

Whatever you want to fry – it's all about the oil. With our pro tips, the cooking oil stays fresh longer. You save oil and the fried foods are better and healthier.

Preparation



- ✓ Melt cold oil: max. 60 °C!
- ✓ Only heat liquid oil!
- ✓ Optimum deep-frying temperature: 160–175 °C, max. 180 °C!
- ✓ Pay attention to oil quantity. Food : oil = 1 : 10!

Frying



- ✓ Separate fryers for fish – potatoes – meat/poultry – vegetables!
- ✓ Briefly defrost deep-frozen foods!
- ✓ Dry wet foods!
- ✓ Shake off breadcrumbs before deep-frying!
- ✓ Salt / season AFTER deep-frying!
- ✓ Regularly add fresh cooking oil!
- ✓ Always keep an eye on temperature and thermostat!

Guaranteeing quality

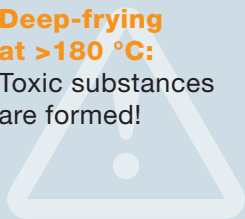


- 1. Filter** Pour warm cooking oil through heat-proof filter!
- 2. Test** Cooking oil OK? Check TPM value with testo 270
- 3. Cover** Cover deep-fryer. So the fat stays clean!
AS NECESSARY
- 4. Clean** Clean deep-fryer and allow to dry overnight!

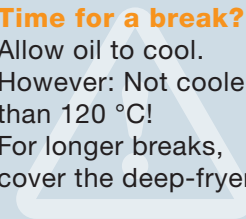
Oil too hot:
Fat spoils quicker!



**Deep-frying
at >180 °C:**
Toxic substances
are formed!



Time for a break?
Allow oil to cool.
However: Not cooler
than 120 °C!
For longer breaks,
cover the deep-fryer!



Keeping an eye on the cooking oil is worthwhile: Fewer oil changes and the food inspector is happy too. With our pro tips and the testo 270, it's easy.

Cleaning deep-fryer



- ✓ Draw off cooled (hand-warm) oil!
- ✓ Clean deep-fryer well!
- ✓ Use oil-solvent detergent!
- ✓ Dry clean deep-fryer well!
- ✓ Do not immediately refill with oil: Danger of spitting!
- ✓ Old oil in the trash. NOT down the drain!

Adhering to legislation



- ✓ Does the oil fire extinguisher still work? Have it checked every 2 years!
- ✓ Monitor TPM value in the cooking oil!
- ✓ Documentation: Monitoring + oil change!
- ✓ Attention: The food inspector comes unannounced!

Oil change – when and how often?



- ✓ Change oil regularly, so that damaging substances cannot be formed!
- ✓ Smell and appearance are not enough!
- ✓ testo 270 helps: Simply immerse measuring instrument into hot oil and read off measurement value.

Cleaned deep-fryer

should not be used immediately!
Danger of spitting!



Important TPM values:

Green (TPM < 0%) = top
Yellow (TPM 20-24%) = ok
Red (TPM > 24%) = oil change!

