

Best Practices French Fry Preparation & Guidelines.

Simple steps to ensure french fry quality, manage your fry station and achieve ideal taste and texture.



1 Keep product frozen until ready to cook. Fry one bag at a time to avoid thawing.



2 Keep oil temperature at 345°F to 350°F and fry per directions on case.



3 Fill fry basket 1/3 to 1/2 full. Overfilling results in uneven cooking. Do not fill basket directly over fryer to avoid splattering.



4 Do not leave uncooked fries sitting in basket over hot oil. Fry immediately per directions on case. Shake basket often.



5 Overcooking or undercooking will result in soggy fries or hard/hollow fries that will not hold well.



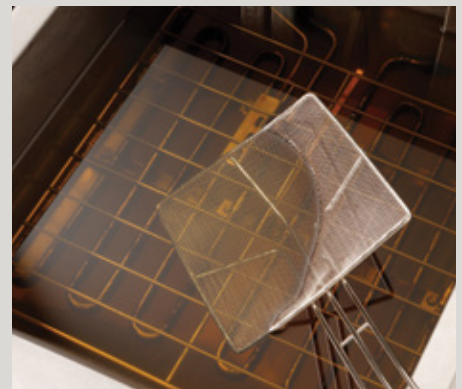
6 Remove basket to drain excess oil from product. Hold basket over fryer for only 10-15 seconds.



7 Do not overstack fries in your holding station. This creates steam and results in soggy fries.



8 Never salt fries over fryer; season evenly in your holding station or on a tray.



9 Use a mesh skimmer frequently to remove excess crumbs and particles. Filter oil at least once a day; end of day is best to extend oil life.

Best Practices

Fry Fitness & Oil Management.

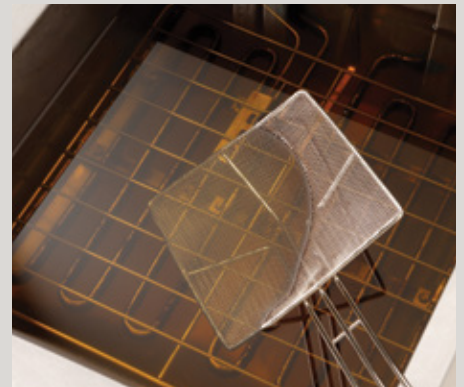
To ensure consistent french fry quality, manage your fry station and achieve ideal taste and texture.



Keep the fry pot filled to required capacity at all times. Top off oil as necessary throughout the day.



Do not excessively shake basket over fryer after cooking. As a reminder, basket will drip hot oil; use caution!



Filter as often as possible, at least once per day. Filtering at the end of the day is best to keep particles from sitting in the oil overnight.



Clean fryer surfaces with a clean, damp (not wet) cloth only to prevent moisture from getting into fryer oil. Do not use cleaning solutions. Keep other particle-emitting equipment (breading machines, mixers, etc.) away from fryer to minimize contaminants entering the oil.



Cover fryer after shutdown to reduce contact with air and foreign particles. Follow your fryer manufacturer's cleaning instructions and preventive maintenance schedule. Thoroughly clean fryer surfaces and pot weekly. Use a commercial fryer cleaning product. Make sure all detergent is removed before refilling fry pot with oil.

For more information on fryer fitness and best practices, contact your Lamb Weston french fry expert or visit lambweston.com today for further details.

SS-35-LAMN2381-0M-10/16
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