

Proper daily care of frying oil minimizes the impact of the six enemies of oil which optimizes fried food quality and the food/oil ratio. Filtering with Magnesol XL daily will remove these impurities that contribute to shortened oil life and provide you with better food quality.

SIX ENEMIES OF OIL

The primary symptom for each of the six enemies of oil is dark oil. Air can also impart off flavours.

SIX ENEMIES	CAUSE	SOLUTION
1. CARBON	<ul style="list-style-type: none"> Fried food particles Gumming around the inside of the vats Oil breakdown 	<ul style="list-style-type: none"> ✓ Frequently skim the vats ✓ Don't load the baskets over the vats ✓ Filter daily ✓ Clean the vats daily
2. WATER	<ul style="list-style-type: none"> Loading the baskets over the vats Cleaning around and above the fryer with wet towel Temperature abused raw product 	<ul style="list-style-type: none"> ✓ Maintain proper raw product temperatures ✓ Maintain proper thaw times on fries ✓ Avoid getting water in the fryer when cleaning ✓ Be sure filtration equipment is dry before filtering
3. AIR	<ul style="list-style-type: none"> Partially used uncapped JIBs Uncovered unused vats 	<ul style="list-style-type: none"> ✓ Replace cap on JIB ✓ Cover the vats when they are not in use
4. SALT	<ul style="list-style-type: none"> Incorrect salting motion on fries Refilling salt shaker near vat Salting fish portions near vat 	<ul style="list-style-type: none"> ✓ Salt fries from right to left in a triple arch motion ✓ Refill salt dispenser away from vats ✓ Salt fish portions away from vat
5. HEAT	<ul style="list-style-type: none"> Fryers not properly calibrated All the vats are "on" all the time Improper JIB storage temperature 	<ul style="list-style-type: none"> ✓ Calibrate fryers ✓ Turn unused vats off ✓ Store JIB at 50–80° F
6. SOAP	<ul style="list-style-type: none"> Use of soap or detergent to clean filtration equipment 	<ul style="list-style-type: none"> ✓ ONLY use hot water

Note: Each 2° F above target fry temperature decreases oil life 10%. 10° F above the target temperature equals 50% less fry life.