

10 simple tips for kitchen operators to minimise fryer breakdowns

1 ROUTINE CHECKS

Check oil reaches at least the lower level indicator to avoid the thermostat from tripping or creating a potential fire hazard.

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2 OIL LEVELS

To avoid spillage the oil level should be no higher than the upper mark of the pan when it reaches cooking temperature.

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3 DIALS

Oil build-up around control dials makes them difficult to move. Clean around the dial as part of your regular routine.

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4 OIL TEMP

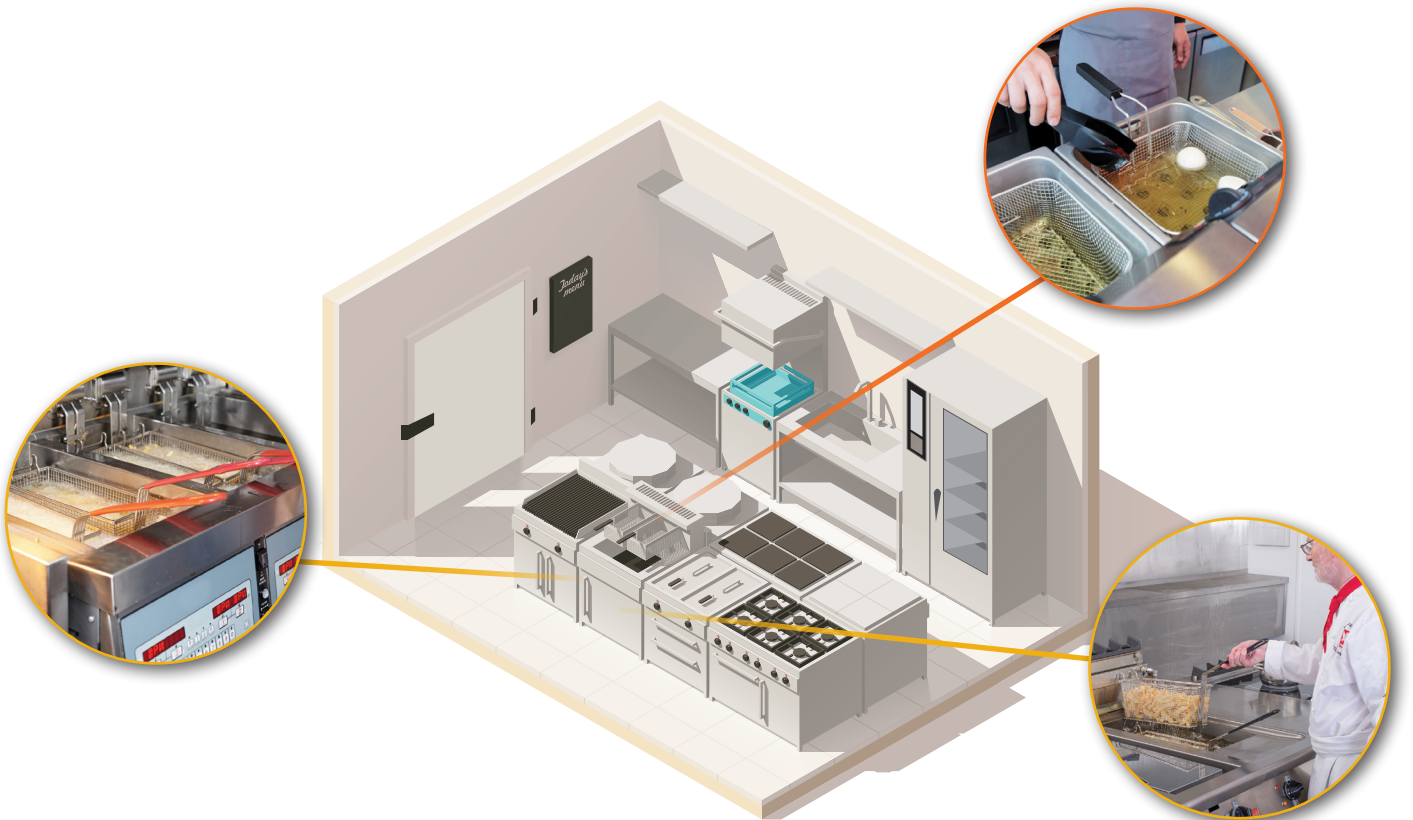
If oil starts to smoke at normal temperature your thermostat may be faulty. Check against an independent device regularly.

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5 FILTER OIL

Oil which becomes cloudy when hot, or very dark consumes more energy to heat. Filtering oil every day is a great habit.

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THERMOSTATS

Thermostats are often damaged when refitting electric elements after cleaning, lower them carefully into position.

7

TRIPPING OUT

If the thermostat trips out you may be able to reset it but don't do that more than once. Call a service engineer to check it if required.

8

MISUSE

Bashing or tapping the basket on the back of the fryer usually spills oil down the back or sides, creating a fire and slip hazard.

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UNIT TEMP

Never move the fryer, try to clean or undertake maintenance when hot. Ensure the fryer is switched off long enough to cool.

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MAINTENANCE

Increase the working life and efficiency of your kitchen equipment with preventative maintenance from Serviceline.

Note: Always check manufacturers guidelines and where required employ a qualified engineer to carry out any servicing or maintenance