



KitchenCore Series Commercial Gas Fryer, Liquid Propane, 75 lbs Oil Capacity, 175,000 BTU, 1 Year Warranty
(Model: KCGF75-L)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Part & Labor

SPECIAL FEATURES

- ✓ **Powerful Heating**
Five tube-style cast iron burners deliver 175,000 BTU/hr for heavy-duty frying.

✓ **Durable Build**
Stainless steel body in silver finish offers strength and easy maintenance.

✓ **Commercial-Grade Safety**
Built-in shut-off valve adds protection during gas operation.

✓ **Certified Compliance**
CSA Certified, NSF Approved, and ETL Listed for commercial safety regulations.
- ✓ **Spacious Capacity**
Single fry pot accommodates 75 lb of oil for large batch production.

✓ **Effortless Temperature Control**
Thermostatic controls regulate oil temperatures from 200°F to 400°F.

✓ **Convenient Handling**
Two nickel-plated baskets with heat-insulated grips support comfortable use.

✓ **Warranty Protection**
One-year parts and labor coverage supports dependable service.



PRODUCT OVERVIEW

The KitchenCore Series commercial gas floor fryer is designed for heavy-duty frying in restaurants, hotels, and catering kitchens. Built with stainless steel in a silver finish, it features one fry pot with a 75 lb oil capacity. The unit is supported by four legs for stable placement.

This commercial fryer runs on liquid propane and uses 5 tube-style cast iron burners. Each burner delivers 35,000 BTU/hr, combining to a total of 175,000 BTU/hr. The unit includes a 3/4 in gas connection and a safety shut-off valve for secure gas handling.

It comes with 2 nickel-plated baskets with heat-insulated grips. Each basket measures 6.2 in (W) × 12.1 in (D) × 5.3 in (H) for bulk frying. The thermostatic controls allow a temperature range of 200°F to 400°F for consistent frying results across different food types.

The fryer has overall dimensions of 20.1 in (L) x 34.8 in (W) × 44.2 in (H), and it is CSA, NSF, and ETL certified for safety and sanitation. The unit is backed by a 1-year parts and labor warranty from the manufacturer.

CERTIFICATIONS

No certifications

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	5 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	175000 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	154 pound	Product Width	35 inch
Product Height	44 inch	Product length	20 inch
Shipping Height	36 inch	Shipping Length	22 inch
Shipping Weight	165 pound	Shipping Width	40 inch
Burner Material	Cast Iron Burners	Included	2 Nickel-Plated Frying Baskets with Heat Insulated Grips
Oil Capacity	75 pound	Series	KitchenCore Series

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