



KitchenAid®

KCGG536P

36" GAS-ON-GLASS COOKTOP

Dimensions: h: 5.3125" w: 36.875" d: 21.6"

Colors:  Black



START THE CONVERSATION

How often do you require high heat while cooking?

TOP FEATURES

1

18K BTU BURNER

Delivers the high-heat you need to successfully sear, sauté, stir-fry, and bring pots to a rolling boil.

2

DISHWASHER-SAFE FULL-WIDTH CAST-IRON GRATES

Cast-Iron Grates are dishwasher safe and allow for smooth, easy movement around the cooktop.

3

EASY-TO-CLEAN GLASS-TOP SURFACE

A glass top surface that easily wipes to a reflective shine with just soap, water, and a soft cloth.

DID YOU KNOW?

The burner you choose should depend on both the cooking technique and the cookware you are using. Use the smaller burners for simmering and braising, the all-purpose burners for sautéing or frying, and the large burners for searing and boiling.

HOW TO DEMONSTRATE

18K BTU BURNER

Point to the 18k BTU Burner and tell your customer how you can turn your cooktop into a grill station, with high-heat to sear, saute, stir-fry. Or if you they are looking to cook pasta, they can bring pots to a rolling boil.

ADDITIONAL PRODUCTS TO CONSIDER

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



ALSO AVAILABLE / STEP UP
[KCGG530P](#)



SUITE MATCH COOKING RANGE / WALL OVEN
[KOES530P](#)



SUITE MATCH REFRIGERATOR
[KRMF706E](#)