



Platinum Flame Series 18" Commercial Stock Pot Range, 2 Burners, 160,000 BTU

(Model: WKCSP2M)



★★★★★ (4.7/5)

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WARRANTY

2 Years Parts & Labor

SPECIAL FEATURES

- High Heat Output**
 Two dual-ring burners deliver up to 160,000 BTU on natural gas, supporting large stock pot cooking in commercial kitchens.
- Dual Fuel Support**
 The unit operates on natural gas or liquid propane with specified BTU ratings for each fuel type.
- Countertop Installation**
 Countertop design with adjustable heavy-duty stainless steel legs supports placement under large cookware setups.
- Independent Burner Control**
 Independent controls with zinc alloy chrome-coated knobs allow separate heat adjustment for each burner during food handling.
- Heavy-Duty Construction**
 Cast iron burners and grates combined with stainless steel and galvanized steel construction support commercial kitchen use.
- 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 18" commercial stock pot range is a countertop gas cooking unit designed for commercial kitchens, hotel restaurants, food trucks, and outdoor festival operations handling large-volume boiling tasks. It supports natural gas or liquid propane and is intended for stock pots and high-capacity cookware.

This unit features two dual-ring cast iron burners with independent controls, delivering a total output of 160,000 BTU on natural gas or 100,000 BTU on liquid propane. Each burner is rated at 80,000 BTU on natural gas and 50,000 BTU on liquid propane, supporting high-heat cooking applications.

Constructed from stainless steel and galvanized steel in a silver finish, the stock pot range is built for countertop installation. It measures 18" (W) x 41.3" (D) x 19.4" (H) and includes adjustable heavy-duty stainless steel legs for stable placement.

Additional features include a standby pilot system, a bottom crumb tray, and cast iron grates for cookware support. 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	2 Burners	Features	Standby Pilot, Crumb Tray at the Bottom
Power Type	Gas	Total BTU	160,000 BTU
Country of Origin	China	Material	Stainless Steel, Galvanized Steel
Color	Silver	Selling Unit	1/Each
Burner BTU	80,000 BTU (NG), 50,000 BTU (LP)	Control Type	Independent Burner Control With Knob
Gas Type	Natural Gas / Liquid Propane	Grate Material	Cast Iron
Burner Material	Cast Iron	Type	Stock Pot Range
Knob Material	Zinc Alloy Knob With Chrome Coating	Installation Type	Countertop
Product Weight	209 pound	Product Width	18 inch
Product Depth	41.3 inch	Product Height	19.4 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Depth	22.8 inch	Shipping Height	19.7 inch
Shipping Weight	249 pound	Shipping Width	49.6 inch
Legs	Adjustable Stainless Steel Heavy Duty Legs	Series	Platinum Flame Series
Burner Type	Dual Ring Burner	Application	Outdoor Festival, Hotel Restaurant, Commercial Kitchen, Food Truck
Power Supply	23.42 kW × 2 (NG), 14.6 kW × 2 (LP)		

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