

Optimal Rules of Frying

12 easy steps for your success



1. Heat up your fryer correctly!
Choose the correct temperature for your food! Test it with the FT 440 or VITO oiltester.



2. Try to use dry products and shake off crumbs before frying!



3. Avoid to salt products before frying!



4. Top up oil regularly to load level!



5. For best results use separate fryers for different sorts of products!



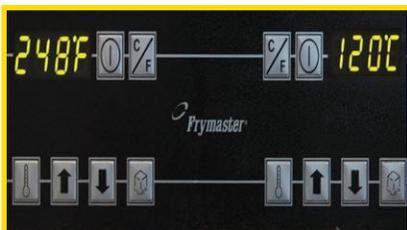
6. Don't overload your frying basket! (Ratio 1:10)



7. Remove big crumbs by skimming the surface!



8. NEVER salt and flavor your products above the fryer!



9. While not using the fryer for a longer time, decrease the temperature! (120° - 130°C)



10. Filter your oil after every service! (Use the VITO oil filter system to get the best outcome!)



11. Cover your oil to prevent oxidation!

HACCP-List Restaurant / Store:

Date	Time	Fryer 1				Fryer 2			
		Temp. °C / °F	Change = X = L / lbs	Filter dose g / lb	Temp. °C / °F	Change = X = L / lbs	Filter dose g / lb		
1	11:15	19,5	1,25 kg	3	5	16,1	1,67 kg	3	
2									
3									
4									
5									
6									

12. Keep record of your oil filtrations and changes to follow the HACCP standards!