



ProKitchen Series 24" Gas Range with Griddle Top & Oven, Natural Gas - 93,000 BTU

(Model: PKCGR24-5)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Griddle Cooking Surface**
24" smooth griddle top supports flat-top cooking applications in commercial kitchen breakfast and sauté stations.
- ✓ **High BTU Burners**
Two burners provide 30,000 BTU each, supporting high-temperature cooking operations.
- ✓ **Integrated Oven System**
Single oven with 33,000 BTU output supports baking and roasting tasks in restaurant kitchens.
- ✓ **Stainless Steel Build**
Welded stainless steel construction supports commercial kitchen durability and food preparation environments.
- ✓ **Mobile Base Design**
Four casters with brake and non-brake configuration support movement within commercial kitchen layouts.
- ✓ **Certified Construction**
CSA Certified, cCSAus Listed, and CSA Sanitation Listed with a 1-year parts & labor warranty.



PRODUCT OVERVIEW

The ProKitchen Series Gas Range with Griddle Top & Oven is designed for restaurants, catering operations, and commercial kitchen cooking stations. Constructed in stainless steel with a freestanding installation type, the unit measures 24" (W) x 32" (D) x 60.7" (H). The cooking system operates on natural gas with a 3/4" gas inlet.

This gas range includes 2 burners with 30,000 BTU output each, supporting high-heat cooking in commercial kitchen environments. A 24" wide smooth griddle plate is included for flat-top cooking applications such as breakfast service and sauté preparation.

The unit is equipped with 1 standard oven delivering 33,000 BTU. The oven interior measures 20.1" (W) x 22.4" (D) x 13.8" (H) and features porcelain-coated bottom and side guides. The oven temperature range is 200°F to 500°F with manual control and a U-shape oven burner design.

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 4 casters (2 with brakes and 2 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	2 Burners	Burner BTU	30,000 BTU
Control Type	Manual	Features	Stainless Steel Back Riser & Lift Off Shelf, Static Oven, Aeration Bowl
Number Of Ovens	1 Oven	Oven BTU	33,000 BTU
Power Type	Gas	Total BTU	93,000 BTU
Type	Gas Range with Griddle Top & Oven	Installation Type	Freestanding
Oven Interior Width	20.1 in	Oven Interior Depth	22.4 in
Oven Interior Height	13.8 in	Griddle Width	24 inch
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Natural Gas	Plate Type	Smooth



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Burner Shape	U-Shape Oven Burner
Oven Interior Material	Porcelain Coated Bottom and Side Guides	Oven Temperature Range	500°F
Product Weight	340 pound	Product Width	24 inch
Product Depth	32 inch	Product Height	60.7 inch
Shipping Depth	37 inch	Shipping Height	47 inch
Shipping Weight	428 pound	Shipping Width	28 inch
Series	ProKitchen Series	Grate Material	Cast Iron
Tray Type	Full Width Pull Out Crumb Tray	Grate Size	12" x 12"
Oven Racks	2 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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