## Nummer:

***Company name/logo***

**Operating instructions**

**for fryers, woks**

**and deep fryers**

Number: Please enter

Date: Please enter

Responsible: Name and telephone number

Workplace/field of activity: *Enter applicable area here (e.g., department, workplace, room)*

|  |  |  |
| --- | --- | --- |
|  | 1. **Scope**
 |  |
|  |   Using fryers, woks and deep fryers |
|  | **2. Dangers to people and the environment** |  |
|  | * Burns or scalds caused by
* Hot grease, grease residue
* Hot surfaces
* Grease and oil burns
* Crushing and shearing point on mechanical lifting equipment
* Risk of fire from over-heated grease
 |
| **3. Protective measures and rules for behaviour** |
|  | * Fryers and deep fryers are only to be used by suitable people that have been trained in how to use them
* Check functionality of safety devices every working day after initial setup, e.g., control thermostat, extraction fans
* **Filling**
* Before filling the fryer, ensure that the basin is dry, that the grease/oil draining device is closed, that the heating unit is switched off and free of any residue.
* Only operate the heating unit if the grease/oil tray is filled below the filling line, ensuring that the heating device’s heat surface is completely covered by grease/oil.
* When filling with bar or block grease, this should first be liquefied in a suitable container (pot) and then carefully poured into the tray.
* Do not fill the tray beyond the lower or upper filling line.
* **Operating**
* Slowly lower/remove the basket from the hot grease/oil.
* Do not put food that is too wet into the hot grease/oil.
* Only move fryers and deep fryers once the grease/oil has cooled or if the tray has been securely closed with a tightly sealed lid.
* Remove any hot grease/oil that has spilled or dripped.
* If work has stopped or been interrupted and there is still hot grease/oil in the fryer, cover with a suitable lid and close securely.
* **Draining and transporting grease/oil**
* Wear heat-proof gloves with long cuffs when draining (hit) grease/oil and filters.
* Only drain hot grease/oil into heat-proof, sealable containers.
* Only transport hot grease/oil in closed containers and after sufficient cooling time.
* **Cleaning**
* Ensure that there is no longer any hot grease/oil in the tray.
* Remove any drained hot grease/oil from the workspace.
* Ensure that the heating device cannot be switched on during cleaning.
* Do not use any aggressive cleaning agents if this can be avoided. Observe the manufacturer’s manual and relevant oprating instructions.
* Clean draining facilities regularly in accordance with the operating conditions.
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| **4. Behaviour in case of faults** |
|  | * In case of safety-relevant faults, e.g., thermostat failure, stop using the equipment and inform your supervisor
* In case of grease fires: Use grease fire extinguisher – do not use water under any circumstance!
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| **5. First aid** |
|  | * Keep calm
* Call first aider
* **Emergency number: 112**
* Report accident
 |
| **6. Maintenance; disposal** |
|  | * Maintenance is only to be carried out by specialists or specialist companies who have been authorised to do so.
* Dispose of used grease/oil in accordance with the internal disposal plan
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|  |
| Date approved:Next review date for operating instructions: | Signature:managing director/authorised person |

***These sample operating instructions must be adapted for the relevant company!***