

KUT Fryer

Gas Fryer

MODELS

KUT50FRN



KUT50FRN

STANDARD FEATURES

- All Stainless-Steel construction, interior and exterior front, and sides.
- Welded 16 gauge Stainless Steel tank with an extra smooth peened finish ensures easy cleaning.
- High temperature Stainless Steel heat baffles mounted to the heat exchanger tubes for maximum efficiency.
- Powerful “Guitar” type burners, 35.000 BTU per burner (NG) or 30.000 BTU per burner (LPG).
- Electromechanical thermostat temperature ranges from
- 200 °F to 400 °F.
- Built in integrated flue deflector.
- Unit comes assembled with flue incorporated for easy installation.
- Drain valve: 1-1/4” diameter for easy cleaning.
- Two nickel plated oblong wire mesh baskets with cool grip coated handles included.
- 6” adjustable legs.
- All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

INSTALLATION REQUIREMENTS

- **GAS PRESSURE:** 5.0” W.C. (NG) or 10” W.C. (LPG). A pressure regulator sized for this unit is included, to be installed at time of connection.
- **GAS CONNECTION:** Gas line must be 3/4” or larger, same if flexible connectors are used.
- **VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- **CLEARANCE:** 6” rear and sides for combustible. 6” minimum clearance to adjacent open top burners.



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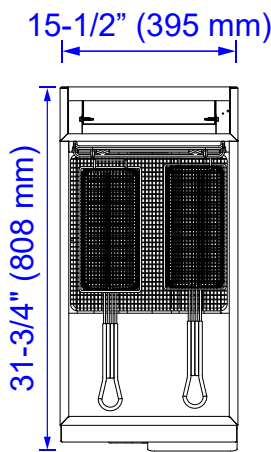
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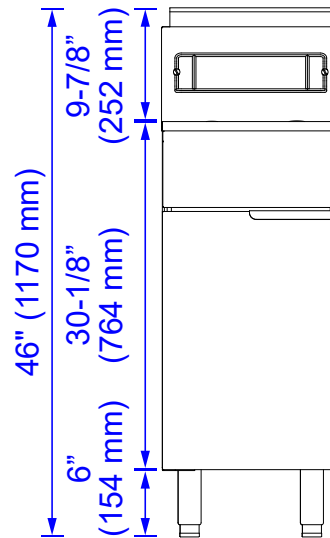
KUT50FRN

KUT Fryer

KUT50FRN TOP



KUT50FRN FRONT



MODEL		KUT50FRN	
Gas Type	NG	LPG	
Gas Pressure	5.0" W.C.	10.0" W.C.	
Gas Connection	Gas line: 3/4" or larger		
Regulator	Included		
Burner BTU	35.000	30.000	
Total BTU	105.000	90.000	
Shipping Weight (lbs)	167		
Ext. Width Overall	15-1/2"		
Ext. Depth Overall	31-3/4"		
Ext. Height Overall ¹	46"		
Capacity (lbs)	50		
Shipping Weight (lbs.)	167		

Height includes 6" legs.



Revision Date: January 23, 2024

Kutano assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.