



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

(Model: PKCGR36-2)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- High Heat Output**
 211,000 BTU total output with 6 burners rated at 30,000 BTU each for commercial kitchen cooking.
- Cast Iron Cooking**
 Cast iron burners and 12" x 12" grates support heavy-duty cookware in restaurant use.
- Mobility Design**
 Freestanding unit with 4 casters (2 with brakes) supports kitchen floor positioning.
- LP Gas System**
 Liquid propane operation with 3/4" NPT rear gas connection and included LP conversion kit.
- Oven Control Range**
 Oven operates between 250°F and 500°F using a 31,000 BTU U-shape burner system.
- Certified Build**
 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 environments using liquid propane gas. The unit is built with a welded stainless steel frame and supports multi-burner cooking along with integrated oven functionality for commercial kitchen operations.

This gas range operates on liquid propane with a total output of 211,000 BTU. It includes 6 open lift-off burners, each rated at 30,000 BTU, constructed with cast iron burners and 12" x 12" cast iron grates. Manual control knobs made of metal support burner operation in food service environments.

The standard oven is powered by a 31,000 BTU U-shape burner system. It operates within a temperature range of 250°F to 500°F. The oven interior measures 26.62" (W) x 26" (D) x 13.87" (H) and includes 2 chrome oven racks for baking and roasting applications in commercial kitchen use.

The ProKitchen Series Gas Range measures 36" W x 31.25" D x 59.87" H and weighs 367 lb. Its freestanding design includes four casters, two with brakes for stability. Features include a stainless steel back riser and shelf, removable grates, full-width crumb tray, LP conversion kit, standing pilot light, stainless steel oven door, and cool-touch front deck. Certified by cETLus, ETL Sanitation, NSF, and ETL US & Canada, it includes 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 Access, Stainless Steel Back Riser & Shelf, Removable Grates	Number Of Ovens	1 Oven
Oven BTU	31,000 BTU	Power Type	Gas
Total BTU	211,000 BTU	Type	Gas Range with Oven
Installation Type	Freestanding	Oven Interior Width	26.62 in
Oven Interior Depth	26 in	Oven Interior Height	13.87 in
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Liquid Propane	Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Burner Type	Open Lift-Off Burners	Burner Shape	U-Shape Oven Burner
Knob Material	Metal	Oven Temperature Range	500°F
Product Weight	367 pound	Product Width	36 inch
Product Depth	31.25 inch	Product Height	59.87 inch
Shipping Depth	40 inch	Shipping Height	35 inch
Shipping Weight	466 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	Removable Full Width Crumb Tray
Grate Size	12" x 12"	Oven Racks	2 Chrome Racks
Oven Type	Standard Oven	Handle Material	Stainless Steel Handle for Bottom Oven
Pilot Protection	Standing Pilot Light	Gas Inlet Size Group	3/4" NPT Rear Gas Connection
Frame Type	Welded	Thermostat Temperature	250°F to 500°F
Door Material	Stainless Steel Oven Door	Design	Cool-to-the-Touch Front Stainless Steel Deck

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