



Gas OPEN POT FRYER

KONA's open pot frypots are designed for effortless cleaning, featuring an unobstructed interior for quick and thorough maintenance. Strategically placed heat transfer plates channel flame heat efficiently around the exterior of the frypot. This intense heat rapidly warms the stainless steel walls and the oil within, ensuring fast, consistent cooking performance.

Features

- Open pot structure at 50 lbs capacity
- Behind the door snap action millivolt control,
- Doesn't require electric connection
- The temperature control range 200°F-400°F (93°C-205°C)
- Over temperature protection on 450°F (232°C), more than it, cut off gas
- Four stainless steel adjustable legs
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer
- Twin baskets with plastic coated handle
- 1 -1/4" full port drain valve for fast and complete oil draining

Options & Accessories: Caster set (2 locking, 2 non-locking)
Tank cleaning set (rod/brush/scoop), Side Splash, Tank Cover, Connector Strip



NJGPC-50

Specifications



Model	Gas Type	Total BTU	Oil Capacity	Overall Dimensions (WDH)	Weight	Shipping Dimensions	Gross Weight
NJGPC-50	Natural Gas	100,000	40-50 lbs	15 5/8" x 30.2" x 45.3"	137.5 lbs	16.6" x 32.3" x 33.5"	156 lbs

- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C. (1/2 PSI) Natural gas operating pressure - 4.0" W.C, Recommended supply pressure 7-9" W.C Propane gas operating pressure 10.0" W.C, Recommended supply pressure 11-12" W.C
- Special altitude: Natural gas for above 2,000 ft; Propane gas for above 3,500 ft.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- ETL design certified NSF listed
- Unit are not supplied with conversion kits, Gas type must select before ordering.

