



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

(Model: PKCGF16-7)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **High BTU Output**
The fryer delivers a total of 90,000 BTU through three tube-style burners rated at 30,000 BTU each.
- ✓ **Large Oil Capacity**
The 40 lb oil capacity supports commercial kitchen food preparation and batch frying tasks.
- ✓ **Certified Construction**
The fryer is cSAus Listed and CSA Sanitation Listed for commercial kitchen equipment applications.
- ✓ **Thermostat Control**
Thermostat controls provide an adjustable temperature range from 200°F to 400°F for restaurant frying applications.
- ✓ **Mobile Design**
Four casters, including two with brakes and two without brakes, allow movement within foodservice work areas.
- ✓ **Warranty Coverage**
It includes a 1-year parts and labor warranty by the manufacturer.



PRODUCT OVERVIEW

The ProKitchen Series Gas Fryer is designed for restaurants, cafés, and commercial kitchen frying applications. Constructed with stainless steel and galvanized steel, the fryer features a silver finish, one fry pot, and three tube-style burners. The welded frame structure and stainless steel door are part of the unit's overall construction.

The fryer measures 15.5" (L) x 30" (D) x 45.8" (H). It includes a 40 lb oil capacity, two nickel-plated fry baskets, and one fryer basket hanger plate. The unit is equipped with one door and a full port drain valve. A drain pipe is included for oil drainage operations.

This natural gas fryer operates with a total output of 90,000 BTU through three burners rated at 30,000 BTU each. The thermostat control system provides a temperature range of 200°F to 400°F, with a maximum operating temperature of 400°F. The fryer also features a millivolt control valve for gas operation.

The unit includes four casters, consisting of two locking casters with brakes and two non-braking casters for mobility within a commercial kitchen. The fryer is cCSAus Listed and CSA Sanitation Listed. It includes a 1-year parts and labor warranty by the manufacturer.

CERTIFICATIONS

cCSAus Listed

CSA Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	3 Burners	Number of Fry Pots	1 Fry Pot
Burner Style	Tube	Casters	With Casters
Features	Millivolt Control Valve, Fryer Basket Hanger Plate	Power Type	Gas
Temperature Range	200°F to 400°F	Total BTU	90,000 BTU
Type	Gas Fryer	Number of Fry Baskets	2 Fry Baskets
Country of Origin	China	Material	Stainless Steel, Galvanized Steel
Color	Silver	Selling Unit	1/Each
Gas Type	Natural Gas	Maximum Temperature	400 fahrenheit
Valve Type	Full Port Drain Valve	Burner BTU	30,000 BTU
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Product Weight	152 pound



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Depth	30 foot	Product Height	45.8 inch
Product length	15.5 inch	Shipping Depth	34 inch
Shipping Height	31.3 inch	Shipping Length	19.1 inch
Shipping Weight	174 pound	Included	Drain Pipe Included
Oil Capacity	40 pound	Series	ProKitchen Series
Basket Material	Nickel Plated Baskets	Temperature Control	Thermostat Control
Frame Type	Welded	Gas Inlet Size Group	3/4"
Door Material	Stainless Steel	Number of Doors	1 Door

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