



ProKitchen Series 16" Commercial Gas Fryer, Natural Gas, 40 lbs Oil Capacity,
90,000 BTU

(Model: PKCGF16)



★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Natural Gas Heat**
The gas fryer uses natural gas with a listed total input of 90,000 BTU.

✓ **Forty-Pound Capacity**
The stainless steel fry tank has a listed oil capacity of 40 lb for commercial kitchen frying.

✓ **Listed Certifications**
cETLus Listed and ETL Sanitation Listed certifications are provided, and the fryer is Certified to NSF Standards.
- ✓ **Three Tube Burners**
Three cast iron tube-style vertical burners are listed at 30,000 BTU per burner.

✓ **Thermostat Temperature Control**
Thermostat control supports a listed temperature range of 200°F to 400°F.

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



PRODUCT OVERVIEW

The ProKitchen Series 16" Commercial Gas Fryer is designed for restaurants, cafés, and commercial kitchen frying stations. This silver stainless steel gas fryer uses natural gas and has one fry pot with a 40 lb oil capacity.

The fryer measures 15.5" (W) x 29.9" (D) x 47" (H). Its stainless steel tank includes a 14" W x 14" D fry pot size, a full port drain valve, and a 1.25-inch drain.

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Manual controls include a millivolt control valve, standby pilot, and thermostat control. The listed temperature range is 200°F to 400°F, with a maximum temperature of 450 F. A welded frame structure, four casters, and a 3/4-inch gas connection are included. The fryer does not have a split pot. It includes a 1-year parts and labor warranty by the manufacturer.

CERTIFICATIONS

cETLus Listed

ETL Sanitation Listed

Certified to NSF Standards

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Fry Pots	1 Fry Pot	Burner Style	Tube
Control Type	Manual	Features	3 Tubes, Fryer Basket Hanger Plate, Millivolt Control Valve, Standby Pilot, Welded Frame Structure, 14" W × 14" D Fry Pot Size, Thermostat Control
Power Type	Gas	Temperature Range	200°F to 400°F
Total BTU	90,000 BTU	Type	Gas Fryer
Gas Connection Size	3/4"	Number of Fry Baskets	2 Fry Baskets
Split Pot	No	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Natural Gas
Maximum Temperature	450 fahrenheit	Burner BTU	30,000 BTU
Number of Casters	4 Casters	Drain Size	1.25 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	131 pound	Product Width	15.5 inch
Product Depth	29.9 inch	Product Height	47 inch
Shipping Depth	32 inch	Shipping Height	34 inch
Shipping Weight	160 pound	Shipping Width	19 inch
Burner Material	Cast Iron	Oil Capacity	40 pound
Series	ProKitchen Series	Drain Type	Full Port Drain Valve
Burner Type	Vertical Burner	Tank Material	Stainless Steel

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