

# 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