

REYCO OIL MISER® OPERATION

The REYCO Oil Miser® is a proven system for removal of excess oil from fried products and is normally installed on an Oil Miser® Conveyor immediately downstream from the process fryer.

Electrical interlocks must ensure that the rotary discharge valve(s) is (are) operating before the fan can start; otherwise the cyclone(s) could fill with oil during operation or with water during clean-up.

A very thorough initial cleaning of the Oil Miser® Conveyor is necessary to remove manufacturing oil from the conveyor screen and carrying chains. It has been found that a thorough cleaning of these components takes four to six hours of repeated applications of caustic, hot water and rinse water. If the cleaning is not completely done, 'line grease' may appear on the product as a result of this manufacturing oil coating. Once this initial cleaning is completed, normal sanitation cleaning of the conveyor as used on the other process equipment is satisfactory.

Each time the fryer is shut down, the Oil Miser® System should be cleaned according to the separate 'Cleaning Procedure' instruction sheet.

The only operational adjustment of the system is the conveyor speed. The optimum conveyor speed for maximum oil recovery may vary with different cuts and with various frying conditions. Some experimentation will be necessary to determine optimum speed for your specific conditions. However, it is generally found that a speed which results in a product bed of one to three inches of french fries is best.

No additional adjustments of slot width are recommended after initial adjustment by the REYCO start-up technician.