



## FRYING STATION MANAGEMENT GUIDELINES

### FRY OIL HANDLING SUGGESTIONS

1. Don't overheat oil. It is best to fry at the lowest possible temperature that gives the desired finished product. Do not fry above 375°F (typically 350-355).
2. Skim oil frequently (every 2 hours) and filter twice a day to remove food particles and contaminants. Small particles of food continue to break down, burn and add un-desired flavors and colors to your food.
3. Make sure fryer thermostats are calibrated and accurately set. Digital fryers are usually accurate. Dial thermostats sometimes have temp marks worn off. Use a permanent marker to highlight the desired level.
4. Turn down the heat to 150°-200°F during "slow" periods. If possible, turn off.
5. Remember to fry frozen foods frozen — do not thaw.
6. Don't load, salt or season foods directly over the fryer. Salt is very hard on oil and shortens the life and diminishes the quality of your oil. Also, do not load baskets over fryers as excess moisture and breading can drop in.
7. Drain or blot excess moisture from foods before frying. Excess moisture causes hydrolysis which elevates FFA (Free Fatty Acids) and can cause premature smoking.
8. Cover fryers, after cooling, to prevent contamination.
9. Replace oil with new if it becomes dark, smokes, foams or the food has an off flavor and/or a dark appearance. Use food appearance as a general guideline as oil color can be deceiving.
10. Clean fryers spotlessly and remove all traces of soap and cleaning compounds.