

10 simple tips for kitchen operators to minimise fryer breakdowns



Professional kitchen and refrigeration maintenance

ROUTINE CHECKS

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

1

OIL LEVELS

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

2

DIALS

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

3

OIL TEMP

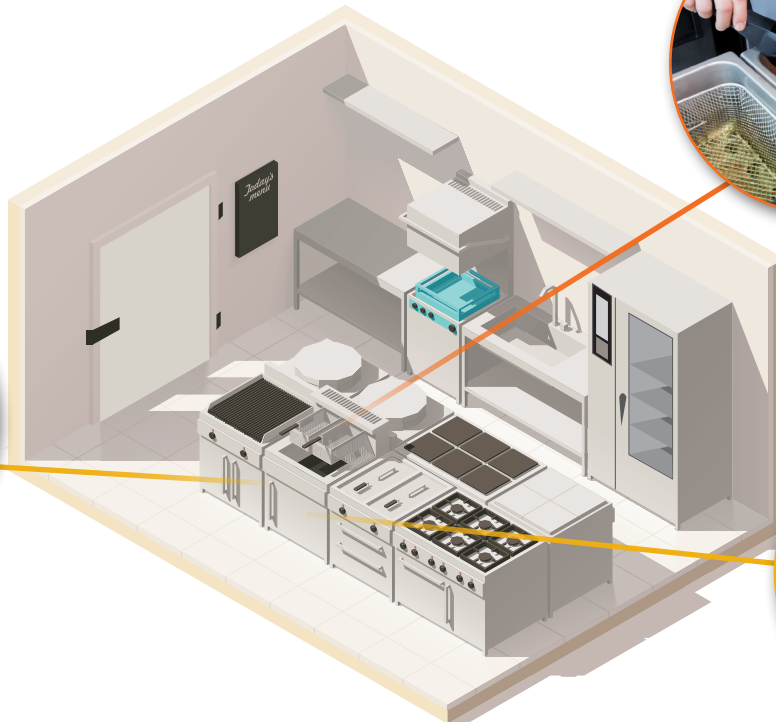
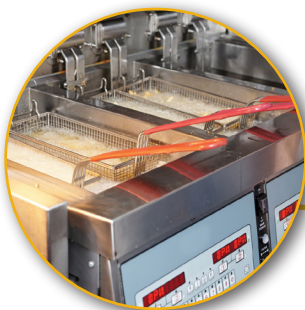
If oil starts to smoke at normal temperature your thermostat may be faulty. Check against an independent device regularly.

4

FILTER OIL

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

5



6

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.

9

UNIT TEMP

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

10

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