

# How to Clean a Commercial Fryer

A dirty fryer in your commercial kitchen can drastically change the taste of your food and damage your equipment. Follow these steps to keep your commercial fryer in the best working condition.

*Note that every piece of equipment will vary. The following is general guidelines to cleaning a commercial fryer, but operators should always refer to the owner's manual to find specific instructions from the manufacturer.*

## Oil Filtering

→ Frequency: Filter oil **at least** once a day

Oil can be filtered with a manual filtration machine or with an electric fryer oil filtration system. Each works to remove small bits of food debris from previous cooking. To filter a small batch of oil:

1. Drape a cheesecloth over a chinois strainer
2. Place the strainer over a funnel and storage container large enough to catch all the filtered oil
3. Slowly pour the oil through the cheesecloth and strainer to catch small bits of food
4. Ready to re-use!

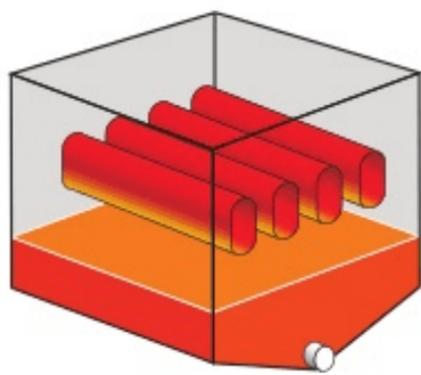
## Exterior Cleaning

→ Frequency: Daily

To prevent grease build-up that can degrade the metal, wipe exterior with a soft cloth with a mild detergent in the direction of the finish.

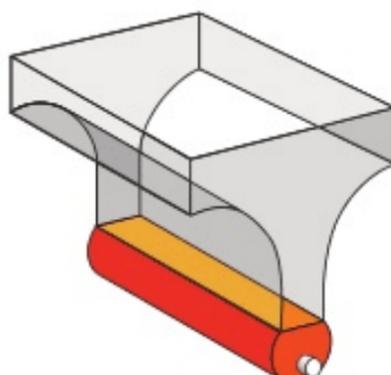
## Interior Cleaning

→ Frequency: At least a few times a week, if not more



### Tube Style Fryer Cleaning – Boiling Out

1. Drain the tank and flush out scraps and sediment with a small amount of warm shortening using a tank brush
2. Use a low foaming cleaner/ degreaser to clean the fry tank
3. Add commercial boil-out solution and allow the solution to simmer for 15 to 20 minutes
4. Drain solution from the tank
5. Close the drain valve and refill the tank with water
6. Add 1 cup of vinegar to neutralize alkaline left by the cleaner
7. Bring the solution to a simmer and allow to stand
8. Drain the tank and rinse thoroughly with hot water to remove all traces of cleaner
9. Dry the tank and close the drain valve



Graphic Credit: Pitco

### Open Pot Fryer Cleaning – Boiling Out

1. Drain fat from fryer while the fat is warm, **not hot**
2. Rinse to remove all loose residue and crumbs
3. Fill with water, bring to a boil and add a fryer cleaner – boiling time will depend on the condition of the fryer
4. Turn heat off, drain and rinse with water until clean
5. Use a vinegar rinse to stir. Drain and rinse thoroughly with clean water
6. Wipe kettle with a soft cloth and allow to dry completely

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