

FRYER SAFETY

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- Use caution and maintain alertness when using equipment.
- Maintain a clean and clear work area.
- Gently raise and lower the fryer baskets to avoid splashing.
- Keep liquids and beverages away from work area.
- Keep floor surfaces clean and dry to prevent slips and falls.

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- **Overfill fryer baskets!**
- **Stand too close or lean or reach over fryer!**
- **Filter or drain hot oil! Wait until oil is cool!**
- **Carry or move containers of hot oil! Wait until oil is cool!**
- **Pour excess ice crystals into the hot oil!**
- **Pour hot oil into plastic or other container that will melt!**



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