

DON'T SPOIL YOUR DAY!

CHECK OUT THESE
TOP 10 FRYING TIPS!

Cargill[®]

REFINED OILS AUSTRALIA
51 Raven Street
Kooragang Island NSW 2304
Phone: 02 4920 0100

- 1 SKIM**
Skim often with a fine mesh strainer to remove debris

- 2 FILTER REGULARLY**
Filter at least once daily, using fresh filter aid each time

- 3 TOP IT UP**
Ensure that the oil is at the correct level by topping up the fryers as needed

- 4 CHECK TEMPERATURE**
Heat the oil slowly and always fry at the correct temperature. Confirm correct fryer temperature regularly with a thermometer

- 5 DO NOT**
Salt over the fryer

- 6 SHAKE IT OFF!**
Load the fryer baskets away from the fryers and shake off excess coating and ice before placing the basket in the fryer

- 7 KEEP IT CLEAN**
Keep fryer and equipment clean, remove gummy build-up and after cleaning remove all residual soap and water

- 8 USE END-OF-LIFE GUIDE**
Use end-of-fry-life guide to determine when to discard oil. Sample product regularly to ensure good quality

- 9 DON'T MIX IT**
Avoid mixing different types of foods in the same fryer

- 10 COVER**
Cover and switch off the fryer when not in use
