



SPEC SHEET

KoolMore 40 lb. Floor Standing Natural Gas Commercial Fryer with 90,000 BTU in Stainless-Steel, ETL Listed

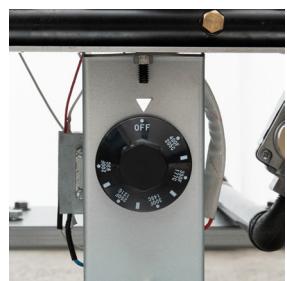
Model: KM-FDF40-NG

FEATURES

- Commercial Natural Gas Deep Fryer
- Oil Capacity: 40 lbs.
- Number of Baskets: 2
- Number of Tubes: 3
- Stainless-Steel Finish
- 90,000 BTUs
- Temperature Range: 200-400°F



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TECHNICAL SPECS

Dimensions

Length	15.6
Width	30.1
Height	45.8
Interior Width	14
Interior Depth	13.85
Interior Height	4.2
Weight Lbs	134

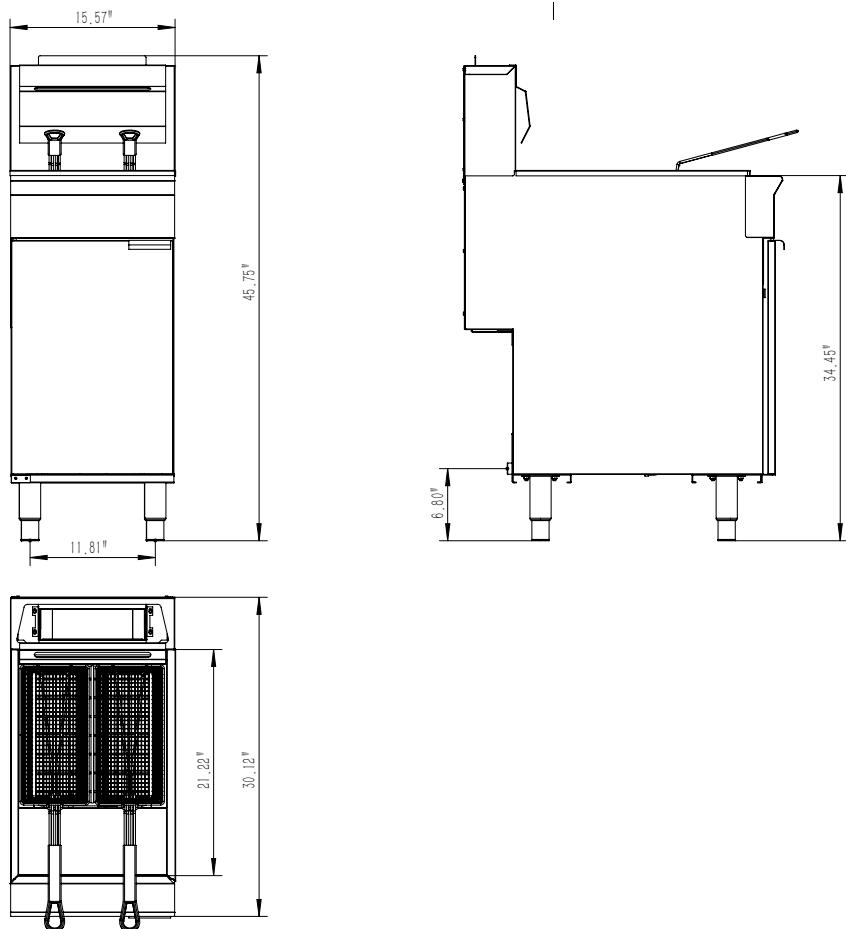
Features & Materials

Oil Capacity	40lbs (18L)
Installation Type	Freestanding
Control Location	Inside the Cabinet at the Front
Number Of Temperature Cooking Controls	1
Number Of Burners	3
Cooking Area Sq	193.9
Temperature Range	200F-400 F
Number Of Baskets	2
Basket Lifts	Yes
Automatic Filtration	No
Exterior Material	Stainless-Steel 430
Interior Material	Stainless-Steel 439
Color Finish	Silver
Cooktop Surface Type	Stainless-Steel 430
Casters	
Number Of Feet	4
Legs Adjustable	Yes, 2 inches
Feature One	Large cold zone area
Feature Two	1-1/4" full port ball type drain valve
Feature Three	2 layer front door liner with overflow pipe holder
Feature Four	Thermostat control adjusts from 200° to 400 °F
Feature Five	Hi-limit shut-off protector shuts off gas combination valve and standing pilot
Feature Six	Built in flue deflector installed
Feature Seven	Removable stainless steel wire basket holder

Fuel Info & Certifications

Fuel Type	NG
Convertible	Not Included
Gas Inlet Size	0.75
Diameter Of Drain Line Connection	1.25 in.
Btu Per Burner	30000
Number Of Tubes	3
Control Type	Manual
Certifications	ETL Listed for Safety and Sanitation

Plan View



CERTIFICATIONS



Intertek



Intertek



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