## 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. | | | | |
| **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! | | | | |
| **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 | | | | |
|  | | | | |
| Date approved:  Next review date for operating instructions: | | | Signature: managing director/authorised person | | |

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