



Catania Oils Fry Oils Troubleshooting Guide

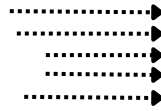
Situation

Possible Cause

Action Steps

Excess Foam

Fryer temperature too high
Fryers not rinsed thoroughly
Low shortening turnover and use
Uneven temperatures in fryer
Not reducing temperature during inactive periods



Check temperature and thermostat
Rinse and dry fryer thoroughly
Consider a smaller capacity fryer
Have technician service frying equipment
Reduce thermostat to 150°F

Excess Smoke

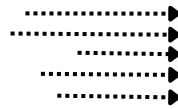
Shortening overheating
Oil build up in exhaust system
Low shortening turnover and use
Fryer not cleaned properly
Food particle build up



Check temperature and thermostat
Clean exhaust system
Consider a smaller capacity fryer
Boil out and rinse fryer thoroughly
Skim and filter oil more frequently, and/or check filter operation

Excessive darkening of shortening

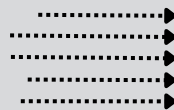
Oil has been overheated
Low shortening turnover and use
Fryer not cleaned properly
Uneven temperatures in fryer
Food particle build up



Check temperature and thermostat
Consider a smaller capacity fryer
Boil out and rinse fryer thoroughly
Have technician service frying equipment
Skim and filter oil more frequently, and/or check filter operation

Foods not browning

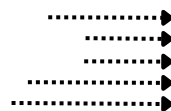
Fryer temperature too low
Frying in excess foam
Overloading the fryer
Poor fryer heat recovery
Not frying long enough



Check oil temperature and thermostat accuracy
Clean fryer and replace shortening
Reduce the amount of food in fryer baskets
Have a technician service frying equipment
Check recommended frying time for each food product

Foods are excessively greasy

Shortening has broken down
Frying at below normal temperature
Not draining fried food long enough
Poor fryer heat recovery
Overloading the fryer



Clean fryer and replace shortening
Check oil temperature and thermostat accuracy
Increase drain time
Have technician service frying equipment
Reduce the amount of food in fryer baskets

Shortening has odor & off-flavor

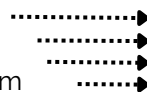
Excess food particle build up
Oil build up in exhaust system
Shortening has broken down



Skim and filter oil more frequently
Clean exhaust system
Clean fryer and replace shortening

Foods have foul flavor

Excess food particle build up
Low shortening turnover and use
Excess oil absorption in fried foods
Shortening dripping back into fryer from residual build up on exhaust system



Skim and filter oil more frequently
Consider a smaller capacity fryer
Check oil temperature and thermostat accuracy
Clean exhaust system



Catania Oils Fry Oils Best Practices For Deep Frying

Frying Temperature

The ideal frying temperature for most fried foods is 350°F. Temperature should be checked frequently; no less than three times per day. The thermostat setting on your fryer should be checked first followed by an actual check of the oil using a metal dial-type thermometer.

This procedure allows you to verify the oil temperature and check the accuracy of the thermostat. To conserve oil, reduce the temperature below 200°F during slow periods and shut the fryer off entirely when not in use for extended periods of time.

Frying Procedures

For consistent results, fryer shortening should be kept at the fryer fill line. Fry all foods frozen. For best results take all products directly from the freezer to the fryer.

Do not let products thaw and/or refreeze. For crisp, golden, and delicious fried foods, fill frying baskets only halfway and skim regularly to remove particles from the fryer.

Frying Filtering

To extend the life cycle of your fryer shortening and prevent flavor transfer, fryer shortening should be filtered daily. High-volume frying conditions require more frequent filtration. Proper filtration is based on temperature and minimizing oxidation.

Prior to filtering, turn your fryer off and allow the temperature to drop to 200°F. To prevent oxidation, the filtering element should be positioned as close to the pour spout as possible.

Fryer Maintenance

Keeping your fryer clean will reduce the need to unclog fryers, improve the performance of your fryer, extend the life cycle of your shortening and deliver the quality and consistency of your fried foods that your customers have come to expect.

- Drain the kettle and rinse it with hot water to remove all food particles.
- Inspect drain valves to ensure that your fryer shortening is not coming in contact with exposed copper, which will oxidize and impart unpleasant flavors to your fried foods.
- Boil out the kettle with a deep fat fryer commercial cleaner.
- Scrub kettle with commercial kettle brush.
- Drain cleaning fluids from kettle, scrub heating elements or tubes with sponge pad.
- Refill kettle with clean water and add 8 ounces of vinegar.
- Boil for 5 minutes.
- Drain kettle and wipe dry with a clean towel.
- Fill kettle to the fill line with fresh or filtered fryer shortening.

***Please call us for more information on
any of our frying oils***



90 Nemco Way, Ayer, MA, 01432

Phone: 1-800-343-5522 www.cataniaoils.com