

SAFETY TIP #33 : Commercial Fryers

- Always use personal protective equipment when operating a fryer (oven mitts and pot holders can be used when lifting baskets out of the oil).
- When filtering or changing the oil, steam gloves should be worn.
- Only add oil up to the fill line. When oil heats up and food items are added, a fryer vat that is too full could overflow.
- Let the oil cool down before reaching above the fryer to remove and/or clean the vent filters.
- Do not spill water or ice in the fryer as the hot oil will cause it to splash and can burn the employee.
- Keep the floor clean and dry, an oily or wet floor can cause employees to slip and fall into and/or onto hot surfaces.
- Avoid working around the fryer if the floor is wet or oily.
- Wear slip-resistant shoes while working in the kitchen.
- Do not drop baskets or food items into the fryer; they need to be lowered into the hot oil with care. Simply dropping items in will make the oil splash and potentially burn the employee.

