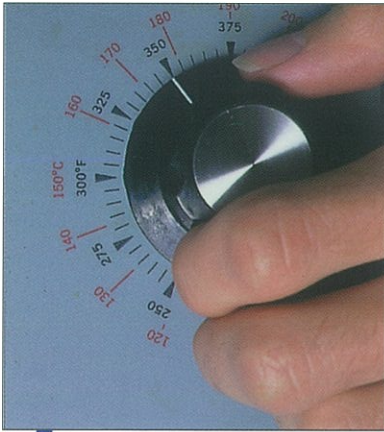


# Frying

## Deep Fat Frying - Swimming

1



Heat oil to the proper temperature of 350° F (177° C).

2



Coat products with desired coating (optional step). Add the main item. Place gently into hot oil to avoid splashing.

3

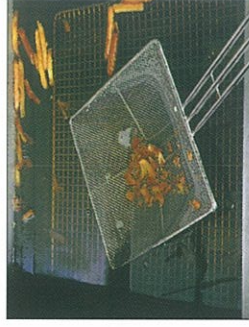


Turn the items during frying, if necessary.

### Oil Tips:



Add oil to fill line as needed.



Skim often.  
Filter oil daily and replace as needed.

4



Remove the main item and place on absorbent paper towel.

5



Season according to recipe and serve with appropriate sauce, if necessary.

**HACCP**  
Hazard Analysis Critical Control Points

- Hot foods at 140° F (60° C) or above.
- Cold foods at 40° F (4° C) or below.
- Check final internal temperature of all food for doneness.

**TIPS**  
Always use common sense

- Skim, filter, and change oil regularly to maintain food flavor.
- Use separate fryers for different items when possible.