

FRY MORE THROUGH SMART OIL USAGE

1

USE FOOD COLOUR AS AN INDICATOR FOR TESTING OIL

NOT colour of the oil

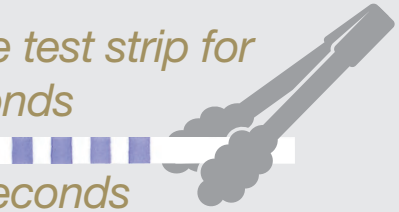
	ACCEPTABLE
	ACCEPTABLE
	ACCEPTABLE
	TEST USING TEST STRIPS
	DISCARD





2

USE 3M™ OIL QUALITY TEST STRIPS TO DETERMINE WHEN TO DISCARD OIL

Submerge test strip for 5-10 seconds

Wait 30 seconds before evaluating



Oil is at the optimum; soak up is minimal	Oil is likely ok; food should be checked	Oil is likely not ok	Discard oil
GOOD	FAIR	QUESTIONABLE	POOR
			

FRYING GUIDE FOR QUALITY FOOD

A

FRYING



1

FILL TO MARKED LEVEL
DO NOT OVERFILL



2

SHAKE OFF EXCESS MOISTURE AND BREADING AWAY FROM FRYER



3

DO NOT LET FOODS THAW
FRY DIRECT FROM FREEZER



4

FRY WITH PROPERLY FILLED BASKETS
DO NOT OVERLOAD



5

FRY AT CORRECT TEMPERATURE 350°
USE INDEPENDENT THERMOMETER TO TEST



6

FRY FOR CORRECT TIME
DO NOT UNDER/OVER COOK FOOD



7

AFTER FRYING, HANG BASKETS TO ALLOW EXCESS OIL TO DRAIN




8

IF SEASONING FOOD, DO NOT SALT OVER FRYER


B

IMPROVED FRY LIFE




1

SKIM FREQUENTLY TO REMOVE FOOD PARTICLES




2

KEEP FRYER FILLED TO MARKED LEVEL



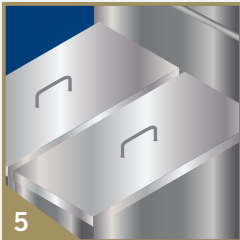
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ALLOW TIME FOR TEMPERATURE RECOVERY DURING FRYING



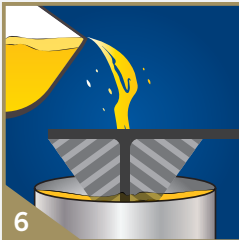
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REDUCE TEMPERATURE DURING SLOWER PERIODS



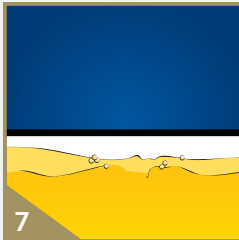
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KEEP FRYER COVERED WHEN NOT IN USE




6

FILTER DAILY



7

BOIL-OUT WEEKLY



8

CLEAN OUTSIDE SURFACES OFTEN