



Enemies of Oil and How to Fight Them:



Heat

Make sure cooking temperatures are correct.



Carbon

Filter your oil. Skim your vats. Clean your fryers.



Air

During slow periods, turn off, cool and cover fryer vats you don't need.



Water

Completely dry all fryer elements after washing. Cook food from frozen.



Salt

Keep salt away from your oil. Salt fries away from you oil.



Soap

Use approved cleaners and follow approved procedures.