

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces and equipment



Burns/scalds from contact with hot food and hot oil



Explosion as a result of failure in the pressure system or incorrect use of equipment



Slip injuries from spillages



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

What other precautions should be taken?



Clean up any spillages immediately

Use of pressure fryers

Safety Task Card
STCCS 85

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 use a pressure fryer if you have been trained and have successfully completed the Hot Oil Quiz.
2. Always follow the manufacturer's instructions, where these are available.
3. Clean the deadweight assembly daily to ensure the valve remains effective.
4. Do not obstruct the safety relief valve and never pull the safety relief valve ring.
5. Make sure that the breaks are engaged, and that equipment is secure.
6. Ensure that the oil level is maintained at the correct level as specified by the frypot level indicator.
7. Check that the seal is clear from debris.
8. Food must be as dry as practicable before it is placed in the hot oil.
9. Do not overfill the frying basket.
10. Lower the basket gently into the hot oil – do not allow it to drop.
11. If water or ice gets into the oil, step back and warn your colleagues.
12. Ensure the lid is always fastened properly so that it seals correctly.
13. Never lift the handle or force the lid latch open before the pressure is at zero.
14. When raising the lid, stand clear and allow steam to escape.
15. Raise the lid carefully, but quickly, so that condensation does not drain into the oil.
16. Allow the basket to drain before removing it from the fryer.
17. Take care to prevent oil drips onto the floor when transferring cooked food from the basket.

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.

Use of pressure fryers continued

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Safe System of Work

18. Monitor the fryer temperature and if it exceeds 215°C immediately turn it off and isolate the fryer from the power source. Report this to your manager or supervisor.
19. If the safety relief valve activates, turn the equipment off and report this to your manager or supervisor immediately and do not use the fryer.
20. Clean up any spillages immediately. Thoroughly clean and dry the area completely to avoid the risk of slipping.

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