

Commercial Kitchen 4-Burner Gas Range

This commercial kitchen gas range features four high-performance burners for efficient cooking. Its stainless steel build ensures durability and easy cleaning, suitable for restaurants and catering services.



ADDITIONAL IMAGES



Overview

Professional Commercial Cooking Solution

The 600series 4-burner gas range is a robust and efficient cooking appliance specifically engineered for high-demand commercial kitchens. Constructed from high-grade stainless steel, it offers exceptional durability and ease of maintenance for busy restaurant environments. With individual heavy-duty controls and high-performance burners, this unit provides the precise temperature regulation and reliability required by professional chefs.

Performance

Performance Highlights

4 qty

High-Performance Burners

Construction

Build Materials

- High-grade stainless steel body
- Robust cast iron burners
- Heavy-duty control knobs
- Sturdy support legs

Durability & Design

Corrosion Resistant, Heavy-Duty, Professional Grade, Easy-to-Clean

Operation & Maintenance

Cleaning Features

- Full-width crumb tray
- Smooth stainless steel surfaces
- Removable components for hygiene

Control Type

Individual precise flame control valves

Applications

Ideal For

Restaurants • Catering Services • Food Service Establishments • Commercial Kitchens