



ProKitchen Series 48" Gas Range with 8 Burners & 2 Oven, Liquid Propane - 306,000 BTU

(Model: PKCGR48-2)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- High Burner Capacity**
Eight burners deliver 30,000 BTU each for continuous high-volume commercial kitchen cooking.
- Heavy-Duty Grates**
12" x 12" cast iron grates support stable cookware placement in multi-zone cooking environments.
- LPG Conversion Kit**
Liquid propane operation includes an LP conversion kit for installation flexibility.
- Dual Oven System**
Two ovens with 33,000 BTU output each support simultaneous baking and roasting operations.
- Stainless Steel Construction**
Welded stainless steel body supports durability in commercial kitchen operations.
- Certified Equipment**
CSA Certified, cCSAus Listed, and CSA Sanitation Listed with a 1-year parts & labor warranty.



PRODUCT OVERVIEW

The ProKitchen Series Gas Range with Oven is designed for restaurants, catering operations, and commercial kitchen cooking stations. Constructed in stainless steel with a freestanding installation type, the unit measures 48" (W) x 32" (D) x 60.7" (H). The system operates on liquid propane gas with an included LP conversion kit and a 3/4" gas inlet group.

This gas range includes 8 burners with 30,000 BTU output each, supporting high-output cooking in commercial kitchen environments. Cast iron grates sized 12" x 12" support stable cookware placement across multiple cooking zones.

The unit features 2 standard ovens with 33,000 BTU output each. Each oven interior measures 20.1" (W) x 22.4" (D) x 13.8" (H) and includes porcelain-coated bottom and side guides. The oven temperature range is 200°F to 500°F with manual control and static oven configuration.

Construction includes a welded frame, cool-to-the-touch front stainless steel deck, stainless steel back riser with lift-off shelf, aeration bowl, and full-width pull-out crumb tray. The unit is supported by 6 casters (3 with brakes and 3 without brakes). It is CSA Certified, cCSAus Listed, and CSA Sanitation Listed, and includes a 1-year parts & labor warranty.

CERTIFICATIONS

CSA Certified

cCSAus Listed

CSA Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	8 Burners	Burner BTU	30,000 BTU
Control Type	Manual	Features	Stainless Steel Back Riser & Lift Off Shelf, Static Oven, Aeration Bowl
Number Of Ovens	2 Ovens	Oven BTU	33,000 BTU
Power Type	Gas	Total BTU	306,000 BTU
Type	Gas Range with Oven	Installation Type	Freestanding
Oven Interior Width	20.1 in	Oven Interior Depth	22.4 in
Oven Interior Height	13.8 in	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Liquid Propane
Number of Casters	6 Casters (3 with Brakes, 3 without Brakes)	Oven Interior Material	Porcelain Coated Bottom and Side Guides



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Oven Temperature Range	500°F	Product Weight	535 pound
Product Width	48 inch	Product Depth	32 inch
Product Height	60.7 inch	Shipping Depth	37 inch
Shipping Height	44 inch	Shipping Weight	623 pound
Shipping Width	52 inch	Series	ProKitchen Series
Included	LP Conversion Kit Included	Grate Material	Cast Iron
Tray Type	Full Width Pull Out Crumb Tray	Grate Size	12" x 12"
Oven Racks	4 Oven Racks	Oven Type	Standard Oven
Pilot Protection	Standing Pilot Light	Gas Inlet Size Group	3/4"
Ventilation	Rear Flue Vent	Frame Type	Welded
Thermostat Temperature	200°F to 500°F	Design	Cool-to-the-Touch Front Stainless Steel Deck

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