Commercial Fryer Purchase Checklist

Use this checklist to evaluate and compare fryers for your food service operation. It's designed to be printed and filled out during planning, vendor meetings, or equipment demos.

🏪 Operation Details

- ☐ Concept / Cuisine: _____
- ☐ Average Covers per Day: _____
- ☐ Peak Orders per Hour: _____
- ☐ Primary Fried Menu Items: _____

🍳 Fryer Type

- ☐ Countertop / Open-Pot Fryer
- ☐ Floor Fryer
- ☐ High-Efficiency / Energy-Saving Fryer
- ☐ Single Vat
- ☐ Split / Multiple Vat

Notes: _____

📐 Capacity & Output

- ☐ Oil Capacity (lbs / liters): _____
- ☐ Rated Throughput (lbs/hr): _____
- ☐ Number of Baskets: _____
- ☐ Supports Multiple Products at Once

Notes: _____

⚡ Power Source

- ☐ Natural Gas
- ☐ Propane
- ☐ Electric
- ☐ Utility Connections Verified

Notes: _____

🌡️ Temperature & Performance

- ☐ Fast Heat-Up Time
- ☐ Strong Heat Recovery
- ☐ Accurate Thermostat
- ☐ Digital Controls
- ☐ Programmable Cooking Cycles

Notes: _____

🧼 Cleaning & Oil Management

- ☐ Built-In Filtration System
- ☐ Easy Oil Drain Access
- ☐ Removable Parts (baskets, screens, tubes)
- ☐ Cool-Zone Design
- ☐ Oil Skimming / Crumb Management

Notes: _____

🛠️ Build Quality & Service

- ☐ Stainless Steel Construction
- ☐ Heavy-Duty Burners / Elements
- ☐ Reinforced Baskets
- ☐ Brand Reputation
- ☐ Local Service Support Available
- ☐ Warranty Length: _____

Notes: _____

🧯 Safety Features

- ☐ High-Limit Temperature Cutoff
- ☐ Insulated Handles
- ☐ Splash Guards
- ☐ Proper Ventilation Clearance Confirmed

Notes: _____

📏 Space & Installation

- ☐ Unit Width / Depth / Height Fits Layout
- ☐ Clearance for Hood & Fire Suppression
- ☐ Space for Oil Filtering & Disposal
- ☐ Allows Room for Future Expansion

Notes: _____

💰 Cost Considerations

- ☐ Purchase Price: _____
- ☐ Installation Cost: _____
- ☐ Estimated Energy Cost: _____
- ☐ Oil Usage Efficiency Considered
- ☐ Maintenance & Parts Cost Reviewed

Notes: _____

✅ Final Evaluation

- ☐ Meets Menu Needs
- ☐ Meets Volume Demands
- ☐ Fits Budget
- ☐ Staff-Friendly & Safe
- ☐ Ready to Purchase

Final Notes / Vendor Name:

_____

_____

Tip: Bring this checklist to our showroom and compare multiple models side-by-side for the best long-term decision.