

Commercial Gas Range with 4 Burners and 36-Inch Griddle

This gas range features four burners and a 36-inch griddle. The unit is constructed with a durable stainless steel exterior and is designed for commercial kitchen use.



ADDITIONAL IMAGES



Overview

Professional Commercial Gas Range

This heavy-duty commercial gas range is designed to meet the rigorous demands of professional kitchens. Featuring a versatile 36-inch griddle top alongside four high-performance burners, it offers exceptional flexibility for varied cooking tasks. The unit is built with a durable stainless steel exterior and includes a spacious oven with precise temperature control, making it an essential asset for restaurants and catering services.

Performance Metrics

Burner Heat Output

25000 BTU
Top Burner

27000 BTU
Griddle

27000 BTU
Oven Burner

Oven Temperature Range

175°F - 550°F

Construction & Design

Maintenance Features

- Drip tray under burners
- Enamel interior oven
- Stainless steel exterior

Exterior Material

Stainless Steel

Griddle Specifications

3/4 inch thick polished steel

Technical Details

Fuel Compatibility

Natural Gas • Propane

Safety Systems

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

Gas Connection

3/4" NPT rear connection

Configuration

Cooking Surface Layout

Component	Specification
Total Width	60 inches
Griddle Width	36 inches
Burner Count	4
Oven Racks	1 chrome rack included