

Unit 303: Contribute to business success

Handout 1: Standard operating procedure (SOP) example

SOP for cleaning and maintaining the deep fat fryer

Department: Kitchen

Purpose of this SOP:

To obtain the best efficiency, quality and performance of the machine, always follow the cleaning and care instructions advised by the manufacturer.

The kitchen staff should make sure to safely and hygienically clean the deep fat fryer to achieve consistent results every time.

The [Chef](#) de partie will be responsible to ensure that appropriate kitchen equipment cleaning and maintenance methods are followed by the team.

Steps for cleaning and maintaining deep fat fryer

1. Turn off the main power
2. Check oil is cold before emptying
3. Open the drain valve
4. Pour all the oils until they are gone
5. Take the oils from the oil taps and remove them
6. Prepare an empty container under the drain valve
7. Spray under the deep fat fryer
8. Spray with grease cleaner
9. Wipe all the parts of the deep fat fryer
10. Spray with water
11. Clean with detergent
12. Spray again with water and dry them up
13. Reclose the drain valve
14. Sanitize using chlorine
15. When inserting the cooking oils, do so with a filter or, just add new ones.

Main points to note while cleaning and maintaining the deep fat fryer.

- Hot oil and hot parts can cause burns
- Use care when operating, cleaning, and servicing the fryer

- Do not move fryer without draining all frying compound from the tank
- Never run water or [boil](#) out a solution through filter and motor/pump as this may damage your fryer
- Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth
- If regular cleaning is neglected, grease will be burned on and discolourations may form
- Remove discolourations by washing with any detergent or soap and water
- Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolourations
- Fingerprints are sometimes a problem on highly polished surfaces of stainless steel
- Fingerprints can be minimised by applying a cleaner that will leave a thin oily or waxy film
- Clean all exterior surfaces of your fryer at least once daily
- Use a damp cloth with warm water and a mild soap or detergent
- Do not use chlorine or sulfate/sulfide cleaners
- Rinse thoroughly, and then dry with a soft dry cloth
- Always rub with the grain of the stainless steel
- Do not use a metallic scoring pad or harsh cleaners.