

- Do not fill fry baskets directly over hot oil. Crumbs and small particles will fall through the mesh basket and remain in the hot oil. This contributes to oil degradation and reduces the overall quality of the oil. Use a mesh skimmer to frequently remove particles and crumbs that remain in oil after removing baskets.
- Do not cook at temperatures exceeding 360°F (182°C).
- Reduce oil temperature to 280°F (127°C) during slow activity periods
- Do not season foods over the fryer. Salt, in particular, causes oil to deteriorate more rapidly.
- Keep the fry pot filled to the required capacity.
- Filter oil regularly. When preparing fresh breaded products, filter the oil after every fourth load. If cooking smaller portions, filtration can be extended to a minimum of once or twice per day.
- When cleaning the fryer, filter components, baskets, etc., thoroughly remove all detergent and moisture. Rinse fry vat well with water and vinegar. This solution helps neutralize any chemicals remaining from cleaner. Dry completely before refilling with oil.
- Cover fryers after shutdown to reduce oil contact with air and to keep foreign particles out of oil.