



KitchenCore Series Commercial Gas Fryer, Liquid Propane, 40 lbs Oil Capacity, 105,000 BTU, 1 Year Warranty
(Model: KCGF40-L)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Part & Labor

SPECIAL FEATURES

- ✓ **Wide Temperature Range**

Thermostatic controls maintain oil temperature between 200°F and 400°F.
- ✓ **Large Frying Capacity**

Single fry pot holds 40 lbs. of oil for batch frying.
- ✓ **Convenient Baskets**

Includes two nickel-plated baskets with heat-insulated grips for handling.
- ✓ **Secure Connection**

3/4 in liquid propane gas connection size supports consistent fuel flow.
- ✓ **Warranty Coverage**

Backed by a 1-year parts and labor manufacturer warranty.
- ✓ **High Output Burners**

Three tube-style cast iron burners deliver 105,000 BTU/hr.
- ✓ **Secure Operation**

Safety shut-off valve supports safe use during operation.
- ✓ **Stable Support**

Four sturdy legs keep the floor fryer steady during heavy use.
- ✓ **Certified Quality**

CSA, NSF, and ETL certifications for compliance with safety standards.
- ✓ **Robust Construction**

Stainless steel body with silver finish for professional look and easy maintenance.



PRODUCT OVERVIEW

The KitchenCore Series KCGF40-L is a commercial gas floor fryer designed for frying large batches of food in restaurants, hotels, and catering kitchens. Made of stainless steel in silver color, it features one fry pot with a 40 lb oil capacity. The unit is supported by four legs for stability in heavy-duty commercial use.

This commercial fryer operates with 3 tube-style cast iron burners, each delivering 35,000 BTU/hr for a total of 105,000 BTU/hr. The safety shut-off valve enhances secure operation, while the thermostatic controls maintain precise temperatures between 200°F and 400°F. It runs on liquid propane gas with a 3/4 in connection size.

The unit includes 2 nickel-plated baskets with insulated grips, and each basket measures 6.2 in (W) × 12.1 in (D) × 5.3 in (H), providing ample space for frying multiple portions at once. The overall fryer size is 29.6 in (W) × 15.5 in (L) × 43.8 in (H), ideal to fit in compact kitchen spaces.

The unit is certified by CSA, NSF, and ETL to meet safety and sanitation standards. This commercial fryer is backed by a 1-year parts and labor warranty by the manufacturer.

CERTIFICATIONS

No certifications

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	3 Burners	Number of Fry Pots	1 Fry Pot
Burner Style	Tube Style	Control Type	Thermostatic Controls
Power Type	Gas	Temperature Range	200°F to 400°F
Total BTU	105000 BTU	Type	Commercial Gas Floor Fryer
Gas Connection Size	3/4 in	Number of Fry Baskets	2 Fry Baskets
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Basket Width	6.2 in	Basket Depth	12.1 in
Basket Height	5.3 in	Gas Type	Liquid Propane
Valve Type	Safety Shut-Off Valve	Burner BTU	35000 BTU/hr



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Legs	With Legs	Number of Legs	4 Legs
Product Weight	110 pound	Product Width	30 inch
Product Height	44 inch	Product length	16 inch
Shipping Height	35 inch	Shipping Length	18 inch
Shipping Weight	121 pound	Shipping Width	35 inch
Burner Material	Cast Iron Burners	Included	2 Nickel-Plated Frying Baskets with Heat Insulated Grips
Oil Capacity	40 pound	Series	KitchenCore Series