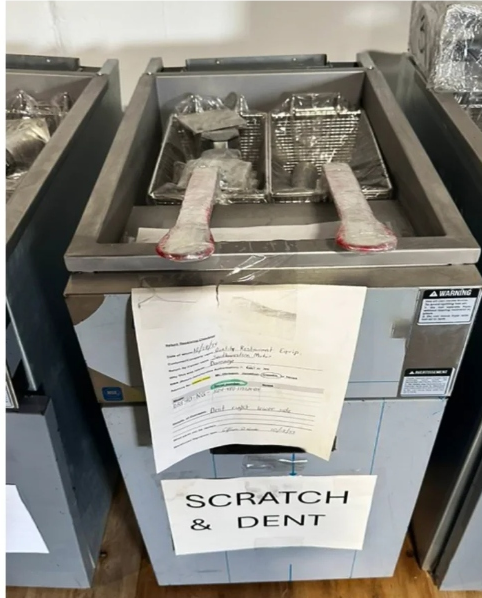




Used 40 lbs Commercial Gas Fryer, Liquid Propane, 105,000 BTU, 1 Year Warranty (Model: KCGF40-U3)



★★★★★ (4.7/5)

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WARRANTY

1 Year Warranty

SPECIAL FEATURES

- Oil Capacity**
 40 lb oil capacity supports frying operations in a commercial kitchen.
- Temperature Control**
 Thermostat range of 200°F to 400°F with imported control supports structured frying.
- Safety Features**
 100% gas shut-off safety valve and thermostat safety shut-off are included in the system.
- Heat Output**
 Total output of 105,000 BTU/hr with 3 burners at 35,000 BTU/hr supports frying tasks.
- Basket Design**
 Includes 2 nickel-plated fry baskets with defined dimensions for food handling.
- Warranty & Certification**
 cETLus Listed, NSF Certified, CSA Certified, and it includes a 1-year warranty by the manufacturer.



PRODUCT OVERVIEW

The KitchenCore Series gas fryer is designed for commercial kitchens handling frying operations. It features stainless steel and galvanized steel construction with a silver finish and measures 15.5" (L) x 29.6" (W) x 43.8" (H). The unit includes 3 cast iron burners delivering 35,000 BTU/hr each, with a total output of 105,000 BTU/hr, operating on liquid propane with pilot light ignition.

This fryer includes 2 nickel-plated fry baskets with dimensions of 12.1" (W) x 6.2" (D) x 5.3" (H) and heat-insulated grips. It has an oil capacity of 40 lb and operates within a thermostat temperature range of 200°F to 400°F using an imported thermostat. It connects via a 3/4" gas connection with 11" W.C. inlet pressure and includes a full-flow drain valve with a 1.25" drain size.

The unit includes a stainless steel fry pot, basket support, and nickel-plated grill inside with fast temperature recovery. Safety features include a 100% gas shut-off safety valve and thermostat safety shut-off. It stands on 4 stainless steel legs. Shipping dimensions are 18" (L) x 35" (W) x 35" (H) with a shipping weight of 121 lb. It includes a 1-year warranty by the manufacturer and is listed in scratch and dent condition with cETLus, NSF, and CSA certifications.

Condition: Deep dent on right lower side. No pallet, no packaging.

CERTIFICATIONS

cETLus Listed

NSF Certified

CSA Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	110 pound	Product Width	16 inch
Product Height	43.8 inch	Product length	29.6 inch
Shipping Height	35 inch	Shipping Length	18 inch
Shipping Weight	121 pound	Shipping Width	35 inch
Selling Unit	1/Each	Country of Origin	China
Series	KitchenCore Series	Material	Stainless Steel / Galvanized Steel
Color	Silver	Type	Gas Fryer
Number of Burners	3 Burners	Number of Legs	4 Legs
Handle Type	Heat-Insulated Grip	Features	Nickel-Plated Grill Inside, Stainless Steel Fry Pot and Basket Support, Fast Temperature Recovery
Power Type	Gas	Gas Type	Liquid Propane



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Burner BTU	35,000 Btu/hr	Total BTU	105,000 BTU/hr
Number of Fry Baskets	2 Fry Baskets	Basket Width	12.1 in
Basket Depth	6.2 in	Basket Height	5.3 in
Basket Material	Nickel-Plated	Drain Type	Full-Flow Drain Valve
Inlet Gas Pressure	11" W.C. (LPG)	Oil Capacity	40 pound
Thermostat Temperature	200°F to 400°F	Burner Material	Cast Iron
Ignition Type	Pilot Light	Condition	Scratch and Dent
Gas Connection Size	3/4 in	Legs	Stainless Steel Legs
Safety Features	100% Gas Shut-Off Safety Valve	Thermostat Type	Imported
Safety Valve	Thermostat Safety Shut-Off	Drain Size	1.25 inch

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