



GOLDEN FRY TECH

www.GoldenFryTech.com

CHANGE YOUR OIL WHEN:



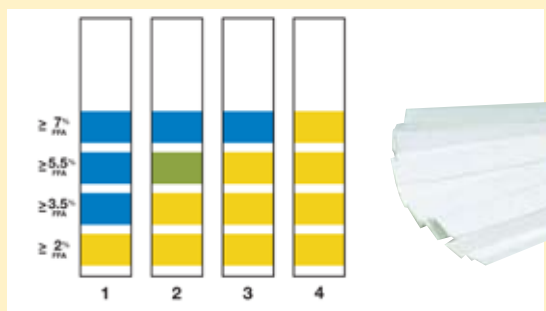
- 1) Food color is darker than usual and unappetizing.



- 2) Oil is smoking.



- 3) The oil smells bad or is thicker than it should be.



- 4) Dip 3M Oil Quality Test Strips into hot oil for 3-4 seconds and remove from oil. When two blue bars change to yellow, it is time to change the oil.

HOW TO CLEAN AND MAINTAIN YOUR GOLDEN FRY TECH PLATES



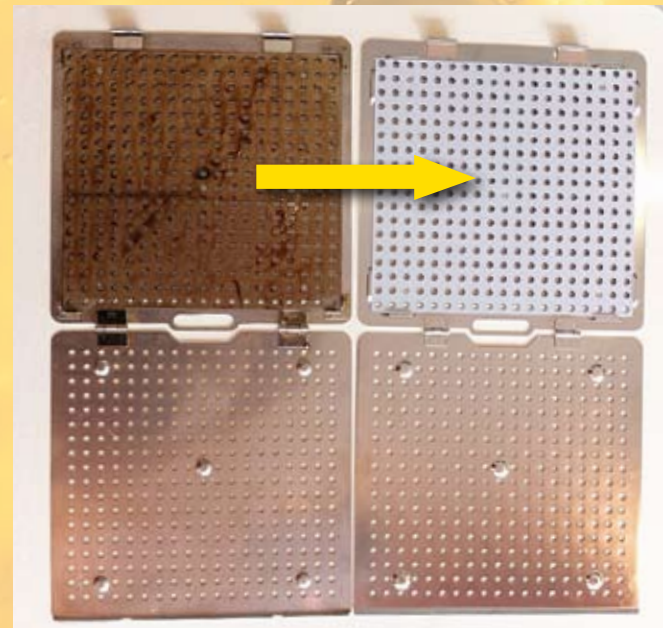
STEP 1:

Wash the GFT plates when you change your oil. If you have a lot of debris in your fryer, check your GFT plates as it may need to be cleaned before your oil change.



STEP 2:

To open the stainless steel jacket, snap the latches off with your fingers.



STEP 3:

Wash the plates by hand with NON-ABRASIVE liquid detergent and a soft sponge or in your dishwasher after separating the stainless steel jacket from the titanium plate. Because the catalyst is printed over the titanium plate surface, do not use scrubbing pads or wire brushes. Completely wipe and dry both the inner plate and jacket before reassembling and placing them in your fryer.



STEP 4:

Twice a month (or when you notice blackening on the GFT plates), spray both sides of the titanium plates with Blue Easy Off oven cleaner. Let sit for 2 hours (or overnight) and rinse with water. Completely wipe and dry your GFT plates before placing them in your fryer. DO NOT USE THE YELLOW labeled can or any other brand of oven cleaner.