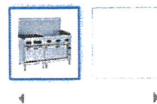


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Commercial Gas Ranges

Vulcan 60SS-4B36GN Endurance Natural Gas 4 Burner 60" Range with 36" Manual Griddle and 2 Standard Ovens - 238,000 BTU
Item #: 90160S4B36GN MFR #: 60SS-4B36GN



Free Shipping

Retail Price
\$15,378.00

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Wish List

Rapid Reorder

Other Available Fuel Types:

- Natural Gas
- Liquid Propane

Installation Services

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Product Overview

- ✓ Rugged stainless steel construction
- ✓ 4 open top burners with lift off heads for easy cleaning
- ✓ Heavy-duty cast-iron grates for optimal temperature retention
- ✓ 36" wide, 7/8" thick griddle with manual controls
- ✓ Two standard ovens include 2 racks and 4 rack positions each
- ✓ Extra-deep pull out crumb trays with welded corners
- ✓ 6" stainless steel adjustable legs
- ✓ Natural gas; 238,000 BTU

Quality Rating:

Best

UPC Code:

400012180033

Shipping:

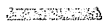
Usually Ships in 2-3 Weeks



[View all Vulcan Commercial Gas Ranges](#)

Works With

plus



Vulcan RSHELF-XL60 Reinforced High Shelf - 60" x
\$765.00/Each

plus



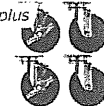
Vulcan 36IRB-N 36" Natural Gas Infrared
\$4,615.00/Each

plus



Vulcan 36RB-N 36" Natural Gas Radiant
\$4,100.00/Each

plus



Vulcan Equivalent CASTERS-RR4 5" Swivel Plate
\$566.00/Set

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Vulcan 60SS-4B36GN Details

Add an invaluable piece of cooking equipment to your busy commercial kitchen with this Vulcan 60SS-4B36GN Endurance 4 burner 60" natural gas range with 36" manual griddle and 2 standard ovens! A great way to produce consistently high-quality food while getting the most out of your operation's valuable floor space, this single versatile machine is equipped to handle a variety of tasks. Since this unit features 4 open top burners with 2 standard ovens as the base, you can fry and simmer on top while eliminating wasted space by using the ovens below for your baking and warming needs. The 7/8" thick, 36" wide griddle offers plenty of cooking space for pancakes, bacon, burgers, or cheesesteaks, and even features a 4" grease trough for easy cleanup. And, for the chef who enjoys cooking by feel, the manual controls allow you to set the temperature of the griddle top to suit the cooking requirements of different foods.

Each of the 4 burners deliver 30,000 BTU of heating power, and thanks to the lift-off heads, cleaning and maintenance is a simple process. Plus, the 12" x 14 1/2" rear and 12" x 12 1/2" front lift-off cast iron grates allow easy access to the burners while supporting your largest stock pots and frying pans. For quick ignition, a shrouded flash tube pilot system for every two burners is standard. And, two extra deep crumb trays further expedite the cleaning process, as they can be removed and emptied when they get full.

For your baking and warming needs, this range has 2 standard bakery depth ovens that deliver 23,000 BTU on the left side and 35,000 BTU on the right for maximum efficiency, while the oven on the right allows you to insert sheet pans in either direction for impressive flexibility. Two oven racks come included with each oven, and with four rack positions per compartment, you can customize each cavity to best suit your requirements. With separate controls located in cool zones, either oven may be used by itself or in conjunction with the range top. Each oven's bottom and door panel is porcelainized for easy clean up.

A fully welded frame combines with stainless steel front, sides, backriser, and lift-off high shelf to ensure long-lasting use in your commercial kitchen. 6" stainless steel adjustable legs come standard. A natural gas connection is required for operation.

Overall Dimensions:

Left to Right: 60"

Front to Back: 34"

Height: 58"

Left Oven Dimensions:

Left to Right: 20 1/4"

Front to Back: 26 1/4"

Height: 14"

Right Oven Dimensions:

Left to Right: 26 3/8"

Front to Back: 27"

Height: 14"

This Item Ships via Common Carrier. For more information and tips to help your delivery go smoothly, [click here](#).

Because this item is not stocked in our warehouse, processing, transit times and stock availability will vary. If you need your items by a certain date, please contact us prior to placing your order. Expedited shipping availability may vary. We cannot guarantee that this item can be cancelled off of the order or returned once it is placed.

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