

## Cleaning Tips

Oil will last longer in a clean, properly maintained fryer. Carbon deposits, burned-on sediment, and polymerization will all work against oil life. Skim, filter, and boil out faithfully.

As a general rule boiling out a fryer should be done at least on a weekly basis. In instances where the fryer gets a gummy build up around the rim, or starts to get burned on carbon-laden areas, boiling out should be done more often. Consult your owner's manual for how to boil out your model of fryer.

Any mild detergent that will aid in removing stubborn areas of debris and softening the gummy deposits around the rim of the fryer is acceptable and will only speed the job along. Just be sure to rinse several times thoroughly to remove all traces of soap in order to prevent any remaining soap from degrading the oil. There are two reasons to rinse thoroughly -- first, the water could contain some of the soap from cleaning the fryer, which would be bad for the life of the oil. Second, any remaining water could turn into steam once the fryer is filled with oil and brought up to cooking temperature. In so doing, it could splash oil on to unsuspecting employees in the vicinity. Do not, however, turn the fryer on even for a short time, without either oil or water in it. Doing so could cause the fryer to crack at a weld and leak.

Some fryers are easier to clean than others. The open frypot design is the easiest fryer to clean. Every inch of the frypot can be reached by hand. There are fryers in the field today that are over 20 years old that are as clean as the day they left the factory.

Tube fryers, on the other hand, are more difficult to clean. It is difficult to clean between the tubes and impossible to reach the floor of the fryer. Tube fryers can be kept clean but it does take more time and effort.

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