



ProKitchen Series 36" Gas Range with 6 Burners & Convection Oven, Liquid Propane - 211,000 BTU

(Model: PKCGR36-4)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- High BTU Output**
 211,000 BTU total output with 6 burners rated at 30,000 BTU each for commercial kitchen cooking operations.
- Cast Iron Build**
 Cast iron burners and 12" x 12" grates support heavy-duty cookware use in commercial kitchens.
- Mobility Design**
 Freestanding unit with 4 casters (2 with brakes) supports flexible kitchen positioning.
- Convection Oven**
 Oven operates between 220°F and 490°F for baking and roasting in food service environments.
- LP Gas System**
 Liquid propane operation with 3/4" NPT rear gas connection and included LP conversion kit.
- Certified Equipment**
 cETLus, ETL Sanitation, NSF certified with 1-year parts & labor warranty.



PRODUCT OVERVIEW

The ProKitchen Series Gas Range with Oven is a freestanding commercial kitchen cooking unit designed for restaurants, hotels, and catering operations using liquid propane gas. It supports multi-burner cooking along with convection oven performance in commercial kitchen environments. The unit is constructed with a welded stainless steel frame for continuous food service use.

This gas range operates on liquid propane with a total output of 211,000 BTU. It includes 6 open burners, each rated at 30,000 BTU, with cast iron burner construction and 12" x 12" cast iron grates. Manual control operation supports cooking tasks in restaurant and catering workflows.

The integrated convection oven delivers 31,000 BTU with a U-shape oven burner system. It operates within a temperature range of 220°F to 490°F. The oven interior measures 26.6" (W) x 26" (D) x 13.8" (H), supporting baking and roasting in commercial kitchen applications.

The unit measures 36" W x 35" D x 56.5" H and weighs 368 lb. It includes four casters, two with brakes, stainless steel back riser and shelf, kick plate, fryer basket hanger plate, pull-out crumb tray, and LP conversion kit. Features include a standing pilot system with anti-clogging cover, thermal safety valve, and cooling switch. It runs on 120V/60Hz, 1.5A and is cETLus, ETL Sanitation, NSF, and ETL certified with a 1-year warranty.

CERTIFICATIONS

cETLus Listed

ETL Sanitation Listed

Certified to NSF Standards

ETL US & Canada

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	6 Burners	Burner BTU	30,000 BTU
Burner Style	Grates	Control Type	Manual
Features	Kick Plate at the Bottom, Stainless Steel Back Riser & Shelf, Fryer Basket Hanger Plate, Cooling Switch	Number Of Ovens	1 Oven
Oven BTU	31,000 BTU	Power Type	Gas
Total BTU	211,000 BTU	Type	Gas Range with Oven
Voltage	120 volt	Installation Type	Freestanding
Oven Interior Width	26.6 in	Oven Interior Depth	26 in
Oven Interior Height	13.8 in	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Liquid Propane



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Burner Type	Open Burner
Burner Shape	U-Shape Oven Burner	Product Weight	368 pound
Product Width	36 inch	Product Depth	35 inch
Product Height	56.5 inch	Shipping Depth	40 inch
Shipping Height	36 inch	Shipping Weight	490 pound
Shipping Width	41 inch	Series	ProKitchen Series
Included	LP Conversion Kit Included	Burner Material	Cast Iron
Pilot Material	Standby Stainless Steel Pilot	Grate Material	Cast Iron
Tray Type	Pull Out Crumb Tray with Angled Handle Front	Grate Size	12" x 12"
Safety Features	Thermal Coupling Safety Valve	Oven Type	Convection Oven
Pilot Protection	Anti-Clogging Pilot Cover	Gas Inlet Size Group	3/4" NPT Rear Gas Connection
Frame Type	Welded	Thermostat Temperature	220°F to 490°F
Amps	1.5 ampere	Hertz	60 hertz

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