

# 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!**



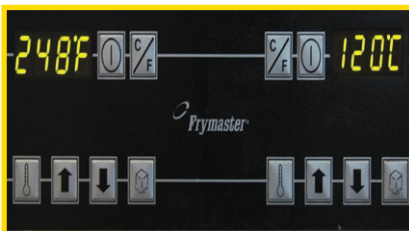
**6. Don't overload your frying basket! (Ratio 1:10)**



**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:

Row	Time	Fryer:	Temp °C / °F	Change = X (L / lbs)	Filter done = Y (h)	Fryer:	Temp °C / °F	Change = X (L / lbs)	Filter done = Y (h)
1									
2									
3									
4									
5									
6									

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