



Platinum Flame Series 18" Commercial Stock Pot Range, 1 Burner, 80,000 BTU (Model: WKCSP1M)



★★★★★ (4.7/5)

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WARRANTY

2 Years Parts & Labor

SPECIAL FEATURES

- High Heat Output**
 The single dual-ring burner delivers up to 80,000 BTU on natural gas and 50,000 BTU on liquid propane, supporting high-heat stock pot cooking in commercial kitchens.
- Cast Iron Grate**
 Cast iron grate material supports stable cookware placement for stock pots and large pots used in restaurant or food truck operations.
- Operational Features**
 A standby pilot system and bottom crumb tray support routine operation and cleaning tasks in busy foodservice settings.
- Independent Burner Control**
 Independent manual control with a zinc alloy chrome-coated knob allows flame adjustment for precise heating during food preparation.
- Countertop Installation**
 Countertop design with adjustable heavy-duty stainless steel legs supports placement on work surfaces in commercial kitchens.
- Certified and Covered**
 ETL sanitation listing, cETLus listing, and NSF approval align with commercial kitchen requirements, 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 unit built for heavy boiling tasks in commercial kitchens, food trucks, hotel restaurants, and outdoor events. Its compact footprint supports high-output cooking where space is limited.

This model features a single dual-ring cast iron burner delivering up to 80,000 BTU on natural gas or 50,000 BTU on liquid propane. Independent manual controls allow precise flame adjustment, making it suitable for stock pots and large-capacity cookware.

Constructed with stainless steel and galvanized steel, the unit includes cast iron grates, adjustable heavy-duty stainless steel legs, a standby pilot, and a bottom crumb tray. It is designed for durability and consistent performance in commercial environments.

The stock pot range supports natural gas and liquid propane operation and installs as a countertop unit. It is ETL sanitation listed, cETLus listed, and NSF approved, and it includes a 2-year parts and labor warranty for commercial use.

CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

NSF Approved

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	1 Burner	Features	Standby Pilot, Crumb Tray at the Bottom
Power Type	Gas	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	104 pound
Product Width	18 inch	Product Depth	20.9 inch
Product Height	19.4 inch	Shipping Depth	22.8 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Height	19.7 inch	Shipping Weight	143 pound
Shipping Width	28.3 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	23.4 kW (NG), 14.6 kW (LP)
Total BTU	80,000 BTU		

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