



*Equipment That Dominates*

FOR SERIOUS  
**CULINARY**  
PROFESSIONALS



It all starts with the  
ingredients.

We understand the importance of having reliable equipment in your operation. Our job is to provide equipment that puts your mind at ease so you can do what you do best, create!



**CULITEK**   
*A Professional Line of Commercial Cooking Equipment*

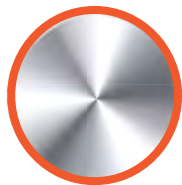
# COOKING

**CULITEK, Commercial  
Foodservice Equipment  
You Can Count On!**

# Restaurant Ranges Buying Guide

05/2021

**CULITEK**   
A Professional Line of Commercial Cooking Equipment  
*Equipment That Dominates*



Exterior is durable,  
corrosion-resistant  
stainless steel



## SS Series

## HD Series

INTERIOR CONSTRUCTION	Porcelain enamel interior; Combination models feature a 3/4" polished steel griddle plate	Porcelain enamel interior; Combination models feature a 3/4" polished steel griddle plate
BURNER	Removable 12" x 12" cast iron top grates for easy cleaning, with crumb tray	Removable 12" x 12" cast iron top grates for easy cleaning, with a drip tray to catch grease drippings
BTU	30,000 BTU open-top burner 30,000 BTU oven burner	32,000 BTU open-top burner 27,000 BTU oven burner
THERMOSTAT RANGE	250°F to 550°F	175°F to 550°F
SAFETY FEATURES	Equipped with a flame failure safety shut-off device	Equipped with a flame failure safety shut-off device
PILOT	Each burner has an individual standing pilot light and control knob for quick, instant lighting	Each burner has an individual standing pilot light and control knob for quick, instant lighting
AVAILABLE MODELS	<p>Ranges available in 24", 36", and 60" sizes with 4, 6, or 10 open-top cast iron burners</p> <p>Range/griddle combinations come with a 5" front ledge and are available in 36" and 60" sizes with a 24" wide griddle cooking area</p> <p>CULGR-24-NG, CULGR-36-NG, CULGR-60-NG, CULGR-3624-NG, CULGR-6024-NG</p> <p><i>*Field convertible to Liquid Propane (LP)</i></p>	<p>Ranges available in 24", 36", and 60" sizes with 4, 6, or 10 open-top cast iron burners</p> <p>Range/griddle combinations available in 36" and 60" sizes, with a 12" or 24" wide griddle cooking area</p> <p>TEKGR-4-NG/LP, TEKGR-6-NG/LP, TEKGR-10-NG/LP, TEKGR-2G24-L/R-NG/LP, TEKGR-4G12-L/R-NG/LP, TEKGR-6G24-L/R-NG/LP</p> <p><i>*Natural Gas (NG) or Liquid Propane (LP)</i> <i>*Griddle combo available left (L) or right (R)</i></p>



A Professional Line of Commercial Cooking Equipment

Equipment That Dominates

# COOKING

## RESTAURANT RANGES

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Restaurant Ranges provide excellent performance day in and day out and are the workhorse that you can rely upon.



CULGR-36-NG



TEKGR-6G24-R-NG/LP

### CULITEK RESTAURANT RANGE MODELS

SS-SERIES\*: CULGR-24-NG, CULGR-36-NG, CULGR-60-NG, CULGR-3624-NG, CULGR-6024-NG, CULGR-6024-NG (\*All models field convertible to Liquid Propane, LP)

HD SERIES: TEKGR-4-NG/LP, TEKGR-6-NG/LP, TEKGR-10-NG/LP, TEKGR-2G24-L/R-NG/LP, TEKGR-4G12-L/R-NG/LP, TEKGR-6G24-L/R-NG/LP



### CULITEK Range Comparison



Model Number	TEKGR-4	TEKGR-6	TEKGR-10	CULGR-24	CULGR-36	CULGR-60
Range   Burners	24"   4 Burners	36"   6 Burners	60"   10 Burners	24"   4 Burners	36"   6 Burners	60"   10 Burners
Burner BTU	32,000	32,000	32,000	30,000	30,000	30,000
Total Ovens	1	1	2	1	1	2
Oven BTU	27,000	27,000	27,000	30,000	30,000	30,000
Oven Cavity Size	20" x 26" x 14"	26 1/2" x 26" x 14"	26 1/2" x 26" x 14"	20 1/2" x 26" x 14"	26 3/4" x 26" x 14"	26 3/4" x 26" x 14"
Thermostat Range	175°F - 550°F	175°F - 550°F	175°F - 550°F	250°F - 550°F	250°F - 550°F	250°F - 550°F
Overall Dimensions	24" x 31" x 57 3/8"	36" x 31" x 57 3/8"	60" x 31" x 57 3/8"	24" x 32 1/2" x 60"	36" x 32 1/2" x 60"	60" x 32 1/2" x 60"
Ship Dimensions	27" x 42" x 40"	39" x 42" x 40"	63" x 42" x 40"	28" x 40" x 47"	41" x 40" x 47"	66" x 40" x 47"
Net Wt.	326	440	732	291	390	617
Gross Wt.	428	568	897	365	456	785

### CULITEK Range/Griddle Comparison



Model Number	TEKGR-2G24-R/L	TEKGR-4G12-R/L	TEKGR-6G24-R/L	CULGR-3624	CULGR-6024
Range   Burners	36"   2 Burners	36"   4 Burners	60"   6 Burners	36"   2 Burners	60"   6 Burners
Burner BTU	32,000	32,000	32,000	30,000	30,000
Griddle Size	24"	12"	24"	24"	24"
Total Ovens	1	1	2	1	2
Oven BTU	27,000	27,000	27,000	30,000	30,000
Oven Cavity Size	26 1/2" x 26" x 14"	26 1/2" x 26" x 14"	26 1/2" x 26" x 14"	26 3/4" x 26" x 14"	26 3/4" x 26" x 14"
Thermostat Range	175°F - 550°F	175°F - 550°F	175°F - 550°F	250°F - 550°F	250°F - 550°F
Overall Dimensions	36" x 31" x 57 3/8"	36" x 31" x 57 3/8"	60" x 31" x 57 3/8"	36" x 32 1/2" x 60"	60" x 32 1/2" x 60"
Ship Dimensions	39" x 42" x 40"	39" x 42" x 40"	63" x 43" x 40"	41" x 40" x 47"	66" x 40" x 47"
Net Wt.	479	462	775	403	683
Gross Wt.	607	590	941	515	810





# Restaurant Ranges

*A Professional Line of Commercial Cooking Equipment*

Models: CULGR-24-NG, CULGR-36-NG, CULGR-60-NG,  
CULGR-3624-NG, CULGR-6024-NG



CULGR-36-NG



CULGR-6024-NG

## Restaurant Ranges

*The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Restaurant Ranges provide excellent performance day in and day out and are the workhorse that you can rely upon. Its rugged stainless steel exterior provides durability and consistent performance. Each 30,000 BTU burner has its own 12" x 12" removable cast iron grate with standing pilot light and individual control knob for quick, instant lighting. With a variety of sizes and configurations, you can be confident that there is a range available for your needs and your budget. ETL and ETL Sanitation Listed, these units are backed by a 1-year parts and labor warranty.*

### Top Burners

- 30,000 BTU/hr top burners with lift-off heads
- 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- Each burner has an individual standing pilot light and control knob for quick, instant lighting
- Equipped with a flame failure safety device

### Construction

- Stainless steel front, backriser, and shelf
- The interior of the oven is constructed of all steel with a porcelain oven liner
- Adjustable thermostat from 250°F-550°F
- 6" stainless steel adjustable legs
- 24<sup>3/4</sup>" high stainless steel back riser
- 3/4" rear NPT gas connection

### Oven Features

- 30,000 BTU oven burner
- Removable crumb tray for easy cleaning
- Two removable and adjustable racks are included per oven
- Spring loaded oven door with cool-to-touch stainless steel handle
- Field convertible to Liquid Propane (LP)

### Oven Configurations

- Ranges available in 24", 36", and 60" sizes with 4, 6, and 10 open-top cast iron burners.
- The range/griddle combinations provide the most optimum cooking performance and are available in 36" and 60" sizes.
- The combo units feature a 3/4" thick griddle plate with a manual control and a 24" wide cooking area. With its deep cooking area and a 5" front ledge, these ranges provide plenty of room to work.

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## STANDARD FEATURES

- Constructed of heavy-duty, stainless steel front, back riser, shelf and feet
- All steel oven interior with a porcelain oven liner
- Thermostat range of 250°F to 550°F
- Each 30,000 BTU burner has its own 12"x12" removable cast iron grate
- Standing pilot light design provides a ready flame when heat is required
- Equipped with a flame failure safety device
- Comes with two removable and adjustable racks
- 3/4" rear NPT gas connection
- 6" stainless steel legs



### Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to  
[www.P65warnings.ca.gov](http://www.P65warnings.ca.gov)

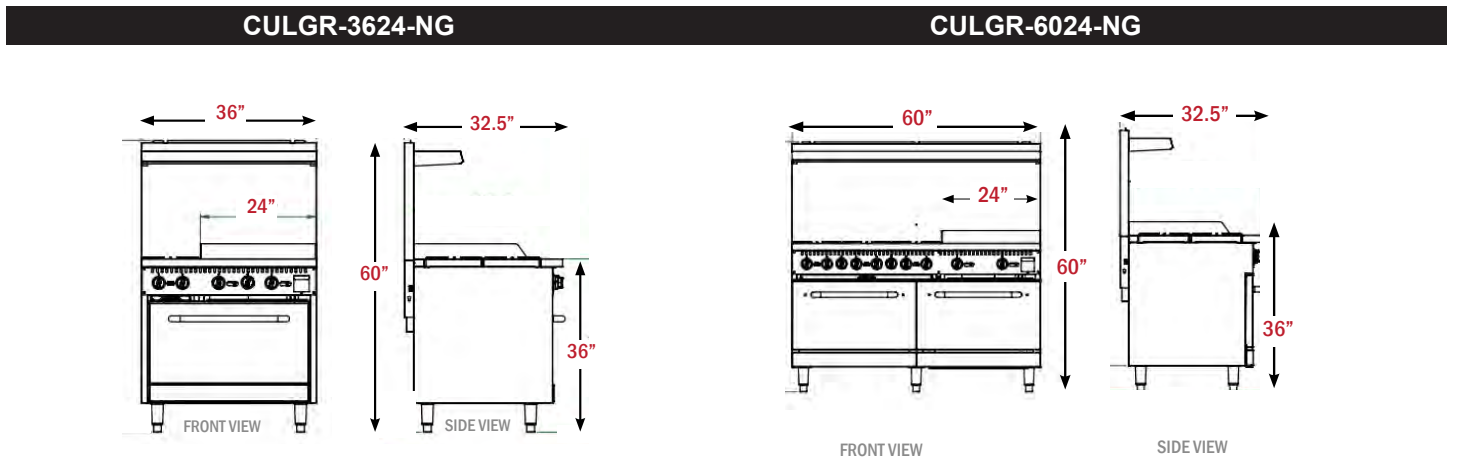
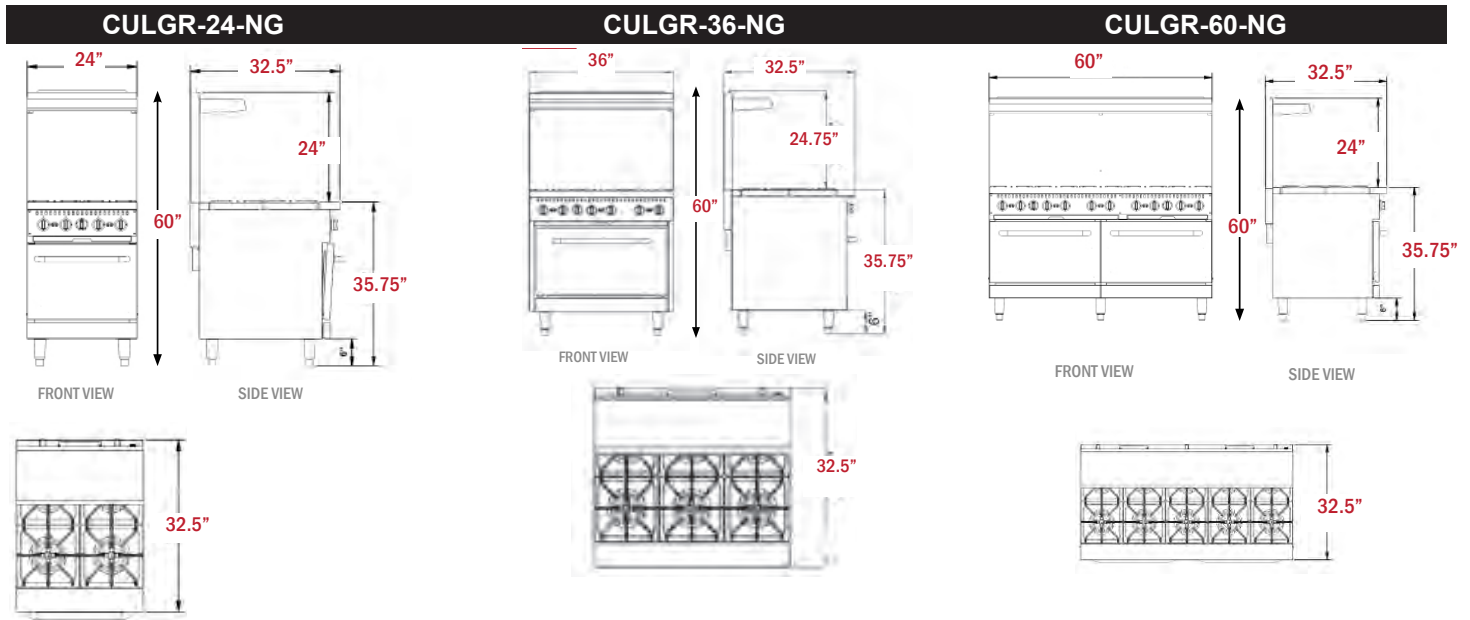
**MADE IN CHINA**

**RESIDENTIAL:** Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



# Restaurant Range Specifications

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GAS RANGES	CULGR-24-NG	CULGR-36-NG	CULGR-60-NG	CULGR-3624-NG	CULGR-6024-NG
Total BTU/hr	150,000	210,000	360,000	130,000	280,000
Number of Burners	4	6	10	2	6
Number of Ovens	1	1	2	1	2
Griddle Size	-	-	-	24"	24"
Crumb Trays	1	1	2	1	2
Overall Dimensions (in)	24"W x 32 <sup>1</sup> / <sub>2</sub> "D x 60"H	36"W x 32 <sup>1</sup> / <sub>2</sub> "D x 60"H	60"W x 32 <sup>1</sup> / <sub>2</sub> "D x 60"H	36"W x 32 <sup>1</sup> / <sub>2</sub> "D x 60"H	60"W x 32 <sup>1</sup> / <sub>2</sub> "D x 60"H
Oven Cavity Dimensions (in)	20 <sup>1</sup> / <sub>2</sub> "W x 26"D x 14"H	26 <sup>3</sup> / <sub>4</sub> "W x 26"D x 14"H	26 <sup>3</sup> / <sub>4</sub> "W x 26"D x 14"H	26 <sup>3</sup> / <sub>4</sub> "W x 26"D x 14"H	26 <sup>3</sup> / <sub>4</sub> "W x 26"D x 14"H
Net Weight	291	390	617	403	683
Gross Weight	365	456	785	515	810
Shipping Dimensions (in)	28"W x 40"D x 47"H	41"W x 40"D x 47"H	66"W x 40"D x 47"H	41"W x 40"D x 47"H	66"W x 40"D x 47"H

*\*All models field convertible to Liquid Propane (LP)*



# HD-Series Restaurant Ranges

*A Professional Line of Commercial Cooking Equipment*

Models: TEKGR-4-NG/LP, TEKGR-6-NG/LP, TEKGR-10-NG/LP, TEKGR-2G24-L/R-NG/LP, TEKGR-4G12-L/R-NG/LP, TEKGR-6G24-L/R-NG/LP



TEKGR-6-NG/LP



TEKGR-6G24-L/R-NG/LP

## HD-Series Restaurant Ranges

The Professional line of cooking equipment from CULITEK will meet the demands of any foodservice commercial kitchen. Available in a variety of sizes and configurations, HD-Series Restaurant Ranges feature open top burners and a standard size oven. The open-top burners have removable 12"x12" cast iron top grates and feature a built-in grease trough to catch grease drippings. The oven features a fully porcelain enamel interior and a thermostat range of 175°F to 550°F. Combination models feature a heavy-duty, 3/4" polished steel griddle plate. Its rugged stainless steel exterior provides durability and consistent performance. Standing pilot light and individual control knob for quick, instant lighting. ETL and ETL Sanitation Listed, these units are backed with a 1-year parts and labor warranty.

### Top Burners

- 32,000 BTU lift-off, open top burner
- 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- Drip tray under burners to catch grease drippings
- Each burner has an individual standing pilot light and control knob for quick, instant lighting
- Equipped with a flame failure safety device

### Construction

- Stainless steel front, back riser, and shelf
- The interior of the oven is constructed of all steel with a porcelain enamel liner
- Casters standard on all models
- 3/4" rear NPT gas connection

### Oven Features

- Adjustable thermostat from 175°F-550°F
- 27,000 BTU oven burner
- Two removable and adjustable chrome oven racks are included
- Available in natural gas or liquid propane

### Oven Configurations

- Ranges available in 24", 36" and 60" sizes with 4, 6, and 10 open-top cast iron burners.
- Range/griddle combinations provide the most optimum cooking performance. Available in 36" and 60" sizes, with a 3/4" thick griddle plate with a manual control and a 12" or 24" wide cooking area.
- When ordering, specify gas type of natural (NG) or liquid propane (LP), and for range/griddle combinations, specify left (L) or right (R) for griddle location.

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*For Culinary Professionals*

### STANDARD FEATURES

- All stainless steel front, back, sides, and overself
- 32,000 BTU for open-top burner
- Oven burner rated at 27,000 BTU
- Each burner has a 12"x12" removable cast iron top grate
- Drip tray under burners
- Thermostat range of 175°F to 550°F
- Porcelain enamel oven interior
- Standing pilot light provides a ready flame when heat is required
- Equipped with a flame failure safety shut-off device
- Comes with two removable and adjustable chrome racks
- 3/4" NPT rear gas connection



#### Attention CA Residents **PROP 65 WARNING**

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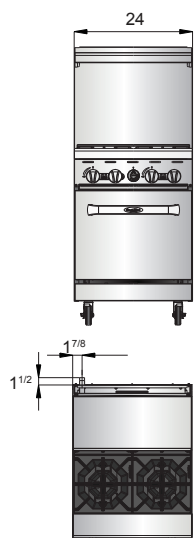
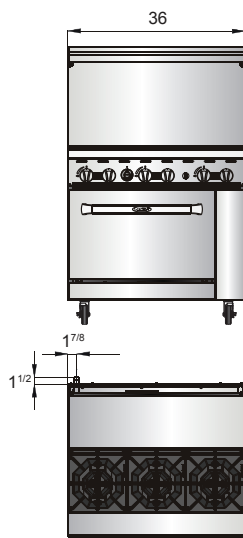
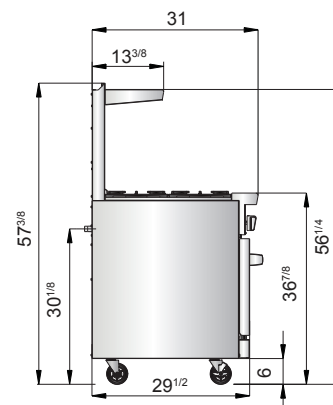
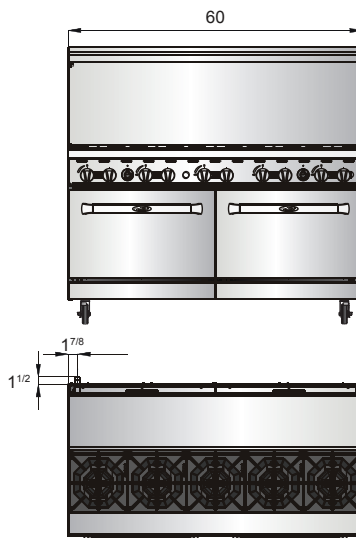
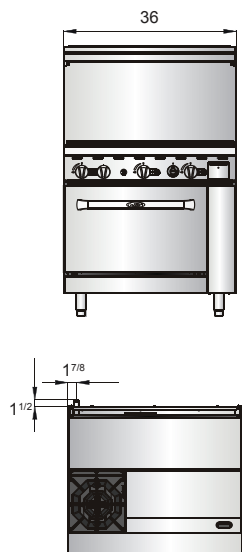
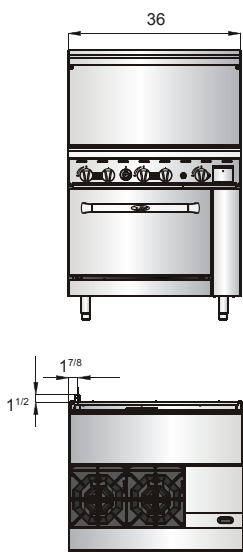
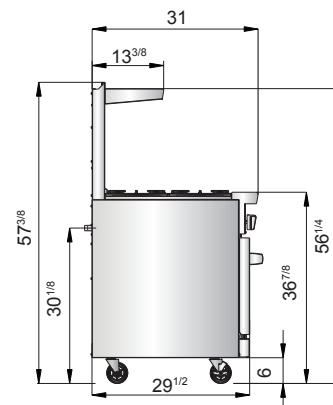
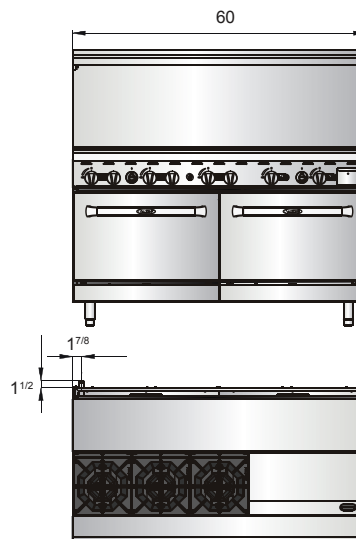
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**MADE IN CHINA**



# HD-Series Restaurant Range Specifications

A Professional Line of Commercial Cooking Equipment

**TEKGR-4-NG/LP****TEKGR-6-NG/LP****TEKGR-10-NG/LP****TEKGR-2G24-R/L-NG/LP****TEKGR-4G12-R/L-NG/LP****TEKGR-6G24-R/L-NG/LP**

## GAS RANGES

Model Number	Range/ Burners	Burner BTU	Griddle Size	No. Ovens	Oven BTU	Oven Cavity Size	Overall Dim.	Shipping Dim.	Net Wt.	Gross Wt.
TEKGR-4-NG/LP	24" Range 4 Burners	32,000	—	1	27,000	20" x 26" x 14"	24" x 31" x 57 <sup>3</sup> / <sub>8</sub> "	27" x 42" x 40"	326.1	427.5
TEKGR-6-NG/LP	36" Range 6 Burners	32,000	—	1	27,000	26 <sup>1</sup> / <sub>2</sub> " x 26" x 14"	36" x 31" x 57 <sup>3</sup> / <sub>8</sub> "	39" x 42" x 40"	440.0	567.9
TEKGR-10-NG/LP	60" Range 10 Burners	32,000	—	2	27,000	26 <sup>1</sup> / <sub>2</sub> " x 26" x 14"	60" x 31" x 57 <sup>3</sup> / <sub>8</sub> "	63" x 42" x 40"	732.0	897.3
TEKGR-2G24-R/L-NG/LP	36" Range 2 Burners	32,000	24"	1	27,000	26 <sup>1</sup> / <sub>2</sub> " x 26" x 14"	36" x 31" x 57 <sup>3</sup> / <sub>8</sub> "	39" x 42" x 40"	479.0	606.7
TEKGR-4G12-R/L-NG/LP	36" Range 4 Burners	32,000	12"	1	27,000	26 <sup>1</sup> / <sub>2</sub> " x 26" x 14"	36" x 31" x 57 <sup>3</sup> / <sub>8</sub> "	39" x 42" x 40"	462.0	589.5
TEKGR-6G24-R/L-NG/LP	60" Range 6 Burners	32,000	24"	2	27,000	26 <sup>1</sup> / <sub>2</sub> " x 26" x 14"	60" x 31" x 57 <sup>3</sup> / <sub>8</sub> "	63" x 43" x 40"	775.0	940.5

When ordering, specify gas type of natural (NG) or liquid propane (LP), and for range/griddle combinations, specify left (L) or right (R) for griddle location