

PLST 30G

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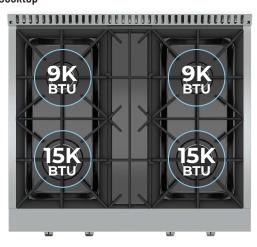
Elevate your kitchen with the Proline PLST 30G, a 30-inch commercial-style gas cooktop designed for the modern home chef who craves reliability and performance. This elegant slide-in model offers a seamless integration into any kitchen setup, enhancing both the functionality and aesthetics of your cooking space.

Crafted from high-quality 430-grade stainless steel, the PLST 30G features a sleek black and stainless steel finish that is both stylish and easy to clean. With four high-efficiency sealed burners, including two powerful 15,000 BTU front burners and two 9,000 BTU rear burners, this cooktop provides versatile cooking options from simmering to rapid boiling. Each burner is equipped with an electronic glow plug ignition for reliable and safe operation.

The robust cast iron grates support heavy pots and pans, allowing for effortless movement across the surface, and the cooktop's design includes a manual front control for intuitive temperature adjustments. Additionally, the PLST 30G is LP convertible, offering flexibility for those who prefer liquid propane sources.

Designed with the discerning chef in mind, the Proline PLST 30G cooktop brings a professional-grade cooking experience right into your home. Whether you're cooking a family meal or entertaining guests, this cooktop ensures a powerful, efficient, and enjoyable cooking process every time.

Cooktop



Dimensions & Electrical Requirements

Dimensions
(adjustable feet fully retracted 8.125", fully extended 9.125")
Electrical Req



Design & Details

- Black porcelain top and full stainless steel side panels for a sleek, modern look
- Premium quality metal control knobs
- Fully adjustable heavy-duty legs for stability and easy leveling

Accessories

 Available in Natural Gas or Liquid Propane to suit your fuel preference



PLST 36G

PROL

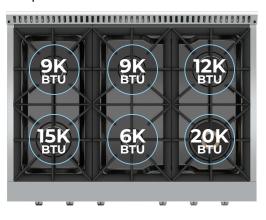
Master the art of cooking with the Proline PLST 36G, a 36-inch commercial-style gas cooktop that combines sophisticated design with unparalleled functionality. Designed for those who demand professional kitchen performance, this slide-in model integrates smoothly into any kitchen layout, instantly upgrading both its look and efficiency.

Constructed from durable 430-grade stainless steel with a stylish black and stainless steel finish, the PLST 36G is as elegant as it is easy to maintain. It features six sealed burners that cater to a variety of cooking needs: a high-powered 20,000 BTU burner for intense heat, robust 15,000 and 12,000 BTU burners for general cooking, and smaller 9,000 and 6,000 BTU burners perfect for simmering and delicate tasks. Each burner ignites with an electronic glow plug system, ensuring a safe, reliable start every time.

The heavy-duty cast iron grates facilitate smooth transitions between burners, supporting even your heaviest cookware with ease. Frontally located manual analog knobs offer precise control, while the cooktop's LP convertible feature provides versatility, catering to different gas source preferences.

The PLST 36G is designed not just for function but also for flair, with its professional-grade power and sleek lines ensuring that every cooking experience is both efficient and stylish. This cooktop is an ideal choice for culinary enthusiasts looking to bring professional capabilities into their home kitchens.

Cooktop



Dimensions & Electrical Requirements

Dimensions
(adjustable feet fully retracted 8.125", fully extended 9.125")
Electrical Req



Design & Details

- Black porcelain top and full stainless steel side panels for a sleek, modern look
- Premium quality metal control knobs
- Fully adjustable heavy-duty legs for stability and easy leveling

Accessories

 Available in Natural Gas or Liquid Propane to suit your fuel preference





PLST 48G

Elevate your cooking to professional heights with the Proline PLST 48G, a 48-inch commercial-style gas cooktop. This expansive model is meticulously designed for the culinary enthusiast who seeks the ultimate in kitchen performance and style. With its slidein installation, it offers a seamless fit into any kitchen architecture, making it a striking centerpiece.

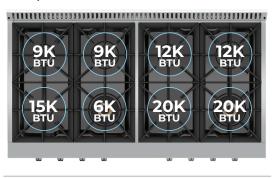
The PLST 48G is built with premium 430-grade stainless steel, featuring a robust black and stainless steel finish that not only looks luxurious but also provides superior durability and ease of cleaning. It is equipped with eight high-efficiency sealed burners arranged for optimal cooking flexibility: two powerful 20,000 BTU burners for high-heat cooking, paired with 12,000 and 9,000 BTU burners for versatile cooking options, and gentle 6,000 BTU burners perfect for delicate simmering.

The inclusion of a griddle with the cooktop extends your cooking capabilities, allowing for a variety of dishes to be cooked simultaneously. Every burner is designed with an electronic glow plug ignition for guaranteed safety and reliability, ensuring an immediate and consistent flame. Heavy-duty cast iron grates support a wide range of cookware sizes and types, facilitating effortless movement across the cooktop surface.

Front control manual analog knobs provide precise heat control, making it easy to adjust temperatures without missing a beat. Additionally, the PLST 48G's LP convertible option caters to varied fuel preferences, adding further versatility to your kitchen setup.

Designed for those who are serious about cooking, the Proline PLST 48G cooktop transforms your kitchen into a culinary workshop where creativity meets performance.

Cooktop



Dimensions & Electrical Requirements



Design & Details

- Black porcelain top and full stainless steel side panels for a sleek, modern look
- Premium quality metal control knobs
- Fully adjustable heavy-duty legs for stability and easy leveling

Accessories

• Available in Natural Gas or Liquid Propane to suit your fuel preference