

Commercial Gas Range with 4 Burners and 24-Inch Griddle

This gas range features four high-performance burners and a 24-inch wide griddle. It is equipped with precise temperature controls and includes two spacious ovens with individual temperature settings.



Product Overview

Professional Commercial Gas Range

This 48-inch commercial gas range is engineered for high-volume kitchen environments, combining versatility and durability. It features four high-performance burners alongside a 24-inch polished steel griddle, providing a comprehensive cooking station in one footprint. With a robust stainless steel exterior and enamel-coated oven interiors, this unit is designed to withstand rigorous daily use while simplifying cleaning and maintenance.

Performance Metrics

Burner Power

25000 BTU

Top Burners

27000 BTU

Griddle

27000 BTU

Oven Burners

Oven Temperature Range

175°F to 550°F

Construction & Design

Oven Interior Features

- Enamel interior for easy cleaning
- Multiple position rack guides
- Chrome oven rack included

Exterior Material

Stainless Steel, Polished Steel Griddle

Griddle Plate Thickness

0.75 inch

Installation & Utilities

Compatible Gas Types

Natural Gas • Propane

Gas Connection

3/4" NPT rear connection

Safety & Maintenance

Safety Systems

- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Drip tray for grease collection