



Platinum Flame Series 16" Commercial Gas Fryer, 3 Burners, 40 lb Vat, 90,000 BTU - Convertible
(Model: WKCGF90)



★★★★★ (4.7/5)

Buy Now

WARRANTY
2 Years Parts & Labor

SPECIAL FEATURES

- ✓ **Balanced Heat Output**
Three vertical cast iron burners deliver a combined 90,000 BTU/hr, supporting steady frying tasks in commercial kitchens and restaurant operations.

✓ **Controlled Temperature Range**
Thermostat settings from 200°F to 400°F with a maximum temperature of 450°F support controlled frying processes.

✓ **Mobile Floor Setup**
Four casters support repositioning of the floor model fryer within commercial kitchen layouts during cleaning or maintenance.
- ✓ **Single Tank Capacity**
The stainless steel tank supports an oil capacity range of 18.5 to 23 liters, suitable for batch frying of common menu items.

✓ **Efficient Burner Design**
Tube-style burners with internal baffles support prompt temperature recovery during repeated frying cycles.

✓ **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 gas fryer is a floor model frying unit designed for commercial kitchens, hotel restaurants, and foodservice operations preparing fried menu items. It operates on natural gas or liquid propane and supports foods such as French fries, chicken tenders, doughnuts, and mozzarella sticks.

This model features three vertical cast iron burners delivering a total output of 90,000 BTU/hr, with each burner rated at 30,000 BTU/hr. Tube-style burners with internal baffles and a continuous pilot system support consistent heat during active frying periods.

The fryer includes a single stainless steel tank with a listed capacity range of 18.5 to 23 liters and comes with two chromed baskets with plastic-coated handles. Thermostat controls operate between 200°F and 400°F, with a maximum temperature rating of 450°F.

Constructed from stainless steel and galvanized steel with a silver finish, the unit measures 15.5" (W) x 30.2" (D) x 47" (H). It includes four casters, a large cold zone, a drain cock with a 1.25-inch drain size, ETL sanitation listing, cETLus listing, NSF approval, and 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	3 Burners	Burner Style	Tube Design With Internal Baffles
Casters	With Casters	Features	Continuous Pilot, Large Cold Zone, Robertshaw Control System, Prompt Temperature Recovery
Power Type	Gas	Total BTU	90,000 BTU/hr
Type	Commercial Gas Floor Fryer	Country of Origin	China
Material	Stainless Steel / Galvanized Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Natural Gas / Liquid Propane
Maximum Temperature	450 fahrenheit	Burner BTU	30,000 BTU/hr
Number of Casters	4 Casters	Drain Size	1.25 inch
Product Weight	143 pound	Product Width	16 inch
Product Depth	30 inch	Product Height	47 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Depth	18.1 inch	Shipping Height	33.9 inch
Shipping Weight	160 pound	Shipping Width	32.7 inch
Burner Material	Cast Iron	Series	Platinum Flame Series
Usage	French Fries, Chicken Tenders, Doughnuts, Mozzarella Sticks	Thermostat Temperature	200°F to 400°F
Drain Type	Drain Cock For Easy Drainage Of Oil	Basket Material	Chromed Basket With Plastic Coating Handle
Burner Type	Vertical	Number of Tanks	1 Tank
Installation Type	Floor Model	Number of Baskets	2 Baskets
Tank Material	Stainless Steel	Oil Capacity	40 pound

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