

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Burns/scalds from contact with steam or hot food



Ignition of overheated food or other flammable items



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

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Air fryers

Safety Task Card
STCCS 79

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. Equipment must be on a firm, level, heat-resistant surface and sited where there is adequate space to allow effective air circulation.
2. Always follow the manufacturer's instructions, where these are available.
3. Do not store combustible or flammable items near the equipment and do not store anything inside equipment.
4. Do not place or store items on equipment and ensure that the air intake or outlets vents are not covered.
5. Be aware that some surfaces get hot during operation and keep hands away from these surfaces.
6. Keep the power cord away from hot surfaces.
7. Keep your face and hands away from the outlet vents and be aware of steam escaping when the appliance is opened during use.
8. Only use accessories that are designed to be used in the equipment being used.
9. Do not overfill equipment.
10. Never fill air fryer baskets with oil or fat and don't use a basket air fryer without baskets.
11. Do not use paper, cardboard or plastic in the air fryer.
12. Never put parchment paper in the fryer by itself as circulating air may lift it up, bringing it into contact with the heating elements.
13. Use oven cloths/gloves when handling hot equipment.
14. Don't leave equipment unattended when in operation.
15. Switch equipment off before putting on or taking off accessories.

Continued on reverse

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

List any additional hazards or risks you have identified, and control measures required to manage these.

Air fryers continued

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Safe System of Work

1. Immediately turn equipment off and disconnect it from the power supply if it emits dark smoke, as this indicates that food has been set alight, or that there is a circuit problem.
2. Turn equipment off, disconnect from the power supply and allow to cool before cleaning, or fitting and removing accessories.
3. Do not use metal scourers to clean equipment as metal fragments may come into electrical parts, creating a risk of electric shock.
4. Clean up spillages as they occur and use wet floor warning signs when appropriate.

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