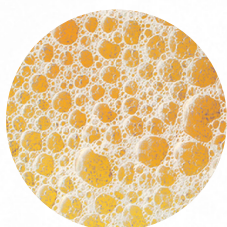


# Simple Solutions to the 7 most common oil problems.

## 1. Oil foaming



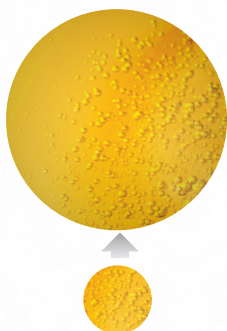
### Possible causes

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

### Solutions

- Hand made chips only: wash and soak chips for at least 1 hour prior to cooking and drain well before frying.
- Check accuracy of thermostat.
- Reduce temperature during slack periods.
- Fry at recommended temperatures.
- Thaw and drain food properly.
- Maintain oil to food ratio of about 6:1.
- Wash and dry the fryer thoroughly.
- Replenish oil daily. Replace oil about every 4-5 days.

## 2. Oil darkening



1. Frying at too high a temperature.
2. Crumbs burning in fryer.
3. Insufficient oil turnover.
4. Salty Food.
5. High sugar content in foods.
6. Contamination by other chemicals.

- Check accuracy of thermostat.
- Reduce temperatures.
- Cool and reheat slowly.
- Keep fryer well skimmed.
- Strain off regularly.
- Replenish oil daily. Replace oil about every 4-5 days.
- Salt food after frying, not before.
- End of season potatoes are usually high in sugar, this results in darker chips and oil.
- Check packaging on food products for chemicals, eg. MSG, salt, preservatives.

## 3. Oil smoking



1. Frying at too high a temperature.
2. High moisture content of food.
3. Insufficient oil turnover.
4. Crumbs burning in fryer.
5. Use of unrefined oils.

- Check accuracy of thermostat.
- Reduce temperatures during slack periods.
- Cool and re-heat slowly.
- Thaw and drain food properly.
- Replenish oil daily. Replace oil about every 4-5 days.
- Keep fryer well skimmed.
- Strain off regularly.
- Use a quality Peerless Foods refined oil with a high smoke point.

## 4. High oil consumption



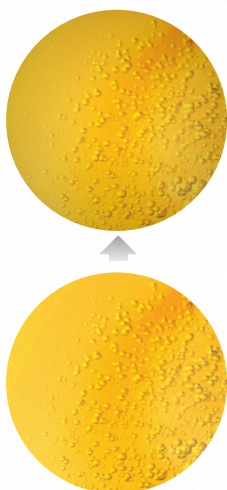
### Possible causes

1. Frying temperature too low.
2. Food not drained off properly.
3. Too heavy coating on food products.
4. Using low quality oil.

### Solutions

- Fry at 182°C - 188°C or at the recommended temperature for minimum oil consumption.
- Drain well before wrapping or serving food.
- Reduce batter thickness.
- Reduce crumbing thickness.
- Choose a better quality oil with a long fry life.

## 5. Oil breakdown



- |   |  |
|---|--|
| 1. Insufficient oil turnover.           | • Replenish oil daily. Replace oil about every 4-5 days.   |
| 2. Overheating of oil.                  | • Check accuracy of thermostat.<br>• Reduce temperatures during slack periods.<br>• Re-melt and reheat slowly. |
| 3. Crumbs burning fryer.                | • Keep fryer well skimmed.<br>• Strain off regularly.  |
| 4. Oil in contact with copper or brass. | • Do not use copper or brass utensils.<br>• Make sure no copper or brass comes in contact with the oil.        |
| 5. High moisture content of food.       | • Thaw and drain food properly before frying.  |
| 6. Overloading of fryer.                | • Maintain an oil to food ratio of about 6: 1.   |
| 7. Condensation "Drip Back".            | • Keep your flue clean.  |
| 8. Some potato chip bleaching agents.   | • Check bleaching agent used.  |
| 9. Using poor quality oil.              | • Select a good quality oil. Using a cheap oil is a false economy!   |

## 6. Greasy food



- |                                    |   |
|------------------------------------|---|
| 1. Frying temperature too low.     | • Fry at recommended temperature.                                 |
| 2. Using a low quality hard fat.   | • Use a good quality soft fat or liquid oil.                      |
| 3. Excess breadding of batter.     | • Use a minimum amount of breadding or batter.                    |
| 4. High moisture content of foods. | • Thaw and drain foods properly before frying.                    |
| 5. Inadequate preparation of food. | • Be sure that foods are 'cured' correctly (especially potatoes). |

## 7. Oil spattering

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|--------------------------------------|---|
| 1. Excess moisture getting into oil. | • Drain chips well.<br>• Roll fish or other food in flour before dripping into batter.<br>• Do not use wet tongs or wet basket.<br>• Check overhead hood for moisture condensation. |
|--------------------------------------|---|

For further advice or technical support contact:  
**Peerless Foods on 1800 986 499 or go to**  
**[www.peerlessfoods.com.au](http://www.peerlessfoods.com.au)**

**Peerless**  
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