

# DORADO ENVIRONMENTAL, INC.

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Training Slides – Fryer Management P1

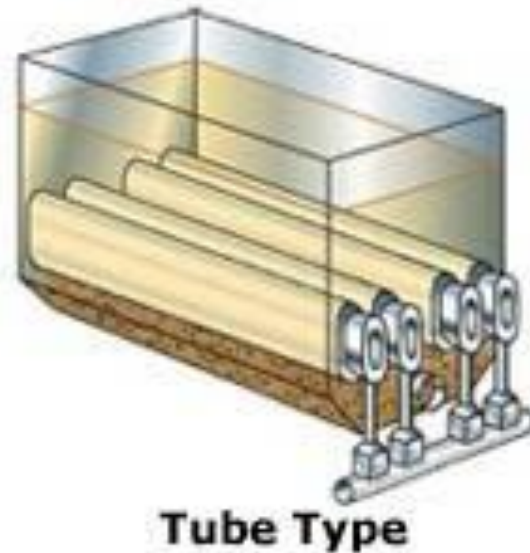


# Fryer Design and Purpose

- Three types of Fryer Designs
  - Open Pot
  - Tube-Style
  - Flat Bottom
- Different Fryers and cook zones/surfaces
- Built in filtration through gravity filtration

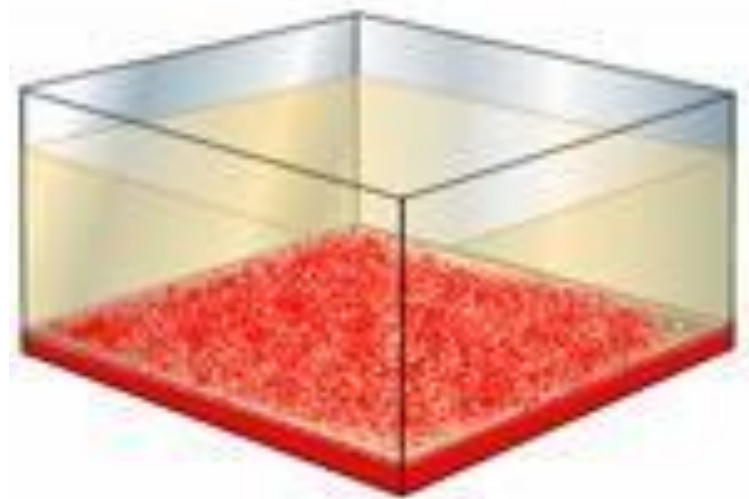
# Tube Style Fryer

- General Purpose Fryer
- Extremely Common
- Wide sentiment zone below the burners
- Harder to access than the other types in terms of cleaning



# Flat Bottom Fryer

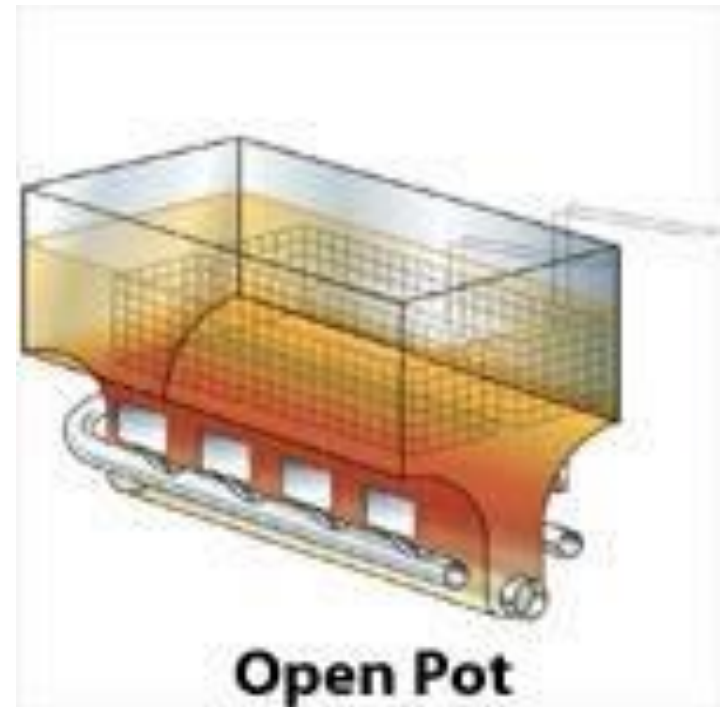
- Normally used for specialty products (donuts, funnel cakes)
- Doesn't have a sediment containment area
- Oil can break down more rapidly but cleaning is generally easier



**Flat Bottom**

# Open Pot Fryer

- General Purpose Fryer with a sediment collection area in the bottom
- Sediment valley
- Easier to clean and access the bottom



# Cook Zones

- All fryers have some or all of the following characteristics:
  - Cook Zones and Surfaces
  - Cool zones
  - Functions and features (dials, manual and digital readouts, kickouts)
  - Built-In Filtration
- Generally speaking, the majority of fryers serviced will be gas fryers. Most table top fryers are electric.
- **UNDER NO CIRCUMSTANCE, DO WE ADJUST OR MANIPULATE THE GAS CONNECTION. IT IS A CRIME TO DO SO**
- **UNDER NO CIRCUMSTANCE DO WE LIGHT PILOT LIGHTS**

# Cool Zones

- Cool zones are found below the heat source
- Designed to help extend the life of the oil
- Sediment levels generally collect here, constricting and confining the cool zone from properly functioning
- Having a cool zone helps preserve the oil characteristics

# Features and Functions

- What is a kick-out switch?
- Describe oil level indicators?
- What are the two types of thermostats you will encounter?
- Can we service filters that use RTI or a bulk delivery/removal service?
- What is cascading?



# RTI

- How do we sell into a bulk oil customer of RTI?
- What is the magnesol product and how is it used?
- How do we handle customers who already filter the oil?