



KitchenCore Series Commercial Gas Fryer, 5 Tube Burners, Liquid Propane, 70 lbs Oil Capacity, 150,000 BTU
(Model: KWKGF70-LP)



★★★★★ (4.7/5)

Buy Now

WARRANTY

**1 Year Parts and Labor
Warranty**

SPECIAL FEATURES

- ✓ **High Power Output**
Five burners deliver 150,000 BTU for fast and efficient frying.

✓ **Efficient Tube Burner Design**
Ensures even heat distribution and consistent cooking results.

✓ **Precise Temperature Control**
Adjustable from 200°F to 400°F for versatile frying needs.
- ✓ **Large Oil Capacity**
70 lb tank supports heavy-duty commercial frying operations.

✓ **Oil Cooling Zone**
Helps extend oil life and improve food quality.

✓ **1-Year Warranty**
Includes parts and labor coverage for reliable use.



PRODUCT OVERVIEW

The KitchenCore Series gas fryer is designed for high-capacity frying in demanding commercial kitchens. Manufactured in China, this floor model fryer features five powerful tube burners and a spacious single tank, making it ideal for restaurants handling heavy-duty frying operations. Its wider cooking area ensures efficient workflow and consistent results during peak hours.

Built with a durable stainless steel exterior, this fryer is engineered to withstand rigorous daily use while maintaining hygiene standards. The tube burner system offers a large heat transfer area, ensuring even heat distribution throughout the tank. With a generous 70 lb oil capacity, it is perfect for preparing large batches of fried foods such as chicken, fries, and seafood.

Each burner delivers 30,000 BTU, combining for a total output of 150,000 BTU for rapid heat recovery and efficient cooking. The manual control system allows precise temperature adjustments from 200°F to 400°F, while the standby pilot ignition ensures reliable operation. Designed for liquid propane use, this fryer offers flexibility for kitchens that require LP gas setups.

For enhanced oil management, the fryer includes a built-in oil cooling zone at the bottom of the tank, helping extend oil life and maintain food quality. Certified by NSF International and compliant with CSA and ETL standards, it meets commercial safety requirements. Backed by a 1-year parts and labor warranty, this fryer is a dependable solution for professional kitchens.

CERTIFICATIONS

CSA Sanitation Certified

NSF/ANSI 7 Compliant

ETL Tested

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	5 Burners	Burner Style	Tube Style
Control Type	Manual Controls	Features	Oil Cooling Zone In The Bottom of The Tank
Power Type	Gas	Temperature Range	200°F to 400°F
Total BTU	150,000 BTU	Type	Commercial Gas Floor Fryer
Installation Type	Floor	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Gas Type	Liquid Propane
Valve Type	Safety Valve With An Automatic Voltage stabilizing Function	Nozzle Size	39#
Ignition Type	Standby Pilot	Inlet Gas Pressure	4" WC
Burner BTU	30,000 BTU/hr	Number of Legs	4 Legs



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	220.46 pound	Product Width	21 inch
Product Depth	32.875 inch	Product Height	45 inch
Shipping Depth	35.375 inch	Shipping Height	37.625 inch
Shipping Weight	246.92 pound	Shipping Width	23.375 inch
Burner Material	Cast Iron	Cooking Area Depth	13.98 in
Cooking Area Width	19.49 in	Oil Capacity	70 pound
Series	KitchenCore Series	Burner Type	Tube Burners
Number of Tanks	1 Tank	Cleaning Type	Manual (Easy Clean Frypot & Cold Zone)
Heating Efficiency	Large Heat Transfer Area	Safety Features	Millivolt Safety System

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