

# Using Deep Fryers Safely Infographic

THE DOS AND DON'TS OF A

**PROFESSIONAL**

**DEEP  
FRYER**



KEEP YOUR DEEP FRYER  
CLEAN AT ALL TIMES

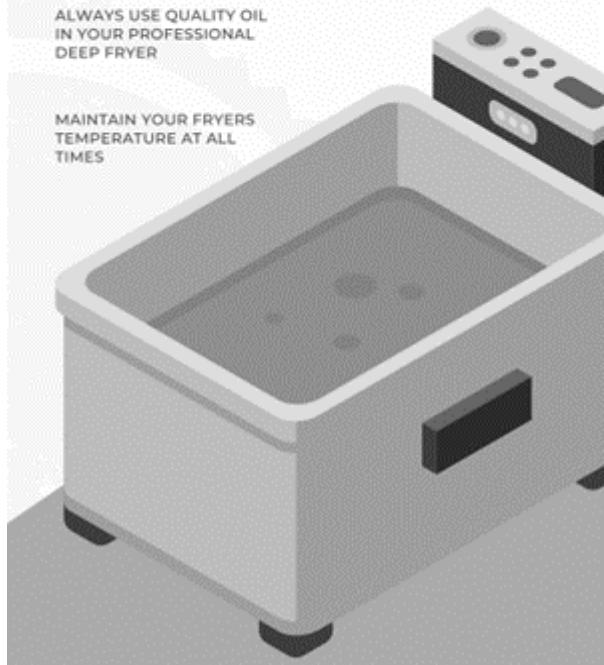
DON'T ALLOW ICE FROM  
FROZEN FOODS IN YOUR  
FRYER

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>