

# 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