Description: Deep fryers heat cooking oil to a very high temperature; when food is dipped into the oil, it comes out with the flavor retained beneath a crispy shell. The fryer must be preheated before introducing food products into the oil. It is important to monitor how much product is placed into the fryer because too much food products will bring the oil temperature down, hurting the product quality.

Do:

- Pre-heat fryer to 350 degrees F
- Fill fryer baskets to no more than half full
- When adding items to fryer, place them first into a raised fryer basket and then lower the fryer basket carefully into the fryer to prevent splashing
- Use proper tools to remove large debris from oil
- Do not stand too close or lean over hot oil
- Keep liquids and beverages away from hot oil
- Follow directions for adding new fat or oil
- Know the flash point (lowest temperature at which it can form an ignitable mixture in air) of your oil.
- Wear any safety equipment provided while working with hot oil

Don’t:

- Don’t overfill fryer baskets
- Don’t stand too close or lean over hot oil
- Don’t store hot oil on floors by the grill area
- Don’t pour excess ice crystals into the oil