

# SAFE USE OF DEEP FAT FRYERS

## SAFE USE OF FRYERS

- Operate the fryer with the oil at the correct level.
- Always set the temperature using guidance from manufacturer normally 170°C/347°F. Never overload with food.
- Keep water away from fryers containing hot oil e.g. wet food or pots on stove.
- Lower basket gently into oil.
- Never heat above 200°C as the oil is likely to burn and eventually ignite.
- Drain cooked food over oil or use drip tray to avoid spills on floor. Wipe spillages up immediately.
- Only use equipment meant for use in hot oil e.g. tongs, basket and skimmer.
- When not in use but still required turn the oil temperature down to a cooler temperature. Do not leave unattended.
- Keep firefighting equipment nearby (e.g. Class F Extinguisher or fire blanket)



## MANUAL OIL FILTERING

- Turn off electricity at wall socket and at the on/off control for Gas appliances.
- Allow oil to cool to 40°C/104°F (THIS WILL TAKE 6 TO 7 HOURS) check with a probe thermometer.
- Remove different parts, baskets, heat element, bottom tray, debris basket etc.
- Drain the oil by drain valve, removable spout, lifting container, by tilting or use an oil filter machine.
- Drain oil into suitable large container (heat resistant, hard, plastic container, with carrying handles and cover or lid. AVOID SPILLS.)



## CLEANING

- Remove the debris and left over oil with a paper towel
- Clean with detergent (boil). Use suitable cleaning chemicals and wear gloves and if required eye protection.
- Rinse and drain, close drain valve.
- Reassemble and refill with oil to safety level.
- Keep guards/lids in place when not in use.
- Cover with Lid (NEVER STAND ON THE LID FOR HIGH LEVEL CLEANING)



## TRAINING

**ONLY TRAINED STAFF ARE TO CARRY OUT THESE TASKS**