



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



★★★★★ (4.7/5)

Buy Now

WARRANTY

**1 Year Parts and Labor
Warranty**

SPECIAL FEATURES

- ✓ **Powerful Heating Performance**
Five burners deliver 150,000 BTU for fast and consistent frying.

✓ **Efficient Tube Burner Design**
Provides even heat distribution for better frying results.

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

✓ **Oil Cooling Zone**
Extends oil life and enhances food quality during use.

✓ **1-Year Warranty**
Includes parts and labor coverage for peace of mind.



PRODUCT OVERVIEW

The KitchenCore Series gas fryer is engineered for high-capacity frying performance in busy commercial kitchens. Manufactured in China, this floor model fryer features five powerful tube burners and a large single tank, making it ideal for restaurants handling heavy-duty frying tasks. Its wider cooking area and sturdy design ensure efficient workflow and consistent results.

Built with a durable stainless steel exterior, this fryer is designed to withstand rigorous daily use while maintaining hygiene standards. The tube burner system provides a large heat transfer area, delivering even heat distribution across the tank. With a generous 70 lb oil capacity, it is perfect for high-volume cooking such as fries, chicken, seafood, and more.

Each burner produces 30,000 BTU, combining for a total output of 150,000 BTU to ensure rapid heat recovery and efficient operation. The manual control system allows precise temperature adjustments from 200°F to 400°F, while the standby pilot ignition ensures dependable performance. Designed for natural gas operation, it suits most commercial kitchen setups.

This fryer includes an oil cooling zone at the bottom of the tank, helping extend oil life and improve food quality by trapping debris. Certified by NSF International and compliant with CSA and ETL standards, it meets essential safety and sanitation requirements. Backed by a 1-year parts and labor warranty, it's a reliable and efficient 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	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	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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SALES & SUPPORT
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