

## Fryer Excellence

Trainee: \_\_\_\_\_  
 Trainer: \_\_\_\_\_  
 Date: \_\_\_\_\_



### TELL

#### Supplies (Gather ALL Supplies FIRST)

- Wash Wand Hose
- Filter Machine Assembly
- PPE (Face Shield, Neoprene Gloves,
- Large Measuring Cup
- Fryer Boil Out by Cascade
- Magnesol Filter Powder
- Fryer Cleaning Pad or Green Scotch
- 4" Scraper and Filter Tub Scraper
- Fry Basket
- Fine Mesh Skimmer
- Aluminum Transfer Pot
- Fryer Cleaning Brush
- Drain Rod Plunger
- Paper Filtering Envelope or Stainless Steel Filter Screen
- Labeled Spray Bottle with White Vinegar
- Shortening Test Kit

### QUALITY STANDARDS

- ALL PPE (Personal Protective Equipment) must be worn during Filtering and Hot Soak procedures.
- Hot Soak must occur on each individual fryer vat once per period.
- Fryers must soak for 20 minutes when performing Hot Soak cleaning.
- Clean and dry exhaust filters must be in place prior to turning on fryers and the exhaust system.
- Shortening level must be maintained at the "fill" level on each vat.
- Keep at least one fryer off during the slow periods to maintain shortening quality and conserve energy.
- Keep fryers covered when not in use.
- Each fryer vat must be filtered at least 2 times per day (or more often if needed). After removing crumbs during the filtering process, continue to filter for an additional 5 minute ("polish").
- Shortening must be rotated (moving shortening from the French Fry stove to Chicken fryers) to prolong the life of the shortening and maintain product quality.

### SHOW

#### Seven Enemies of Shortening

- Air, Water, Soap/Chemicals, Improper Filtering/Failure to Hot Soak Clean Fryers, Excessive Heat, Active Metals, Foreign Materials

#### Filtering

- Turn off fryer vat and apply PPE.
- Starting with fryer #1 (French Fryer), use the fine mesh skimmer to remove crumbs from shortening.
- Place the assembled filter into a clean and dry drain pan and place under fryer.
- Add 12oz of Magnesol directly into the shortening and stir with a fine mesh skimmer for each fryer you filter. Secure a crumb catcher pan or place a fry basket under the drain to catch crumbs. Drain shortening into the drain pan. Using stainless steel tongs, remove wire rack from fryer.
- Using a scraper, clean crumbs and debris from inside walls of vat and place into a paper towel. Continue cleaning the fryer with a high temperature brush and dry Scotch Brite pad.
- Connect the wash wand and turn the pump on. Rinse crumbs from inside the walls and bottom of the vat.
- Use drain rod plunger to clear the debris from the drain opening. Once all the crumbs and debris has been removed from the bottom of the fryer vat, replace the wire rack, set a timer and continue to filter for an additional 5 minutes.
- Once completed, close drain and use wand to refill the fryer. Complete this process until all fryers are filtered.

#### Shortening Rotation

- Using protective gloves, carefully dip transfer pan into the fryer next to the fryer furthest from the French Fryer, and top off with shortening. Continue this process, rotating shortening from all fryers. New Shortening is added to the French Fryer.
- When adding new shortening to the French Fryer, place a fry basket sideways into the fryer, and a second fry basket into the first one. Pour the shortening through the fry basket to prevent splashing.
- Empty crumbs from fry basket and scrape used filter powder and crumbs from the filter assembly. Scrape the crumbs and sediment from the bottom of the filter pan, discard, then reposition back under the fryers. After the closing filtering session, discard the paper filter.

### **Hot Soak Cleaning**

- Only perform a Hot Soak cleaning on a fryer when the shortening has been tested and the MOD has determined the shortening is being discarded that night. (An empty fryer must be available to transfer shortening from the fryer being cleaned.)
- Apply PPE and filter fryers following procedures.
- Discard shortening from the fryer furthest from the French Fryer.
- Rotate shortening (if needed) until the fryer that needs to be cleaned is empty.
- Cover fryers on either side of the fryer being cleaned, close drain valve and add tap water to the fill level, using a pail.
- **Cascade:** Measure 16oz of Cascade into a large container of hot tap water, and use a wire whip to dissolve the Cascade. Pour this solution into the water in the vat and stir with a fine mesh skimmer.
- **Ecolab:** Measure 16oz of KAY® QSR Heavy Duty Degreaser into a large container then add to frypot. Fill with hot water to oil fill line.
- Turn on fryer and enter “Boil Out” code into fryer controller. (Refer to Fryer Equipment Manual for instructions)
- Soak for 20 minutes
- Exit “Boil Out” mode and turn off the fryer. (Refer to Fryer Equipment Manual for instructions).
- After soaking, open drain valve and empty the water from the vat
- Scrub the inside walls and heating elements with a scrub pad and a high temperature brush. (Be sure to remove all of the carbon buildup from the heating elements and tubes.)
- Rinse the vat completely with water.
- Spray the entire inside surface of the vat with white vinegar with a labeled spray bottle.
- Rinse the vat with water a second time and leave the drain open to allow the fryer to air dry overnight.
- Record the day you performed the cleaning on the Hot Soak Cleaning Log.
- **The next morning**, close the drain to the fryer that was Hot Soak cleaned
- Turn on all fryers except the empty one.
- When fryers are up to temperature, rotate the shortening into the clean fryer. For the French fryer (Fryer #1) and fryer adjacent to it (Fryer #2), leave half of the shortening in each.
- Top off both the French fryer and adjacent fryer to the fill line with new shortening.

### **DO (Verify that the Trainee completes the following tasks)**

- |                                                                                          |                                                                          |
|------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| <input type="checkbox"/> Cleans and sanitizes hands and utensils, correctly applies PPE. | <input type="checkbox"/> Properly performs Hot Soak Cleaning procedures. |
| <input type="checkbox"/> Properly performs Filtering procedures.                         | <input type="checkbox"/> Properly rotates shortening.                    |