



KitchenCore Series 60" Commercial Gas Range with 2 Ovens, 10 Burners, 370,000 BTU - Convertible

(Model: KWKGR60-10)

★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Parts & Labor



SPECIAL FEATURES

- ✓ **High Cooking Capacity**
10 hot plate burners and 2 ovens support high-volume cooking in commercial kitchen operations.
- ✓ **Gas Compatibility**
Supports natural gas and liquid propane with included regulator and specified nozzle sizes.
- ✓ **Mobility Setup**
Casters with 6" caster size support movement and placement in restaurant kitchens.
- ✓ **Oven Temperature Range**
Ovens operate between 175°F to 500°F with enamel coated interiors 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 high-volume cooking and baking tasks in a commercial kitchen. It features stainless steel construction with a silver finish, supporting structured cooking environments. The unit includes 10 hot plate burners and 2 ovens, operating on gas power with natural gas and liquid propane compatibility.

This gas range includes 10 hot plate burners and delivers 35,000 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 ovens operate within a temperature range of 175°F to 500°F and feature enamel coated interiors with 2 chrome racks and multiple position guides. Additional features include container fitment of 44, supporting structured kitchen operations.

It measures 60" (W) x 31.5" (D) x 56" (H) and is designed for freestanding installation. It includes casters with 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	10 Burners	Features	Container Fitment: 44, Removable Grates
Number Of Ovens	2 Ovens	Oven BTU	35,000 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	10 Hot Plate Burners	Casters	With Casters
Nozzle Size	LPG: 52 (Hot Plate), 49 (Oven) / NG: 41 (Hot Plate), 38 (Oven)	Oven Interior Material	Enamel Coated
Oven Temperature Range	175°F to 500°F	Product Weight	597.52 pound



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Width	60 inch	Product Depth	31.5 inch
Product Height	56 inch	Shipping Depth	36.8 inch
Shipping Height	38.2 inch	Shipping Weight	716.1 pound
Shipping Width	62 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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