

HOW TO USE OIL EFFECTIVELY



- 1** Before frying, remove all moisture and crumbs from the product (as much as possible)



- 2** Do not overload the fry basket



- 3** Regularly remove particles that remain in the oil



- 4** Close the fryer when it is not in use



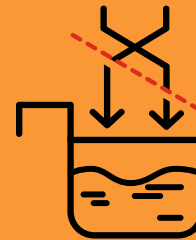
- 5** Fry food at the right temperature. Recommended temperature is 180 °C



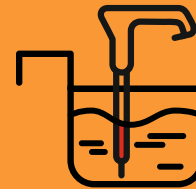
- 6** Turn off the fryer or lower the temperature when it is not in use



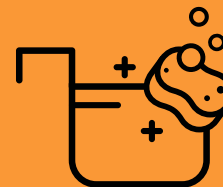
- 7** Filter and add fresh oil to the desired level every day



- 8** Do not mix EFFO oil with other oils



- 9** Use the Testo 270 to determine the necessity of oil change



- 10** Rinse and dry the fryer thoroughly before filling in fresh oil



- 11** Dispose of used oil responsibly