



SMITTY'S CANADA INC.

#500, 501 – 18TH AVENUE SW
CALGARY, ALBERTA, CANADA T2S 0C7
TEL: (403) 229-3838 FAX: (844) 274-4056 www.smittys.ca

BULLETIN #185/21

DATE: December 9, 2021
TO: All Franchisees and Corporate Managers
FROM: Jason Kaytor – Vice President of Operations
RE: Extending the Shelf Life of Your Fryer Oil

Hello Everyone,

One of the fastest rising commodity prices in 2021 has been grain products. As a result, your fryer oil has been steadily increasing this year and is projected to continue to grow in 2022. If you fail to manage your fryer oil usage well, it will cost you thousands of dollars per year.

Here are some simple tips to help maximize fryer oil life without spending a significant amount of money on high-end filtering equipment.

1. **Turn your fryer temp down to 345-350 F** - Higher temperatures than 350F will result in the fryer oil molecule breaking down faster, creating free fatty acids in your oil, which affects the flavour of fried foods and also causes your oil to break down faster. Using a candy or fryer thermometer to check that your thermostat is accurate will also help control the temperature of your fryers.



2. **Skim your fryers often** - Using an inexpensive fryer skimmer, removing as many particles as you can throughout the day will reduce the amount of sediment that sits in the bottom of your fryer and breaks down your oil all day long.



3. **Filter your fryers daily** - You do not need an expensive or elaborate fryer filtering piece of equipment; this can be a cap in a pot with a cone filter. As long as you also remove any sediment in the bottom of your fryer daily, clean out your fryer with a degreaser and water and make sure you wipe it completely dry before adding the oil back to the fryer. (water is one of your biggest enemies in prolonging fryer oil)



4. **Cover your oil when not in use** - UV light is also a massive contributor to the breakdown of fryer oil, so covering your fryers or storing oil overnight in covered pots after filtering will help slow the breakdown of your oil.
5. **Avoid cooking from frozen**- Whenever possible, try to reduce the amount of food you are cooking from frozen in your fryer, especially on high-volume items like cubed hashbrowns. These can be tempered in your cooler and cooked from thawed, which will help reduce the amount of water content that leaches into your oil when cooking.
6. **Get an inexpensive test kit** - Test your oil daily to determine when it should be discarded and replaced. It is best to use multiple fryers in your kitchen to rotate older oil down to the fryer you use for fish and chips and dump your oldest oil. Under normal cooking conditions, fryer oil should last 3-4 days without being changed, but if you have a 3-fryer system, you can discard your oldest oil and rotate your other fryers down, replacing 1 fryer every 3-4 days with new oil (Wing nights will expedite how frequently you need to change oil because breading sediment will breakdown oil quickly along with the sheer volume of product you are cooking in the fryers)



7. There are various additional filters and powders you can add to your fryer maintenance routine; however, these can be cost-prohibitive, and these programs are only effective if they are followed on a daily routine to see the results you desire so if you plan to invest in any of these systems be prepared to manage them daily.