

Commercial Gas Fryer 35-40 lb

90,000 BTU | Twin Baskets | Models LG300 / GF3

A heavy-duty commercial gas fryer designed for reliable batch production. The 35-40 lb stainless-steel fry tank, thermostatic temperature control and twin baskets deliver efficient, consistent frying for restaurants, hotels, catering kitchens and other foodservice operations.



Key Features

- 35-40 lb (18-20 L) oil capacity
- 355 x 355 mm stainless-steel fry tank
- Twin commercial fryer baskets
- Thermostatic control from 200 to 400 F
- Operating range from 93 to 204 C
- High-output 90,000 BTU heating system
- Removable stainless-steel basket hanger
- Freestanding configuration with legs

Technical Specifications

PRODUCT TYPE Commercial Gas Fryer	BRAND Vulcan	MODELS LG300 / GF3	HEATING POWER 90,000 BTU
OIL CAPACITY 35-40 lb / 18-20 L	TANK SIZE 355 x 355 mm	OVERALL DIMENSIONS 394 x 749 x 1210 mm	WEIGHT 95 kg

Dimensions & Operating Data

Overall dimensions are shown as width x depth x height.



Overall Dimensions

394 x 749 x 1210 mm

Width x depth x height, with legs

FLOOR-STANDING GAS FRYER

TANK SIZE

355 x 355 mm

PRODUCT WEIGHT

95 kg

Capacity & Performance Details

OIL CAPACITY

35-40 lb

OIL VOLUME

18-20 L

TEMPERATURE

200-400 F

TEMPERATURE

93-204 C

HEATING OUTPUT

90,000 BTU

FRYER BASKETS

2 Baskets

TANK CONSTRUCTION

Stainless Steel

BASKET HANGER

Removable SS

Configuration:

Freestanding fryer with adjustable legs

Specifications based on supplied product information.