

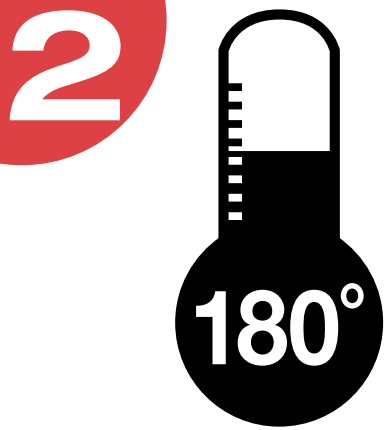
Tips on Chips

- ✓ Make lower fat chips
- ✓ Make your frying oil/fat work better, for longer



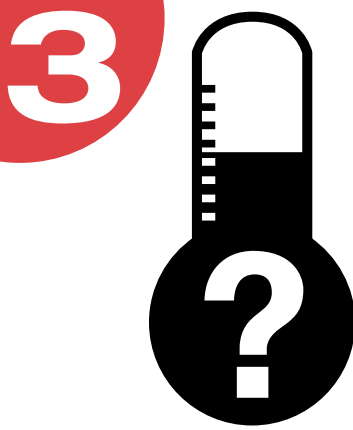
1 Use Thick Straight Cut Chips

- This shape absorbs less oil/fat
- If frozen, don't thaw



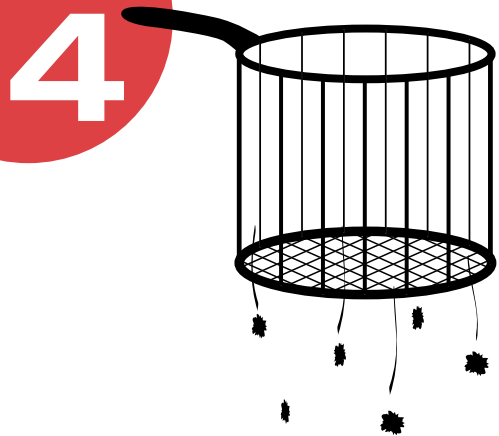
2 Cook at 180°C

- Higher temperatures damage oil/fat
- Higher temperatures don't cook food more quickly
- Turn fryer to 140°C during quiet times



3 Check Thermostat Often

- Use a catering thermometer or ask supplier



4 Cook Chips Separately

- Fresh batter mix, crumbs, seasonings, sausages and seafood damage oil/fat



5 Cook for 3-4 Minutes



6 Avoid Big Drops in Temperature

- Don't overload baskets and fryers
- Keep fryers topped up



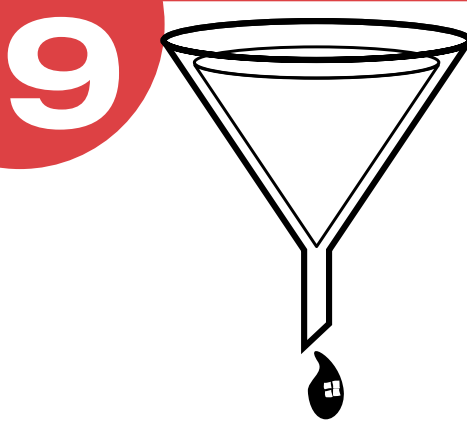
7 Drain Chips Well

- Bang or vigorously shake basket twice and hang (at least 20 seconds)



8 Look For Signs of Oil/Fat Breakdown

- Change oil/fat when it looks dark.
- Older oil/fat increases cooking time and produces poor quality food.



9 Filter Oil/Fat

- Daily if possible
- Skim often
- Helps oil/fat last longer



10 Clean Fryers

- Daily if possible
- Scrub
- Rinse with white vinegar solution
- Dry well (water damages oil/fat)



11 Cover Fryer Overnight

- Also at quiet times
- Sun, dust and air damage oil/fat