

Commercial Gas Stove with 2 Burners

VEVOR

PROFESSIONAL-GRADE
HIGH HEAT FOR COMMERCIAL USE

The perfect partner for your food service business

Powerful Heat

Independent Burner Control

Natural Gas

Durable and Easy to Clean



Our gas stove features direct flame coverage for even heating across the entire pan. Intense heat and fast warming make it an essential tool for chefs, ensuring quick meal preparation.

PREPARE DIFFERENT DISHES AT THE SAME TIME

Greatly improve cooking efficiency

2 Thickened cast iron burner

Single Burner with 28,000 BTU Heat Output

Independent burner control for precise temp adjustable

Spaghetti

Creamy Soup

Steak



The commercial gas stove has 2 burners for independent cooking. Choose your desired burner, ignite instantly, and use the ergonomic knob for effortless control. Cook a variety of dishes with ease.

USE NATURAL GAS AND PROPANE

Suitable for various cookware

Frying Pans

Saucepans

Woks

Min. Gas Inlet Pressure: 1.0 kPa

Pipe Max. Pressure: 3.45 kPa

Natural Gas 4" WC
Liquefied Gas 10" WC

3/4 NPT Inlet

Propane Converter



The factory default is natural gas. If you need to use propane gas, please replace the accessories in the accessories pack yourself.

THICKENED COUNTERTOP

Acid, alkali, and oil stain resistant - Easy to Clean

Removable drip and waste collection tray

Classic countertop design
no installation required

Detachable plate for convenient cleaning

Stainless steel pane



Scratch-resistant, durable stainless steel panel wipes clean effortlessly. Removable drip tray and burners are easy to clean, ensuring no oil or waste is left behind.

SUITABLE FOR MULTIPLE SCENARIOS

Reliable and convenient for chefs

Adjustable Feet
Height:50-75mm

Commercial Kitchens

School Cafeterias

Large Hotels

Chain Restaurants



No-hole installation for immediate use. The gas stove is ideal for restaurants and food establishments. Perfect for institutional kitchens, school cafeterias, large hotels, company canteens, chain restaurants, and mid-sized eateries.

VEVOR



320 mm / 12.60 inch

770 mm / 30.31 inch

305 mm / 12.01 inch



Item Model Number: **GHP-212**

Number of Burners: **2**

Single Burner Heat Output: **28,000 BTU**

Total Heat Output: **56,000 BTU**

Gas Input: **Natural Gas 4" WC, Liquefied Gas 10" WC**

Product Size (L x W x H): **305 x 770 x 320 mm / 12.01 x 30.31 x 12.60 inch**

Accessories: **1 x Instruction Manual, 4 x Feet, 1 x Pressure Regulator, 2 x 1/16" Nozzles (Brass)**

Min. Gas Inlet Pressure: **1.0 kPa**

Pipe Max. Pressure: **3.45 kPa**

Connector Size: **3/4 NPT**

Type: **Without Cabinet**

Net Weight: **26.7 kg**

Specification

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Single Burner Heat Output	28,000 BTU	Total Heat Output	56,000 BTU
Gas Input	Natural Gas 4" WC, Liquefied Gas 10" WC	Min. Gas Inlet Pressure	1.0 kPa
Pipe Max. Pressure	3.45 kPa	Connector Size	3/4 NPT
Type	Without Cabinet	Net Weight	58.86 lbs / 26.7 kg
Product Size (L x W x H)	12.01 x 30.31 x 12.60 inch / 305 x 770 x 320 mm		