

The Coffee Club Fry Station Management

1. Safety First

Everyone is responsible for their own safety and the safety of others. Follow company rules, regulations and procedures.

2. Oil Management

- Filter Regularly

For optimum performance, filter and clean fryer daily. Filter more often for high-volume frying or heavy sediment products. Nothing preserves oil life and ensures the quality of fried foods better than regular filtration and cleaning of the fryer.

- Skim Often

You can extend the effective life of your oil 1-2 days by using a fine mesh skimmer. Skim to remove floating particles from the oil as needed and after peak periods. This will also improve the quality of the finished product.

- Skim oil every 30 minutes between frying to remove any loose floating particles.

- Protect your oil when not in use

During non-peak times, reduce oil temperature to 120°C. After hours, turn off fryer and cover. When cleaning, cover to prevent contamination.

- Follow cleaning and maintenance schedules as per The Coffee Club Standards.

3. The art of cooking the perfect fry

- All McCain products should be cooked from frozen unless stated otherwise.
- Cook 185 degrees for 3 mins - as per The Coffee Club "Good Food Manual".
- Before cooking, check the temperature of the oil using the temperature probe provided by McCain.
- When a fry goes into the fryer at the right temperature, a crust forms on it.
- Once the fries are cooked and the basket is lifted out, they start cooling and less steam is made.
- To drain the basket, shake or bang the basket twice and hang it for at least 20 secs.
- Good drainage reduces fat by up to 20%.
- Season away from fryer. Do not salt or season over fryer, as this causes oil to break down and change flavour.

Ensure product is portioned and presented as per The Coffee Club Standards.