



## KitchenCore Series 60" Gas Range with 2 Ovens, 4 Open Burners, 36" Griddle, 274,000 BTU - Convertible

(Model: KWKGR6036)



★★★★★ (4.7/5)

**Buy Now**

### WARRANTY

1 Year Parts & Labor

## SPECIAL FEATURES

- ✓ **High Cooking Capacity**  
4 hot plate burners, 3 griddle burners, and 2 ovens support high-volume cooking in commercial kitchen operations.
- ✓ **Gas Compatibility**  
Supports natural gas and liquid propane with included regulator and specified nozzle sizes.
- ✓ **Mobility Setup**  
Casters with 6" caster size support movement and placement in commercial kitchen layouts.
- ✓ **Oven Temperature Range**  
Ovens operate between 175°F to 500°F with enamel coated interiors and chrome racks for food handling.
- ✓ **Wide Griddle Surface**  
36" griddle with polished steel plate and 3/4" thickness supports grilling tasks in restaurant kitchens.
- ✓ **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 high-volume cooking, grilling, and baking tasks in a commercial kitchen. It features stainless steel construction with a silver finish, supporting structured cooking environments. The unit includes 4 hot plate burners, a 36" griddle with 3 griddle burners, and 2 ovens, operating on gas power with natural gas and liquid propane compatibility.

This gas range delivers 30,000 BTU for hot plate burners, 28,000 BTU/hr for the griddle, and 35,000 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 ovens operate within a temperature range of 175°F to 500°F and feature enamel coated interiors with 2 chrome racks and multiple position guides. The griddle includes a polished steel plate with 3/4" thickness and 36" width. Additional features include container fitment of 44, supporting structured kitchen operations.

It measures 60" (W) x 31.5" (D) x 56" (H) and is designed for freestanding installation. It includes casters with 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         | 4 Burners         | Features                    | Container Fitment: 44, Removable Grates |
| Number Of Ovens           | 2 Ovens           | Oven BTU                    | 35,000 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               | 36 inch                                 |
| Griddle BTU               | 28,000 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 | 3 Griddle Burners | Inlet Gas Pressure          | 5" WC (NG) / 10" WC (LPG)               |
| Hot Plate BTU             | 30,000 BTU        | Number of Hot Plate Burners | 4 Hot Plate Burners                     |



# SPECIFICATION

| ATTRIBUTE              | VALUE              | ATTRIBUTE              | VALUE                                        |
|------------------------|--------------------|------------------------|----------------------------------------------|
| Casters                | With Casters       | 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         | 643.28 pound       | Product Width          | 60 inch                                      |
| Product Depth          | 31.5 inch          | Product Height         | 56 inch                                      |
| Shipping Depth         | 36.8 inch          | Shipping Height        | 38.2 inch                                    |
| Shipping Weight        | 762.08 pound       | Shipping Width         | 62 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   | Hot Plates + Griddle + Oven                  |

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