

DEEP FRYING GUIDE

GOLDEN RULES



BAKELS

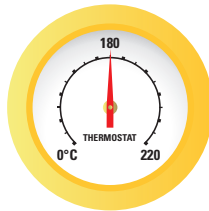
Edible Oils

1 HEAT GRADUALLY



Excessive heat deteriorates frying medium, optimum frying temperature 180°C

2 CHECK THERMOSTAT



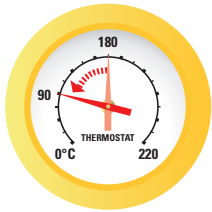
Check thermostat works correctly

3 TOP-UP REGULARLY



Helps maintain frying medium quality

4 TEMPERATURE



Turn down thermostat when not in use

5 FOOD/FRYING MEDIUM RATIO

1:6

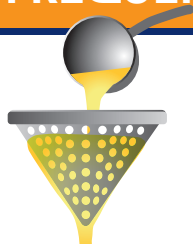
1 part food to 6 parts frying medium

6 SKIM SURFACE



Prevents crumbs setting & burning around elements

7 FILTER FREQUENTLY



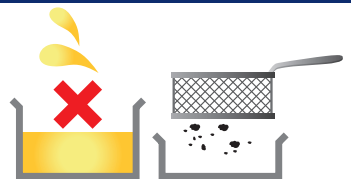
Removing contaminants extends frying life

8 CLEAN REGULARLY



Dirty fryers reduce frying medium life

9 FOOD PREPARATION



Minimise crumbs & excessive moisture or ice entering fryer

10 FRYER SIZE



Oversized fryers reduce frying medium life

11 COVER FRYER



Protects frying medium from light and dust particles

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Use only Bakels quality products

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