



FryLab 10 golden rules for the perfect fries

- 1. Deep-fry at 175°C**
- 2. Deep-fry the fries the number of minutes, indicated on the packaging**
- 3. Deep-fry healthily in vegetable oil**
- 4. Deep-fry a maximum of 500 grams at a time**
- 5. Shake the fries during frying**
- 6. When the fries are ready, don't let them hang above the fat**
- 7. Remove the crumbs after each fry**
- 8. Change the deep-frying fat regularly**
- 9. When frying, make sure the hot air can always escape**
- 10. When giving away or delivering at home, do not put salt on the fries. Give salt separately.**