

## How to Clean Deep Fat Fryers

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**DO NOT ATTEMPT TO CLEAN THIS EQUIPMENT UNLESS TRAINED TO DO SO.**

### Routine maintenance

- Allow fryer to cool and drain cooking oil. If oil will be reused, filter and transfer it to a clean container or reservoir.
- Fill the deep well with just enough water to cover heating coil.
- Add enough heavy duty degreaser to manufacturer's recommended strength when the deep well is filled with water.
- Thoroughly mix the cleaning solution concentrate with a long-handled brush.
- Turn on heat and bring temperature to 80°–94°C.
- Allow coil to soak in the hot, concentrated solution until it is clean (this may take some time).
- Add hot water to FULL level of deep well.
- Run for one to two hours until clean.
- Brush away any heavy deposits.
- Brush wash outside surfaces using the same cleaning solution.
- When tank is completely cleaned, turn heat off and drain unit. Add cold water to the solution as it drains to prevent rapid change in temperature or cooling too rapidly. This avoids warping of the metal. Rinse thoroughly with fresh water.

**NOTE:** Screens from deep fat fry grid, burners from gas range, and any other metal equipment which is coated with baked on deposits may be cleaned quite easily by boiling them inside the deep fryer as it is being cleaned. These items should also be brushed and rinsed as above. More detergent should be added to clean the additional equipment.

### Safety Tips

- Wear appropriate PPE, including gauntlets and goggles.
- Never try to empty oil while it is still hot.
- Adding cold water before emptying cools the cleaning solution.
- Read manufacturer's instructions prior to carrying out the task for the first time.
- Carry out appropriate risk assessment and ensure staff are trained properly on cleaning method.