



RESOURCE LIBRARY - STEWARDING
Cleaning Deep Fryers 清洁炸炉

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EDITI
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PAGE 1 OF 1

Standard:

Deep fryers must be cleaned daily by straining oil and cleaning interior free of food scraps. Thorough cleaning must be done at least once a week when changing oil.

Procedures:

1. Daily

- Allow fryer to cool down.
- Drain oil into a clean and dry container for reuse.
- Scrape off all loose food soil.
- Clean both interior and exterior of deep fryer with solution or hot water and detergent.
- Rinse thoroughly with clean water from tap and check leanness carefully, don't leave leftover detergent.
- Dry with a clean rag before replacing strained oil in deep fryer. Top up if necessary.

2. Weekly

- Allow deep fryer to cool.
- Drain oil into disposal drum for transport to wet garbage room.
- Fill deep fryer with hot water and oven cleaner and allow soaking for 30 minutes at 85o Celsius. (reheat if necessary)
- Brush off heavy soil and clean external surfaces.
- Turn off temperature and drain solution.
- Add cold water to cleaning solution while draining to avoid too rapid cooling.
- Clean and rinse thoroughly, wipe dry and refill with clean new oil.

标准:

炸炉在每天放油后, 清洁炉内的食物碎屑, 当每周换油时做一次彻底清洁。

程序:

1. 每天

- 清洁之前要先确认炸炉已冷却。
- 将油放进一干净和干的容器中以备再次使用。
- 刮掉散落的污物。
- 用热水和清洁剂的溶液清洗炸炉内外。
- 用清活水彻底清洗, 并仔细检查有无残留的清洁剂溶液。
- 用干净的布擦干后方可把滤过的油再放入炸炉, 如必要可加油。

2. 每周

- 清洁之前要先确认炸炉已冷却。
- 将油放进处理容器中送至湿垃圾房。
- 将炸炉里加入热水和炉灶清洁剂溶液, 在摄氏85度下浸泡30分钟。(如必要可加热)
- 刷洗内部积垢和外表。
- 打开排油阀将溶剂排出。
- 排掉溶剂时, 为避免炸炉冷却太快可在溶剂里加入冷水。
- 彻底清洁炸炉内外, 擦干再加入清洁的新油。

注意: 使用强腐蚀化学剂时要使用安全用具。

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*EDITI
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PAGE 1 OF 2

NB: Use of Safety Equipment is Mandatory when using Caustic Chemicals.

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