



ProKitchen Series 36" Gas Range with 4 Burners, 12" Griddle & Oven, Liquid Propane - 171,000 BTU

(Model: PKCGR36-6)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- Multi Cooking Setup**
 4 burners plus 12" griddle support varied cooking in commercial kitchen operations.
- Cast Iron Construction**
 Cast iron burners and 12" x 12" grates support heavy cookware in restaurant environments.
- LP Gas System**
 Liquid propane operation with 3/4" NPT rear gas connection and LP conversion kit included.
- High BTU Output**
 171,000 BTU total output with 30,000 BTU burners and 20,000 BTU griddle performance.
- Oven Cooking Range**
 Oven operates between 250°F and 550°F for baking and roasting workflows.
- Certified Equipment**
 cETLus, ETL Sanitation, NSF certified with 1-year parts & labor warranty.



PRODUCT OVERVIEW

The ProKitchen Series Gas Range with Griddle & Oven is a freestanding commercial kitchen cooking unit designed for restaurants, hotels, and catering operations requiring multi-zone cooking with burners, griddle, and oven functionality. The unit is constructed with a welded stainless steel frame suitable for commercial kitchen environments.

This gas range operates on liquid propane with a total BTU output of 171,000 BTU. It includes 4 open lift-off burners, each rated at 30,000 BTU, built with cast iron burner material and 12" x 12" cast iron grates. A 12" smooth griddle section with 20,000 BTU output supports flat-top cooking in food service applications.

The integrated standard oven delivers 31,000 BTU with a U-shape burner system. It operates within a temperature range of 250°F to 550°F. The oven interior measures 26.6" (W) x 26" (D) x 13.9" (H) and includes 2 oven racks for baking and roasting operations in commercial kitchens.

The unit measures 36" W x 32.1" D x 60.3" H and weighs 396 lb. It features four casters, including two with brakes, stainless steel back riser and shelf, removable grates, kick plate access, and a pull-out crumb tray with angled handle. It includes a 3/4" NPT rear gas connection, LP conversion kit, standing stainless steel pilot, anti-clogging cover, thermal safety valve, and stainless steel oven door. It is cETLus, ETL Sanitation, NSF certified, with 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	4 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	171,000 BTU	Type	Gas Range with Griddle & Oven
Installation Type	Freestanding	Oven Interior Width	26.6 in
Oven Interior Depth	26 in	Oven Interior Height	13.9 in
Griddle Width	12 inch	Griddle BTU	20,000 BTU
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Gas Type	Liquid Propane	Plate Type	Smooth
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Burner Type	Open Lift-Off Burners
Burner Shape	U-Shape Oven Burner	Oven Temperature Range	550°F
Product Weight	396 pound	Product Width	36 inch
Product Depth	32.1 inch	Product Height	60.3 inch
Shipping Depth	40 inch	Shipping Height	42 inch
Shipping Weight	459 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	Pull Out Crumb Tray with Angled Handle Front
Grate Size	12" x 12"	Oven Racks	2 Oven Racks
Safety Features	Thermal Coupling Safety Valve	Oven Type	Standard Oven
Handle Material	Stainless Steel Handle for Bottom Oven	Pilot Protection	Anti-Clogging Pilot Cover
Gas Inlet Size Group	3/4" NPT Rear Gas Connection	Total Burner BTU	120,000 BTU
Total Oven BTU	31,000 BTU	Frame Type	Welded
Thermostat Temperature	250°F to 550°F	Door Material	Stainless Steel Oven Door