over shelf)
Griddle Plate Thickness	0.75 inch

Performance Metrics

Heat Output

25000 BTU

Top Burners

27000 BTU

Griddle

27000 BTU

Oven Burners

Oven Temperature Range	175°F to 550°F
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Technical Specifications

Fuel Compatibility	Natural Gas, Propane
Gas Connection	3/4" NPT rear connection

Features

Safety Features

- Standing pilot for open top burners
- Oven pilot with 100% safety shut off

Cleaning & Maintenance

- Enamel interior oven
- Drip tray under burners
- Polished steel griddle plate