



# The Golden Rules of Frying

12 easy steps for your success



**1. Heat up your fryer correctly!**  
Choose the correct temperature for your food! Test it via the **VITO®** Oiltester.



**2. Try to use dry products and shake off crumbs before frying!**



**3. Avoid salting products before frying!**



**4. Top up oil regularly to load level!**



**5. For best results use separate fryers for different sorts of products!**



**6. Don't overload your frying basket! (Ratio 1:10)**



**7. Remove big crumbs by skimming the surface!**



**8. NEVER salt and flavor your products above the fryer!**



**9. While not using the fryer for a longer time, decrease the temperature! (120° - 130°C)**



**10. Filter your oil after every service! (Use the VITO® Oil Filter System to get the best outcome!)**



**11. Cover your oil to prevent oxidation!**

**Fryer report**

Fryer No.: 1 2 3 4 5 6 7 8  
 Month: 1 2 3 4 5 6 7 8 9 10 11 12  
 Year: 2014  
 Measuring time: in the morning in heated fryer  
 Responsibility: GS contact: ...

Day	Time	TPM(%)	Temp °C/°F	Oil change	Oil refilled	Oil filtered
Sample	add No.	add No.	add No.	add No.	add No.	add No.
1						
2						
3						
4						
5						
6						
7						
8						

**12. Keep record of your oil filtrations and changes to follow the HACCP standards!**

Everything you need for your frying oil management... The **VITO®** product line  
**VITO®** helps you to follow HACCP standards.  
 For more information contact FSM (03) 8645 2555