

**FRYERS**

*Typical Gas Fryer Temperatures (Standard Input Versus High Input in Degrees F.):*

<b>FOOD ITEM</b>	<b>STANDARD</b>	<b>HIGH INPUT</b>
French Fries - Blanch	325/370	275/325
French Fries - Brown	350/400	325/350
Fish Fillets	350/375	325/335
Clam Fries	330/390	330/350
Chicken	325/370	320/335
Seafood - Average	330/390	315/350

*How to Get Top Mileage from Your Frying Oil:*

- Use a quality, hydrogenated vegetable oil.
- Check your fat level – If low replenish immediately.
- Avoid excessive stirring or agitation to prevent air from being whipped into the fat.
- Check and adjust thermostats often to prevent detrimental over-heating.
- If two fry kettles are in operation, use one for french fries only, the other for all other food. Take fat from the fry kettle to replenish the other. Add fresh fat to the fry kettle only. This will prolong the life cycle of the fat in each kettle maximally.
- Choose the proper kettle for your volume of frying and your menu.
- Never add salt to foods during frying or above the fat.
- Use a good oil care chemical and filter frequently.
- Always set thermostat to "standby" 200\* during slack periods. This preserves fat and saves power costs too.