

# Things to Consider When Choosing a Commercial Deep Fryer



Whether you're a chef looking for an appliance to make your kitchen a better place to work or a restaurateur seeking a deep fryer to serve your customers, there are many things to consider when choosing a commercial deep fryer.

## Propane Vs Electric

Choosing between a gas or electric commercial [deep fryer](#) is a decision you should consider carefully. The two types of fryers are quite different in terms of efficiency and features.

The best option is usually an electric model. These units tend to be more efficient and retain heat well. They also have a more efficient startup and recovery times. However, they can be more expensive to operate than gas units.

Gas fryers reach temperatures more quickly and provide a higher BTU output. They also provide a cheaper cost of operation. However, they require a natural gas line to operate. Gas commercial deep fryers are also less portable than electric units.

Regardless of the type of deep fryer you choose, you should remember to clean the fryer after each use. This is particularly important if you operate a high-traffic restaurant. A buildup of carbon and fat can lead to serious damage to the fryer. You should wash your deep fryer in a water and cleaning solution.

## Light-Duty Vs Medium-Duty

Choosing between a light-duty vs medium-duty commercial deep fryer is a matter of preference and need. Typically, light-duty fryers are designed for low-volume use, whereas

medium-duty models are designed to handle medium-to-large frying loads. These types of fryers are also more affordable.

Light-duty fryers are best suited for concession stands, small businesses with little need for a deep fryer, and other low-volume fried food operations. However, a medium-duty model may be the way for restaurants with more fried food. Light-duty fryers come in a wide range of sizes, from compact units to large-batter batteries. They are also available in countertop and drop-in varieties.

Medium-duty models may not have the glitz and glam of their light-duty counterparts, but they have enticing tidbits. These include tilting skillets, electric and gas hot-top ranges, and even conveyor pizza ovens. Medium-duty models are also more suited for more frequent use, partly due to their larger capacity.

## Proper Temperature Control

Choosing the right temperature control for commercial deep fryers is a crucial decision. Not only can it affect the quality of the food you produce, but it can also result in a fire or even shorten the life of your oil. It's also important to ensure that you have the right parts for your fryer.

Deep-fat fryers are especially vulnerable to mechanical failure. Therefore, regular cleaning and proper maintenance are critical to the longevity of your deep fryer.

Having a deep-fry thermometer is one way to ensure that your oil is set at the right temperature. You can also use a commercial test kit to measure the total polar materials in your oil.

Some fryers have built-in presets for specific temperatures, but you may have to use a manual dial thermostat controller if you want to fry in an automated manner.

Other commercial deep fryers come with programmable elements that allow you to set a timer to start cooking food automatically. Again, this is a great option for food service operators because it gives them the convenience of having a set temperature for every dish they make.

## Proper Parts and Accessories

Whether running a restaurant or a food truck, it is important to have the right parts and accessories for your commercial deep fryer. These parts will keep your fryer running efficiently and keep the equipment clean. In addition, these parts are a great way to maintain the fryer and save money on repairs.

These parts include the fryer screens, fryer covers, and frying baskets. Fryer screens are easy to use and help control the number of food particles that enter the fryer. Fryer covers help protect the fryer from high temperatures and injury. Fryer baskets also provide safe handling.

These parts help maintain a clean fryer and allow you to perform maintenance without removing the oil. Fryer baskets are also very easy to clean. These parts are made from stainless steel and aluminum and are designed to last.

Fryer filters help improve the performance of your commercial deep fryer. A high-quality filter is important because it preserves the efficiency of cooking oil.