

## Following Directions is key to safety.



*Simple operational mistakes can lead to serious equipment failures and unsafe conditions.*

An example is switching the fryer "ON" when there is no oil in the frypot.

You should always ensure the proper condition of the fry station before attempting to operate the fryer.

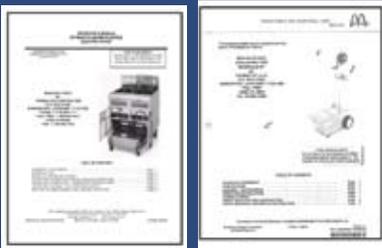
Keep flammable materials away from fry station.

Maintain proper oil level.

NEVER attempt to use a fryer that has a malfunctioning temperature probe or high-limit thermostat.

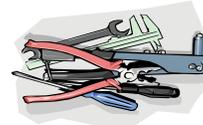
Fully disconnect gas and electrical connection prior to moving fryer.

Always refer to your equipment manual, O&T manual and other reference material for proper operating instructions.



Operator's manuals and MRC/PM Cards are now available @ [www.frymaster.com](http://www.frymaster.com)

## Who should fix my fry station equipment?



*The best rule of thumb is to follow the directions included in your equipment manuals, MRC/PM Cards and O&T Manual.* Although there are many tasks included in the MRC/PM cards that can be completed by properly trained managers and other restaurant employees, most actual repairs should be completed by a qualified service technician.

Keep the following thoughts in mind:

Improperly repaired equipment may malfunction and lead to more serious problems.

Some components may have extended warranties which are only covered when repaired by authorized service providers.

A factory-trained, authorized service technician is best prepared to repair your equipment properly the first time.

### HOW DID YOU DO ON THE QUIZ?

#### Answers to Fry Station Cleaning Quiz

When should you clean behind the fryer?

- Daily  
 Weekly  
 Monthly

What is the requirement for cleaning the hood

- Monthly  
 Semiannually (twice yearly)  
 Annually

How often should you boil-out an electric fryer?

- Weekly  
 Quarterly (4 times a year)  
 Semiannually (twice)

Which is used for cleaning the outside of the fryer?

- Heavy-duty degreaser  
 All Purpose Super Concentrate  
 Sanitized Towel

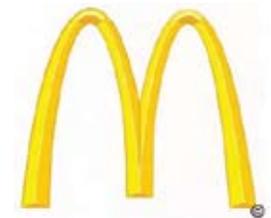
Supplying frying systems, UHCs, HLZs, Toasters and Fry Dispensers to the McDonald's System.

**Frymaster**  
8700 Line Avenue  
Shreveport, LA 71106  
(318) 865-1711

**SALES INFORMATION**  
1-800-221-4583  
**TECHNICAL SUPPORT**  
1-800-551-8633  
[www.frymaster.com](http://www.frymaster.com)



## FRY STATION SAFETY & RISK REDUCTION REFERENCE



*This pamphlet is provided as guide to assist Restaurant Managers, Owner/Operators and Crewmembers with general tips to reduce the risk of fire and other hazards in and around the fry station.*

**Frymaster**  
Frymaster toll-free service

Tel: 1-800-551-8633

# Equipment Installation

*It happens every day.*

You may think that the initial installation of your equipment ensures your fryer station will always be right. The fact is, every time you remove the fryer from the hood for cleaning, you must ensure it is properly re-installed.



After filtering, cleaning or mopping, ensure the fryer station installation is correct.

Here are just a few critical points to check when 'reinstalling' your fryer after cleaning:

1. Ensure all hood components are installed. (i.e. filters, grease cup and grease cuffs.)
2. Check to ensure all electric and/or gas connections are fully seated.
3. Lock the fryer in place using the mechanism provided with the hood and ensure the fryer fits tightly against the filter channel.
4. Ensure hood system is operational.

## Proper Cleaning

Cleaning is a necessary part of preventive maintenance and care. And, proper cleaning procedures must be followed to ensure continued reliable and safe operation.



The MRC/PM cards provide detailed instructions regarding the proper steps, tools and cleaning solutions for each part of your equipment. Use of an unapproved chemical or cleaning tool can cause serious damage and create unsafe conditions.

Here are a few Do's & Don'ts to keep in mind:

**Do** use the McDonald's approved dilution of the proper cleaning solutions.

**Do Not** improvise when cleaning by using an alternate chemical—no matter how well you may think it works.

**Do** follow the MRC/PM card instructions for cleaning the outside of your fryer.

**Do Not** use cooking oil to rinse off portions of the fryer outside of the frypot.



When Hood systems are not properly cleaned and maintained, oil can collect in the upper and lower stacks. This poses a significant risk for fire.

## Fry Station Cleaning Quiz

*How much do you really know about the basics?*



**When** should you clean behind the fryer?

- Daily
- Weekly
- Monthly

**How** often should you boil-out an electric fryer?

- Weekly
- Quarterly (4 times a year)
- Semiannually (twice yearly)

**What** is the requirement for cleaning the hood stacks?

- Monthly
- Semiannually (twice yearly)
- Annually

**Which** is used for cleaning the outside of the fryer?

- Heavy-duty degreaser
- All Purpose Super Concentrate
- Sanitized Towel



Fryers must be pulled away from the hood to allow for proper cleaning of the area behind and below the fryer.



Areas above the frypot should be wiped clean with the proper cleaning solution. **DO NOT USE HOT OIL FOR CLEANING THESE AREAS.**