



Platinum Flame Series 60" Countertop Radiant Charbroiler, 5 Burners, 150,000 BTU, Convertible
(Model: WKCCB60S)



★★★★★ (4.7/5)

Buy Now

WARRANTY
2 Years Parts & Labor

SPECIAL FEATURES

- ✓ **High Heat Output**
Five burners deliver a combined 150,000 BTU/hr, supporting grilling and searing tasks in high-volume commercial kitchens and restaurant operations.

✓ **Manual Burner Control**
Manual controls with chrome-coated zinc alloy knobs support direct flame adjustment during service.

✓ **Operational Features**
A standby pilot system and large bottom oil collector support routine operation and cleaning.
- ✓ **Cast Iron Grates**
Cast iron grates support direct-contact cooking and superior heat retention during broiling applications.

✓ **Countertop Configuration**
Countertop installation with adjustable heavy-duty stainless steel legs supports placement on commercial kitchen work surfaces.

✓ **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 60" commercial charbroiler is a countertop radiant broiler designed for commercial kitchens, hotel restaurants, food trucks, and outdoor festival operations. It operates on gas power and is intended for grilling, broiling, and searing across a wide cooking surface suited for higher-volume service.

This unit features five U-shaped steel burners, each rated at 30,000 BTU/hr, delivering a total output of 150,000 BTU/hr. Manual controls with zinc alloy chrome-coated knobs allow individual burner adjustment during active food handling.

Constructed from stainless steel and galvanized steel in a silver finish, the charbroiler is built for countertop installation. It measures 59.2" (W) x 25.2" (D) x 15.4" (H) and includes adjustable heavy-duty stainless steel legs for stable placement in commercial kitchen setups.

Additional features include a standby pilot system, large oil collector at the bottom, corrosion-resistant construction, and cast iron grates that support heat retention. The unit 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	5 Burners	Burner BTU	30,000 BTU
Control Type	Manual Control	Features	Standby Pilot, Large Oil Collector at the Bottom, Corrosion Resistant, Superior Heat Retention
Power Type	Gas	Total BTU	150,000 BTU
Type	Countertop Radiant Charbroiler	Installation Type	Countertop
Country of Origin	China	Material	Stainless Steel / Galvanized Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Natural Gas / Liquid Propane	Burner Shape	U Shape
Grate Material	Cast Iron	Knob Material	Zinc Alloy Knob With Chrome Coating
Legs	Adjustable Stainless Steel Heavy Duty Legs	Product Weight	269 pound
Product Width	60 inch	Product Depth	25 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Height	15 inch	Shipping Depth	32 inch
Shipping Height	20 inch	Shipping Weight	368 pound
Shipping Width	63 inch	Series	Platinum Flame Series
Burner Material	Steel	Control Width	12 in
Usage	Ideal For Grilling, Broiling & Searing	Application	Outdoor Festival, Hotel Restaurant, Commercial Kitchen, Food Truck
Number of Legs	4 Legs		

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