

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 approximately 170°C. Cook at recommended temperature. Reduce oil temperature to 90°C 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!



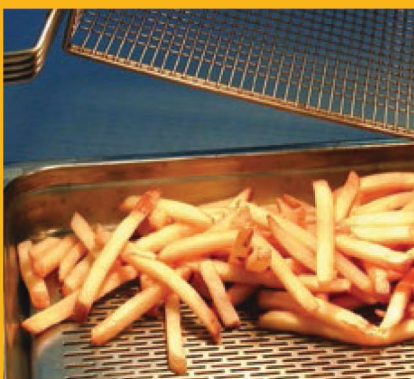
4 Follow recommended frying times.



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.