



[Pressure fryer](#) is essential in a fast food restaurant, especially when its menu includes fried chicken—a whole chicken. Pressure frying is similar to open frying, except that after food is placed into the hot oil, a lid is lowered over the fry pot and sealed to create a high pressure cooking environment. Pressure fryer produces the most consistently flavorful fried chicken, and is faster than using open fryers or any other method like baking when cooking in higher volumes.

When you choose a pressure fryer, you're ensuring that moisture and flavor will be sealed in while excess cooking oil will be sealed out — yielding a healthier, more delicious final product. It's the ideal way to cook freshly breaded, bone-in items like chicken or other foods with natural juices.

Furnotel pressure fryer machine, adopts the typical model. Stainless steel body with long service life is easy to clean and wipe. Aluminum lid is strong and tight sealing and lightweight at the meantime, so it's easy to open and close. Four casters and one with brake function, easy to move and positioning. Computer panel and mechanical panel are available, easy operating.

Fryer lid is closed and latched, and spindle is locked down, forming a secure, airtight seal. A small amount of moisture from food is released immediately, building pressure in closed steam zone to 12 pounds per square inch. Thermostat controlled heating elements are located around the perimeter of the fry pot, above the bottom level. A disposable filter system is equipped inside.

Gas pressure fryer has the advantage of economize energy. It uses gas as fuel, automatic control temperature pressure and time. Digital control panel provides the capability to pre-program up to 10 different cook cycles for quick and easy preparation of various menu items. A quality of heat can be discharged from the exhaust box, which can reduce the temperature of the work face.

Electric Pressure Fryer with Computer Panel and Oil Filter System K529-1



Gas Pressure Fryer with Computer Panel and Oil Filter System K529-2



Gas Pressure Fryer with Computer Version Panel and Oil Filter System K536-2



Electric Pressure Fryer with LCD Panel and Oil Filter System K530-1



Gas Pressure Fryer with LCD Panel and Oil Filter System K530-2



Electric Pressure Fryer K533



Gas Pressure Fryer K534-1



Counter Top Electric Pressure Fryer K535



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