



ProKitchen Series 36" Commercial Range with 36" Griddle Top & Oven, Natural Gas, 90000 BTU

(Model: PKCRGO36)



★★★★★ (4.7/5)

[Buy Now](#)

WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Full Griddle Surface**
The 36" wide smooth griddle top provides a continuous cooking area for restaurant and commercial kitchen food preparation.
- ✓ **High BTU Output**
A total input of 90,000 BTU supports cooking operations, with 30,000 BTU dedicated to the oven section.
- ✓ **Certified Construction**
The range is cCSAus Listed and CSA Sanitation Listed for commercial kitchen applications.
- ✓ **Standard Oven**
The unit includes one standard oven with a 26.8" wide interior and two chrome oven racks.
- ✓ **Manual Controls**
Manual controls with metal knobs provide direct adjustment of cooking settings during foodservice operation.
- ✓ **Warranty Coverage**
It includes a 1-year parts and labor warranty by the manufacturer.



PRODUCT OVERVIEW

The ProKitchen Series Commercial Range with Griddle Top & Oven is designed for restaurants, diners, and commercial kitchen cooking operations. Constructed from stainless steel with a silver finish, the unit features a full griddle cooking surface, one standard oven, and three burners. The freestanding design includes a welded frame and standard legs for installation in foodservice environments.

The range measures 36" (L) x 32.73" (D) x 60.36" (H). The smooth full griddle top provides a 36" wide cooking surface. A stainless steel lift-off shelf adds workspace above the cooking area, while the full-width crumb tray and pull-out tray support routine cleaning and maintenance tasks.

This natural gas range delivers a total of 90,000 BTU, including 30,000 BTU allocated to the oven. Manual controls and metal knobs are used for operation. The unit features standing pilot lights for individual burners and a cool-to-the-touch front deck. The gas connection uses a 3/4" inlet size.

The standard oven includes an interior measuring 26.8" wide, 25.7" deep, and 13" high. Two chrome oven racks are included for cooking applications. The oven temperature range is adjustable from 250°F to 550°F. The range is cCSAus Listed and CSA Sanitation Listed. It includes a 1-year parts and labor warranty by the manufacturer.

CERTIFICATIONS

cCSAus Listed

CSA Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	3 Burners	Control Type	Manual
Features	Pull Out Tray, Cool-to-the-Touch Front Deck	Number Of Ovens	1 Oven
Oven BTU	30,000 BTU	Power Type	Gas
Total BTU	90,000 BTU	Type	Commercial Range with Griddle Top & Oven
Installation Type	Freestanding	Oven Interior Width	26.8 in
Oven Interior Depth	25.7 in	Oven Interior Height	13 in
Top Configuration	Full Griddle	Griddle Width	36 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
Knob Material	Metal Knobs	Oven Temperature Range	250°F to 550°F
Legs	Standard Legs	Product Weight	396 pound
Product Depth	32.73 inch	Product Height	60.36 inch
Product length	36 inch	Shipping Depth	41 inch
Shipping Height	38 inch	Shipping Length	41 inch
Shipping Weight	448 pound	Series	ProKitchen Series
Tray Type	Full Width Crumb Tray	Oven Racks	2 Oven Racks
Oven Rack Material	Chrome	Oven Type	Standard Oven
Pilot Protection	Standing Pilot Light for Individual Burners	Gas Inlet Size Group	3/4"
Shelf Material	Stainless Steel Lift-Off Shelf	Frame Type	Welded
Deck Material	Stainless Steel		

ProKitchen Series 36" Commercial Range with 36" Griddle Top & Oven, Natural Gas, 90000 BTU

Model: PKCRGO36



SALES & SUPPORT
(866) 446-7322

 Chat on WhatsApp

CONNECT WITH US

