

# Deep Fat Fryer Cleaning

In our experience, the difficulties associated with industrial deep fat fryer cleaning go well beyond achieving an acceptable finish in the body of the fryer. A number of health and safety issues become manifest if the clean is less than absolute, and the overall efficiency of the fryer will be compromised in a number of ways:

1. If complex deposits associated with hardness salts and carbonaceous residues are not completely removed they will form a layer of low conductivity build up that will adversely affect the consumption of energy in the fryer and can drastically reduce the cooking lifetime and quality of the oil.
2. Continuous deep fat frying will eventually lead to the deterioration of the frying oil and a reduction in the quality of the fried food. Complex chemical reactions take place between the fat, the food, impurities and atmospheric oxygen. Due to Oxidation and polymerisation - short chain fatty acids and other complex molecules will result in an unsatisfactory finish, and the oil may smoke at lower temperatures, potentially producing acrylates that can be very irritating to the eyes. Efficient management of the frying oil and its environment (supported by effective cleaning action) will retard any deterioration and prolong the quality of the product and the life of the oil.
3. After heating to high temperature, the carbonaceous matter will invariably suspend into the body of the oil and leave unpleasant black spots on the items being fried.
4. If the clean is thoroughly effective, then the finish of the fried product will undoubtedly appear fresher and far more appealing to the customer.
5. Finally and most importantly, the carbonaceous deposits produced as a consequence of the heating process, build up in the extractor hoods and flues creating a potential fire hazard, and can lead to disastrous consequences.

Environmental issues have become a major concern in the food processing industry, with vast quantities of water often being required to clean industrial fryers, with repeated boil outs and rinsing often necessary. The cost of water (and heating the water) has increased dramatically.

With the effective use of a single stage boil out, Ideal can dramatically reduce both water and energy costs, in turn reducing any associated negative impact on the environment. Ideal have spent a great deal of time focussing on the root cause of these issues at various food production sites around the UK, and have consequently created a specialised product that ensures the total effective cleaning of the body of the fryer. Providing there is an effective CIP system, circulation of the flue system should be an integral part of the cleaning program.

We strongly believe that there is no better product than **Savvon SA** available on the market today.

Over many years of careful research, and numerous trials with major food processing companies across the UK, Ideal have formulated an extremely powerful, concentrated and versatile liquid detergent that has the appropriate characteristics to achieve the very best results that will preclude the issues that manifest as described above. We have been able to prove the benefits by application to a range of fryers processing a whole spectrum of foods.