



KitchenAid®


KFGC500J

KITCHENAID® 30" SMART COMMERCIAL-
STYLE GAS RANGE WITH 4 BURNERS



Dimensions: h: 36" w: 29.875"

Colors:  Passion Red  Scorched Orange

 Avocado Cream  Imperial Black  Ink Blue

 Milkshake  Misty Blue  Stainless Steel

 Yellow Pepper

START THE CONVERSATION

What type of recipes could you prepare in a wok?

TOP FEATURES



1

THREE LEVEL CONVERTIBLE GRATES

Three-Level Convertible Grates feature removable inserts that let cooks match the heat to their technique. The insert can be left level for high-heat searing and sautéing, flipped over to lift a pan above the burner's flame for simmering and melting or removed to nestle a round-bottom wok directly in the flame for stir-fry.



2

DUAL-CONCENTRIC OVEN KNOB

Two knobs in one allow one-handed control of both oven mode and temperature. This makes it quick and easy to choose from modes including Bake, Broil and Convection, then select the corresponding cooking temperature. Responsive backlighting confirms that settings are correct or provides alerts to let the user know adjustments are needed.



3

EVEN-HEAT™ TRUE CONVECTION

This true convection system consists of a hidden oven element, a fan and an innovative bow-tie shaped baffle design that promotes better circulation and even air flow from the convection element throughout the oven cavity. This provides even temperatures for consistent baking, roasting and broiling of everything from cookies to roasted vegetables to a whole turkey.

DID YOU KNOW?

The round-bottom shape of a wok allows high heat flames to curve around the sides of the pan, distributing heat very evenly from the base and up the sides making the wok a great option for stir fry, searing burgers and cooking eggs. When frying, the shape of the wok allows expensive cooking oil to pool in the bottom so you can use less than...

HOW TO DEMONSTRATE

THREE LEVEL CONVERTIBLE GRATES



Draw attention to the Three-Level Convertible Grates on this commercial rangetop by removing the grate insert to nestle a round bottom wok as a prop on your sales floor. Let your customers know that the 20k BTU dual-flame burner below was designed to give you precise control of powerful highs, steady lows and the wide range of temperatures in between. The insert can be left level for high-heat searing and sautéing, flipped over to lift a pan above the burner's flame for simmering and melting or removed to nestle a round-bottom wok directly in the flame for stir-fry.

ADDITIONAL PRODUCTS TO CONSIDER

Be sure to tune into your customers' shopping priorities to bundle products across categories



ALSO AVAILABLE / STEP UP
[KFGC500J](#)



SUITE MATCH REFRIGERATOR
[KRFC704F](#)



SUITE MATCH DISHWASHER
[KDTM604K](#)