

### What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Burns/scalds from contact with hot food, hot liquids and steam



Explosion or fire associated with use of gas



Back and muscle strain from handling heavy items



Slip injuries from spillages



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

## Multifunctional volume cooking (including bratt pans, boiling pans, tilting kettles, pasta boilers)

Safety Task Card  
**STCCS 06**

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. Portable boilers (such as pasta boilers) must be securely sited so that they are stable.
2. Make sure all operating switches are conveniently accessible in the case of emergencies.
3. When not closed, make sure the lid is fully open and secured.
4. Equipment that is not plumbed in should be filled using an appropriate method, using for example a jug, pan, bucket or hose, to avoid manual handling injuries and spillages.
5. Do not overfill equipment; always allow for expansion and foaming of food being cooked.
6. Use oven cloths or gloves when handling hot equipment.
7. Stand back to avoid escaping steam when raising the lid.
8. Brat pans must not be used for deep fat frying.
9. Pasta boilers must not be left unattended when in use.
10. When decanting food, water etc. ensure that the receiving container is as close as possible to the equipment to avoid spillages.
11. Operate the tilting mechanism slowly to avoid spillages.
12. Stand back when using the tilting mechanism to decant food, waste water etc. to avoid being splashed.
13. Do not overfill containers and whenever possible trolleys should be used to minimise manual handling.
14. Allow water to cool before the boiler is drained for cleaning.
15. Isolate equipment and allow it to cool before cleaning.
16. Clean up spillages as they occur and use wet floor warning signs when appropriate.

SCAN FOR  
SAFE SYSTEMS OF  
WORK VIDEO



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

## Multi-functional volume cooking continued

(including bratt pans, boiling pans, tilting kettles, pasta boilers)

Safety Task Card  
**STCCS 06**

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