

DEEP FAT FRYER

Cleaning Procedures



Supplies

1. Personal Protective Equipment (PPE): rubber gloves, protective eye glasses, protective apron
2. Deep Fat Fryer Cleaner (for interior surfaces)
3. Spray bottle of cleaner (for exterior surfaces)
4. Synthetic scrub pad
5. Long handle brush
6. Plastic pail for fresh water or water hose for rinsing
7. Disposable paper towels

Interior Cleaning

1. Turn fryer off and allow to cool before cleaning
2. Drain oil from unit and close valve
3. Add water until heating element is covered
4. Add Deep Fat Fryer Cleaner solution
5. Turn on unit and boil for 20 – 30 minutes depending on soil
6. Turn unit off
7. Drain unit, brushing sides with brush to remove all soils
8. Flush unit thoroughly with water
9. Allow to dry completely
10. Close valve
11. Refill with oil

Exterior Cleaning

1. Spray exterior surfaces with cleaner
2. Allow time to penetrate soils
3. Scrub with synthetic pad
4. Wipe clean
5. Rinse with water if necessary

