

Fryer Management Tips for Varying Production Period

As a result of COVID-19 your production levels may vary more than during normal operations

Low Volume



During times of frying with lower volume of product you may see the oil degrade quicker. This is due to oil sitting for longer times exposed to air and heat but not being used.

- ✓ Turn down the temp in vat or turn off vat during non-peak or low volume times.
- ✓ If you turn off vat, cover it to prevent air exposure.
- ✓ Continue to filter per your requirements but at a minimum of once per day.
- ✓ **Skim frequently** – we recommend after every batch of food.



If you have multiple vats consider shutting down one or more.

Shut Down for Short Period of Time



- ✓ Filter and drain oil from vats. Clean vats per your normal procedures and cover.
 - **Fresh oil** - filter, drain and store in a tight closed container. Label, date and place it in the cooler to help preserve.
 - **Used oil** (close to end of fry life) - discard using normal procedures.
- ✓ For containers of oil that are unopen (sealed container) place them in a cooler to help preserve.
- ✓ Make sure that the lot codes with production dates are still visible and relabel if needed.



If you must shut down unexpectedly without much preparation time:



- ✓ Be sure all vats are turned off and cover them, use sheet pans if you don't have fryer covers.
- ✓ Place all unopened oil containers in the cooler.

Resume Frying



- ✓ Remove all oil containers from cooler.
 - Oil blend with a hydrogenated portion may have separation and some solids.
 - 100% liquid oil might appear gelled.
 - The above are normal observations and oil is safe for use.
- ✓ Allow containers to warm at room temp and gently agitate to return them to pourable.
- ✓ If there is oil in fryer vats that was not drained you may need to drain and discard.
- ✓ Check oil by using your preferred method (TPM, oil test kits, etc.) before resuming activities.

If you have any questions, please call your Cargill representative.