



Platinum Flame Series 16" Countertop Radiant Charbroiler, 1 Burner, 30,000 BTU, Convertible

(Model: WKCGC16S)



★★★★★ (4.7/5)

Buy Now

WARRANTY

2 Years Parts & Labor

SPECIAL FEATURES

- ✓ **Radiant Heat Output**
A single U-shaped steel burner delivers 30,000 BTU/hr, supporting grilling, broiling, and searing tasks in commercial kitchens and food trucks.
- ✓ **Manual Control System**
Manual controls with a zinc alloy chrome-coated knob allow direct burner adjustment during active food handling.
- ✓ **Certified Equipment**
ETL sanitation listing, cETLus listing, and NSF approval align with requirements for restaurant and commercial kitchen use.
- ✓ **Cast Iron Grates**
Cast iron grate material supports high-heat cooking and direct contact grilling commonly used by chefs in restaurant operations.
- ✓ **Countertop Installation**
Countertop installation with adjustable heavy-duty stainless steel legs supports placement on prep counters in commercial kitchen layouts.
- ✓ **Warranty Coverage**
It includes a 2-year parts and labor warranty by the manufacturer for standard commercial applications.



PRODUCT OVERVIEW

The Platinum Flame Series radiant gas charbroiler is a countertop grilling unit designed for commercial kitchens, hotel restaurants, food trucks, and outdoor festival operations. It uses gas power and supports grilling, broiling, and searing with a compact countertop footprint suitable for limited prep space.

This model operates with a single U-shaped steel burner rated at 30,000 BTU/hr, providing focused radiant heat for cast iron grate cooking. Manual controls with a zinc alloy knob and chrome coating allow direct flame adjustment during active food handling.

The charbroiler is built with stainless steel and galvanized steel in a silver finish and installs as a countertop unit. It measures 15.9" (W) x 25.2" (D) x 15.4" (H) and includes adjustable heavy-duty stainless steel legs for stable placement on work surfaces.

Additional features include a standby pilot system and a large oil collector at the bottom to support routine cleaning. 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	1 Burner	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	30,000 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	108 pound
Product Width	16 inch	Product Depth	25 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Height	15 inch	Shipping Depth	30 inch
Shipping Height	20 inch	Shipping Weight	126 pound
Shipping Width	19 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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