



Importance of adhering to safety procedures and regular cleaning and maintenance to reduce fire risks in fryers.

It has been brought to our attention that some end users are purposely by-passing safety reset switches and buttons, forcing them closed by inserting foreign objects or taping them over to deliberately stop them functioning as intended.

Operators **Must Never** interfere with switches and safety devices. This practice is very dangerous and could lead to a serious electrical or fire safety issue.

If the fryer is not working as intended, then do not use the appliance and contact the manufacturer or an approved service engineer to attend and correct the fault.

Fryers can present various hazards in the catering environment if not correctly operated and maintained. Hazards include fire, burns from hot oil, contact with hot surfaces, fumes from boiling cleaning chemicals, eye injuries from splashes and slips from oil spillages.

Always refer to the safety guidance at the start of the fryer user manual that is issued with the appliance and also available on the Falcon website, in particular the sections of **General Safety, Fire Safety** and **Maintenance Safety**.

General safety

Commercial catering fryers are for professional use only and must be used by qualified persons. Ensure you are trained in the safe and proper use of the fryer; know how to turn it off and switch the power or gas off at the mains in an emergency; and you are conversant with the fire and safety procedures that apply to your kitchen. If in doubt stop and ask your supervisor.

Always check you have the correct instruction manual for the fryer you are using. A copy of the instructions can be found on the [Falcon website](http://www.FalconFoodservice.com). If you are in any doubt about the correct manual you can contact Falcon tech support on 01786 455 200 (option 2).

It is also important to consider the environment around the fryer as well as the fryer itself. For example, oil or food spills will present a significant risk to users so the need to immediately clean up such spills must be reflected in staff training.

Fryers should never be left unsupervised when in use and always turn products off at the end of service.

Before operating the fryer check that no damage has occurred to the appliance or supply cord. If damage has occurred, isolate, do not use the appliance and immediately contact your service provider.

Do Not attempt to tamper with any fryer controls, wiring or safety components. Only an approved service provider should carry out repair/service work.

When using electric fryers **Do Not** stow the fryer lid at rear of appliance between the element head and the back of the appliance as this can damage the safety thermostat, which could have a detrimental effect on the safety of the appliance.



Electric fryer – safety stat reset button sheared off due to stowing fryer lid behind element head



Gas fryer – safety stat reset button damaged/missing.

Fryer Operator Bulletin

Fire safety

Ensure that the appliance and surrounding work area are regularly cleaned at least weekly. A deep clean should be undertaken at least every 6 months by a specialist contractor.

The kitchen extraction system should be cleaned in accordance with SFG 20. Frequency of cleaning should be adjusted by means of system testing (inspection/monitoring). SFG20 states the following as the minimum cleaning intervals kitchen extraction systems:

1. Heavy use – 12 to 16 hours per day will necessitate a 3 monthly clean.
2. Moderate use – 6 to 12 hours per day will necessitate a 6 monthly clean.
3. Light use – 2 to 6 hours per day will necessitate a 12 monthly clean.

If you see the cooking oil or fat smoking, switch the fryer off, allow to cool, drain oil, clean and dry fryer pan thoroughly and replace with fresh oil. If the clean fryer oil smokes when heated, switch off immediately and contact service engineer. Do not switch fryer back on.

Examples of poor cleaning practices in fryers



Excessive debris in the pan can have the following affect:

1. Reduces amount of oil in pan that can be used for cooking.
2. Contaminate and shorten the life of the oil.
3. Can lead to excessive vapour/ smoke coming off

the oil at lower temperatures.

4. Affect the taste of food product cooked.
5. Reduce the accuracy of the operational and safety thermostats, thus affecting the safety of the fryer.

A dirty pan can have the following affect:



1. Contaminate and shorten the life of the oil.
2. Affect the taste of food product cooked.

Fryer Cleaning

Before any cleaning is undertaken on the fryer, isolate appliance from mains power supply at isolator switch.

Refer to the cleaning section of the fryer manual for the model you are operating where there are detailed instructions on how to clean the fryer correctly and safely.

The operator should pay particular attention to the cleaning guidance within the section for the temperature probes/thermostats within the fryer.

Dislodging or damaging the thermostat probes or their capillaries can increase the risk of overheating or fire.



Gas fryer - Safety thermostat out of position and unguarded.

Electric fryer - Safety thermostat, broken capillary.

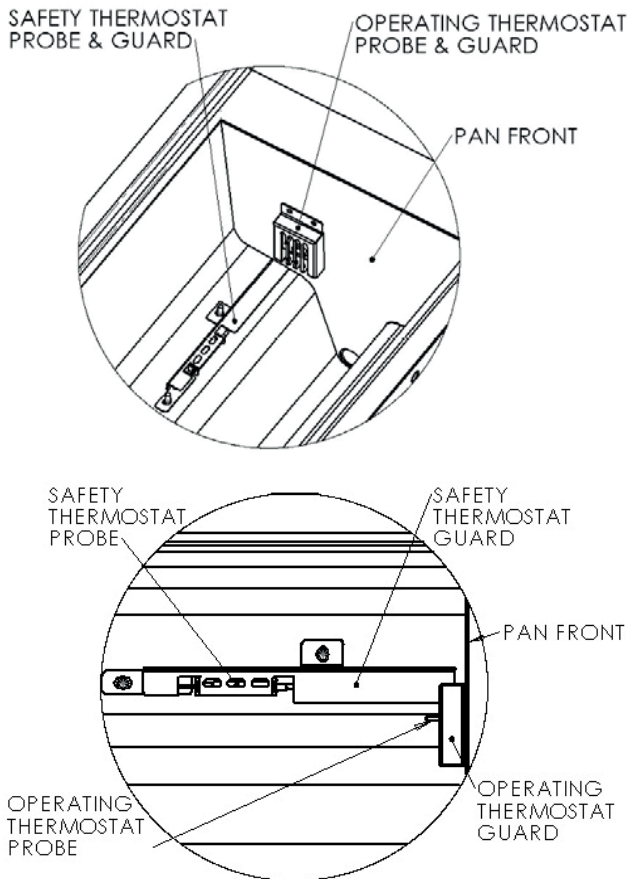


Fryer Operator Bulletin

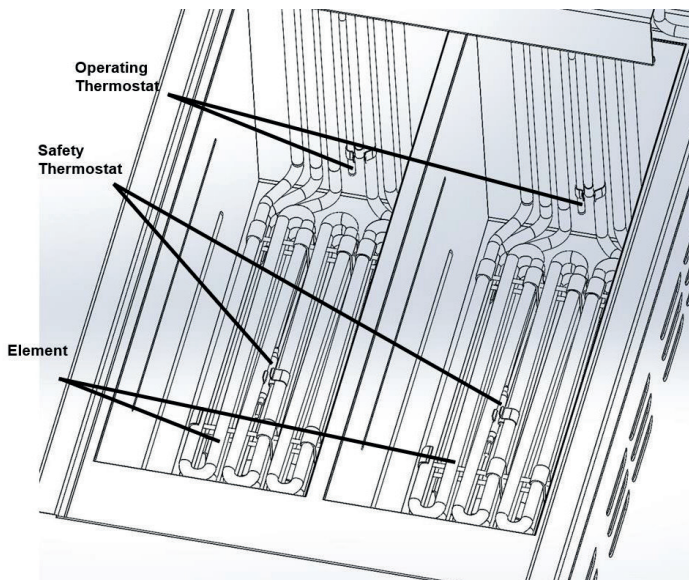
If the thermostats or capillaries are damaged, then do not turn the appliance on. Contact Falcon or your approved service provider to undertake the necessary repairs.

Location of Safety and Operating Thermostat Probes within gas and electric fryers

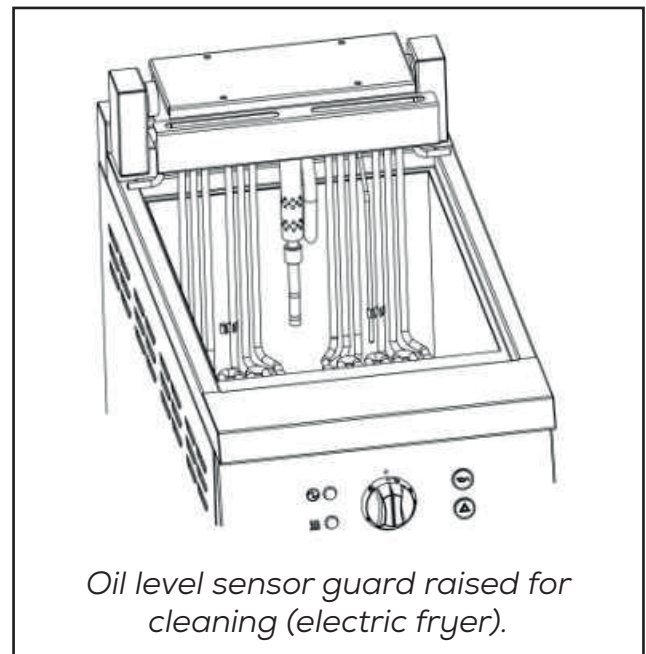
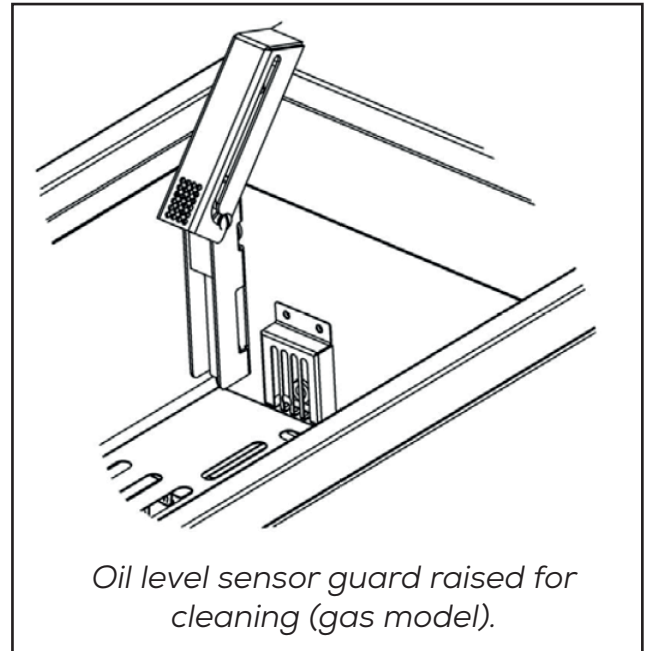
Gas Fryer



Electric Fryer



If the fryer is a Falcon Angel Fryer model fitted with an oil level sensor then the user must ensure they are cleaning the sensor in accordance with the instruction given in the cleaning section.

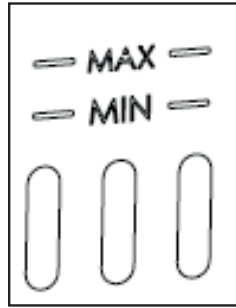


Fryer Operator Bulletin

Oil Safety

Cold Oil - when filling with cold oil, **DO NOT FILL PAST -MIN- LEVEL MARK.**

-MIN- Level Mark: Oil should **NEVER** be allowed to drop below this mark. Should this occur, top up immediately or switch fryer OFF.



Hot Oil and Topping Up Oil: **DO NOT FILL PAST -MAX- LEVEL MARK**

- **NEVER ADD WATER TO THE FRYER MEDIUM AT ANY TIME.**
- Do not operate the fryer with no or low oil levels.
- For fryers fitted with a FASTRON controller (control knob has a fat melt icon as per image below), solid fat (e.g beef tallow) must be melted using the fat melt mode in order to avoid fire caused by burning of the fat and/or overheating. If the fryer does not have a fat melt icon we do not recommend using Solid Fat as the fryer control will not have a Fat Melt Cycle.
- Regularly change your cooking oil. Use colour charts to check oil quality. It should also be considered what is being cooked, as if this contaminates the oil with debris (i.e breadcrumbs or batter) then this contamination can reduce the oils auto ignition temperature and make it much more susceptible to ignition within expected normal operational temperatures. This could happen with a short amount of use and the colour of the oil may be within an acceptable colour range.
- If you see the cooking oil or fat smoking, switch the fryer off, allow to cool, drain oil, clean and dry fryer pan thoroughly and replace with fresh oil. If the clean



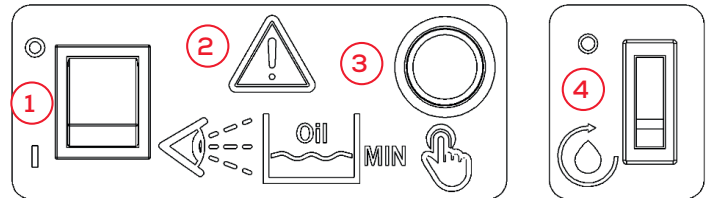
fryer oil smokes when heated, switch off immediately and contact your service provider. Do not switch fryer back on.

- When changing the oil **Do Not** handle hot oil. Oil must be allowed to cool to a safe temperature before draining.

Operational Safety

Ensure you switch the fryer on/off at the appliance and **Do Not** solely rely on switching the appliance on/off at the local isolator on the wall.

When starting up the fryer the user must ensure they are following the sequence as described in the user manual. **Do Not** shortcut the steps described in the startup sequence



In the electric fryers the following additional controls are located behind cabinet door.

1. Fryer ON/OFF Switch: Switches the fryer on/off.
2. Check Oil Level Lamp / Buzzer: Fryer has a 'check oil level' indicator to prompt operator to check there is oil / sufficient oil in the pan.
3. Start Button: Fryer has a start button. Once operator has established there is sufficient oil in the pan, pushing will engage the controller.
4. Filtration Switch (only fitted to models with a filtration pump): Used to operate filtration pump when filtering is required.

After switching on the fryer (1), the check oil level lamp/buzzer (2) should flash and sound. If the check oil level lamp/buzzer (2) does not flash & sound, **DO NOT USE** the fryer. After the user has checked that there is sufficient oil in the pan and pushed the start button (3) the lamp/buzzer (2) will extinguish, and the temperature control will be energised allowing the user to set a temperature.

Fryer Operator Bulletin

If this sequence does not happen and the lamp/buzzer (2) does not indicate when powered on, or it does not extinguish when the start button (3) is pushed, then the fryer needs to be removed from service and engineers called.

For Falcon Angel Fryer fryers, the fryer will not start if there is not enough oil in the pan. In this situation the red hazard triangle symbol on the control panel will be flashing and the fryer will not start when pushing the start button (3)



Temperature limit thermostat

If the appliance fails to operate check the temperature limit thermostat has not tripped, if it still fails to operate contact Falcon or you approved service provider to undertake the necessary repairs.

Fryers are equipped with an additional temperature limit thermostat, independent of the main controller. In the case of operating thermostat failure, allowing oil temperature to rise above predetermined legislation safe zone (230°C), the temperature limit device will activate and switch off the burner/elements.

Servicing

We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact.