



ProKitchen Series 11" Countertop Gas Fryer, Liquid Propane, 25 lbs Oil Capacity, 44,000 BTU

(Model: PKCGF11-2)



★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- Compact Footprint**
 The countertop design measures 11" (L) x 29.9" (D) x 30.9" (H), supporting fryer placement in commercial kitchen workstations.
- Temperature Control**
 Manual controls with a millivolt control valve operate within a temperature range of 200°F to 400°F.
- Certified Construction**
 cETLus Listed, ETL Sanitation Listed, and certified to NSF standards for commercial kitchen use.
- Dual Tube Burners**
 Two tube burners deliver a combined 44,000 BTU output with 22,000 BTU per burner for frying operations.
- Stainless Steel Frypot**
 The stainless steel tank includes a 25 lb oil capacity and a frypot measuring 10" W x 13.62" D.
- Warranty Included**
 It includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The ProKitchen Series Countertop Gas Fryer is a gas-powered frying unit designed for restaurants, snack bars, cafés, and food service operations requiring countertop frying capacity. Constructed from stainless steel and galvanized steel with a silver finish, it features a welded frame and compact countertop installation suitable for commercial kitchen environments.

The fryer operates on liquid propane and delivers a total output of 44,000 BTU through 2 tube burners rated at 22,000 BTU each. Manual controls with a millivolt control valve support operation within a temperature range of 200°F to 400°F for commercial frying applications.

The unit features a stainless steel fry tank with a 25 lb oil capacity and a frypot measuring 10" W x 13.62" D. It includes one wire mesh fry basket, fryer basket hanger plate, drain extension, manual gas shut-off valve, and a full-port drain valve with a 1" drain size. The design also features a short recovery time for continuous kitchen workflows.

The fryer includes a 3/4" NPT rear gas connection and four adjustable stainless steel legs measuring 4 inches. It measures 11" (L) x 29.9" (D) x 30.9" (H), while shipping dimensions are 13.8" (L) x 31.8" (D) x 31.5" (H). The unit weighs 97 lb. It 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	2 Tube Burners	Number of Fry Pots	1 Pot
Burner Style	Tube	Control Type	Manual
Features	Fryer Basket Hanger Plate, Drain Extension, Manual Gas Shut Off Valve, Short Recovery Time	Power Type	Gas
Temperature Range	200°F to 400°F	Total BTU	44,000 BTU
Type	Countertop Gas Fryer	Gas Connection Size	3/4" NPT Rear Gas Connection
Installation Type	Countertop	Number of Fry Baskets	1 Basket
Split Pot	No	Country of Origin	China
Material	Stainless Steel, Galvanized Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Liquid Propane
Valve Type	Millivolt Control Valve	Burner BTU	22,000 BTU



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Legs	Adjustable Stainless Steel Legs	Number of Legs	4 Legs
Drain Size	1 inch	Product Weight	97 pound
Product Depth	29.9 inch	Product Height	30.9 inch
Product length	11 inch	Shipping Depth	31.8 inch
Shipping Height	31.5 inch	Shipping Length	13.8 inch
Shipping Weight	104 pound	Included	Wire Mesh Fry Baskets Included
Oil Capacity	25 pound	Series	ProKitchen Series
Drain Type	Full Port Drain Valve	Tank Material	Stainless Steel
Legs Size	4 inch	Frypot Size	10" W x 13.62" D
Frame Type	Welded		

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