



MAC FRY & HASH BROWN QUALITY TIPS

1. Receive Frozen, Store Frozen, Cook Frozen.
2. FF & HB clumping may occur, but should separate with gentle handling.
-Thawing & re-freezing will cause hard block freezing.
3. Cook the right amount in the right baskets.
4. Empty Fries & HB's immediately after cooking.
-HB's on wire rack in dump tray.
5. Salt Fries immediately.
6. Bag Fries & HB's to order.
7. Hold Fries no more than 7 min. & HB's no more than 10 min.

Simplot[®]
We're on your side.[®]



😊 "Snap!"

Arch Fry Dispenser Tips:

Fill Arch Fry Dispenser @ 10:25 am with 2 bags of MacFries.

Adjust the load switch to the weight that matches the demand for fries.

When adjusting the load switch, salt MacFries accordingly.

Fill Arch Fry Dispenser only for volume hours.

Fewer fries per basket = a more consistent supply of hot, fresh fries & less waste.

Keep 2 empty baskets at the lower lever so the Dispenser only fills 2 baskets

DEDICATED FRY PERSON Lunch and Dinner

FRY YIELD TARGET = 23.4 SERVINGS PER 6 # BAG

FRY YIELD RANGE = 22.8-24 SERVINGS PER 6 # BAG

<u>MAC FRY SIZE</u>	<u>CONVERSIONS, WEIGHTS & STRIPS</u>		
	<u>MAC FRY CONVERSION</u>	<u>MAC FRY WEIGHT</u>	<u>STRIPS TARGET/RANGE</u>
small bag	1.00	2.6 oz	42 (40-48)
medium	1.55	4.0 oz	66 (63-70)
large	2.26	6.0 oz	99 (94-103)

Oil Tips

- Skim often
- Filter daily
- Change filter media daily
- Record the discard date
- Use color tube guide



INCREASED FRY YIELDS = INCREASED SALES & PROFIT \$\$\$



Increase Fry Yield 1 serving for each 6# bag = approx. \$1,440 per month



- 6 additional servings (2.6oz) per case. (6 bags per case)
- 6 x 8 cases (avg. daily case movement) = 48 additional servings per day
- 48 add'l daily servings x 30 days = 1,440 add'l servings per month
- 1,440 servings @ \$1.00 = \$1,440

