

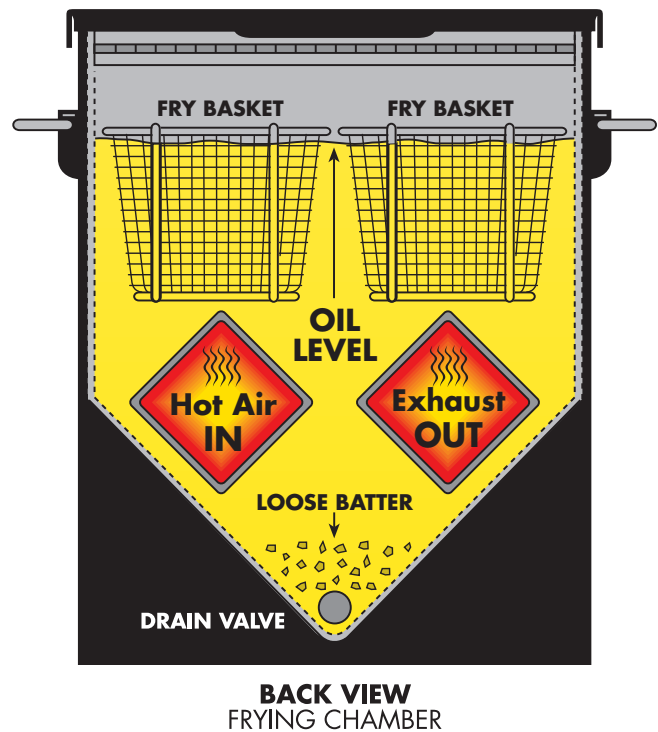
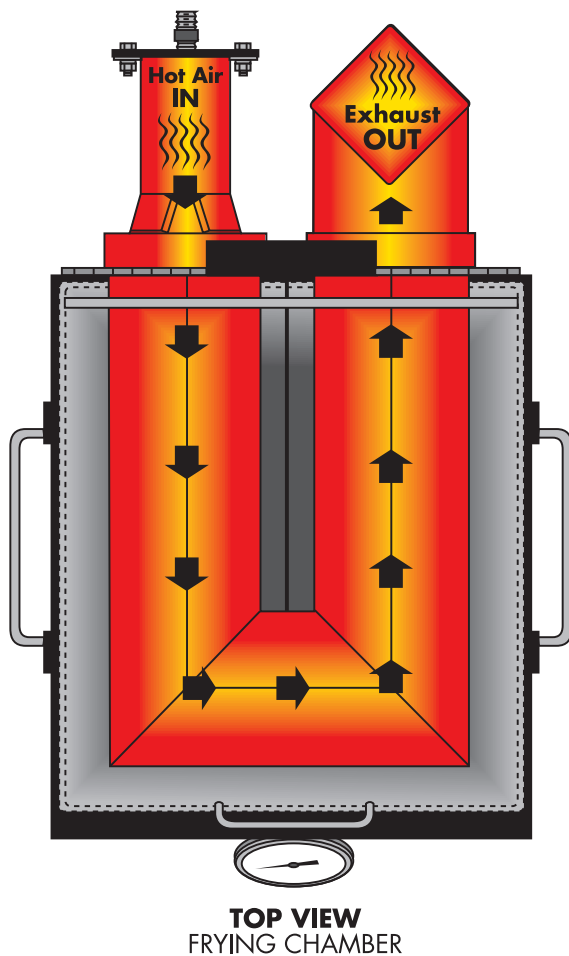
HEATS FROM THE INSIDE OUT!

The burner blasts super hot air *horizontally* through the internal tubing immersed in cooking oil.

Heat transfers from the tubing into the **center of the oil**.

When frying, loose batter falls **below** the heat source into the V-Bottom and **does not scorch**.

Cooking oil lasts longer and food always **Tastes Great!**



V-Bottom Design keeps base oil temperature cooler than at the surface so batter does not scorch; **oil stays clean and lasts longer.**