



Platinum Flame Series 48" Countertop Gas Griddle, 4 Burners, 120,000 BTU - Convertible

(Model: WKCGG48S)



★★★★★ (4.7/5)

Buy Now

WARRANTY
2 Years Parts & Labor

SPECIAL FEATURES

- ✓ **High Heating Performance**

Delivers a total output of 120,000 BTU/hr with 4 burners, supporting continuous cooking in commercial kitchens.
- ✓ **Durable Construction**

Built with stainless steel and galvanized steel for long-term use in demanding kitchen environments.
- ✓ **Flexible Gas Compatibility**

Supports both Natural Gas and Liquid Propane, allowing installation across different setups.
- ✓ **User-Friendly Controls**

Manual control system with zinc alloy knobs provides straightforward operation during peak hours.
- ✓ **Heavy-Duty Support System**

Equipped with adjustable stainless steel legs for stability on uneven kitchen surfaces.
- ✓ **Even Heat Distribution**

U-shaped burners (30,000 BTU/hr each) provide consistent heat across the cooking surface.
- ✓ **Thick Cooking Surface**

5/8" smooth griddle plate supports steady heat retention for high-volume cooking applications.
- ✓ **Compact Countertop Design**

48" width with countertop installation saves space while maintaining high production capacity.
- ✓ **Efficient Oil Management**

Includes a large oil collector at the bottom for handling grease during continuous cooking.
- ✓ **Certified for Commercial Use**

ETL Sanitation, cETLus, and NSF approved, meeting commercial food safety standards.



PRODUCT OVERVIEW

The Platinum Flame Series Gas Griddle is a countertop gas griddle designed for chefs and operators working in commercial kitchen environments, hotel restaurants, outdoor festivals, and food trucks. It supports high-volume food handling where consistent surface cooking is required.

This gas griddle uses a gas power type and supports Natural Gas and Liquid Propane, providing flexibility for different commercial kitchen installations. It operates with four U-shaped steel burners, each rated at 30,000 BTU/hr, contributing to a total output of 120,000 BTU/hr for evenly distributed heat across the cooking surface.

The smooth stainless steel griddle plate has a 5/8 in thickness, supporting continuous cooking applications common in restaurant and foodservice settings. A stainless steel and galvanized steel body with a silver finish supports durability under frequent use. The unit includes a standby pilot system and a large oil collector at the bottom, supporting routine food handling and surface maintenance.

The griddle measures 47.4 in width x 25.2 in depth x 15.4 in height, supporting space planning for countertop installations. It includes ETL Sanitation Listing, cETLus Listing, and NSF approval for use in commercial foodservice environments. 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	4 Burners	Burner BTU	30,000 BTU/hr
Control Type	Manual	Features	Standby Pilot, Large Oil Collector at the Bottom
Power Type	Gas	Total BTU	120,000 BTU/hr
Type	Gas Griddle	Installation Type	Countertop
Country of Origin	China	Material	Stainless Steel / Galvanized Steel
Color	Silver	Selling Unit	1/Each
Plate Material	Stainless Steel	Knob Material	Zinc Alloy Knob With Chrome Coating
Gas Type	Natural Gas / Liquid Propane	Burner Shape	U Shape
Plate Type	Smooth	Legs	Adjustable Stainless Steel Heavy Duty Legs
Product Weight	298 pound	Product Width	48 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Depth	25 inch	Product Height	15 inch
Shipping Depth	31.9 inch	Shipping Height	19.7 inch
Shipping Weight	375 pound	Shipping Width	50.4 inch
Series	Platinum Flame Series	Burner Material	Steel
Control Width	12 in	Griddle Plate Size	5/8 in
Application	Outdoor Festival, Hotel Restaurant, Commercial Kitchen, Food Truck	Splash Guards	3 in

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