

SAFETY TIP 7: Deep fryer safety



- Allow hot oil to drip before completely removing the basket
- Lower food and utensils into hot oil slowly
- Use anti-slip floor treatments and mats on floors
- Get trained in the proper use and maintenance of your deep fryer
- Observe all safety procedure and wear all protective equipment provided for your use while preparing hot items
- Use gloves and scrapers and other cleaning tools with handles provided by your employer
- Use the correct grease level and cooking temperatures for your deep fryer
- Do not overfill or pour excessive amounts of frozen food into deep fryer at one time
- Do not leave fryer unattended
- Keep a class K fire extinguisher close to fryer



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