

5 golden tips *for a better fry*

1. Skim oil surface regularly.
2. Filter your oil daily.
3. Use correct food to oil ratio of 1:6.
4. Don't salt over food prior to frying.
5. Turn fryer down to 90°C - 120°C when not in use.

Experienced *greasy food?*

Possible causes:

- Frying temperature too low.
- Oil has reached end of its fry life.

Possible solutions:

- Fry at recommended temperature.
- It's time to change your oil.
- Change to a premium oil that has a high smoke point.

Possible effects:

- Oil can no longer effectively seal food.



For further advice or technical support contact:
Peerless Foods on 1800 986 499 or go to
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Know when to change your oil. Is your oil...

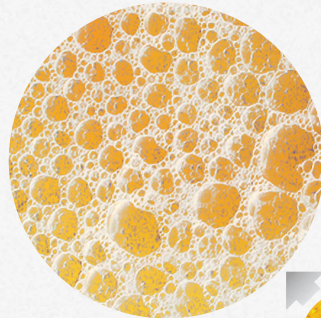
foaming?

Possible causes:

- Excess starch in oil from chips.
- Frying at too high a temperature.
- High moisture content of food.
- Overloading of fryer.
- Soap or detergent may have been left behind after cleaning.
- Breakdown of oil.

Possible effects:

Small white bubbles will continue during frying.



smoking or smelling unpleasant?

Possible causes:

- Oil has reached end of its frying life.
- Frying at too high a temperature.
- High moisture content of food.
- Insufficient oil turnover.
- Crumbs burning in vat.
- Use of unrefined oils.

Possible effects:

- Discoloured / dark coloured food.
- Unpleasant burnt tasting food.



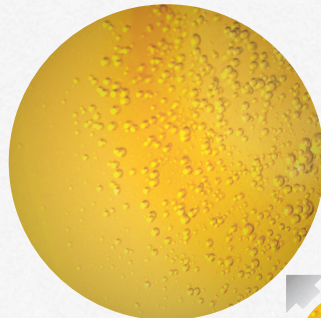
darker?

Possible causes:

- Frying at too high a temperature.
- Crumbs burning in fryer.
- Insufficient oil turnover.
- Salty Food.
- High sugar content in foods.
- Contamination by other chemicals.

Possible effects:

- Food may appear to be cooked but will be uncooked in the centre.
- Discoloured / dark coloured food.
- Unpleasant burnt tasting food.



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