

Optimal rules of frying

12 easy steps for your success



1. Heat your oil up, then bring it to frying temperature (max. 175°C). Test it with the FT 440 or VITO oiltester



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



3. Avoid to season products before frying



4. Top up and keep oil level between min. and max. markings



5. For best results use separate fryers for different products



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



7. Skim regularly



8. Never season your products above the fryer



9. during down time decrease temperature (Not below (!) 120°C)



10. Filter your oil daily (Use the VITO oil filter system to get the best result!)



11. Cover your fryer to keep the oil fresh

HACCP-List Restaurant /

		Fryer:			
Date	Time	TPM %	Temp. °C / °F	Change = X Refill = L / lbs	Filtration
1	9:15	16,5	175 °C	3L	
2					

12. Document your frying behavior to meet HACCP requirements and to have a cost overview

