## **Use of Solid Shortening**

When using solid shortening damage to the vat may occur if the following is not adhered to.

## Packing the Vat -

- 1) Cut a large block of solid shortening into small blocks (pieces).
- Pack small pieces of shortening below and between the heat exchanger.
- 3) Pack shortening on top of heat exchanger. Shortening should be solidly packed all around heat exchanger.
- 4) While packing shortening is messy and time consuming, it is the safest and fastest way to melt the shortening.
- 5) Turn the on/off toggle switch to **on**, and then press the computer '**on**' button. The fryer will go into melt cycle to melt the shortening.
- 6) When the heat exchanger is completely covered with liquid shortening (melted solid shortening), it is then safe to 'exit' the melt cycle mode by pressing the 'exit melt' button. The fryer will then heat to the pre-determined temperature set point.
- 7) When the shortening is completely melted additional pieces of shortening can be added to bring the oil to the correct fill level desired.
- 8) Additional pieces should be placed into a fry basket and the basket lowered into the grease. Gently turn the basket slowly to allow the shortening pieces to float away.
- 9) Repeat above steps for each vat.