

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Electric shock or burns from incorrect use or damaged/faulty equipment



Ignition of combustible or flammable items

What other precautions should be taken?



Visually inspect equipment and cable for any damage or defects, such as burn marks or frayed cables before use

Safety Task Card

STCCS 111

Electric handheld caramelisers or branding irons

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

Safe System of Work

1. Only used the equipment for the intended purpose of caramelising or branding foods.
2. The stand and equipment must be placed on a level, stable, heat-resistant surface, where there is sufficient lighting and workspace.
3. Keep the area free from combustible and flammable items.
4. and keep the area clear of combustible or flammable items.
5. Ensure the iron is securely in its stand when heating up and when not in immediate use.
6. Always hold equipment by the handles and keep hands and other body parts away from the hot surfaces.
7. Do not leave hot equipment unattended.
8. If sugar catches fire during caramelisation, remove the caramelising iron and the flame will disappear.
9. Disconnect the equipment from the power source and allow it to cool on the stand before cleaning or storing.
10. Clean the equipment gently with a cloth and do not immerse in water.

If you have any concerns, stop and speak with your line manager before proceeding.

