

Commercial Gas Range Three Burner

Rs. 30000(GST Extra)

Like a lot of cooking Ranges, there is a gas versus electric debate with ranges. Gas ranges are most popular among cooks. Users like that heat can be instantly increased or decreased, and it is usually less expensive than electric. Because electric models typically put most of their heat directly into cookware, they are usually more efficient; this also means that less heat is let out into the kitchen. Electric ranges don't have an open frame, so they're less likely to cause grease fires.

The first thing to consider when looking at commercial ranges is size. Ranges are either 24, 30, 32, 34, 36, 48, 60, or 72 inches long, with most operators choosing 24-, 36-, 48-, and 60-inch models. First, you should measure the size of the space you have available for the range, and then think about how much you'll cook and how many people will be using the equipment at once.



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