



FRYER SCRAPS

When bits of batter drop off foods in the fryer this generates fryer scraps. If they are not disposed of correctly these scraps, which are saturated with oil, can spontaneously combust resulting in a fire.

Fryer scraps retain their heat, much as fire or barbeque ashes, and can combust hours after they have been removed from the oil or if left in a drained fryer.



To prevent fires, follow these steps:

- Regularly **remove scraps**, such as batter bits, other food debris and sediment from fryers and dispose of them correctly.
- Place scraps in a shallow metal tray and **dowse them** with cold water to cool them down.
- Dispose of cooled scraps in an **external, fire-resistant, lidded container**.
- **Never** dispose of fryer waste in a bin that contains cardboard, paper or other combustible items.
- **Do not** store scraps inside the building overnight.

MORE INFORMATION

Looking for more information:

- STCCS07 Use of Deep Fat Fryers
- STCCS08 Cleaning Deep Fat Fryers