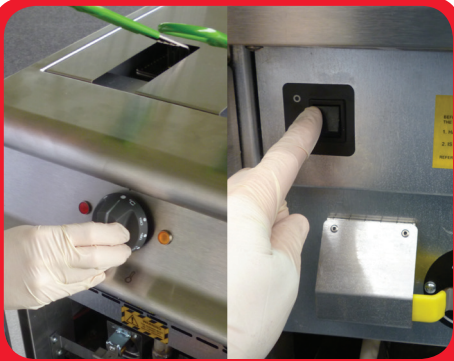




# Daily Cleaning Procedure

## E3840F Fryer

**IMPORTANT! FOR GUIDANCE ONLY PLEASE REFER TO YOUR OWN HEALTH AND SAFETY POLICY FOR SITE SPECIFIC OPERATIONAL AND PPE REQUIREMENTS**



**Step 1 - Switch off fryer.**



**Step 2 - Drain oil into oil bucket.**



**Step 3 - Remove baskets and fish plate. Wipe clean with damp cloth. Dry thoroughly.**



**Step 4 - Remove elements from pan and clean with damp cloth. Dry thoroughly.**



**Step 5 - Using a suitable scraper, scrape any remaining debris from the pan down the drain.**



**Step 6 - Wipe pan with damp cloth to remove any remaining debris. Dry thoroughly.**



**Step 7 - Using the included tool, ensure drain valve is clear of any debris.**



**Step 8 - Wipe external areas, such as hob, hob front and door with a damp cloth.**



**Step 9 - Close drain valve. Replace fry plate and baskets.**



# Daily Cleaning Procedure

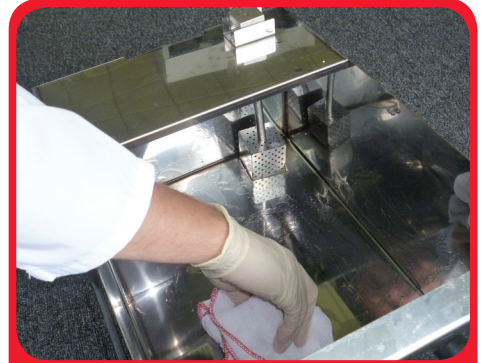
## E3840F Fryer



**Step 10 - Pump oil back into fryer pan.**



**Step 11 - Remove strainer and microfilter from oil bucket, wash in hot soapy water. Dry thoroughly.**



**Step 12 - Thoroughly wash, rinse and dry oil bucket and oil suction pipe.**



**Step 13 - Place strainer and microfilter into oil bucket, then return bucket to fryer.**

### NOTES:

- Always ensure components are completely dry after cleaning.
- Certain scouring pads can mark stainless steel so care should be exercised.
- When rubbing stainless steel with a cloth, always rub along grain direction.