



## Using a Deep Fryer

## Worker Info Handout

Using and cleaning a deep fryer improperly can cause serious injuries to you as a kitchen worker. 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 and can contribute to slippery floors.

**Direct Hazards:** Hot Oil

**Potential Injuries:** Burns, Scalds

**Personal Protective Equipment:** Long-sleeved Shirt or Jacket

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

**Legal Requirements:** N/A

### **Important Information for Workers**

#### **Worker Responsibilities Before Using the Deep Fryer:**

- Read the deep fryer manual for specific instructions on the use of the machine.
- Review the Safe Work Practices Document.
- Use the machine only if properly trained and are comfortable with how it operates.
- Wear a long-sleeve shirt or jacket to protect your arms from potential hot oil spatter.
- Do not overfill the fryer with oil.
- Allow the fryer to pre-heat to the desired temperature. Do not overheat the oil.

#### **Worker Responsibilities During Use:**

- Always dry utensils, baskets and food before putting it into the hot oil to reduce spattering.
- Keep your body away from the machine in case of spattering.
- 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.

#### **Worker Responsibilities After Use:**

- Turn off the heat and allow the fryer to cool down.
- Strain the oil and refill the fryer as trained.
- Clean the fryer regularly.
- Do not store hot oil in plastic pails.



Date Issued:  
Date Reviewed:  
Reviewed By:

Document prepared by

