



## KitchenCore Series 38" Commercial Convection Oven, Double-Deck, 6 Burners, Gas, 108,000 BTU (Model: KWKCCO38-6)



★★★★★ (4.7/5)

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**WARRANTY**

**1 Year Parts & Labor**

### SPECIAL FEATURES

- ✓ **High Capacity Baking**  
Double-deck design with 10 shelves and 20 adjustable positions supports large-volume baking in commercial kitchen operations.
- ✓ **Wide Temperature Range**  
Temperature range of 150°F to 500°F with electronic control supports varied baking applications.
- ✓ **Cooling & Airflow**  
Two-speed fan with adjustable cool-down mode supports airflow and temperature control.
- ✓ **Powerful Heating Output**  
6 burners delivering 108,000 BTU/hr support consistent cooking in restaurant environments.
- ✓ **Gas Convertible System**  
Supports natural gas and propane operation with specified inlet pressure and nozzle size.
- ✓ **Certified & Warranty**  
It includes a 1-year parts & labor warranty by the manufacturer for commercial kitchen use.



## PRODUCT OVERVIEW

The KitchenCore Series Convection Oven is designed for chefs and restaurant operations handling baking and roasting tasks in a commercial kitchen. It features stainless steel construction with a silver finish and a double-deck design with double-pane glass doors and independent door style. The unit includes 2 decks and 4 doors, operating on gas power with 6 burners, each rated at 18,000 BTU/hr, delivering a total output of 108,000 BTU/hr.

This convection oven supports a temperature range of 150°F to 500°F with electronic temperature control and a manual timer. It operates on 110 V with wattage rated at 887 × 2 W and includes electronic spark ignition with automatic pilot safety shut-off. The unit supports convertible natural gas and propane operation with inlet gas pressure rated at 4" WC (NG) and 10" WC (propane), along with nozzle size 55 (NG) / 45 (Propane).

The interior dimensions include 29" width, 19.5" depth, and 21.5" height per deck. It includes 10 nickel-plated chrome shelves with 20 adjustable shelf positions. The unit features a two-speed fan and adjustable cool-down mode for airflow and cooling control, along with a flip panel design for maintenance access.

It measures 38" (W) x 39.75" (D) x 68.5" (H) and is designed for freestanding installation. It includes 4 casters for movement and uses a NEMA 5-15P plug type. The unit is part of the KitchenCore Series and includes a 1-year parts & labor warranty by the manufacturer.

## CERTIFICATIONS

No certifications

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Decks	2 Decks	Number of Doors	4 Doors
Door Type	Double-Pane Glass Doors	Material	Stainless Steel
Power Type	Gas	Temperature Range	150°F to 500°F
Total BTU	108,000 BTU	Type	Convection Oven
Voltage	110 volt	Wattage	1774 watt
Country of Origin	China	Color	Silver
Timer	Manual Timer	Gas Type	Convertible (Natural Gas / Propane)
Inlet Gas Pressure	4" WC (NG) / 10" WC (Propane)	Casters	With Casters
Number of Casters	4 Casters	Product Width	38 inch
Product Depth	39.75 inch	Product Height	68.5 inch



## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Selling Unit	1/Each	Interior Depth	19.5 inch
Interior Height	21.5 inch	Interior Width	29 inch
Series	KitchenCore Series	Installation Type	Freestanding
Plug Type	NEMA 5-15P	Temperature Control	Electronic
Ignition Type	Electronic Spark Ignition	Number of Burners	6 Burners
Maintenance Access	Flip Panel Design	Oven Shelf Positions	20 Adjustable Positions
Number of Shelves	10 Shelves	Shelf Material	Nickel-Plated Chrome
Burner BTU	18,000 BTU	Safety Features	Automatic Pilot Safety Shut-Off
Number of Fan Speeds	Two-Speed Fan	Cooling Type	Adjustable Cool-Down Mode
Nozzle Size	55 (NG) / 45 (Propane)	Door Style	Independent Doors

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