

Student Handout

Deep Fat Fryers

Deep fat fryers are the source of many serious injuries to young kitchen workers. Using and cleaning them safely is critical. Never work or clean a deep fat fryer unless you have been trained in the tasks and have the necessary personal protective equipment.

Examples of hazards

- spilled, splashed or spattered oil
- accidental immersion in oil
- fire

Safety tips

- Learn written safe work procedures before you start to work with or clean a deep fat fryer.
- When using the fryer:
 - Dry utensils and food before putting them in hot oil.
 - Lower utensils and food into the hot oil slowly.
 - Allow hot oil to drip off before completely removing the basket.
 - Use anti-slip floor mats.
 - Make sure the oil doesn't drip on the floor.
- When cleaning the fryer
 - Wait for the oil to cool before cleaning - turn off the thermostat, unplug the power cord, and allow the oil to cool.
 - Wear safety gloves and apron.
 - Filter oil/shortening in a quiet area, not a main walkway.
 - Cover hot oil with a secure lid and store out of main work area.



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