

Best Demonstrated Practices

You can find additional information and instructional videos by visiting the Restaurant Technologies Training Library at www.rti-inc.com/training

Daily Oil Management Guidelines

- Filter twice daily
 - Filter oldest oil first
 - Use Magnesol powder
 - Turn filter pump on for five (5) minutes
 - Clean vat while filtering
 - Always filter when closing down fryers
- Test oil after filtering
 - Use test kits every time
- Dispose based on oil quality
- Rotate as needed from next freshest vat
- Top off vats to lowest marker on fryer



Each Vat Must be Filtered for a Minimum of Five (5) Minutes, Twice Daily

Oil Care Tips

- Filter your oil prior to testing or making a dispose decision
- Make disposal decision based on food quality (taste, aroma, color, texture, etc.) and oil quality – not solely on number of days in use
- Managers should make disposal decisions
- Use keyed disposal lockouts to improve oil management results
- Filter all vats twice per day – a missed filtration will reduce the life of your oil
- Remember the six enemies of oil:
 - Air – cover used vats
 - Carbon – skim frequently, at least every fifteen minutes; clean carbon build-up daily
 - Heat – turn off unneeded vats; use fire-up and shut-down schedule; check vat temps regularly
 - Salt – do not use shakers over or near vats
 - Soap – do not use soap or degreasers to clean filter boxes; hot water only
 - Water – do not empty frozen products into baskets over vats; ensure the filter box is thoroughly dry before inserting the filter paper or pad
- Change filter paper / pad twice a day or after all vats are filtered
- Check oil levels in vats regularly and top-off as needed, but do not overfill – oil expands as it is heated
- Use the Restaurant Technologies TOM website and monitor your store's oil activity performance

