

Commercial Gas Range with 2 Burners and 48-Inch Griddle

This gas range features two high-performance burners and a 48-inch wide griddle surface. The unit is constructed from durable stainless steel and offers precise temperature control.



ADDITIONAL IMAGES



Overview

Commercial Performance Range

This professional-grade 60-inch gas range is designed for high-volume commercial kitchen environments. It features a versatile combination of two high-performance open burners and a spacious 48-inch polished steel griddle top. Built with a durable stainless steel exterior and an easy-to-clean enamel oven interior, this unit provides the reliability and precision needed for demanding culinary operations.

Construction & Design

Construction Material	Stainless Steel Exterior, Polished Steel Griddle Plate, Enamel Oven Interior
Griddle Plate Thickness	0.75 inch

Cooking Performance

Burner Heat Output

25000 BTU

Top Burners

27000 BTU

Griddle

27000 BTU

Oven Burners

Compatible Gas Types

Natural Gas • Propane

Oven Temperature Range	175°F - 550°F
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Safety & Utilities

Safety Features

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

Gas Connection

3/4" NPT Rear Connection

Configuration

Range Configuration

Component	Specification
Total Width	60 inch
Griddle Width	48 inch
Burner Count	2
Oven Rack	1 chrome rack included