



KitchenCore Series 24" Commercial Gas Range with 1 Oven, 4 Burners, 150,000 BTU - Convertible
(Model: KWKGR24-4)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Dual Cooking Setup**
4 hot plate burners and 1 oven support cooking and baking tasks in commercial kitchen operations.

✓ **Gas Compatibility**
Supports natural gas and liquid propane with included regulator and specified nozzle sizes.

✓ **Mobility Setup**
4 casters with lock and 6" caster size support movement and placement in restaurant kitchens.
- ✓ **Oven Temperature Range**
Oven operates between 175°F to 500°F with enamel coated interior and chrome racks for food handling.

✓ **Durable Grate Design**
Cast iron grates sized 12" x 12" with removable feature support cooking operations.

✓ **Certified & Warranty**
CSA sanitation listed, NSF certified, and cCSAus listed, and it includes a 1-year parts & labor warranty by the manufacturer.



PRODUCT OVERVIEW

The KitchenCore Series Gas Range with Oven is designed for chefs and restaurant operations handling cooking and baking tasks in a commercial kitchen. It features stainless steel construction with a silver finish, supporting structured cooking environments. The unit includes 4 hot plate burners and 1 oven, operating on gas power with natural gas and liquid propane compatibility.

This gas range includes 4 hot plate burners and delivers 30,000 BTU/hr oven output. It supports inlet gas pressure of 5" WC (NG) and 10" WC (LPG), with specified nozzle sizes for LPG and NG. A regulator is included, and the gas connection size is 3/4" NPT rear. The unit includes removable cast iron grates measuring 12" x 12".

The oven operates within a temperature range of 175°F to 500°F and features an enamel coated interior with 2 chrome racks and multiple position guides. Additional features include container fitment of 86, supporting structured kitchen operations.

It measures 24" (W) x 31.5" (D) x 56" (H) and is designed for freestanding installation. It includes 4 casters with lock and 6" caster size for movement. The unit is certified with CSA Sanitation, NSF, and cCSAus listings, supporting commercial kitchen standards. It includes a 1-year parts & labor warranty by the manufacturer.

CERTIFICATIONS

CSA Sanitation Listed

NSF Certified

cCSAus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	4 Burners	Features	Container Fitment: 86, Removable Grates
Number Of Ovens	1 Oven	Oven BTU	30,000 BTU/hr
Power Type	Gas	Type	Gas Range with Oven
Gas Connection Size	3/4" NPT Rear	Installation Type	Freestanding
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Natural Gas / Liquid Propane	Inlet Gas Pressure	5" WC (NG) / 10" WC (LPG)
Number of Hot Plate Burners	4 Hot Plate Burners	Number of Casters	4 Casters with Lock
Casters	With Casters	Nozzle Size	LPG: 52 (Hot Plate, Oven) / NG: 41 (Hot Plate), 40 (Oven)
Oven Interior Material	Enamel Coated	Oven Temperature Range	175°F to 500°F



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	267.94 pound	Product Width	24 inch
Product Depth	31.5 inch	Product Height	56 inch
Shipping Depth	36.8 inch	Shipping Height	38.2 inch
Shipping Weight	335.94 pound	Shipping Width	26 inch
Series	KitchenCore Series	Included	Regulator Included
Caster Size	6 inch	Grate Material	Cast Iron
Grate Size	12" x 12"	Rack Positions	Multiple Position Guides
Oven Racks	2 Chrome Racks		

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