

Using Deep Fryers Safely Infographic



THE DOS AND DON'TS OF A PROFESSIONAL DEEP FRYER

KEEP YOUR DEEP FRYER
CLEAN AT ALL TIMES

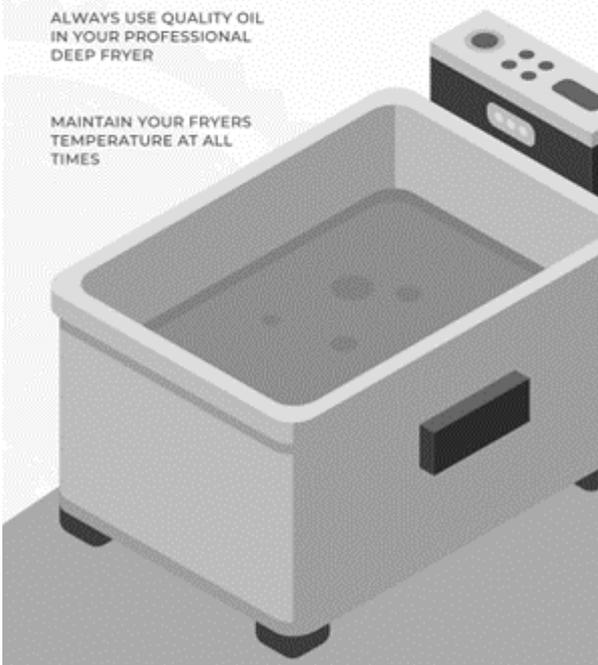
DON'T ALLOW ICE FROM
FROZEN FOODS IN YOUR
FRYER

MAKE SURE TO HAVE
YOUR FRYER REGULARLY
INSPECTED

DON'T TURN ON YOUR
FRYER TOO EARLY

ALWAYS USE QUALITY OIL
IN YOUR PROFESSIONAL
DEEP FRYER

MAINTAIN YOUR FRYERS
TEMPERATURE AT ALL
TIMES



Source: <https://www.prorestaurantequipment.com>