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Abstract of the Disclosure

In a table mountable fryer according to the present invention, a frying vessel which contains water and oil in a state where an oil layer is formed on a water layer due to a difference in their specific gravities is installed at the center of a table. The fryer comprises a heater installed in the frying vessel for heating the oil layer, a water level sensor installed at a predetermined position below the heater in the frying vessel for detecting an interface between the water and oil layers, and an oil layer heating control means connected to the water level sensor for stopping heating the oil layer by the heater in response to the detection of the interface by the water level sensor.

Therefore, a general user other than a cook can take a meal and drink beverages while safely and freely cooking fries at table by installing the frying vessel, which has the oil layer and the water layer therein at the upper and lower portions, respectively, at the center of the table. Oxidization of the oil layer can be prohibited and deterioration of the oil layer or generation of oil fumes due to fry remnants or burned remnants can be prevented. Moreover, even the general user who does not know discharge timing of the water depending on the amount of cooked fries can easily and safely utilize the fryer.



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