

Recommendations on the use of deep-frying oil

BEFORE DEEP-FRYING

- Minimise moisture on the food surface
- Proper use of breadcrumbs or batter

DURING DEEP-FRYING

- Control the oil temperature between 150 and 180°C

AFTER DEEP-FRYING

- Remove residues
- Lower the oil temperature setting to 120-130°C when the fryer is idle
- Season after deep-frying as far as possible
- Cover the fryer after it is turned off
- Clean the fryer regularly
- Top up fresh oil as appropriate, but not as a means of diluting or prolonging oil use

CHANGING OIL

When any of the following conditions occur in deep-frying oil:

- Having an unusual colour or odour
- Starting to smoke
- Starting to foam

