

# DUKERS DCF4-NG

**Brand:** DUKERS

**Product Code:** DCF4-NG

**Availability:** In Stock

**Weight:** 176.37lb

**Dimensions:** 15.50in x 32.88in x 45.00in

**Price: \$1,288.00**

## Short Description

50 lb. Natural Gas Fryer

## Description

The Dukers **DCF4-NG** natural gas fryer has the power to fry a variety of popular appetizers and entrees to perfection.

## Product Features

- Four, 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 DCF4-LPG/DCF4-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**

