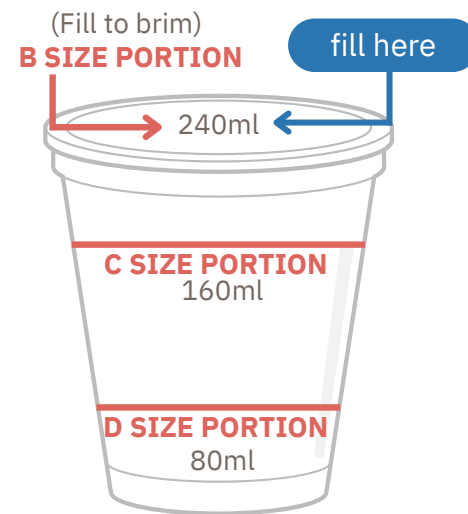




# DAILY OIL MANAGEMENT SCHEDULE

For a fryer with 80-100lb oil capacity



## ADD FRYPOWDER EVERY 4-6 HOURS OF FRYING TIME.

Add 2 scoops of "B" portion size every morning and afternoon.  
(4 scoops of B size per fryer daily)

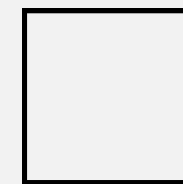
Put FryPowder in oil when hot and after filtering. Stir well.

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