



Platinum Flame Series 16" Commercial Gas Fryer, 4 Burners, 50 lb Vat, 120,000 BTU - Convertible

(Model: WKCGF120)



★★★★★ (4.7/5)

Buy Now

WARRANTY  
2 Years Parts & Labor

SPECIAL FEATURES

- ✓ **High Heat Output**  
Four burners deliver a combined 120,000 BTU/hr, supporting continuous frying tasks in commercial kitchens with high-volume service needs.

✓ **Temperature Control Range**  
The thermostat operates from 200°F to 400°F, with a listed maximum temperature of 450°F for controlled frying applications.

✓ **Mobility Support**  
Four casters allow floor placement and repositioning within commercial kitchen layouts during cleaning or equipment reorganization.
- ✓ **Single Tank Capacity**  
The single stainless steel tank supports a capacity range of 21.3 to 25 liters, suitable for batch frying in restaurant and food truck operations.

✓ **Efficient Burner Design**  
Tube-style burners with internal baffles and a vertical configuration support prompt temperature recovery during repeated frying cycles.

✓ **Certified and Covered**  
ETL sanitation listing, cETLus listing, and NSF approval support commercial use, and it includes a 2-year parts and labor warranty by the manufacturer.



## PRODUCT OVERVIEW

The Platinum Flame Series gas fryer is a floor model unit designed for commercial kitchens, hotel restaurants, and foodservice operations handling fried menu items. It operates on natural gas or liquid propane and supports frying tasks such as French fries, chicken tenders, doughnuts, and mozzarella sticks.

This fryer features four vertical cast iron burners delivering a total output of 120,000 BTU/hr, with 30,000 BTU/hr per burner. The tube-style burner design with internal baffles supports heat distribution, while a continuous pilot system supports operation during service.

The unit includes a single stainless steel tank with a capacity range of 21.3 to 25 liters and is equipped with two chromed baskets with plastic-coated handles. Thermostat controls operate from 200°F to 400°F, with a listed maximum temperature of 450°F for frying applications.

Built from stainless steel and galvanized steel in a silver finish, the fryer measures 15.5" (W) x 30" (D) x 47" (H). It includes four casters, a large cold zone, a drain cock with a 1.25-inch drain size, ETL sanitation listing, cETLus listing, NSF approval, and 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   | 4 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         | 120,000 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      | 157 pound                          | Product Width     | 16 inch                                                                                   |
| Product Depth       | 30 inch                            | Product Height    | 47 inch                                                                                   |



## SPECIFICATION

| ATTRIBUTE         | VALUE                                                       | ATTRIBUTE              | VALUE                                      |
|-------------------|-------------------------------------------------------------|------------------------|--------------------------------------------|
| Shipping Depth    | 18.1 inch                                                   | Shipping Height        | 33.9 inch                                  |
| Shipping Weight   | 172 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                                     |
| Installation Type | Floor Model                                                 | Number of Baskets      | 2 Baskets                                  |
| Tank Material     | Stainless Steel                                             | Oil Capacity           | 50 pound                                   |

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