

Daily Cleaning Checklist: Fryers

How to Keep Your Equipment in Top Shape

1. Remove & Clean Baskets



Remove the fry baskets and any other utensils to clean separately from the fryer. Soak baskets in hot water and dish soap, then scrub to remove food debris and dirty oil.

2. Change Filter & Drain Oil



Check the fryer filter and filtration bin to see if they need cleaning. If necessary, replace the filter paper and clean the bin. Then drain the oil into the filtration bin if reusing, or an oil cart if replacing.

3. Clean the Interior



Scoop up any crumbs from the bottom of the fryer and scrape off any food debris that has accumulated on the interior of the fryer. Rinse interior with soap and water. Wipe all surfaces with a clean cloth to dry.

4. Boil Off Water



Once a quarter, put water mixed with a cleaning solution into the vat. Bring your fryer to a boil to deep clean any remaining particles. Unplug and allow the machine to cool down before draining and rinsing the fryer.

5. Refill the Oil



Turn on the pump to refill the fryer with oil and bring it up to the preferred temperature.