



KitchenCore Series 24" Gas Range with 1 Oven & 24" Griddle, 82,000 BTU - Convertible

(Model: KWKGR2424)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Griddle Cooking Setup**
24" griddle with 2 burners rated at 26,000 BTU/hr supports grilling tasks in commercial kitchen operations.
- ✓ **Gas Compatibility**
Supports natural gas and liquid propane with included regulator and specified nozzle sizes.
- ✓ **Mobility Setup**
4 casters with lock and 6" caster size support movement and placement in restaurant kitchens.
- ✓ **Oven Temperature Range**
Oven operates between 175°F to 500°F with enamel coated interior 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 & Griddle is designed for chefs and restaurant operations handling grilling and baking tasks in a commercial kitchen. It features stainless steel construction with a silver finish, supporting structured cooking environments. The unit includes 2 burners, a 24" griddle with 2 griddle burners, and 1 oven, operating on gas power with natural gas and liquid propane compatibility.

This gas range delivers 26,000 BTU/hr for the griddle and 30,000 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 oven operates within a temperature range of 175°F to 500°F and features an enamel coated interior with 2 chrome racks and multiple position guides. The griddle includes a polished steel plate with 3/4" thickness and 24" width. Additional features include container fitment of 86, supporting structured kitchen operations.

It measures 24" (W) x 31.5" (D) x 56" (H) and is designed for freestanding installation. It includes 4 casters with lock and 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	2 Burners	Features	Container Fitment: 86, Removable Grates
Number Of Ovens	1 Oven	Oven BTU	30,000 BTU/hr
Power Type	Gas	Type	Gas Range with Oven & Griddle
Gas Connection Size	3/4" NPT Rear	Installation Type	Freestanding
Top Configuration	Griddle	Griddle Width	24 inch
Griddle BTU	26,000 BTU/hr	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Natural Gas / Liquid Propane
Number of Griddle Burners	2 Griddle Burners	Inlet Gas Pressure	5" WC (NG) / 10" WC (LPG)
Number of Casters	4 Casters with Lock	Casters	With Casters



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Nozzle Size	LPG: 52 (Griddle), 43 (Oven) / NG: 40 (Oven)	Oven Interior Material	Enamel Coated
Oven Temperature Range	175°F to 500°F	Product Weight	304.7 pound
Product Width	24 inch	Product Depth	31.5 inch
Product Height	56 inch	Shipping Depth	36.8 inch
Shipping Height	38.2 inch	Shipping Weight	370.7 pound
Shipping Width	26 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
Griddle Plate Size	3/4" Thickness	Griddle Plate Material	Polished Steel
Burner Configuration	Griddle + Oven		

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