

ABSTRACT OF THE INVENTION

A fryer for business use is provided which can prevent degradation of cooking oil, secure a good cooking environment and improve a work efficiency. To this end, the fryer of this invention comprises: a water tank 32, 82 to store water; an oil tank 9, 51 arranged above the water tank to store the cooking oil in contact with the stored water in the water tank; a heater 13, 52 arranged in an oil layer in the oil tank; and an oil delivery pipe 10, 61 through which to draw the cooking oil in the oil layer by a pump 29, 64 and release it onto a bottom of the water tank 32, 82; wherein the released cooking oil rises through the water layer and flows into a lower part of the oil layer.