

Commercial Gas Fryer 45-50 lb

90,000 BTU | Twin Baskets | Models LG400 / GF4

A heavy-duty commercial gas fryer engineered for dependable, high-volume frying. The 45-50 lb stainless-steel tank, responsive thermostatic control and twin baskets support consistent batch production in restaurants, hotels and catering kitchens.



Key Features

- 45-50 lb (23-25.7 L) oil capacity
- 355 x 355 mm stainless-steel fry tank
- Two commercial fryer baskets
- Thermostatic control from 93-204 C
- High-output 90,000 BTU heating system
- Removable stainless-steel basket hanger
- Freestanding configuration with legs
- Designed for demanding commercial kitchens

Technical Specifications

PRODUCT TYPE

Commercial Gas Fryer

BRAND

Vulcan

MODEL

LG400 / GF4

HEATING POWER

90,000 BTU

OIL CAPACITY

45-50 lb / 23-25.7 L

TANK SIZE

355 x 355 mm

TEMPERATURE

93-204 C / 200-400 F

BASKETS

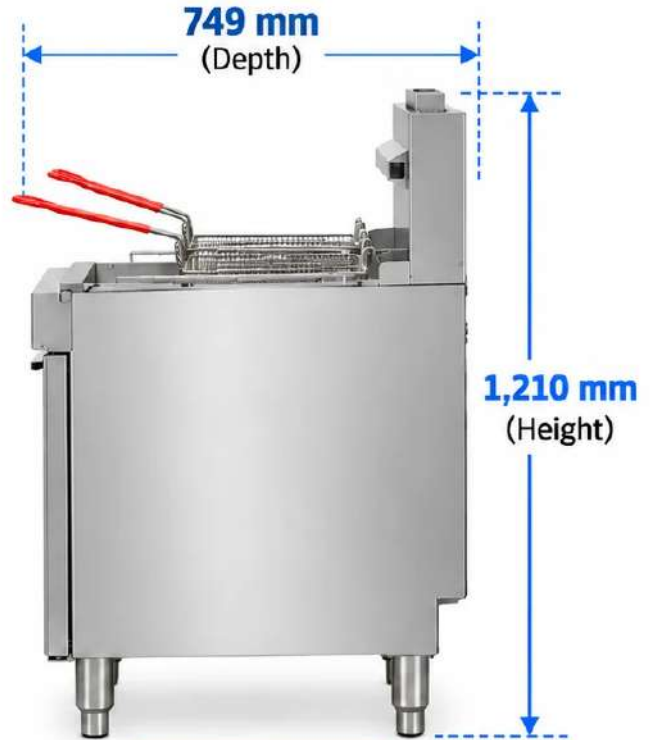
2

Dimensions & Product Views

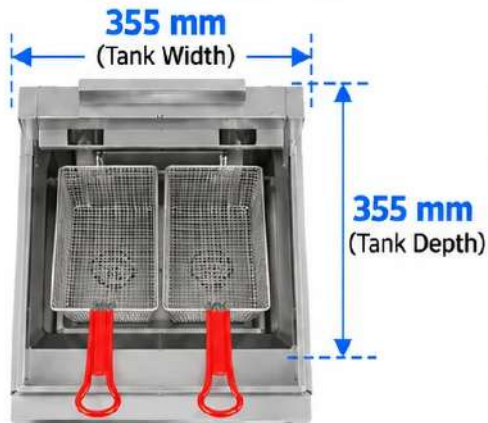
All dimensions are shown in millimetres unless otherwise stated.



FRONT VIEW



SIDE VIEW



TOP VIEW (TANK SIZE)

Tank Size
(W × D)

355 × 355 mm



Dimensions with Legs
(W × D × H)

394 × 749 × 1,210 mm



**2 BASKETS
IN TANK**

Overall dimensions with legs: **394 x 749 x 1,210 mm**

Net weight: **95 kg**

Specifications are based on supplied product information and may be subject to change.