



Generic Fryer Checklist

Daily Tasks

- ☐ **Filter oil at least once per shift:** This helps maintain oil quality and frying consistency.
- ☐ **Wipe down exterior surfaces with a degreaser:** Keeps your equipment clean and prevents buildup.
- ☐ **Clean baskets and utensils:** Ensures hygiene and prevents cross-contamination.
- ☐ **Check oil level and temperature accuracy:** Ensures proper cooking and energy efficiency.
- ☐ **Inspect for leaks or unusual smells:** Identifies potential issues early to avoid costly repairs.

Weekly Tasks

- ☐ **Perform a boil-out using fryer-safe cleaner:** Deep cleans the fryer to remove carbon and oil residues.
- ☐ **Clean heating elements and drain lines:** Prevents clogs and ensures efficient heating.
- ☐ **Inspect thermostat and high-limit switch:** Ensures safety and accurate temperature control.
- ☐ **Check for carbon buildup inside the vat:** Prevents overheating and maintains oil quality.

Monthly Tasks

- ☐ **Inspect burner flames (gas) or heating coils (electric):** Ensures even heating and prevents hazards.
- ☐ **Check power cords, gas lines, and connections:** Identifies wear and tear to prevent accidents.
- ☐ **Clean behind and underneath fryer:** Prevents grease buildup and improves kitchen hygiene.
- ☐ **Test emergency shut-off and safety features:** Ensures quick response in case of emergencies.

Quarterly Tasks

- ☐ **Calibrate thermostat and temperature probes:** Maintains accurate cooking temperatures.
- ☐ **Review oil usage and disposal practices:** Promotes sustainability and cost efficiency.
- ☐ **Conduct staff refresher training on fryer safety:** Ensures staff are knowledgeable about safe operation practices.

Annual Tasks

- ☐ **Schedule professional inspection and servicing:** Ensures comprehensive maintenance and identifies potential issues.
- ☐ **Replace worn parts: gaskets, hoses, filters, igniters:** Maintains efficiency and safety of the fryer.
- ☐ **Perform full safety audit and compliance check:** Ensures adherence to safety regulations and standards.

By following this checklist, you will ensure that your fryer operates safely and efficiently, reducing downtime and extending its lifespan. For any questions or further assistance, please contact ProphetPrep support.