



Used 24" Commercial Gas Range, 4 Open Burners and 1 Oven, Natural Gas, 1 Year Warranty

(Model: KCGRNG24-U)



★★★★★ (4.7/5)

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WARRANTY

1 Year Warranty

SPECIAL FEATURES

- ✔ **Burner Output**
Four burners at 26,300 BTU/hr each with a total of 132,200 BTU/hr support cooking in a commercial kitchen.
- ✔ **Burner Design**
Two-ring flame burners with independent pilot ignition support structured heat distribution.
- ✔ **Maintenance Access**
Lift-off burners with anti-clogging design and removable crumb tray support cleaning tasks.
- ✔ **Oven Function**
Includes one oven with a 27,000 BTU/hr J-type burner and a temperature range of 212°F to 572°F.
- ✔ **Durable Build**
Stainless steel construction with heavy-duty cast iron grates supports food handling in restaurant use.
- ✔ **Warranty & Certification**
cETLus Listed, NSF Certified, CSA Certified, and it includes a 1-year warranty by the manufacturer.



PRODUCT OVERVIEW

The KitchenCore Series gas range is designed for commercial kitchens requiring combined cooking and baking functions. It features stainless steel construction in a silver finish with a stainless steel high riser backsplash and shelf, supporting durability and workspace use. The unit measures 24" (L) x 32" (W) x 61.4" (H), supporting freestanding placement. It includes four open burners with cast iron grates and one oven, supporting multi-station cooking.

Each burner delivers 26,300 BTU/hr with a two ring flame configuration, totaling 132,200 BTU/hr (NG), supporting consistent heat output. The oven uses a stainless steel J-type burner rated at 27,000 BTU/hr, with a temperature range of 212°F to 572°F. It operates on natural gas with a 3/4 in gas connection. Independent pilot ignition per burner supports controlled operation, and heavy-duty metal knobs support handling.

The oven includes two nickel-plated racks with dimensions of 20" (W) x 22.5" (D) x 14.5" (H), supporting baking capacity. Features include anti-clogging lift-off burners, no gaskets or screws, and a removable crumb tray, supporting cleaning routines. Casters are included for mobility. The product weight is 238 lb, with a shipping weight of 260 lb and dimensions of 36.8" (L) x 25.9" (W) x 38.2" (H). It includes a 1-year warranty by the manufacturer.

Condition: Unit is dent on both sides by the tag plate. No packaging.

CERTIFICATIONS

cETLus Listed

NSF Certified

CSA Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Condition	Scratch and Dent	Number of Burners	4 Burners
Burner BTU	26,300 BTU/hr	Burner Material	Cast Iron
Burner Type	Open Burners	Color	Silver
Country of Origin	China	Features	Anti-Clogging, Lift-Off Burners, No Gaskets or Screws
Material	Stainless Steel	Number Of Ovens	1 Oven
Oven BTU	27,000 BTU/hr	Oven Type	Stainless Steel J-Type Burner
Power Type	Gas	Series	KitchenCore Series
Shipping Height	38.2 inch	Shipping Length	36.8 inch
Shipping Weight	260 pound	Shipping Width	25.9 inch
Temperature Range	212°F to 572°F	Thermostat Type	Imported



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Type	Gas Range	Product Weight	238 pound
Product Width	24 inch	Product Height	61.4 inch
Product length	32 inch	Gas Connection Size	3/4 in
Gas Type	Natural Gas	Ignition Type	Independent Pilot per Burner
Included	Castors Included	Selling Unit	1/Each
Grate Material	Heavy-Duty Cast Iron	Knob Material	Heavy-Duty Metal Knobs with Heat-Resistant Grips
Oven Racks	2 Racks	Oven Width	20 in
Oven Depth	22.5 in	Oven Height	14.5 in
Oven Rack Material	Nickel-Plated	Tray Type	Removable Crumb Tray
Backsplash	Stainless Steel High Riser with Shelf	Burner Configuration	Two Ring Flame
Total BTU	132,200 BTU/hr		

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