

HENNY PENNY PRIME FILTER

BEST PRACTICES: FRYING OIL



The six enemies of frying oil (and how to fight back)

1 CARBON

Crumbs from breading and food carbonize, causing a chemical reaction that breaks down oil.

Prevent carbonization

- Skim vats frequently and brush out crumbs during filtering
- Prime Filter powder and Prime Filter pads remove FFAs and polymers during filtering
- Use Prime Cleaner at cleanout to remove carbon scorching

2 DETERGENT

Residue from vat cleaners produces alkaline contaminants that darken oil and cause off-flavors.

Eliminate soapy residue

- Prime Filter products attract and remove chemical impurities during filtering
- Use only water or Prime Cleaner with boil-out or cold soak
- Thoroughly rinse and dry baskets and tools

3 MOISTURE

Excess moisture from a wet vat or frozen food products breaks down oil through hydrolysis.

Do NOT add water

- Avoid filling fry baskets directly over open vat
- Make sure inside of vat is completely dry after cleanout before refilling with fresh oil
- Thoroughly dry all baskets and tools before use

4 AIR

Fresh air at the surface or in bubbles literally spoils frying oil through a natural process of oxidation.

Reduce exposure to air

- Keep vats covered overnight and when not in use
- Make sure oil circulates for five minutes during filtering
- Polish filter with Prime Filter powder significantly slows the formation of FFAs that spoil oil

5 SALT

Salt from seasoning, breadings and marinades accelerates the oxidation process and releases excess moisture from food into oil.

Keep salt away from oil

- Avoid seasoning fried food over open vats
- Follow proper breading and frying techniques to minimize fall-off

6 HEAT

Frying at high temperatures accelerates thermal oxidation, causing oil to break down faster.

Lower temperature to save oil

- Turn fryers off when not in use or reduce cooking temperature when idle
- Pressure fryers cook at lower temperatures and can be used for many fried products


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HENNY PENNY PRIME FILTER POWDER

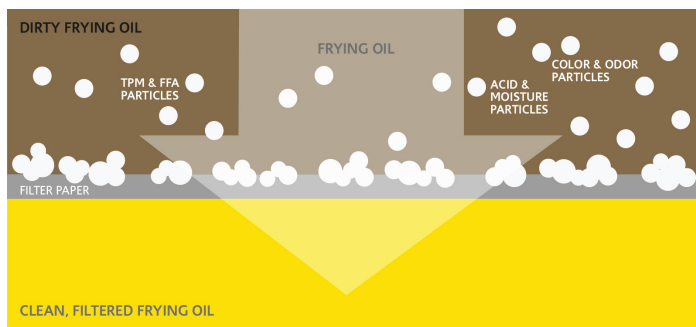
FRYING OIL LIFE EXTENDER

How it works

When circulating frying oil with Henny Penny Prime Filter powder during a polish filter, the powder particles are activated—acting like a magnet that attracts and removes food debris, and extracts soluble liquid impurities, dissolved tastes, and odors that spoil fried food.

By attaching these impurities together, the compounds become too large to pass through the fryer filter media and therefore cannot return to the fry vat with the clean oil.

The powder clumps on top of the filter paper/pad, the clean oil passes through the normal filtering process and is returned to the vat for use.



Prime Filter powder attracts and binds impurities in oil, making them too big to pass through filter media.

Potential cost savings using Prime Filter powder	320 Series open fryer	PFE 500 pressure fryer	Your location
Number of vats	3	1	
Fill capacity per vat	65	48	
Average oil life in days	5	7	
Cost of oil per lb	\$0.85	\$0.85	
Current annual cost of oil	\$12,100	\$2122	
Potential oil savings	\$6,050	\$1,061	
Projected cost (difference)	(\$1,316)	(\$329)	
Annual savings	\$4,734	\$732	

For illustration purposes only. Your results may differ.

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