



## KitchenCore Series 36" Gas Range with 1 Oven, 4 Open Burners, 12" Griddle, 183,000 BTU - Convertible

(Model: KWKGR3612)



★★★★★ (4.7/5)

**Buy Now**

### WARRANTY

**1 Year Parts & Labor**

## SPECIAL FEATURES

- ✓ **Multi Cooking Setup**  
4 hot plate burners, 1 griddle burner, and 1 oven support cooking, grilling, and baking 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 commercial kitchen layouts.
- ✓ **Oven Temperature Range**  
Oven operates between 175°F to 500°F with enamel coated interior and chrome racks for food handling.
- ✓ **Griddle Cooking Surface**  
12" 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 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 12" griddle with 1 griddle burner, and 1 oven, 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 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 12" width. Additional features include container fitment of 52, supporting structured kitchen operations.

It measures 36" (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         | 4 Burners        | Features                    | Container Fitment: 52, Removable Grates |
| Number Of Ovens           | 1 Oven           | 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               | 12 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 | 1 Griddle Burner | 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              |
|------------------------|----------------------------------------------|------------------------|--------------------|
| Number of Casters      | 4 Casters with Lock                          | Castors                | 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         | 399.63 pound       |
| Product Width          | 36 inch                                      | Product Depth          | 31.5 inch          |
| Product Height         | 56 inch                                      | Shipping Depth         | 36.8 inch          |
| Shipping Height        | 38.2 inch                                    | Shipping Weight        | 485.43 pound       |
| Shipping Width         | 38 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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