



KitchenCore Series Commercial Gas Fryer, 4 Tube Burners, Liquid Propane, 50 lbs Oil Capacity, 120,000 BTU
(Model: KWKGF50-LP)



★★★★★ (4.7/5)

Buy Now

WARRANTY

**1 Year Parts and Labor
Warranty**

SPECIAL FEATURES

- ✓ **High Frying Output**
Four burners deliver 120,000 BTU for fast and efficient cooking.

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

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

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

✓ **1-Year Warranty**
Includes parts and labor warranty for dependable use.



PRODUCT OVERVIEW

The gas fryer from the KitchenCore Series is built for powerful and consistent frying in commercial kitchens. Manufactured in China, this floor model fryer features four high-performance tube burners and a spacious single tank, making it ideal for restaurants and food service operations handling high-volume frying tasks. Its compact design ensures easy integration into professional kitchen setups.

Constructed with a durable stainless steel body, the fryer delivers long-lasting performance and resistance to heavy daily use. The tube-style burners provide a large heat transfer area, ensuring even heat distribution for consistent frying results. With a 50 lb oil capacity, it is perfect for cooking large batches of fries, chicken, and other fried items efficiently.

Each burner delivers 30,000 BTU, providing a total output of 120,000 BTU for fast 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, the fryer offers flexibility for various kitchen setups and fuel requirements.

For improved 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 reliable solution for professional kitchens.

CERTIFICATIONS

CSA Sanitation Certified

NSF/ANSI 7 Compliant

ETL Tested

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	4 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	120,000 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	176.35 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	198.42 pound	Shipping Width	17.875 inch
Burner Material	Cast Iron	Cooking Area Depth	13.98 in
Cooking Area Width	14.01 in	Oil Capacity	50 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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