

D.I. FRY SOLUTIONS

PROBLEM CAUSE

REMEDY

OIL FOAMING

- Excess starch in oil from chips or batter.
- Overheating.
- High moisture content of food.
- Overloading of fryer.
- Soap or detergent left behind after cleaning.
- Breakdown of oil (dark, gummy build up).

- Wash and soak chips for at least 1 hour and drain well before frying.
- Reduce temperature during quiet periods. Fry at recommended temperatures. Check accuracy of thermostat.
- Thaw and drain food properly.
- Maintain oil to food ratio of about 6:1.
- Wash and dry the fryer thoroughly.
- Replenish oil daily to replace contents.

HIGH OIL CONSUMPTION

- Frying temperature too low.
- Food not drained off properly.
- Using low quality oil.

- Fry at 182°C - 188°C or at recommended temperature for minimum oil consumption.
- Drain well before wrapping or serving food.
- Use a better quality frying oil.

OIL DARKENING

- Frying at too high a temperature.
- Crumbs burning in vat causing carbon suspension.
- Insufficient oil turnover.
- Salty food.
- High sugar content of food.
- Contamination by other chemicals.

- Check accuracy of thermostat. Reduce temperature during quiet periods. Fry at recommended temperatures.
- Regularly skim crumbs from vat. Regularly filter oil.
- Replenish oil daily to replace contents about every 4-5 days.
- Salt food after frying, not before and away from vat.
- End of season potatoes are usually high in sugar, resulting in dark chips and oil.
- Check food products for ingredients such as MSG, salt, spices and preservatives.

OIL SPLATTERING

- Excess liquid getting into oil.

- Drain chips well. Roll fish or other food in flour before dipping in batter. Do not use wet tongs or baskets. Check for moisture condensation from exhaust hood.

RAPID OIL BREAKDOWN

- Insufficient oil turnover.
- Overheating of oil.
- Crumbs burning in vat, causing carbon suspension.
- Oil in contact with copper or brass.
- High moisture content of food.
- Overloading of fryer.
- Condensation of 'drip back' from exhaust hood.
- Some potato chip bleaching agents.
- Using poor quality oil.

- Replenish oil daily to replace contents about every 4-5 days.
- Check accuracy of thermostat. Reduce temperatures during quiet periods.
- Keep vats well skimmed. Strain off regularly.
- Do not use copper or brass utensils. Make sure no copper or brass comes in contact with oil.
- Thaw and drain food properly before frying.
- Maintain an oil food ratio of about 6:1.
- Keep your flue clean.
- Check the cleaning agent use.
- Use a better quality frying oil.

SMOKING

- Frying at too high a temperature.
- High moisture content of food.
- Insufficient oil turnover.
- Crumbs burning in vat.
- Use of unrefined oils.
- Soap or detergent left behind after cleaning.

- Check accuracy of thermostat. Reduce temperature during slack periods. Fry at recommended temperatures.
- Thaw and drain food properly.
- Replenish oil daily to replace contents about every 4-5 days.
- Keep vats well skimmed. Filter regularly.
- Use quality oil with a high smoke point.
- Wash and dry the fryer thoroughly.

GREASY FOODS

- Frying temperature too low.
- Excess breading or batter.
- High moisture content of foods.
- Inadequate preparation of food.

- Fry at 182°C -188°C or at a recommended temperature.
- Use a minimum amount of breading or batter.
- Thaw and drain foods properly.
- Be sure foods are 'cured' correctly (particularly potatoes).

