
COMMERCIAL FRYERS

How to reduce costly breakdowns!

Like any other costly investment it needs to be maintained and serviced to prolong its life. The old adage is that you wouldn't buy a car and not have it serviced regularly and expect it to work effortlessly day in day out!



Commercial Fryers are the same.

Below are some of the key actions that you need to consider to prolong the life of your investment.

- 1. A daily cleaning ritual should be a habit!** Never shut off the fryer at the end of the day and leave it for the morning. Run the baskets through the dishwasher and wipe down the units exterior.
- 2. Every 3-6 months the fryer must go through what is known as a boil out!** This entails emptying the fryer of all the oil and filling with warm water and a commercial standard cleaning solution which you Galgorm Rep will be able to advise on. Allow this water to simmer and not boil and using a soft bristled brush scrub out the inside of the well. Simmer for an hour or so and then drain and rinse with water. Doing this can prolong the life of your elements and remove any carbon deposits that can cause them to fail.
- 3. Filter your oil regularly** to prolong the life of the oil and food debris build up.
- 4. Check temperatures using a reliable thermometer**, if the temperature is significantly different from the setting, fixing the thermostat could save you energy and also improve the quality of your food.
- 5. Arrange a periodic professional service at least once a year.** This will enable worn out parts to be identified and replaced before they can cause permanent damage.