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(54) Title: FRYER WITH PERFORATED COVER

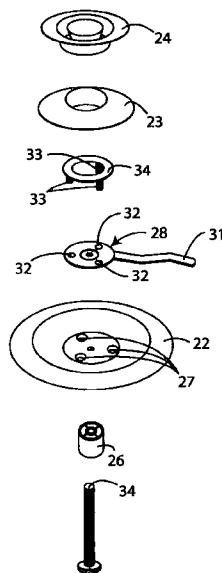


Fig. 6

(57) Abstract: The present invention relates to a fryer (10) provided with a containing structure (11) inside which at least a frying basin (15) is present, which is filled with oil up to a preset maximum level, each frying basin (15) being provided with at least one drum (17) for containing the food to be fried, the fryer (10) further being provided with a perforated lid (20) comprising pass through holes (25, 27) for the passage of vapour and gas going upwards and of condensed vapour going downwards and means for cooling (21, 22, 23) and condensing vapour passing through said holes, and support means (16) of said vapour cooling means (21, 22, 23), characterised in that it further comprises means for adjusting the vapour flow (28).



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