Safe Working Procedures and Instruction

Commercial Deep Fryer

The risk of injury when using this machine is SUBSTANTIAL - Level 3 Risk

The deep fryer is a fixed piece of equipment connected to gas or electricity. It can come in a variety of sizes - noted by the number of baskets it uses.

It uses heated oil to heat and cook food through emersion. The food is placed into a wire basket and is lowered into the oil.

Typically it is used to fry fish and chips.

Identified Risks and Hazards

General hazards that may be encountered in food activities involving deep fryers include:

- burns from steam, hot liquids, and fried foods
- fire from fats, oils, paper, fabric, or electrical faults
- spills from fats, oils, liquids, food
- explosion from the combustion of steam

Pre-Operational Safety

The following safety checks and precautions should be carried out when preparing to set up and use the deep fryer:

- Electrical equipment must be isolated from the main electricity supply when not in use.
- The operator should seek permission from the teacher before using equipment.
- Always check that the equipment is in good working.
- Check all adjustments and settings carefully before commencing any cooking operation.
- The work area should be clean and free of equipment, rubbish and other obstacles.
- Ensure you have had instruction and training in the use the equipment.

Operating Safety Precautions

- Beware of latent heat. The fryer will hold heat for quite some time.
- Switch the fryer off immediately after you have finished using it.
• Melt oil slowly at a low temperature.
• Never use copper or brass utensil in the oil.
• Keep the fryer covered when not in use
• Filter the oil daily and check the food to fat ratio is correct.
• Set the thermostat for most foods between 170 and 180 degrees Celsius.
• Foods direct from the freezer, need a slightly longer cooking time.
• Always shake water and ice from food before frying.
• As a general rule, cook larger portions at a lower temperature for a longer time.
• Cook smaller portions at a lower temperature for a shorter time.

Maintenance and Storage

• Make sure the fryer is isolated from the power source and has completely cooled down prior to cleaning.
• Always keep the fryer clean and free from fat after use, and empty the grease tray regularly.
• Clean the stainless steel with warm soapy water and a soft cloth or sponge.
• The bowls may be removed for washing.
• Wipe the control panel down with a slightly damp cloth - do not immerse in water.
• Be aware that some cleaning agents can damage stainless steel.

Additional Operating Procedures and Precautions

• Ensure you have had instruction and training in the correct and proper use of the deep fryer.
• Wear PPE to protect your hands from burns, such as oven mitts.
• Do not wear loose clothing, especially long sleeves and neck ties.
• Tie long hair back or wear PPE such as chefs hat or cap.
• Wear a cotton apron and enclosed shoes with solid firm uppers and non-slip soles.
• Do not run in the cooking area and keep noise levels to a minimum.
• Stay in the designated work bay.