

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.
- 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). 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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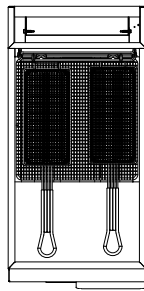
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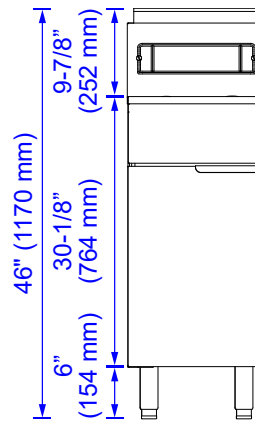
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KUT50FRN TOP

15-1/2" (395 mm)



KUT50FRN FRONT



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

Height includes 6" legs.

