

DUKERS DCF5-NG

Brand: DUKERS

Product Code: DCF5-NG

Availability: In Stock

Weight: 220.46lb

Dimensions: 21.00in x 32.88in x 45.00in

Price: \$1,610.00

Short Description

70 lb. Natural Gas Fryer

Description

The Dukers **DCF5-NG** natural gas fryer has the power to fry a variety of popular appetizers and entrees to perfection.

Product Features

- Five, highly efficient tube red, cast iron burners create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response.
- The temperature for the DCF5-LPG/DCF5-NG ranges from 200°F (93°C) to 400°F (204°C). Includes Millivolt safety control system.
- Every inch of the frypot and cold zone can be cleaned and wiped down by hand.
- The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.
- 1 Year Parts and Labor Warranty, 5 Year Warranty on Oil Tank

Specifications

[Specification Sheet 1](#)

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[Specification Sheet 2](#)

Shipping / Pick Up

Free Shipping On Certain Orders! Call Now for a Quote!

Warranty

1 Year Parts and Labor Warranty, 5 Year Warranty on Oil Tank

Product Gallery

