

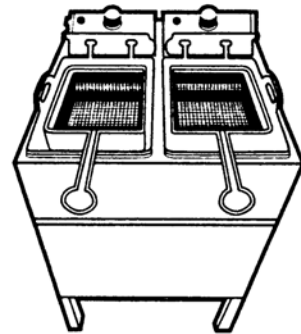
## Deep Fat Fryers

### Potential injuries:

- ◆ Burn injury from contact with the fryer and splashed fat
- ◆ Fire

### To prevent injuries:

- ◆ Be fully trained in the use and maintenance of your deep fat fryer.
- ◆ Be aware of correct fat levels and temperatures.
- ◆ Ensure that oil does not overheat. Follow manufacturer's recommended cooking temperature.
- ◆ Clean away any grease surrounding the fryer with warm water and detergent as soon as possible.



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