



## Platinum Flame Series 39" Commercial Convection Oven with Legs, Single Deck, Full Size, 60,000 BTU

(Model: WKCGCO511)



★★★★★ (4.7/5)

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**WARRANTY**

**2 Years Parts & Labor**

### SPECIAL FEATURES

- ✔ **Gas Heat Output**  
The gas-powered system delivers 60,000 BTU/hr on natural gas and 52,000 BTU/hr on LPG, supporting steady cooking temperatures in a commercial kitchen.
- ✔ **Rack Flexibility**  
Four heavy-duty chrome-plated racks with 11-position removable guides support varied food handling setups in foodservice operations.
- ✔ **Interior Visibility**  
Dual-pane thermal glass windows and an interior chamber light support monitoring during cooking without opening the door.
- ✔ **Wide Temperature Range**  
The 167°F to 563°F operating range supports baking and roasting tasks commonly handled by chefs in restaurant environments.
- ✔ **Operational Safety**  
A micro switch automatically shuts off operation when the door opens, aligning with commercial kitchen safety practices.
- ✔ **Certified Compliance**  
ETL Sanitation Listed, cETLus Listed, and NSF Approved certifications align with commercial kitchen regulatory requirements, and it includes a 2-year warranty by the manufacturer.



## PRODUCT OVERVIEW

The Platinum Flame Series convection oven is a single-deck, full-size commercial convection oven designed for restaurants, bakeries, and foodservice operations handling breads, pastries, pizza, and chicken. It uses gas power and operates with a total output of 60,000 BTU/hr on natural gas and 52,000 BTU/hr on LPG, supporting consistent heat generation for commercial kitchen workflows.

This oven features a stainless steel and galvanized steel exterior in a silver finish, paired with a porcelainized interior that supports routine food handling and cleaning tasks. It includes one deck with four heavy-duty chrome-plated racks and removable 11-position rack guides to support different tray configurations used by chefs in commercial kitchens.

The Platinum Flame Series convection oven measures 39" (L) x 39.6" (W) x 56" (H) and is supplied with legs for floor installation. An interior chamber light and dual-pane thermal glass windows support visibility during cooking, while the temperature range spans from 167°F to 563°F for varied menu requirements.

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

## CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

NSF Approved

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	460 pound	Product Width	39 inch
Product Depth	40 inch	Product Height	56 inch
Shipping Depth	42 inch	Shipping Height	35 inch
Shipping Weight	578 pound	Shipping Width	43.7 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	60,000 BTU (NG), 52,000 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	1 Deck
Window Type	Dual-Pane Thermal Glass Windows	Lighting	Interior Chamber Light



## SPECIFICATION


ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Color	Silver	Usage	Breads, Pastries, Pizza, Chicken
Legs	With Legs	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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