



## Platinum Flame Series 24" Commercial Gas Range with Oven, 4 Burners, 151,000 BTU

(Model: WKCGOR24)



★★★★★ (4.7/5)

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**WARRANTY**

**2 Years Parts & Labor**

### SPECIAL FEATURES

- ✓ **High Heat Output**  
Four U-shaped burners deliver 30,000 BTU each, providing strong stovetop heat for multiple cooking tasks in commercial kitchens, hotel restaurants, and school cafeterias.
- ✓ **Heavy-Duty Construction**  
Fully MIG welded frame, stainless steel pilot, and heavy-duty cast iron grates support continuous use in busy commercial kitchens.
- ✓ **Mobility Support**  
Four casters allow repositioning of the freestanding gas range within commercial kitchen layouts for cleaning or maintenance.
- ✓ **Integrated Oven Base**  
The oven provides 31,000 BTU/hr and operates from 250°F to 550°F, supporting baking and roasting of breads, pastries, pizza, and chicken.
- ✓ **Cast Iron Grates**  
12 x 12 inch cast iron grates provide stable support for cookware during high-volume stovetop cooking.
- ✓ **Certified and Covered**  
ETL sanitation listing, cETLus listing, and NSF approval support commercial kitchen use, and it includes a 2-year parts and labor warranty by the manufacturer.



## PRODUCT OVERVIEW

The Platinum Flame Series 24" gas range with oven is a freestanding cooking unit designed for commercial kitchens, hotel restaurants, school cafeterias, and chain restaurant operations. It operates on natural gas or liquid propane and combines four open top burners with a standard oven base for versatile stovetop and baking tasks.

This unit features four U-shaped open burners rated at 30,000 BTU each, providing high heat output for multiple cooking applications. The oven delivers 31,000 BTU/hr and operates within a temperature range of 250°F to 550°F, supporting baking and roasting of breads, pastries, pizza, and chicken.

Constructed from stainless steel and galvanized steel with a fully MIG welded frame, the range includes heavy-duty 12 x 12 inch cast iron grates and a stainless steel pilot for reliable operation. The oven accommodates full-size sheet pans with two racks and four rack positions for flexible food preparation in commercial kitchens.

Additional features include a covered pilot burner, crumb tray, and four casters for mobility within kitchen layouts. The unit measures 24" (W) x 32.6" (D) x 59.8" (H), is ETL sanitation listed, cETLus listed, NSF approved, and includes a 2-year parts and labor warranty by the manufacturer.

## CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

NSF Approved

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	4 Burners	Burner BTU	30,000 BTU
Burner Style	Grates	Features	Coved Pilot Burner, Crumb Tray, Heavy Duty Cast Grates
Oven BTU	31,000 BTU/hr	Power Type	Gas
Total BTU	151,000 BTU/hr	Type	Gas Range With Oven
Installation Type	Freestanding	Range Base Style	Standard Oven
Country of Origin	China	Material	Stainless Steel / Galvanized Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Natural Gas / Liquid Propane	Number of Casters	4 Casters
Burner Type	Open Top Burners	Casters	With Casters
Burner Shape	U-Shape Burner	Oven Temperature Range	250°F to 550°F



## SPECIFICATION


ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	291 pound	Product Width	24 inch
Product Depth	32.6 inch	Product Height	59.8 inch
Shipping Depth	40.6 inch	Shipping Height	35 inch
Shipping Weight	357 pound	Shipping Width	28.3 inch
Series	Platinum Flame Series	Pilot Material	Stainless Steel
Grate Material	Cast Iron	Sheet Pan Size	Full Size Sheet Pans
Grate Size	12 x 12 in	Rack Positions	4 Rack Positions
Oven Racks	2 Oven Racks	Frame Material	Fully MIG Welded Frame
Usage	Breads, Pastries, Pizza, Chicken	Application	School Cafeterias, Hotel Restaurant, Commercial Kitchen, Chain Restaurants
Control Type	Manual Control		

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