



## Platinum Flame Series 39" Commercial Convection Oven, Double Deck, Full Size, 120,000 BTU

(Model: WKCGCO511S)



★★★★★ (4.7/5)

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**WARRANTY**

**2 Years Parts & Labor**

### SPECIAL FEATURES

- ✓ **High BTU Output**  
The total output of 120,000 BTU/hr on natural gas supports continuous cooking demands in a commercial kitchen.
- ✓ **Temperature Range**  
The 167°F to 563°F range supports varied menu preparation handled by chefs.
- ✓ **Operational Safety**  
A micro switch automatically shuts off operation when the door opens during use in a commercial kitchen.
- ✓ **Double Deck Design**  
Two oven decks support simultaneous baking and roasting tasks for restaurant and foodservice operations.
- ✓ **Rack Configuration**  
Four chrome-plated racks with 11-position removable guides support flexible food handling setups.
- ✓ **Certified Compliance**  
ETL Sanitation Listed, cETLus Listed, and NSF Approved certifications align with foodservice standards, and it includes a 2-year warranty by the manufacturer.



## PRODUCT OVERVIEW

The Platinum Flame Series convection oven is a double-deck, full-size commercial convection oven suited for restaurants, bakeries, and foodservice operations preparing breads, pastries, pizza, and chicken. It operates on gas power with a total output of 120,000 BTU/hr on natural gas and 104,000 BTU/hr on LPG, supporting high-volume cooking in a commercial kitchen.

This convection oven features a stainless steel and galvanized steel exterior with a silver finish, paired with a porcelainized interior that supports routine food handling and cleaning processes. The double-deck configuration includes four heavy-duty chrome-plated racks with removable 11-position rack guides to accommodate varied tray heights used by chefs.

The unit measures 39" (L) x 39.6" (W) x 70.7" (H) and is supplied with legs for floor placement in commercial kitchens. Dual-pane thermal glass windows and an interior chamber light support visibility during cooking, while the operating temperature range of 167°F to 563°F supports multiple baking and roasting applications.

Operational components include stainless steel tube burners, an automatic ignition system, double circulating fans, and a cooling-down function to support controlled oven operation. It also includes a 60-minute electric timer with bell, a micro switch with automatic shut-off when the door opens, a 3/4 inch NPT rear gas connection, and a 2-year warranty by the manufacturer.

## CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

NSF Approved

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	992 pound	Product Width	39 inch
Product Depth	40 inch	Product Height	71 inch
Shipping Depth	42 inch	Shipping Height	42 inch
Shipping Weight	1155 pound	Shipping Width	46.5 inch
Features	Double Circulating Fan, Cooling-Down Function, Double Stacking Option	Selling Unit	1/Each
Country of Origin	China	Material	Stainless Steel / Galvanized Steel
Type	Convection Oven	Total BTU	120,000 BTU (NG), 104,000 BTU (LPG)
Power Type	Gas	Temperature Range	167°F to 563°F
Gas Connection Size	3/4 inch NPT Rear Gas Connection	Number of Decks	2 Decks
Window Type	Dual-Pane Thermal Glass Windows	Lighting	Interior Chamber Light



## SPECIFICATION


ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Color	Silver	Usage	Breads, Pastries, Pizza, Chicken
Timer Control	60 Minute Electric Timer With Bell	Interior Material	Porcelainized Interior
Burner Type	Stainless Steel Tube Burners	Oven Racks	3 Heavy-Duty Chrome-Plated Racks
Rack Positions	Removable 11-Position Rack Guides	Ignition Type	Automatic Ignition System
Switches	Micro Switch With Automatic Shut-Off When Door Opens	Series	Platinum Flame Series
Oven Interior Depth	25 3/8 in		

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