



KitchenCore Series 38" Commercial Convection Oven, Single-Deck, 3 Burners, Gas, 54,000 BTU

(Model: KWKCCO38-3)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor



SPECIAL FEATURES

- ✔ **Convection Cooking System**
3 burners delivering 54,000 BTU/hr with two-speed fan support baking and roasting in commercial kitchen operations.
- ✔ **Wide Temperature Range**
Temperature range of 150°F to 500°F with electronic control supports different cooking applications in restaurant use.
- ✔ **Flexible Shelf Setup**
5 nickel-plated chrome shelves with 10 adjustable positions support varied food placement.
- ✔ **Gas Convertible System**
Supports natural gas and propane operation with specified inlet pressure and nozzle size.
- ✔ **Safety & Ignition**
Electronic spark ignition with automatic pilot safety shut-off supports controlled operation in food handling environments.
- ✔ **Warranty Included**
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 single-deck design with double-pane glass doors and independent door style. The unit operates on gas power with 3 burners, each rated at 18,000 BTU/hr, delivering a total output of 54,000 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 887 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. It includes 5 nickel-plated chrome shelves with 10 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 61.75" (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	1 Deck	Number of Doors	2 Doors
Door Type	Double-Pane Glass Doors	Material	Stainless Steel
Power Type	Gas	Temperature Range	150°F to 500°F
Total BTU	54,000 BTU	Type	Convection Oven
Voltage	110 volt	Wattage	887 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	61.75 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	3 Burners
Maintenance Access	Flip Panel Design	Oven Shelf Positions	10 Adjustable Positions
Number of Shelves	5 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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