



DAILY OIL MANAGEMENT SCHEDULE

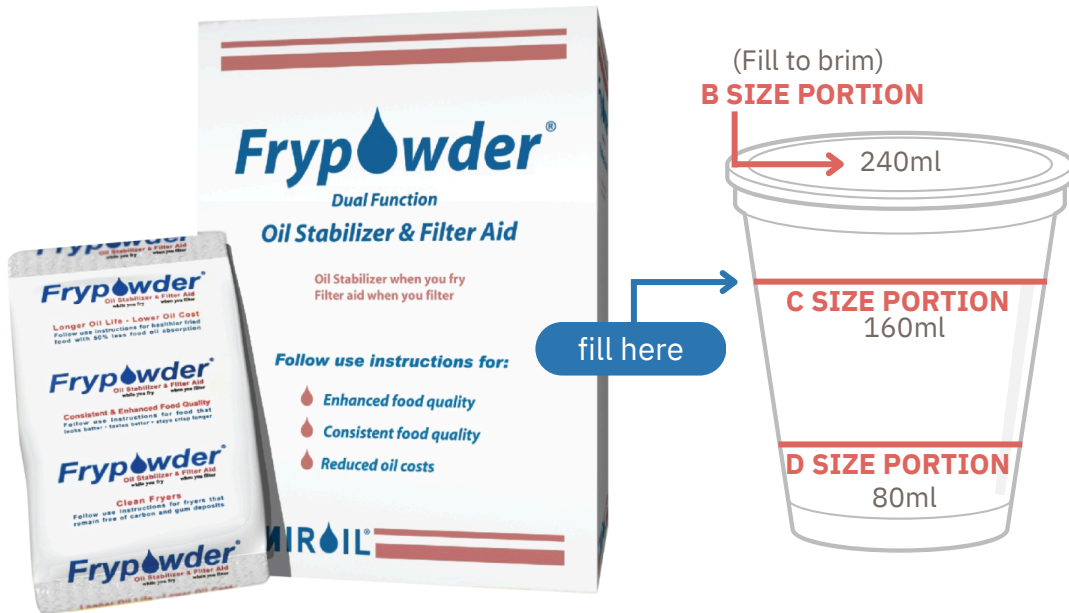
For a fryer with 35-40lb oil capacity

ADD FRYPOWDER EVERY 4-6 HOURS OF FRYING TIME.

Add 1 scoop of "C" portion size every morning and afternoon.
(2 scoops of C size per fryer daily)

Put FryPowder in oil when hot and after filtering. Stir well.

Add more FryPowder whenever the food cooks darker or with excess grease.



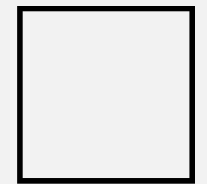
INITIAL THIS CHECKLIST DAILY



Add Frypowder
10:30am



Add fresh oil
when you filter



Add Frypowder
4:00pm after
filtering.

Keep fryer temperatures between 325°F - 350°F