



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



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Part & Labor

SPECIAL FEATURES

- ✓ **High Output Burners**

Three tube-style cast iron burners deliver a total of 105,000 BTU/hr for consistent frying performance.
- ✓ **Large Capacity**

40 lb fry pot with two baskets supports medium to large batch frying.
- ✓ **Safety Valve**

Equipped with a safety shut-off valve for secure operation.
- ✓ **Stable Design**

Four legs provide reliable stability during use.
- ✓ **Warranty Coverage**

Backed by a 1-year parts and labor warranty.
- ✓ **Precise Control**

Thermostatic controls maintain oil temperatures between 200°F and 400°F.
- ✓ **Included Baskets**

Two nickel-plated baskets with heat-insulated grips are included.
- ✓ **Certified Compliance**

CSA Certified, NSF Approved, and ETL Listed.
- ✓ **Standard Gas Connection**

3/4 in natural gas connection for reliable supply.
- ✓ **Durable Build**

Stainless steel exterior in silver finish for long-lasting use.



PRODUCT OVERVIEW

The KitchenCore Series KCGF40-N Gas Floor Fryer is designed for commercial frying applications. Built with a stainless steel exterior in a silver finish, the unit is supported by 4 legs for stability.

This commercial fryer features a single fry pot with a 40 lb oil capacity, suitable for medium to large batch frying. It is powered by three tube-style cast iron burners, each rated at 35,000 BTU/hr, for a combined total of 105,000 BTU/hr. A safety shut-off valve is included for added protection.

Two nickel-plated frying baskets are provided, each with heat-insulated grips and dimensions of 6.2 in (W) × 12.1 in (D) × 5.3 in (H). These allow operators to handle multiple portions safely and efficiently. The fryer is controlled by a thermostatic system that maintains oil temperatures from 200°F to 400°F. It operates on natural gas with a standard 3/4 in connection.

The overall dimensions are 29.6 in (W) × 15.5 in (L) × 43.8 in (H), suitable for compact kitchen layouts. Certified by CSA, NSF, and ETL, this commercial fryer also carries a 1-year parts and labor warranty.

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	Natural Gas
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

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