



ProKitchen Series 36" Gas Range with 6 Burners & Convection Oven, Liquid Propane - 213,000 BTU

(Model: PKCGR36-13)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- Convection Cooking**
 Convection oven system supports heat circulation for commercial baking and roasting operations.
- Gas Regulator Included**
 Gas regulator is included for installation support in commercial cooking setups.
- Mobile Design**
 Four casters with brake and non-brake arrangement support movement within kitchen layouts.
- High Burner Capacity**
 Six burners deliver 30,000 BTU each for simultaneous cooking in commercial kitchen environments.
- Stainless Steel Build**
 Welded stainless steel construction supports durability in commercial kitchen environments.
- 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 Oven is designed for restaurants, catering operations, and commercial kitchen cooking stations. Constructed in stainless steel with a freestanding installation type, the unit measures 36.1" (W) x 31.45" (D) x 60.7" (H). The system operates on liquid propane gas with a 3/4" gas inlet group and includes a gas regulator.

This gas range includes 6 burners with 30,000 BTU output each, supporting high-heat cooking in commercial kitchen environments. Cast iron grates sized 12" x 12" provide stable cookware support across the cooking surface for continuous cooking operations.

The unit features 1 convection oven with 33,000 BTU output. The oven interior measures 25.8" (W) x 22.4" (D) x 13.8" (H) and includes porcelain-coated bottom and side guides. The oven temperature range is 200°F to 500°F with manual control and 3 adjustable rack positions.

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	6 Burners	Burner BTU	30,000 BTU
Control Type	Manual	Features	Stainless Steel Back Riser & Lift Off Shelf, Aeration Bowl
Number Of Ovens	1 Oven	Oven BTU	33,000 BTU
Power Type	Gas	Total BTU	213,000 BTU
Type	Gas Range with Oven	Installation Type	Freestanding
Oven Interior Width	25.8 in	Oven Interior Depth	22.4 in
Oven Interior Height	13.8 in	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Liquid Propane
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Oven Interior Material	Porcelain Coated Bottom and Side Guides



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Oven Temperature Range	500°F	Product Weight	375 pound
Product Width	36.1 inch	Product Depth	31.45 inch
Product Height	60.7 inch	Shipping Depth	37 inch
Shipping Height	44 inch	Shipping Weight	478 pound
Shipping Width	40 inch	Series	ProKitchen Series
Included	Gas Regulator Included	Grate Material	Cast Iron
Tray Type	Full Width Pull Out Crumb Tray	Grate Size	12" x 12"
Rack Positions	3 Adjustable Positions	Oven Racks	2 Oven Racks
Oven Type	Convection 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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