

Fryer Safety

Deep fryers heat cooking oil to a very high temperature; when food is dipped into the oil, it comes out with the flavor retained beneath a crispy shell. The fryer must be preheated before introducing food products into the oil. It is important to monitor how much product is placed into the fryer because too much food products will bring the oil temperature down, hurting the product quality.

Here are things you SHOULD Do:

- *Pre-heat fryer to manufacturer's recommended temperature for cooking*
- *Normal temperature range for frying food is 325 to 375 degrees Fahrenheit*
- *Fill fryer basket no more than half full*
- *Place food items in the fryer basket before lowering it in to the oil to prevent splashing*
- *Remove large debris from the oil on a regular basis*
- *Keep other liquids and beverages away from the oil, mixing liquids can cause popping*
- *Follow directions for adding new oil or fat to the fryer*
- *Identify the flash point of the oil you are cooking with to prevent a flash fire*
- *Wear protective equipment or clothing while using or cleaning the fryer*
- *Dry off wet food and shake off excess ice crystals with a paper towel before placing it in the fryer*
- *Wear non-slip shoes working around the fryer*
- *Keep the floor area clean to prevent slip and fall accidents around hot oil*
- *Normal temperature range for frying food is 325 to 375 degrees Fahrenheit*

Here are things you should NEVER do:

- *Do not stand too close to the fryer or lean over the oil*
- *Never over fill the baskets*
- *Do not store hot oil on the floor or near an open flame*
- *Do not pour excess ice crystals into the oil, ice and water will causing popping and splashing of hot oil*
- *A 16-inch clearance must be maintained between the deep fat fryer and open flame cooking. If this is not possible a 12-inch tall barrier should be attached to the fryer or open flame equipment.*