

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