

21 TIPS FOR SUCCESSFUL FRYING:

BEST PRACTICES FOR THE SAFE PREPARATION OF DELICIOUS TOP QUALITY FOODS

1 GEAR UP

Personal Protective Equipment (PPE)



Always wear PPE, including face shield, apron, gloves & non-slip shoes, when operating the fryer.

2 MAINTAIN A SAFE WORK PLACE

- ❌ Do not move a full fryer, ensure it is secure & stationary when in use
- ❌ Never operate a fryer with open-toe shoes
- ❌ Ensure floor construction is non-combustable
- ✅ Clean Any spills immediately
- ✅ Keep fryer safety cables clean & in good condition
- ✅ Keep the work area clean & clear
- ✅ Be prepared for an emergency - have emergency phone numbers handy, keep a first aid kit & fire extinguisher near the fryer



3 VENT IT

Before the fryer is placed into service, install an exhaust hood that overhangs the fryer 6" or more on all sides, be sure there is 18" of clearance between the fry filter & flue duct exhaust.

Clean the grease extraction filters regularly, effectively & safely!

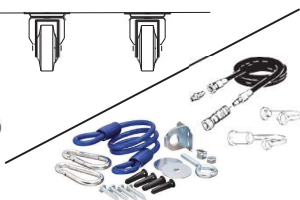
Monitor the flue exhaust temperature regularly and compare with target - if differential is greater than 25°F, your baffles may be worn out.

Do not place hands or other body parts over exhaust flue as the exhaust gases can reach 500°F.



4 SECURE IT

Use manufacturer approved casters, quick connect gas hoses & restraint cables for personnel & equipment safety. If on casters, keep them locked with the brake on securely when in operation.



5 QUALIFIED PERSONNEL ONLY

Deploy a savvy, properly trained work force. A shift or store manager should test the operator frying knowledge & awareness of correct, safe operating practices before assigning any associate the responsibility of operating a fryer. Keep the manual available as a training aid & for reference.



6 FILL IT

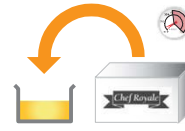


Solid shortening must be melted before adding to fryer vat!

Properly fill the fry vat with oil to the correct level.



Do not fill above max fill line



7 TURN IT ON

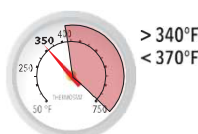
If vat is empty: do not turn on the burner, light the pilot light until the right amount of liquid shortening is added. Only turn on the burner when the vat is full and the fryer is needed for food preparation.



Ensure the basket rack/crumb screen is in place & right side up.



8 AIM FOR 340°F - 370°F OIL TEMPERATURE



Oil temperature should be between 340°F & 370°F to avoid scorching.

9 PRESERVE QUALITY OF OIL

- ❌ Don't use copper tools! Copper kills oil life.
- ❌ Don't pre-salt food before frying.
- ❌ Don't salt food over the fryer.
- ❌ Avoid moisture or ice crystals on food to be fried.
- ❌ Don't let any water into the fry vat.
- ✅ Ensure product is dry before frying.
- ✅ Filter or strain the oil.



Use a skimmer to remove any excess food particles that may occur as soon as they are noticed.



10 MANAGE FRYER OPERATION FOR PROPER FRY TEMPERATURE & FOOD QUALITY

- ❌ Don't overload the fryer's cooking capability - keep at least a 7 to 1 ratio of hot oil to food by weight
- ❌ Fill all baskets to the proper level to enable proper batch cooking by time (don't overfill any basket)
- ❌ Avoid mixing different types of food.
- ✅ Properly condition the food surface & bulk temperature of food & shortening before it is dropped in the oil



11 SUSTAIN FRYER EFFECTIVENESS

Monitor the temperature

- ❌ Avoid dropping oil temperature below 300°F during any fry cycle for more than 30 seconds



Avoid temperature drops

12 BATCH MONITORING

Do not drop multiple baskets of food into the vat of hot oil within 30 seconds of each other. Do not add 4th basket into shortening until oil temperature is at least 340°F.



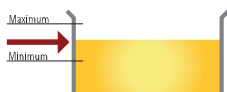
13 SAMPLE

Ensure oil integrity. Taste foods regularly to confirm food has correct flavor, texture, bite & crunch.



14 TOP IT OFF

Use fresh oil to keep the fryer filled between the maximum & minimum embossed fill level lines throughout the day.



15 IDLE TIME

TURN DOWN THE THERMOSTAT WHEN NOT IN USE.

Temperature should be below 275°F



As needed turn the thermostat up to fry a basket of food; don't drop a basket in until the oil temperature is greater than 340°F

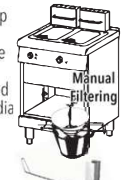
16 TURN IT OFF

Turn the fryer off and allow the oil to cool down slowly to below 275°F when fryer is off line or not needed for production / food preparation.



17 FILTER OIL

Use the crumb scoop to clear cold zone cavity, then drain the oil from the vat through an approved strainer or filter media at 230° to 280°F so the liquid will flow properly as it is cleansed.



18 COVER IT

Keep the oil vat covered when not in use.



Refill the vat with fresh or filtered/strained liquid shortening (oil) & cover the full vat.

19 KEEP IT CLEAN

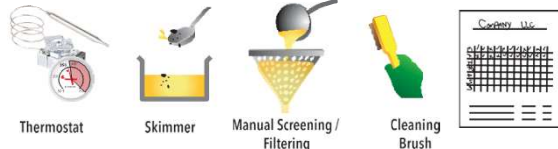
After oil is filtered, clean & then dry empty fry vats & baskets thoroughly.

Perform a boil out or execute an equivalent vat cleaning procedure at least once a month.



20 REGULAR MAINTENANCE

Maintain the fryer, thermostat & oil integrity! Keep both the appliance & the oil clean. Discard the existing fry oil & refill the clean vat with fresh oil at least once a week.



21 RANCIDITY

Use an oil monitoring method to determine a profitable oil lifespan, but don't attempt to extend the oil of a vat or batch of oil longer than 7 days!



PROPER FRYING PRACTICES & METHODS

- ❌ Never carry or strain/filter hot oil! Wait for it to cool to <275°F & use a safe container for the action.
- ❌ Never leave hot oil unattended.
- ❌ Don't overfill fryer baskets.
- ❌ Don't overheat the oil.
- ❌ Never fry food in oil under 340°F when dropping a new basket of food.
- ❌ Don't light pilot or turn on burner if vat is empty.
- ❌ Never use water to put out an oil fire.
- ❌ Don't let food particles float in the oil. Skim them away ASAP
- ✅ Wear proper safety equipment.
- ✅ Notify gas company in the event of a gas leak.
- ✅ Keep food & basket dry to avoid splatter & cover fryers when not in use.
- ✅ Regularly maintain & check thermostat works properly.
- ✅ Only use OEM parts & manufacturer approved accessories.
- ✅ Immediately clean spills to avoid injuries, like burns or slip & falls.
- ✅ Always ensure a basket rack/crumb screen is in use.
- ✅ Fill out & submit your warranty card information once the fryer installation has been commissioned & safety tested including the fire protection system.

SCHEDULED MAINTENANCE :

During Use -

Properly condition & load the fry baskets, then manage the batch cooking cycle including the oil vat temperature settings; Taste the food being prepared; Skim away any particles as they are noticed throughout the day

Daily -

Rinse & scrub clean the fry vat (including removal of crumbs from the cold zone cavity); Check the oil life with the accepted test method after straining or filtering the oil

At Least Once A Week

Refill the fryer vat with a fresh batch of oil; Confirm the oil temperature control system is functioning correctly; Inspect the fry baskets for damage or any embedded debris; Inspect the condition of the supply line, fryer and exhaust hood so they stay at peak efficiency

Once a Month -

Boil Out the fry vat & use a fry powder cleaner product (or similar); Check the burner for a clean flame, inspect the exhaust system including fan motor/rotation speed & clean the grease extraction filters; Measure exhaust temperature