



Extend 0g TFA Oil Life. Enhance Your Success.

The 2 Keys To Preserving Oil Integrity & Food Quality



1. FILTER REGULARLY

For optimum performance, filter and clean frypot daily. Filter more often for high-volume frying or heavy sediment products. Nothing preserves oil life and ensures the quality of fried foods better than regular filtration and cleaning of the frypot.



2. SKIM OFTEN

You can extend the effective life of your oil 1-2 days by using a fine mesh skimmer. Skim to remove floating particles from the oil as needed and after peak periods. This will also improve the quality of the finished product.



For more 0g TFA information, contact your local McCain representative or visit www.mccainusa.com

McCain great food. good sense:



Important Operational Tips



DEDICATE A 0g TFA FRYER

Use separate fryers, baskets and utensils for partially hydrogenated oils and foods that contain trans fat.



PROTECT OIL WHEN NOT IN USE

During non-peak times, reduce oil temperature to 150-200°F. After hours, turn off fryer and cover. When cleaning, cover to prevent contamination.



CHANGE OIL REGULARLY

Change oil regularly to maintain food quality and consistency.



BOIL OUT

Perform boil-out procedure every 3-6 months with water and cleaning solution as per owner's manual.



Frying Basics



1. START WITH FROZEN PRODUCT

For optimal texture and flavor, be sure product is completely frozen before cooking.



2. CHECK OIL TEMPERATURE

Ensure oil is always up to the fill level and heated to 350°F (never above 370°F). Check temperature regularly and recalibrate thermostat as needed.



3. ADD PRODUCT TO BASKET

Away from fryer, fill basket no more than 1/2 full to ensure all product will be submerged. Shake to remove excess water or ice. Drop first basket and wait 20 sec. before placing another basket in fryer.



4. SHAKE BASKET GENTLY

After 30 seconds of frying, shake basket to ensure even cooking.



5. DRAIN PRODUCT

After frying, hold basket above fryer for 10 sec. and shake gently to remove excess oil.



6. SEASON AWAY FROM FRYER

Do not salt or season over fryer, as this causes oil to break down and change flavor.