

Best Practices

French Fry Preparation

Guidelines for ensuring consistent french fry quality. Simple steps for managing your fry station to achieve ideal taste and texture.



1 Handle fries like eggs. Work from one bag at a time. Do not let the fries thaw.



2 Keep oil temperature between 345°-350°F. Cook at recommended temperature. Reduce oil temperature to 200°F during slow periods. Do not turn off fryer.



3 Fill basket no more than 1/2 full. Do not load baskets over the fryer/hot oil!



4 Follow recommended frying times.



5 Fry immediately. Do not leave uncooked fries sitting in basket.



6 Drain fries. Do not hold cooked fries over fryer.



7 Do not overstack fries in your holding station.



8 Never salt fries over fryer. Season fries evenly in your holding station.



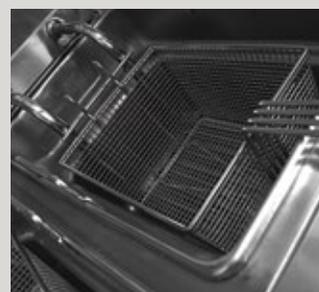
9 Use a mesh skimmer frequently to remove excess crumbs and particles. Filter oil at least once a day – end of day is best.

Best Practices

Fry Fitness and Oil Management

Keep your fryer operating at maximum efficiency to reduce energy and oil costs. Follow these simple steps to turn efficiency into profitability...

- ▶ Keep the fry pot filled to required capacity at all times. Top off oil as necessary throughout the day.
- ▶ Do not shake basket out of the oil or drag it across the fryer. Excess grease can attract dirt and build up grime.
- ▶ Keep other particle-emitting equipment (breading machines, mixers, etc) away from fryer to minimize contaminants entering the oil.
- ▶ Clean fryer surfaces with a clean, damp (not wet) cloth only, to prevent moisture from getting into the fry oil. Do not use cleaning solutions.
- ▶ Filter as often as possible - at least once per day. Filtering at end of day is best to keep particles from sitting in the oil overnight.
- ▶ Cover fryer after shutdown to reduce contact with air and foreign particles.
- ▶ Thoroughly clean fryer surfaces and pot weekly. Use a commercial fryer cleaning product. Make sure all detergent is removed before refilling fry pot with oil.
- ▶ Follow your fryer manufacturer's cleaning instructions and preventive maintenance schedule.



For more information on fryer fitness and best practices, contact your Lamb Weston french fry expert or visit lambweston.com today for further details.