TECHNICAL SPECIFICATION SHEET

KitchenCore Series Commercial Gas Fryer, 3 Tube Burners, Natural Gas, 40 lbs Oil Capacity, 90,000 BTU

(Model: KWKGF40-NG)

★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Parts and Labor Warranty

SPECIAL FEATURES

- **High Frying Power**
  Three burners deliver 90,000 BTU for fast and efficient frying.
- **Efficient Tube Burners**
  Provides better heat transfer for consistent frying results.
- **Manual Temperature Control**
  Easy adjustment between 200°F to 400°F for versatility.
- **Large Oil Capacity**
  40 lb tank supports medium to high-volume cooking needs.
- **Oil Cooling Zone**
  Extends oil life and improves food quality during use.
- **1-Year Warranty**
  Includes parts and labor warranty for reliable performance.

PRODUCT OVERVIEW

The gas fryer from the KitchenCore Series is designed for efficient and consistent frying in commercial kitchens. Manufactured in China, this floor model fryer features three powerful tube burners and a spacious fry tank, making it ideal for restaurants, cafés, and food service operations handling medium to high frying volumes.

Built with a durable stainless steel exterior, the fryer ensures long-lasting performance and resistance to daily wear. The tube-style burners provide a large heat transfer area for improved heating efficiency, while the 40 lb oil capacity allows for batch frying of fries, chicken, and other menu items. Its compact footprint makes it suitable for various kitchen layouts.

Each burner delivers 30,000 BTU, providing a total output of 90,000 BTU for fast heat recovery and consistent frying results. The manual control system offers easy temperature adjustments within a range of 200°F to 400°F, while the standby pilot ignition ensures reliable operation. The unit operates on natural gas and includes a millivolt safety system for enhanced safety.

Designed for convenience, the fryer features a built-in oil cooling zone at the bottom of the tank to extend oil life and improve 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	3 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	90,000 BTU	**Type**	Commercial Gas Floor Fryer
Installation Type	Floor	**Country of Origin**	China
Material	Stainless Steel	**Color**	Silver
Selling Unit	1/Each	**Gas Type**	Natural Gas
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	165.35 pound	Product Width	15.5 inch
Product Depth	32.875 inch	Product Height	45 inch
Shipping Depth	35.375 inch	Shipping Height	37.625 inch
Shipping Weight	187.39 pound	Shipping Width	17.875 inch
Burner Material	Cast Iron	Cooking Area Depth	13.98 in
Cooking Area Width	14.01 in	Oil Capacity	40 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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