



ProKitchen Series 36" Gas Range with 2 Burners, 24" Griddle & Oven, Natural Gas - 153,000 BTU
(Model: PKCGR36-16)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Griddle Cooking Area**
24" smooth griddle supports flat-top cooking applications in commercial kitchen operations.

✓ **Integrated Oven System**
Single oven with 33,000 BTU output supports baking and roasting tasks in restaurant kitchens.

✓ **Mobile Configuration**
Four casters with brake and non-brake arrangement support movement within kitchen layouts.
- ✓ **High Burner Output**
Two burners deliver 30,000 BTU each for high-temperature cooking in foodservice environments.

✓ **Stainless Steel Structure**
Welded stainless steel construction supports durability in commercial kitchen environments.

✓ **Certified Equipment**
CSA Certified, cCSAus Listed, and CSA Sanitation Listed with a 1-year parts & labor warranty.



PRODUCT OVERVIEW

The ProKitchen Series Gas Range with Griddle & Oven is designed for restaurants, catering operations, and commercial kitchen cooking stations. Constructed in stainless steel with a freestanding installation type, the unit measures 36" (W) x 32" (D) x 60.7" (H). The system operates on natural gas with a 3/3" gas inlet group.

This gas range includes 2 burners with 30,000 BTU output each, supporting high-heat cooking in commercial kitchen environments. A 24" smooth griddle surface supports flat-top cooking applications used in breakfast service and general food preparation.

The unit features 1 standard oven with 33,000 BTU output. The oven interior measures 25.8" (W) x 22.4" (D) x 13.8" (H) and includes porcelain-coated bottom and side guides. The oven temperature range is 200°F to 500°F with manual control and a static oven configuration.

Construction includes a welded frame, cool-to-the-touch front stainless steel deck, stainless steel back riser with lift-off shelf, aeration bowl, and full-width pull-out crumb tray. The unit is supported by 4 casters (2 with brakes and 2 without brakes). It is CSA Certified, cCSAus Listed, and CSA Sanitation Listed, and includes a 1-year parts & labor warranty.

CERTIFICATIONS

CSA Certified

cCSAus Listed

CSA Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	2 Burners	Burner BTU	30,000 BTU
Control Type	Manual	Features	Stainless Steel Back Riser & Lift Off Shelf, Static Oven, Aeration Bowl
Number Of Ovens	1 Oven	Oven BTU	33,000 BTU
Power Type	Gas	Total BTU	153,000 BTU
Type	Gas Range with Griddle & Oven	Installation Type	Freestanding
Oven Interior Width	25.8 in	Oven Interior Depth	22.4 in
Oven Interior Height	13.8 in	Griddle Width	24 inch
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Natural Gas	Plate Type	Smooth



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Oven Interior Material	Porcelain Coated Bottom and Side Guides
Oven Temperature Range	500°F	Product Weight	418 pound
Product Width	36 inch	Product Depth	32 inch
Product Height	60.7 inch	Shipping Depth	37 inch
Shipping Height	47 inch	Shipping Weight	527 pound
Shipping Width	40 inch	Series	ProKitchen Series
Grate Material	Cast Iron	Tray Type	Full Width Pull Out Crumb Tray
Grate Size	12" x 12"	Oven Racks	2 Oven Racks
Oven Type	Standard Oven	Pilot Protection	Standing Pilot Light
Gas Inlet Size Group	3/4"	Ventilation	Rear Flue Vent
Frame Type	Welded	Thermostat Temperature	200°F to 500°F
Design	Cool-to-the-Touch Front Stainless Steel Deck		

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