



## Platinum Flame Series 21" Commercial Gas Fryer, 5 Burners, 70 lb Vat, 150,000 BTU - Convertible

(Model: WKCGF150)



★★★★★ (4.7/5)

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### WARRANTY

2 Years Parts & Labor

## SPECIAL FEATURES

- ✓ **High BTU Capacity**  
The five burners deliver a combined 150,000 BTU/hr, supporting continuous frying operations in commercial kitchens and restaurants.
- ✓ **Efficient Oil Management**  
The large cold zone and 1.25-inch drain cock support structured oil handling during commercial foodservice use.
- ✓ **Certified & Covered**  
ETL Sanitation Listed, cETLus Listed, NSF Approved certifications are included, along with a 2 years parts & labor warranty by the manufacturer.
- ✓ **Controlled Temperature Range**  
The thermostat operates between 200°F and 400°F with a maximum temperature of 450°F for varied frying requirements listed in the usage specifications.
- ✓ **Mobile Floor Design**  
Four casters support repositioning of the gas fryer within food trucks and commercial kitchen layouts.



# PRODUCT OVERVIEW

The Platinum Flame Series Gas Fryer is a freestanding gas fryer suitable for chefs and operators in commercial kitchens, hotel restaurants, food trucks, and high-volume foodservice settings. It is intended for preparing items such as French fries, chicken tenders, doughnuts, and mozzarella sticks within structured food handling workflows.

This gas fryer operates on Natural Gas and uses five vertical burners with a tube-style design and internal baffles. Each burner is rated at 30,000 BTU/hr, contributing to a total heat output of 150,000 BTU/hr to support consistent oil heating during service. Cast iron burner material supports repeated heating cycles common in commercial kitchen operations.

The fryer includes one tank with a capacity range of 70 lb, supporting batch frying requirements. A large cold zone is built into the tank design, supporting separation of food particles from the cooking area. Oil drainage is managed through a drain cock system with a 1.25-inch drain size for controlled oil removal.

The fryer measures 21 in width x 30 in depth x 47 in height, supporting floor placement planning in foodservice environments. It is ETL Sanitation Listed, cETLus Listed, and NSF Approved for commercial kitchen use. It includes a 2 years parts & labor warranty by the manufacturer.

# CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

NSF Approved

# SPECIFICATION

| ATTRIBUTE           | VALUE                              | ATTRIBUTE         | VALUE                                                                                     |
|---------------------|------------------------------------|-------------------|-------------------------------------------------------------------------------------------|
| Number of Burners   | 5 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         | 150,000 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      | 172 pound                          | Product Width     | 21 inch                                                                                   |
| Product Depth       | 30 inch                            | Product Height    | 47 inch                                                                                   |



## SPECIFICATION

| ATTRIBUTE         | VALUE                                                       | ATTRIBUTE              | VALUE                                      |
|-------------------|-------------------------------------------------------------|------------------------|--------------------------------------------|
| Shipping Depth    | 24 inch                                                     | Shipping Height        | 33.9 inch                                  |
| Shipping Weight   | 187 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                                     |
| Oil Capacity      | 70 pound                                                    | Number of Baskets      | 2 Baskets                                  |
| Installation Type | Floor Model                                                 | Tank Material          | Stainless Steel                            |

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