



Used 40 lbs Commercial Gas Fryer, Liquid Propane, 105,000 BTU, 1 Year Warranty (Model: KCGF40-U6)



★★★★★ (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 System**
 100% gas shut-off safety valve and thermostat safety shut-off are included in the unit.
- 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 requiring deep frying for high-volume food preparation. It features stainless steel and galvanized steel construction in a silver finish with four stainless steel legs, supporting durability and floor placement. The unit measures 15.5" (L) x 29.6" (W) x 43.8" (H), supporting compact installation. It includes two nickel-plated fry baskets with dimensions of 12.1" (W) x 6.2" (D) x 5.3" (H), supporting batch frying.

It operates on liquid propane with 11" W.C. inlet gas pressure and a 3/4 in gas connection, supporting standard gas setups. The fryer includes three cast iron burners rated at 35,000 BTU/hr each, totaling 105,000 BTU/hr, supporting heat output. The thermostat range of 200°F to 400°F supports frying temperatures, with pilot light ignition and imported thermostat type. The 40 lb oil capacity supports continuous frying operations.

The unit includes a stainless steel fry pot, nickel-plated grill inside, and basket support, supporting internal structure. Safety features include a 100% gas shut-off safety valve and thermostat safety shut-off. A full-flow drain valve with 1.25 in drain size supports oil removal, while heat-insulated basket handles support handling. The product weight is 110 lb, with a shipping weight of 121 lb and dimensions of 18" (L) x 35" (W) x 35" (H). It includes a 1-year warranty.

Condition: Unit has a dent on the left lower, side and on the top left corner. Door is loose / not firmly secured. 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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