



**KitchenCore Series Commercial Gas Fryer, 3 Tube Burners, Liquid Propane, 40 lbs Oil Capacity, 90,000 BTU**  
(Model: KWKGF40-LP)



★★★★★ (4.7/5)

**Buy Now**

**WARRANTY**

**1 Year Parts and Labor  
Warranty**

**SPECIAL FEATURES**

- ✓ **Powerful Frying Performance**  
Three burners deliver 90,000 BTU for fast and efficient cooking.

✓ **Efficient Tube Burner Design**  
Ensures even heat distribution and better heat transfer.

✓ **Wide Temperature Range**  
Adjustable from 200°F to 400°F for versatile cooking.
- ✓ **Large Oil Capacity**  
40 lb tank supports consistent medium to high-volume frying.

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

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



## PRODUCT OVERVIEW

The gas fryer from the KitchenCore Series is built for reliable and efficient frying in commercial kitchens. Manufactured in China, this floor model fryer features three powerful tube burners and a single large tank, making it ideal for restaurants and food service operations handling consistent frying tasks. Its compact yet robust design fits well into professional kitchen layouts.

Constructed with a durable stainless steel body, the fryer ensures long-lasting performance and resistance to heavy daily use. The tube-style burners provide a large heat transfer area, improving heating efficiency and ensuring even cooking. With a 40 lb oil capacity, it is well-suited for preparing fries, chicken, and other fried foods in medium to high volumes.

Each burner delivers 30,000 BTU, providing a total output of 90,000 BTU for quick heat recovery and consistent results. The manual control system allows easy temperature adjustment from 200°F to 400°F, while the standby pilot ignition ensures reliable operation. The unit runs on Liquid Propane and includes a millivolt safety system for enhanced protection.

For better oil management, the fryer features 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 offers dependable performance for professional kitchens.

## CERTIFICATIONS

CSA Sanitation Certified

NSF/ANSI 7 Compliant

ETL Tested

## SPECIFICATION

| ATTRIBUTE         | VALUE                                                       | ATTRIBUTE          | VALUE                                      |
|-------------------|-------------------------------------------------------------|--------------------|--------------------------------------------|
| Number of Burners | 3 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         | 90,000 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     | 165.35 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    | 187.39 pound             | Shipping Width     | 17.875 inch                            |
| Burner Material    | Cast Iron                | Cooking Area Depth | 13.98 in                               |
| Cooking Area Width | 14.01 in                 | Oil Capacity       | 40 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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