



DEEP FRY GUIDE

Proper temperature control, cleaning and maintenance, and food and equipment handling can prevent oil degradation, smoking and performance issues, such as off flavors, greasiness and poorly cooked food. Help your oil last longer and perform like it should, nicely browning and cooking foods as expected, by following these recommended practices.

TEMPERATURE CONTROL

Uncontrolled temperature can lead to rapid fryer oil breakdown, high oil absorption and inconsistent or unsatisfactory fried foods.



1. Check oil operating temperature daily – Use a fry thermometer to ensure the oil operating temperature does not exceed 185 C (365 F). Record it in the “Canola Harvest Fryer Log.” If necessary, adjust the fryer’s thermostat setting.

2. Lower the temperature when not in use – Turn the fryer temperature down to 105 C (221 F) when it is not in use.



TIP: Remove the fry baskets when you lower the temperature as a reminder to turn the temperature back up when you are ready to use the fryer again.

3. Start up slowly – 15 minutes prior to initial use, start the fryers at a low temperature of 105 C (221 F). Increase the temperature to operational level 5 minutes prior to use.



4. Allow recovery time – Fryers must have time to recover to the correct frying temperature before you add more food.

5. Check cooking instructions – Check package for correct fry temperatures and times for specific foods.

FOOD AND EQUIPMENT HANDLING

Properly handling the food you are frying and your kitchen tools can help improve frying quality.



1. Monitor turnover – A good volume of food through the fryer means high turnover (oil added daily to “top up” the fryers), which significantly reduces the amount of oil that is discarded.

2. Watch the salt – Do not salt food near the fryer and avoid using processed foods containing salt as an ingredient.



3. Remove loose breading – Breaded products should be shaken away from the fryer to remove any loose or excess breading. Any products you are frying should be as dry as possible.

4. Shake ice crystals – Shake ice crystals off frozen foods away from the fryer and do not dump frozen french fry bags into baskets while they are over the fryer.

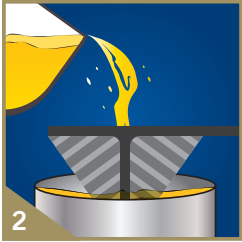
5. Mind utensils and baskets – Copper, brass or iron utensils should be kept away from the oil; they promote oil breakdown. Broken baskets should be replaced.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance extends the oil's fry life.



1. Skim floating particles – Skim the frying oil to remove small pieces of food or excess breading from the fryer. Skimming should be done whenever floating particles are present.



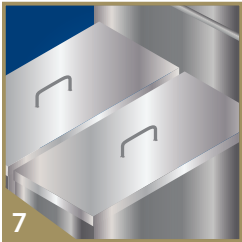
2. Filter oil daily – Filter the oil at least once a day to remove all sediment accumulated in the fryer.

3. Check oil quality – Observe the oil quality regularly, discarding if necessary.

4. Check oil level – Ensure fryer oil level does not drop below the fill line.

5. Monitor basket limits – Do not overload fryer baskets with too much food.

TIP: A good guide to follow is 1 kilogram of food to 10 kilograms of frying oil.



6. Dedicate fryers for specific foods – Designate a separate fryer for french fries and protein products. If a third fryer is available, use it for onion products.

TIP: If you have two or more fryers, use a rotation fry method. Fryer one should always have the freshest fryer oil. After a few days of use, filter the oil and properly clean fryers before transferring the oil from fryer one, and a few days later, fryer two. Oil from fryer three should be discarded after it reaches the end of its fry life.



7. Filter and cover oil when not in use – If the oil will not be used for a while – overnight or during the weekend, for example – it is best to filter the oil and cover the fryer with a metal lid, keeping the oil as cool as possible.

8. Clean fryer weekly – Clean and boil the fryer weekly with an approved commercial cleaner developed for fryers. Remove gum from fryers and elements and rinse thoroughly, ensuring all soap residue is flushed out. Rinse again with clean water and dry thoroughly. Refill fryer following the rotation method, adding fresh oil if needed.



TROUBLE SHOOTING

If **oil smokes excessively**, check for:

- Inadequate cleaning or rinsing procedures, leaving detergent film.
- Foreign material (e.g., water, salt) or excessive crumbs in fryer.
- Poor quality food.
- Inferior or broken-down oil.
- Oil that is too hot; may indicate a faulty fryer thermostat.

If **food is NOT browning in oil**, check for:

- Oil that is too cool; may indicate a faulty fryer thermostat.
- Overloaded fryer.
- Insufficient time for oil temperature recovery.
- Oil that is too fresh, not broken in yet.

If **white/yellowish bubbles are building up on the surface of the oil**, check for:

- Inadequate cleaning or rinsing procedures, leaving detergent film.
- Overheated oil, especially when fryer is not in use.
- Not enough skimming and/or filtering.
- Foreign material (e.g., water, salt) or excessive crumbs in fryer.
- Wrong utensils (e.g., brass or copper) used in fryer.
- Inferior or broken-down oil.

If **food is greasy or absorbing too much fat**, check for:

- Oil that is too cool; may indicate a faulty fryer thermostat.
- Insufficient time for oil temperature recovery.
- Overloaded fryer.
- Undercooked food.
- Improper food preparation.

If **oil or food has objectionable odor or flavor**, check for:

- Overheated oil, especially when fryer is not in use.
- Foreign material (e.g., water, salt) or excessive crumbs in fryer.
- Inadequate cleaning or rinsing procedures, leaving detergent film.
- Defective equipment.
- Poor ventilation.
- Inferior or broken down oil.



RECOMMENDED EQUIPMENT

- **Deep fryer thermometer** with a temperature range up to 204 C (400 F).
- Square, 5½-inch **fine mesh skimmer**.
- **Filter, cone, bucket and nylon scrub brush**, or preferably, an **automated filter/pump unit**.
- 3M™ **Oil Quality Test Strips** to determine discard point.
- Fryer boil out **cleaner**.
- “Canola Harvest **Fryer Log**.”
- **Personal protective equipment** (PPE) such as heat-resistant gloves, apron and face/eye protection.

CRITICAL TIPS

Frequently:

- Skim to remove food particles.
- Monitor fryer oil quality by observing food color and using 3M™ Oil Quality Test Strips.
- Reduce temperature during slower periods.
- Turn fryers on low temperature 15 minutes prior to initial use.

Daily:

- Ensure fryer is filled to marked level.
- Take fryer oil temperature and record in the “Canola Harvest Fryer Log.”
- Filter oil at least once, preferably twice.
- Flush the fryer, preferably after lunch service.
- Cover the fryer overnight and when not in use.

Weekly:

- Thoroughly clean and boil-out the fryer with a specialized cleaner.
- Inspect fryer hood and vent for grease drips, cleaning if necessary.



INSTRUCTIONS

- 1) Once oil is heated to the proper operating level, take fryer temperature.
- 2) Record fryer temperature here.
- 3) When fryer oil is changed, circle the date.
- 4) Monitor days of fry life and record below table.
- 5) When two or more fryers are present, label and record each fryer on a separate sheet.



Resturant Name: _____

Location: _____

Month: _____ Year: _____

Deep Fry Log: Fryer # _____

WEEK 1	
Day:	Record Temp:
1	
2	
3	
4	
5	
6	
7	

WEEK 2	
Day:	Record Temp:
8	
9	
10	
11	
12	
13	
14	

WEEK 3	
Day:	Record Temp:
15	
16	
17	
18	
19	
20	
21	

WEEK 4	
Day:	Record Temp:
22	
23	
24	
25	
26	
27	
28	
29	
30	
31	

Fry Life: _____
(average days between oil change)

