

Alto-Hartley Commercial Fryer Buying Guide

Americans love fried food. From fish sticks to French fries, if we can coat it in breading and drop it into a vat of hot oil, we're good to go. But what about the commercial foodservice equipment that delivers that delicious food? What are the basics an operation needs to know before purchasing a commercial fryer? Where should someone begin to find the right information?

Start here, with the *Alto-Hartley Commercial Fryer Buying Guide*. Let's take a look at the different types of commercial fryers.



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COUNTERTOP FRYERS

Let's start with the small stuff. Countertop fryers are great for operations that do not require large frying capacity or are limited in space. They are portable, low cost, and are great for the mobile food stands you might find at a farmers market or street fair. **Use countertop fryers for French fries, fish sticks, or chicken fingers.**

OPEN POT

Similar to countertop fryers but with larger capacity, open pot fryers have a movable heating element and are easy to clean when compared with other types of fryers. **Use open pot fryers for low sediment foods like pastas, chicken nuggets, and fries.**



TUBE FRYERS

Tube fryers are great for high sediment foods and are quite versatile, though more difficult to clean. Use tube fryers for high sediment foods like fried chicken and specialty items that might require longer periods of high heat.

FLAT BOTTOM

Use flat bottom fryers for foods that do not create sediment. They are difficult to clean but can produce a wide range of fried food types. Use flat bottom fryers for no-sediment foods like tortilla chips and donuts.

<u>RIBBON</u>

Ribbon fryers are great because of their ability to quickly heat oil and cook a wide variety of foods. They can be more difficult to clean, though. **Use ribbon fryers for breaded foods and French fries.**



Looking to purchase a commercial fryer?

Visit us in our Alexandria, Virginia showroom, and one of our sales representatives will help you with your purchase.

You can also take advantage of your visit by receiving 10% off your purchase. Click <u>here</u> to get your coupon.