



Using a Deep Fryer

Safe Work Practices

Using and cleaning a deep fryer improperly can cause serious injuries to kitchen workers. Only use or clean a deep fryer if you have been properly trained and are comfortable with how it operates. Misuse of the machine can lead to direct burns, or can contribute to slippery floors.

Direct Hazards: Hot Oil

Potential Injuries: Burns, Scalds

Equipment: Deep Fryer

Personal Protective Equipment: Long-sleeve Shirt or Jacket

Training Required: Machine Overview, On-the-job Training

Legal Requirements: N/A

Safe Work Practices

Before Use:

- Read the deep fryer manual for specific instructions on the usage of the machine.
- Do not overfill the fryer with oil.
- Have baskets ready and dry.
- Turn the power switch on to "fry" and allow the fryer time to preheat.
- Set the temperature control to the desired temperature, do not overheat the oil.
- Shake excess water and frost off the product before inserting it into the deep fryer.

During Use:

- Always dry utensils, baskets or food before putting it into the hot oil to reduce spattering.
- Keep your body away from the machine in case of spattering oil.
- Lower food slowly into the fryer.
- Remove the basket from the oil and allow time for the oil to drip off.
- Make sure not to spill or drip oil onto the floor. Clean up any spills immediately.

After Use:

- Turn off the heat and allow the fryer to cool.
- Once the oil is cool, strain the oil.
- Filter the oil back into the fryer.
- To drain all the oil from the fryer, follow the instructions usually found on the side of the inspection door of the fryer.
- Do not allow build up of oil around the edges.
- Clean the fryer regularly.
- Do not store hot oil in plastic pails.

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