

Trouble Shooting for Leaking Oil or Foaming/Bubbling Oil

“My fryer is leaking oil.” This is not an uncommon statement, however this is generally as a result of over spill due to excess foaming. The following steps and questions will help identify and solve this issue.

- Are you using any new products, oil, chips, have you changed brands?
If so try going back to the old brand to see if that caused the issue.
- Is there too much oil in the machine, check oil level on the oil bath, noting hot and cold fill lines and fill to the line with the element in the oil vat
- Look at oil type, is it designed for frying? Ask us for recommended oil types
- Are you filling the basket more than in the past, fill only to the line half way up the basket
- Is there more ice going into the oil than in the past? Are products thawing and creating a lot of moisture that is going into the oil?
- Is the oil too old? Oil that is past its life will react and cause foaming and bubbling
 - Is it being changed as frequently as it was in the past?
 - Make sure you are using Stand-By as much as possible in quiet times, look at amount of time machine is turned on,
 - Filter oil more frequently to remove build up of residue
- Make sure when putting in new oil the drum is shaken well beforehand. Some oils will separate and as we don't use a complete drum when filling you may not get any anti-foaming agent in the fryer
- However, the most common reason for this is, oil contamination. The contamination comes from detergent or cleaning products going into the oil. Oils have an anti foaming agent added to stop them from bubbling over, detergent breaks down this agent. So if detergent gets into the oil it will bubble over when food is placed into oil. Once oil is contaminated it cannot be un-contaminated and needs to be thrown out.

To avoid contamination we need to ensure no detergent gets into the oil by thoroughly rinsing parts after they have been cleaned. You can also go one step further, white vinegar neutralises detergent, so if have some vinegar in a spray bottle and spray the parts before placing them in the fryer this will ensure no contamination.

- Salting product while it is still in the basket will allow salt to re-enter the oil, put food into a bowl or tray before salting will stop this
- If the basket is getting washed or wiped with a cloth during the day or at the end of the day make sure it is rinsed free of soap or cleaning products

These are the most common causes of oil foaming and bubbling over often into the spill tray and in severe cases out of the machine onto the bench. If you have addressed each one of these points and it remains a problem, please contact our office to help find the reason on 1800 265 771.