



Importance of adhering to safety procedures and regular cleaning and maintenance to reduce fire risks in fryers.

Fryers can present various hazards in the catering environment if not correctly operated and maintained. Hazards include fire, burns from hot oil, contact with hot surfaces, fumes from boiling cleaning chemicals, eye injuries from splashes and slips from oil spillages.

Always refer to the safety guidance at the start of the fryer user manual that is issued with the appliance and also available on the Falcon website, in particular the sections of **Fire Safety** and **Maintenance safety**.

General safety

Commercial catering fryers are for professional use only and must be used by qualified persons. Ensure you are trained in the safe and proper use of the fryer, know how to turn it off and switch the power or gas off at the mains in an emergency and you are conversant with the fire and safety procedures that apply to your kitchen.

Fryers should never be left unsupervised when in use and always turn products off at the end of service.

Before operating the fryer check that no damage has occurred to the appliance or supply cord. If damage has occurred, isolate, do not use the appliance and immediately contact a service engineer.

Fire safety

Ensure that the appliance and surrounding work area are regularly cleaned (at least weekly) to avoid the build-up of fats, oils and greases that could present a fire risk.

The kitchen extraction system should be cleaned in accordance with SFG 20. Frequency of cleaning should be adjusted by means of system testing (inspection/monitoring). SFG20 states the following as the minimum cleaning intervals kitchen extraction systems:

1. Heavy use – 12 to 16 hours per day will necessitate a 3 monthly clean.
2. Moderate use – 6 to 12 hours per day will necessitate a 6 monthly clean.
3. Light use – 2 to 6 hours per day will necessitate a 12 monthly clean.

Fryer Cleaning

Before any cleaning is undertaken on a fryer, isolate appliance from mains power supply at isolator switch.

Refer to the cleaning section of the fryer manual for the model you are operating where there are detailed instructions on how to clean the fryer correctly and safely.

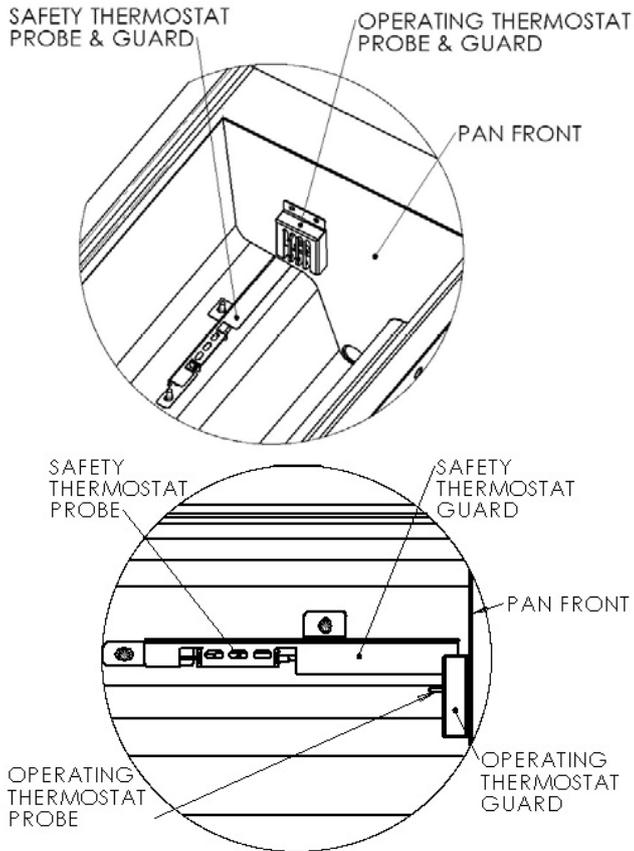
The operator should pay particular attention to the cleaning guidance within the section for the temperature probes / thermostats within the fryer.

Dislodging or damaging the thermostat probes or their capillaries can increase the risk of overheating or fire.

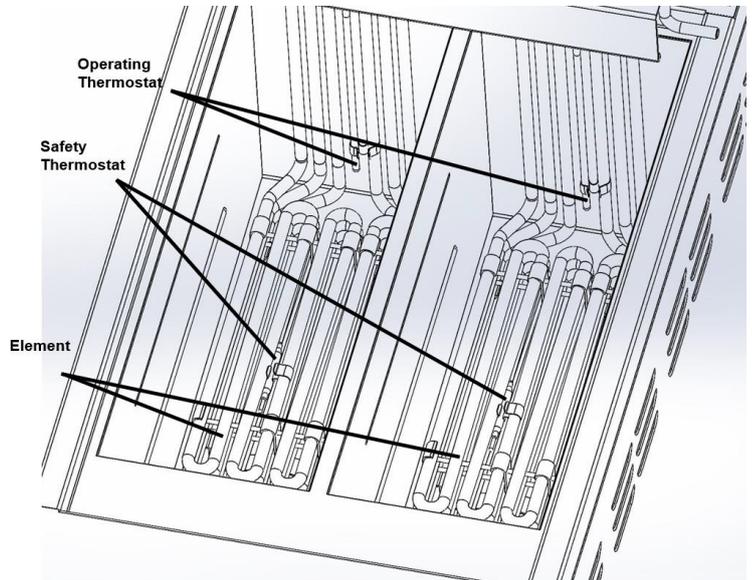
If the thermostats or capillaries are damaged, then do not turn the appliance on. Contact Falcon or your approved service provider to undertake the necessary repairs.

Fryer Operator Bulletin

Location of Safety and Operating Thermostat Probes within gas and electric fryers

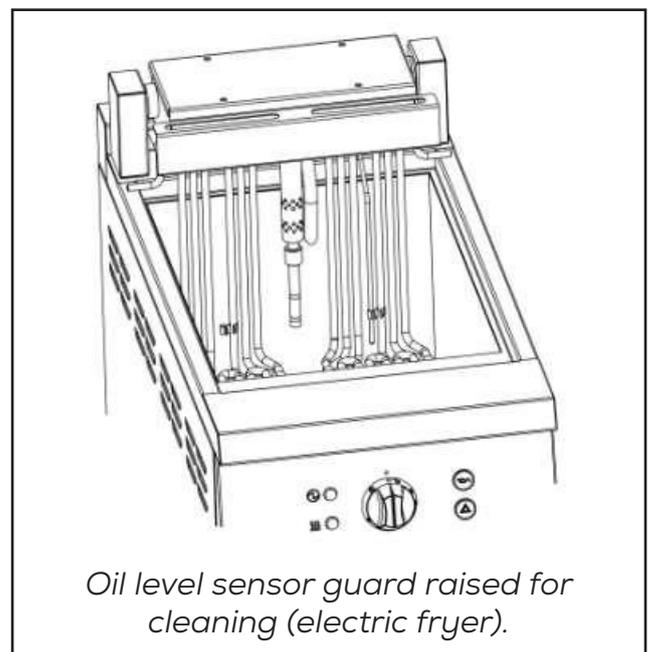
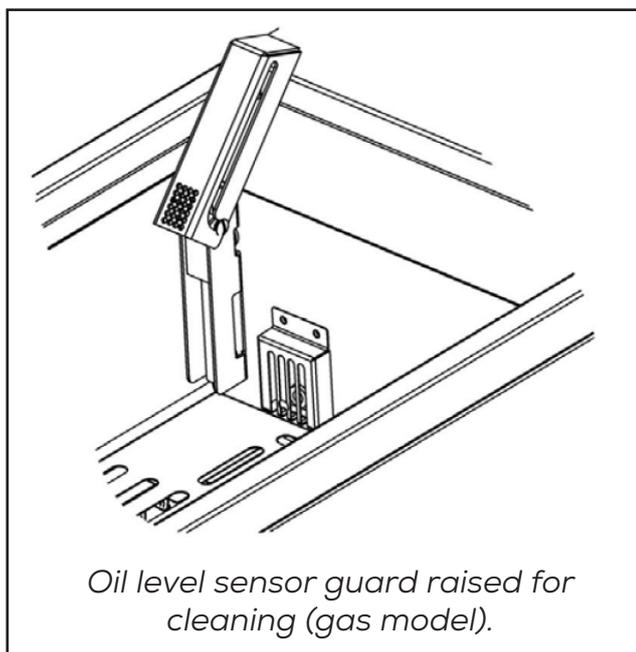


Gas Fryer



Electric Fryer

If the fryer is a Falcon Angel Fryer model and is fitted with an oil level sensor, then the user must ensure they are cleaning the sensor in accordance with the instruction given in the cleaning section.



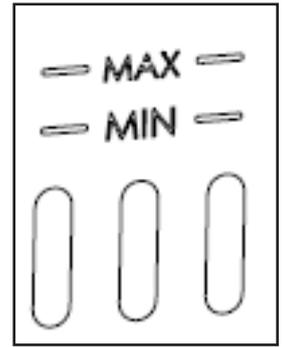
Fryer Operator Bulletin

Oil Safety

Cold Oil: when filling with cold oil **DO NOT FILL PAST -MIN- LEVEL MARK**

-MIN- Level Mark: Oil should **NEVER** be allowed to drop below this mark. Should this occur, **top up immediately** or switch fryer **OFF**.

Hot Oil and Topping Up Oil: : **DO NOT FILL PAST -MAX- LEVEL MARK**



- Do not operate the fryer with no or low oil levels.
- Solid Fat (e.g. Beef Tallow) must be melted using the fat melt mode in order to avoid fire caused by burning of the fat and/or overheating. We do not recommend using Solid Fat if the fryer control does not have a Fat Melt Cycle.
- Regularly change your cooking oil. Use colour charts (example below) to check on oil quality. It should also be considered what is being cooked, as if this contaminates the oil with debris (ie breadcrumbs or batter) then this contamination can reduce the oils auto ignition temperature and make it much more susceptible to ignition within expected normal operational temperatures. This could happen with a short amount of use and the colour may be fine.

STAGE 1: OIL BREAK-IN	STAGE 2: FRESH OIL	STAGE 3: OPTIMUM OIL	STAGE 4: DEGRADING OIL	STAGE 5: SPENT OIL
Clear color with no odor and very little oil is soaked up by food	Slight browning at edges and crisping of food with more oil soaked up	Golden brown color, good crisping, and optimal oil soaked into food	Hardening, uneven frying, darker browning and too much oil in food	Very uneven frying, hardening of food, bad odor, and too much oil soak

- If you see the cooking oil or fat smoking, switch the fryer off, allow to cool, drain oil, clean and dry fryer pan thoroughly and replace with fresh oil. If the clean fryer oil smokes when heated, switch off immediately and contact service engineer. Do not switch fryer back on.
- Never add water to the fryer medium at any time.

Servicing

We recommend servicing in accordance with SFG20 Maintenance Schedules and, as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact.

Please find Cooking Oil Smoke Point information on page 4

OIL SMOKE POINT CHART

These are approximations and smoke points can range depending on quality of oil

