



LIONS CHIP VAN

OPERATING PROCEDURES

1. FILLING & STARTING THE COOKER.

Fill the clean vat with cooking oil [cottonseed] [20 ltr] to the mark on the back panel of the vat. Check that the gas bottle is correctly connected and that there are no leaks and turn it on at the bottle.

* UNDER NO CIRCUMSTANCES LIGHT THE COOKER WITHOUT OIL IN IT *

Open the door in front of the cooker.

Push the BLACK control knob in and turn anti clockwise to the position marked ***[pilot]**.

With the knob held in, manually light the pilot lights [2] holding the knob in until the lights remain lit on their own. This may take a few seconds depending how much gas is in the line.

Once the pilot lights are working well, the setting of the main burners can occur.

Rotate the knob to the position marked with a **GAS FLAME**.  Main burners will now ignite automatically from the pilot lights and a low roar will be heard and heat will be felt from the flue at the back of the vat.

Set the temperature control knob to **180c [no more]** and the oil will reach cooking temperature in 15 – 20 minutes.

NOTES ON COOKING CHIPS.

Now the cooking starts by **half filling the baskets** with chips and placing them into the hot oil. Do not overload the cooker as it will cool the oil down and slow the cooking, reduce the volume of chips for sale and a lineup will occur. Give them about 2-3 minutes and when the bubbling stops; lift them out and hook them up while you empty the other basket and get it filled again. Put them back in for a few minutes until golden brown. **The trick to get crisp golden chips is to cook them twice.** Chips are ready when they float and rustle when shaken in the oil. When the chips are cooked [Golden Brown] lift the basket out of the oil, shake the basket a little and hook it on the bracket so as to drain as much oil off the chips as possible. Try not to leave cooked chips waiting as they will go soggy.

Do Not Salt Cooked Chips. If the chips are salted whilst waiting to be packaged and then sold they will go soft and soggy and the customers will not be happy. Let the customers do the salting and saucing etc.

It is a good practice to have bags of frozen chips opened and thawing to reduce the amount of water that ends up in the cooking vat. A spatter will occur if too much water is with the product and the oil will become unusable.

***DO NOT COOK ANYTHING OTHER THAN CHIPS IN THE OIL IN THE VAT ***

2. DRAINING THE OIL FROM THE VAT

At the end of day when all cooking is finished, turn off gas at the cooker and at the bottle. Allow the oil to cool somewhat before attempting to drain the vat.

Connect the drain outlet [curved pipe extension] and place the Stainless Steel Bucket under the outlet on a piece of carpet. Turn the tap on and let the oil flow into the bucket to about two thirds full.

Be careful the oil will be HOT, use oven mitts to carry and hold the hot equipment.

With a Filter paper and funnel positioned on the oil keg strain the oil back into the keg. Repeat the process until the vat is empty. If the filter paper clogs change to a new one.

After procedure is complete, loosely fit the keg seal until oil is completely cold then tighten.

The oil can be used repeatedly, but keep checking so as to prevent burning of the product with old oil. Customers will not appreciate burnt and bad tasting product.

Discard the oil when it becomes frothy or dark or the product does not crisp up. Tasting the oil is a good way of tasting for “Off Flavour”

Place all used equipment in the Bain Marie trays until completely cool. Leave until later, to be completely cleaned with **HOT SOAPY WATER**.

3. CLEANING THE EQUIPMENT & THE VAT

Use only Laundry powder [one – two scoops to clean the cooking vat].

Fill the vat with water, and use the same procedure that is used to heat oil, to warm the water in the vat. Do not over heat otherwise it will be too hot to place your hands in to scour the baked on fat off the inside of the vat. Completely wash the whole of the interior of the vat using cloth and metal scourers.

The van and Bain Marie can be wiped over with the soapy water out of the vat so it is ready for use on the next project.

When the vat is emptied of soapy water, place the bucket under the outlet tap, and turn it on, get a hose out and wash the vat in cold water to clean out any residue soap powder.

When finished, wipe over with dry towel and place the green towel over the grill in vat to prevent anything falling into vat [e.g. dust, dirt, insects etc].

Other equipment [scoop, baskets, trays etc should be washed in hot detergent water, dried and replaced in Bain Marie ready for future use.

After all is finished place the white cloth over the Bain Marie and the vat to try to keep it dust and dirt free.

IMPORTANT DO'S & DON'TS

UNDER NO CIRCUMSTANCES LIGHT COOKER WITHOUT OIL IN IT

DO NOT COOK ANY OTHER PRODUCT IN THE VAT

COOK CHIPS ON 180c NO MORE

CLEAN ALL EQUIPMENT AND VAT IN HOT WATER AFTER EVERY USE