*Safe Work Practices* Using Deep Fryers

**Hazards:** Hot oil

**Equipment:** Deep fryer

**Personal protective equipment:** Long-sleeved shirt or jacket to protect arms

**Training required:** Safety training for kitchen equipment

**Legal requirements:** N/A

# Safe work practices

1. Don’t overfill the fryer with oil.
2. Have baskets ready and dry.
3. Turn the power switch on to “fry” and allow the fryer time to preheat.
4. Set the temperature control to the desired temperature.
5. Shake excess water and frost off the product before inserting it into the deep fryer.
6. Place baskets slowly in hot oil.
7. Remove the basket from the oil and allow the excess to drip off.
8. If there is an emergency, shut the power off.
9. Turn off the heat and allow the fryer to cool a while, and then strain the oil.
10. Filter the oil back into the fryer.
11. To drain all of the oil from the fryer, follow the instructions on the inside of the inspection door of the fryer for complete drainage of oil from unit.
12. Don’t store hot oil in plastic pails.