



Here's what you should know about Ranges before you buy:

Available in heavy-duty and restaurant grades, commercial ranges offer versatility and durability along with numerous other features to make cooking easy and efficient. While both grades offer features like stainless-steel construction, high-Btu-output burners and a wide range of burner configurations, the applications for heavy-duty commercial ranges and restaurant ranges are significantly different. Heavy-duty commercial ranges are manufactured with more robust materials and are specifically designed for all-day operation, such as in hospital cafeterias and other institutions, where the kitchen prepares three meals a day every day. Restaurant ranges are designed for operations where customer turnover is not quite as rigorous and demands on the range are not quite as high. One thing to note: Commercial ranges are for restaurant and institutional use only, as they are not properly insulated for residential use. Installation in a residential kitchen creates a fire hazard, will void warranties and may violate local building codes, safety standards and insurance coverage.

Brands: Comstock; Garland; Hobart; Imperial; Southbend; Vulcan; Wolf.

How Many Burners: 4 to 12

Commercial ranges are usually equipped with anywhere from two to 12 burners. The burners can be open or griddle-covered, or in many combinations thereof. Burners usually have individual pilot lights and controls, heavy-duty cast-iron grates and lift-off heads.

Btu: Burners range from 26k-50k Btu/hr

The Btu – British thermal unit – rating is a measure of the power a burner outputs per hour. The Btu ratings for burners vary widely by manufacturer, and even by model. Most commercial ranges will offer at least one or two “power burners,” burners with a higher Btu output than the others on the unit, for use with dishes that require more heat to cook, like hearty soups in stock pots.

Fuel Type: Gas; Electric

Commercial ranges can be powered by natural or liquid propane gas, or by electricity. Gas ranges require fuel-specific connections, based on which gas is being used, and provide more heat control. Electric ranges provide more consistent heat but take longer to adjust temperature.

Oven Type: Standard; Convection

Both standard and convection ovens are available for use with commercial ranges, with both offering porcelainized cavities. Standard ovens typically are equipped with a cast-iron burner up to 50,000 Btu; convection ovens heat up to 32,000 Btu.

How Many Racks: 1, 2 or 3 positions

Size: 12" to 72" wide

Oven Base: Standard Oven; Convection Oven; Refrigerated; Cabinet

Typically constructed of stainless steel, the base of the unit can feature either a standard or convection oven (depending on range size, some can include two ovens), a refrigerated unit or a storage cabinet.