



PRODUCT – FRIES/CHIPS

Cooking

- Wash & sanitize hands.
- Pre-heat Open Fryer & check oil level (adjust as needed)
- When the oil reaches temperature, the fryer will display either Drop, Ready or show the item which is to be cooked on the screen.
- Pour the required quantity into the fry basket (return the rest) – max ½ basket – Do NOT load fries over the oil. Fill the basket away from the fryer.
- Shake the basket to distribute pieces & remove ice crystals.
- Remove any products stuck together, broken pieces or poor-quality pieces.
- Lower the basket into the oil.
- Press Fries/Chips button and set the timer.
- When the Duty/Shake timer alarms, lift the basket, shake and lower the basket back into the oil.
- When the alarm sounds and display reads done, press the product or timer button to end the program.
- Remove the fry basket immediately & hang to drain for 5 seconds.
- Do NOT leave the fries/chips hanging over the oil. The canopy above will pull particles up and creates greasy fries/chips.
- Tip the fries from the basket into the chip dump.
- The fryer should periodically ask to filter, do not bypass this, allow the oil to be filtered and return the oil once the process is complete.

Holding

- Using the chip scoop, get your desired bag size and scoop the fries/chips directly into the bag.
- Serve immediately.
- Hold for up to 5 minutes.
- Discard and record waste as required.