

# FRYER SAFETY

FOLLOW MANUFACTURER DIRECTIONS WHEN ADDING OIL TO, CLEANING, OR OPERATING FRYER

ENSURE FOOD IS DRY AND FREE OF EXCESS ICE BEFORE FRYING.

DO NOT OVERFILL BASKET.



RAISE/LOWER BASKET GENTLY

MAINTAIN SAFE DISTANCE FROM HOT OIL

CLEAN UP ANY SPILLS

USE PROPER PPE WHILE CLEANING FRYERS.

Proper **PPE** is essential to Fryer Safety

**F**ace Shield

**F**ryer Apron

**F**ryer Gloves

**S**hin Guards

