



Ideal for High Production

- Electric fryers can produce nearly twice the amount of food compared to lower efficiency gas fryers.





Cost Saving at Idle

- most fryers spend a significant proportion of their “on time” in idle mode (up to 75% of the day).



Idle energy rate:

 Electric rate	2,500 - 3,500 Btu/h
 Gas rate	8,000 - 18,000 Btu/h





Recovery Time

- Electric fryers are faster than gas fryers to recover heat between cycles and cook more items in faster succession.



Efficiency ratings -

 Electric efficiency	75 - 85%
 Gas efficiency	25 - 50%

Electric fryers use immersed elements to heat the oil. All the energy is in the oil. This technology exhibits higher energy efficiency due to the absence of the flue losses associated with Gas fryers.



Service Costs

- Electric fryers have a lower cost of ownership as there are little or no maintenance costs compared to gas burners.



Utility Cost

- Gas was typically cheaper than Electric, but recent increases in natural gas have given the more efficient Electric fryer an advantage.



Less Heat in the Kitchen

- Electric fryers provide a cooler workplace, Gas fryers use 50% of their energy to heat up the workplace.



Portability

- Electric fryers can be more portable than Gas fryers due to the restrictions of natural gas pipework.