

10 golden frying rules

For the perfect fries



the fresh taste of the land

10 golden frying rules for the perfect fries

Do you apply them all?



Rule #01

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While frying fries, preserve the right proportions: fill half of the basket and do not exceed the oil level.



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Rule #02



Fry only frozen fries,
they absorb less fat and
will taste much better.



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Rule #03



Fry each portion of fries only once. They should not be refried, as they will absorb fat and cease to be crunchy.



Rule #04



Comply with the frying time specified on the package or as short as possible.



Rule #05



Fry fries at the temperature of 175°C. While frying, shake the basket several times.



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Rule #06



Do not switch off the deep-fryer between the periods of frying, lower the temperature to 150°C.



Rule #07



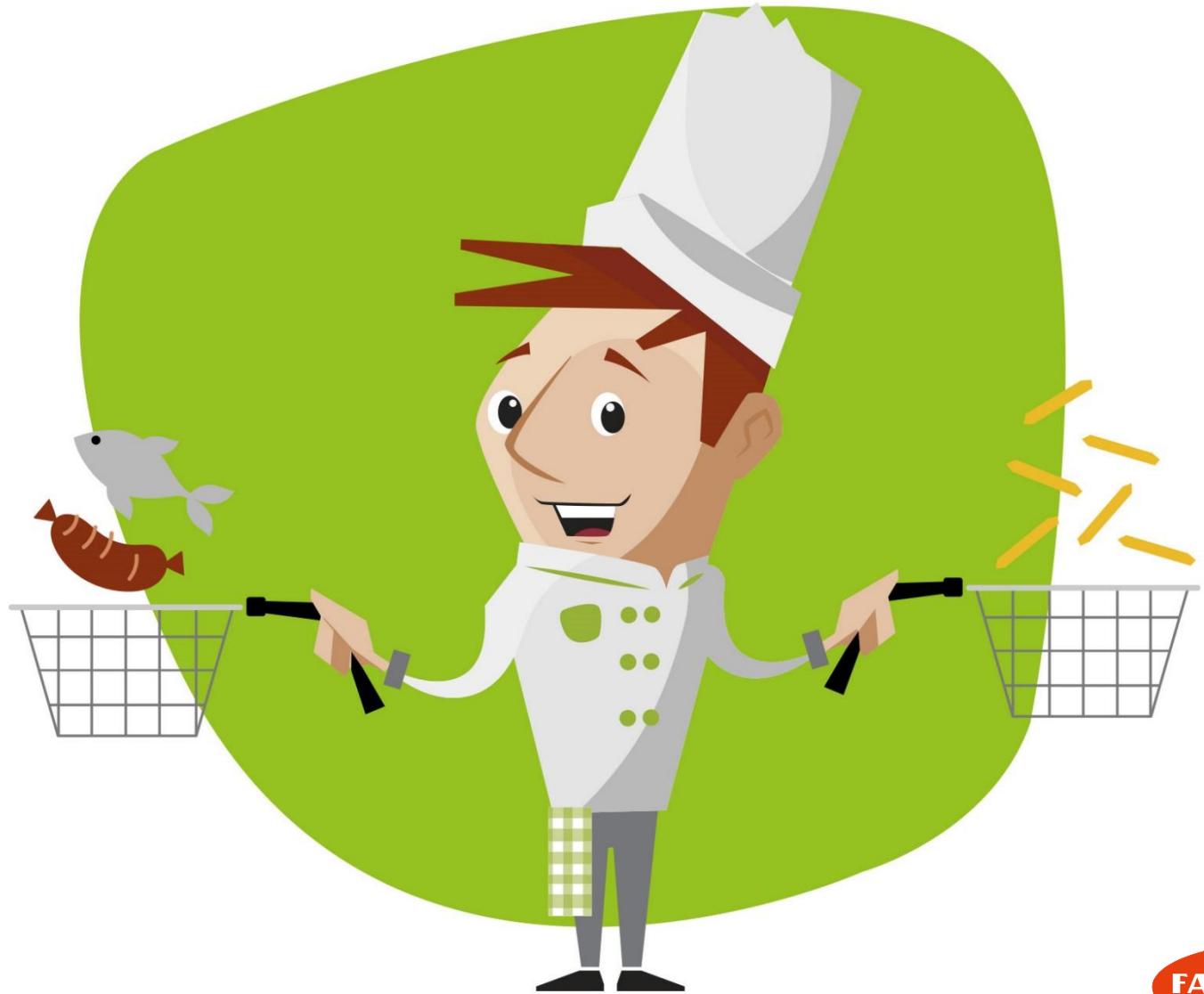
Filter the oil on a daily basis and clean the deep-fryer after usage. Replace the oil after +/- 10 frying cycles.



Rule #08



Do not fry fries in fat which has previously been used for frying other products, such as fish or hamburgers.



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Rule #09



Having fried fries,
remember to shake the
basket to remove any
excess fat or oil.



Rule #10



Serve the fries immediately after frying, ideally without adding salt. Your customers will add salt according to their own preferences.



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