

# Commercial Gas Range with 6 Burners and 24-inch Griddle

This gas range features six burners and a 24-inch griddle, providing versatile cooking options. It also includes two ovens with individual controls, offering ample cooking capacity.



## ADDITIONAL IMAGES



## Product Overview

### Professional Performance and Durability

This 60-inch commercial gas range is designed for high-volume kitchen environments, combining a 6-burner cooktop with a versatile 24-inch griddle. Built with a robust stainless steel exterior and a heavy-duty 3/4-inch thick polished steel griddle plate, it ensures long-lasting performance and easy maintenance. The unit features precise temperature controls and safety-focused engineering, making it an essential asset for demanding culinary operations.

## Cooking Performance

### Heat Output Metrics

**25000 BTU**

Top Burners

**27000 BTU**

Griddle

**27000 BTU**

Oven Burners

Oven Temperature Range

175°F - 550°F

## Construction & Design

Construction Materials

Stainless Steel Exterior, Polished Steel Griddle, Enamel Oven Interior

Griddle Plate Thickness

0.75 inch

## Features & Safety

### Safety & Control

- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Drip tray for grease management
- Multiple position oven rack guides

## Installation & Compatibility

### Gas Compatibility

Natural Gas • Propane

### Gas Connection

3/4" NPT rear connection