

Here's what you should know about Commercial Fryers before you buy:

While the variations in design are numerous, commercial fryers come in two basic configurations: Countertop deep fat fryers and floor (or standalone) deep fat fryers. What best determines which kind of fryer to use? When purchasing a commercial fryer, consider how much product, along with what kind of product, the kitchen will be frying. Deep fat fryer capacity is often measured by fry output, with that value equaling double the oil capacity. In other words, a fryer with a 40-lb oil capacity should be able to produce 80 lb of French fries per hour. Use this as a benchmark when sizing a commercial fryer purchase.

Brands: Adcraft; Anets; Comstock; Crown Verity; Dean; Equipex; Frymaster; Globe; Hobart; Imperial; Pitco; Star; Vollrath; Vulcan; Waring; Wells.

Configuration: Countertop; Floor (standalone)

Countertop commercial deep fat fryers typically have one or two cooking tanks and are intended for small quantities of food, as their cooking area is not large. Floor models are designed specifically for large-volume applications, where large quantities and varieties of food are being fried.

Oil Capacity: 10 to 30 lb for Countertop; 35 to 100 lb for Floor With their smaller size, countertop commercial fryers require less oil than floor models do. Most countertop deep fat fryers typically have a 10- to 15-lb oil capacity, although some large models can hold up to 30 lb of oil. Floor commercial fryers should have a

minimum 35-lb oil capacity; some will hold up to 100 lb of oil.

Pot Type: Tube; Open

Commercial fryers are available in tube-pot and open-pot design styles, the difference between them being the configuration of the cooking chamber, or pot.

Commercial tube-pot fryers incorporate the heat source inside the pot, where it resides inside a series of tubes that are positioned a little bit above the bottom of the pot. This provides a cool-zone of oil below, where crumbs that break off during cooking can settle, preventing them from burning and spoiling the oil. The cool zone of tube-pot fryers makes them ideal for heavily breaded and battered foods. Tube-pot fryers can be more difficult to clean than open-pot units.

Open-pot deep fryers place the heat source on the outside of the pot. This makes them easier to clean than tube-pot fryers, but it provides a limited cool zone, better suiting

them for lightly battered foods with fewer crumbs to accumulate in the bottom of the pot. Flat-bottom commercial fryers, a variation of the open-pot design, do not have a cool zone and are best for frying doughy products that float like funnel cakes.

Fuel Type: Gas; Electric

While some small floor models are equipped with electric heating elements, gas is more commonly used with floor deep fat fryers. Gas is typically less expensive than electricity and offers better heat recovery between batches in large applications; it is recommended for deep fat fryers with an oil capacity of 40-lb or more. Countertops use electricity almost exclusively, with the heating element submerged directly in the oil. Some feature heating elements that fold up for easy cleaning.

Energy Star Rated: Certified

Energy Star-rated commercial fryers are up to 30% more energy efficient than standard models. They feature shorter cook times, higher production rates and offer advancements in burner and heat exchanger designs. Many incorporate electronic controls, insulated pots and oil temperature-monitoring thermostats that control heat as needed.