



Daily Oil Purification Procedure

Prior to Closing

1. Before turning off fryer, evenly sprinkle prescribed amount of Dura-Fry® onto surface of oil
Note: OIL MUST BE HOT WHEN ADDING DURAFRY
2. Turn off fryer and let DuraFry soak overnight
3. Clean filtration machine and replace filter paper

Prior to Opening Next Morning

1. Turn on fryer and let oil reach temperature
2. Turn fryer off
3. Remove grid and use brush to loosen Dura-Fry® at bottom of fryer
4. Drop and polish oil for 5 minutes
5. Return oil to fryer
6. Turn fryer on

After Lunch

1. Turn off fryer
2. Drop and pump oil
3. Ensure all crumbs are removed from fryer vat
4. Return oil to fryer
5. Turn fryer on

After Dinner

1. Turn off fryer
2. Drop and pump oil
3. Ensure all crumbs are removed from fryer vat
4. Return oil to fryer
6. Turn fryer on

Notes

- Top off oil during day as needed
- Remove floating debris in oil during day as needed
- Do not migrate used oil from fryer to fryer
- Measure TPM of each fryer every morning after polishing oil
- If TPM is 25 or higher, change oil for next day
- **Recommended Oil Temperatures**
 - o Fries: 340°F
 - o Chicken: 335°