

Twin Tank Gas Fryer with Twin Baskets

11-13 L x 2 Capacity | 35.2 kW | Model GF-120T

The Vulcan GF-120T is a commercial split-tank gas fryer designed for flexible, high-volume production. Twin vats and baskets allow separate frying loads, while cast-iron burners, internal baffles and thermostatic control support efficient heat transfer and consistent results.



Key Features

- Twin 11-13 L vats with twin baskets
- Stainless-steel front and split fry vat
- Durable galvanized side panels
- Vertical cast-iron burners rated 30,000 BTU/hr each
- Tube design with internal heat-transfer baffles
- Thermostatic control from 93 to 204 C
- 232 C / 450 F high-limit safety protection
- 3/4 in drain valve for easier oil drainage
- 6 in stainless-steel adjustable heavy-duty legs

Technical Specifications

PRODUCT TYPE

Twin Tank Gas Fryer

BRAND

Vulcan

MODEL

GF-120T

CONFIGURATION

Split Tank / Twin Baskets

OIL CAPACITY

11-13 L x 2

POWER

35.2 kW

OVERALL DIMENSIONS

396 x 711 x 1168 mm

WEIGHT

81 kg

Dimensions & Operating Data

Overall dimensions are shown as width x depth x height.



Overall Dimensions

396 x 711 x 1168 mm

Width x depth x height

TWIN TANK / TWIN BASKETS

OIL CAPACITY
11-13 L x 2

PRODUCT WEIGHT
81 kg

Performance & Connection Details

POWER
35.2 kW

BURNER OUTPUT
30,000 BTU/hr Each

TEMPERATURE
93-204 C / 200-400 F

HIGH LIMIT
232 C / 450 F

DRAIN VALVE
3/4 in

GAS CONNECTIONS
2 x 1/2 in NPT Rear

ADJUSTABLE LEGS
6 in Stainless Steel

HEAT TRANSFER
Tubes with Baffles

Construction: **Stainless-steel front and vat; galvanized sides** Specifications based on supplied product information.