



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

(Model: PKCGR36-3)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- High BTU Output**
 211,000 BTU total output with 6 burners rated at 30,000 BTU each for commercial kitchen cooking operations.
- Cast Iron Burners**
 Cast iron burners and 12" x 12" grates support heavy-duty cookware use in commercial kitchens.
- Safety Components**
 Thermal coupling safety valve and anti-clogging pilot cover support controlled gas operation.
- Convection Oven System**
 Convection oven operates within 220°F to 490°F for baking and roasting applications in food service environments.
- Mobility Design**
 Freestanding unit with 4 casters (2 with brakes) supports flexible kitchen positioning.
- Certified Equipment**
 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 operations requiring multi-burner cooking and integrated oven performance. The unit is constructed with a welded stainless steel frame suitable for continuous commercial kitchen environments.

This gas range operates on natural gas with a total output of 211,000 BTU. It includes 6 open burners, each rated at 30,000 BTU, designed with cast iron burner material and 12" x 12" cast iron grates. Manual control operation supports cooking tasks in food service environments.

The integrated convection oven delivers 31,000 BTU with a U-shape oven burner system. It operates within a temperature range of 220°F to 490°F. The oven interior measures 26.6" (W) x 26" (D) x 13.8" (H), supporting baking and roasting workflows in commercial kitchen use.

The unit measures 36" W x 35" D x 56.5" H and weighs 368 lb. It features four casters, two with brakes, plus a stainless steel back riser, shelf, kick plate, fryer basket hanger, and pull-out crumb tray. Equipped with a 3/4" NPT gas connection, stainless steel pilot, anti-clogging pilot cover, thermal safety valve, and cooling switch, it operates on 120V/60Hz. NSF and ETL certified, it includes a 1-year parts and labor 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 at the Bottom, Stainless Steel Back Riser & Shelf, Fryer Basket Hanger Plate, Cooling Switch	Number Of Ovens	1 Oven
Oven BTU	31,000 BTU	Power Type	Gas
Total BTU	211,000 BTU	Type	Gas Range with Oven
Voltage	120 volt	Installation Type	Freestanding
Oven Interior Width	26.6 in	Oven Interior Depth	26 in
Oven Interior Height	13.8 in	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Natural Gas



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Burner Type	Open Burner
Burner Shape	U-Shape Oven Burner	Product Weight	368 pound
Product Width	36 inch	Product Depth	35 inch
Product Height	56.5 inch	Shipping Depth	40 inch
Shipping Height	36 inch	Shipping Weight	490 pound
Shipping Width	41 inch	Series	ProKitchen Series
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"	Safety Features	Thermal Coupling Safety Valve
Oven Type	Convection Oven	Pilot Protection	Anti-Clogging Pilot Cover
Gas Inlet Size Group	3/4" NPT Rear Gas Connection	Frame Type	Welded
Thermostat Temperature	220°F to 490°F	Amps	1.5 ampere
Hertz	60 hertz		

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