



ProKitchen Series 16" Commercial Gas Fryer, Liquid Propane, 75 lbs Oil Capacity, 150,000 BTU
(Model: PKCGF16-6)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **High BTU Output**
The fryer delivers 150,000 BTU through 5 tube burners for commercial kitchen frying operations.

✓ **Thermostatic Control**
Thermostatic controls operate within a temperature range of 200°F to 400°F with a maximum temperature of 450°F.

✓ **Certified Construction**
cETLus Listed, ETL Sanitation Listed, and certified to NSF standards for commercial kitchen applications.
- ✓ **Large Oil Capacity**
The 75 lb oil capacity supports batch frying in restaurant and food service environments.

✓ **Stainless Steel Frypot**
The stainless steel fry tank includes a frypot size of 14" W x 19.5" D and an open pot design with a cold zone.

✓ **Warranty Included**
It includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The ProKitchen Series Commercial Gas Fryer is a freestanding gas fryer designed for restaurants, cafés, hotels, and food service operations requiring high-volume frying capacity. It features stainless steel construction in a silver finish with a welded frame, one fry pot, and four casters for mobility within commercial kitchen environments.

The fryer operates on liquid propane and delivers a total output of 150,000 BTU through 5 cast iron vertical tube burners. A millivolt control valve, manual controls, and thermostatic temperature control support operation within a temperature range of 200°F to 400°F, with a maximum temperature of 450°F.

The stainless steel fry tank features a 75 lb oil capacity and a frypot measuring 14" W x 19.5" D. The open fryer pot includes a cold zone, stainless steel heat exchanger with baffle, fryer basket hanger plate, and two fry baskets. A full-port drain valve with a 1.25" drain size supports oil draining and cleaning procedures.

The unit includes a 3/4" NPT rear gas connection and a standby stainless steel pilot. It measures 21.1" (L) x 30.1" (D) x 47" (H), while shipping dimensions are 24" (L) x 34" (D) x 38" (H). The fryer weighs 168 lb and includes a 1-year warranty by the manufacturer.

CERTIFICATIONS

cETLus Listed

ETL Sanitation Listed

Certified to NSF Standards

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	5 Tube Burners	Number of Fry Pots	1 Pot
Burner Style	Tube	Casters	With Casters
Control Type	Manual	Features	Fryer Basket Hanger Plate, Open Fryer Pot with Cold Zone, Stainless Steel Heater Exchanger with Baffle
Power Type	Gas	Temperature Range	200°F to 400°F
Total BTU	150,000 BTU	Type	Commercial Gas Fryer
Gas Connection Size	3/4" NPT Rear Gas Connection	Installation Type	Freestanding
Number of Fry Baskets	2 Baskets	Split Pot	No
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Liquid Propane	Maximum Temperature	450 fahrenheit



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Valve Type	Millivolt Control Valve	Burner BTU	3,000 BTU
Number of Casters	4 Casters	Drain Size	1.25 inch
Product Weight	168 pound	Product Depth	30.1 inch
Product Height	47 inch	Product length	21.1 inch
Shipping Depth	34 inch	Shipping Height	38 inch
Shipping Length	24 inch	Shipping Weight	200 pound
Burner Material	Cast Iron	Oil Capacity	75 pound
Series	ProKitchen Series	Drain Type	Full Port Drain Valve
Burner Type	Vertical Burners	Tank Material	Stainless Steel
Thermostat Type	Thermostatic Control	Frypot Size	14" W x 19.5" D
Frame Type	Welded	Pilot Protection	Standby Stainless Steel Pilot

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SALES & SUPPORT
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