



ChefPro Series 60" Gas Range with 2 Ovens & 48" Griddle, 2 Burners, Natural Gas - 200,000 BTU

(Model: CPCPGR60)

★★★★★ (4.7/5)

[Buy Now](#)

WARRANTY

1 Year Warranty



SPECIAL FEATURES

- High BTU Output**
 The unit delivers a total of 200,000 BTU with burners, ovens, and griddle designed for commercial cooking performance.
- Wide Griddle Surface**
 A 48" griddle with 80,000 BTU output supports high-volume cooking and food preparation tasks.
- Organized Baking**
 Four racks and porcelainized oven bottoms provide structured baking and roasting space in each oven chamber.
- Dual Oven System**
 Two ovens rated at 30,000 BTU each support baking and roasting in restaurant and commercial kitchen operations.
- Durable Cooktop**
 Cast iron lift-off grates and stainless steel construction support heavy-duty food preparation in commercial environments.
- Certified Equipment**
 The unit is ETL Listed and includes a 1-year warranty by the manufacturer for commercial kitchen use.



PRODUCT OVERVIEW

The ChefPro Series Gas Range with 2 Ovens & Griddle is designed for commercial kitchens, restaurants, and high-volume cooking operations. This freestanding unit features a stainless steel body in silver finish with a 60" (W) x 32.62" (D) x 60" (H) footprint. It includes a 48" griddle top and two standard ovens for multi-zone cooking applications.

This commercial gas range operates on natural gas with a total output of 200,000 BTU. The system includes two burners rated at 30,000 BTU each and a griddle section rated at 80,000 BTU. It is built for heavy-duty cooking environments with a 3/4" gas connection size and metal control knobs for operational use in restaurant kitchens.

The unit includes two standard ovens with 30,000 BTU each and interior dimensions of 26.87" (W) x 25.87" (D). The oven interiors feature porcelainized oven bottoms and support temperature ranges from 250°F to 550°F for varied cooking requirements. It includes four racks for organized baking and roasting operations.

The range includes cast iron lift-off grates, removable grates, a 9 1/2" deep back shelf, 4 1/2" plate rail, and a pull-out crumb tray for kitchen workflow support. The unit stands on six adjustable legs for installation stability. It is ETL Listed and includes a 1-year warranty by the manufacturer.

CERTIFICATIONS

ETL Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	2 Burners	Burner BTU	30,000 BTU
Features	9 1/2" Deep Back Shelf & 4 1/2" Plate Rail, Handy Kick Plate, Removable Grates	Number Of Ovens	2 Ovens
Number of Racks	4 Racks	Oven BTU	30,000 BTU
Plate Thickness	3/4 inch	Style	Standard
Temperature Range	250°F to 550°F	Total BTU	200,000 BTU
Type	Gas Range with 2 Ovens & Griddle	Gas Connection Size	3/4"
Installation Type	Freestanding	Oven Interior Width	26.87 in
Oven Interior Depth	25.87 in	Range Base Style	Standard Oven
Top Configuration	Open Burners with Right Griddle	Griddle Width	48 inch
Griddle BTU	80,000 BTU	Country of Origin	China



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Natural Gas
Knob Material	Metal	Oven Interior Material	Porcelainized Oven Bottom
Number of Legs	6 Legs	Legs	Adjustable Legs
Product Width	60 inch	Product Depth	32.62 inch
Product Height	60 inch	Shipping Weight	850 pound
Nominal Width	60 inch	Series	ChefPro Series
Grate Material	Cast Iron Lift Off Grates	Tray Type	Pull Out Crumb Tray

ChefPro Series 60" Gas Range with 2 Ovens & 48" Griddle, 2 Burners, Natural Gas - 200,000 BTU

Model: CFCPGR60



SALES & SUPPORT
(866) 446-7322

 Chat on WhatsApp

CONNECT WITH US

