

## Fryer Deep Clean Procedure

**This procedure covers periodic recovery cleaning of Henny Penny and Frymaster Low-Oil-Volume (LOV) fryers.**

**Revision Date:** April 20, 2011

**Frequency:** Will depend on manufacturer and type of fryer; manufacturer recommendations are as follows:

Frymaster Electric Fryer: Quarterly

Frymaster Gas Fryer: Quarterly

Henny Penny Electric Fryer: Quarterly

Henny Penny Gas Fryer: Quarterly

### Supplies:

KAY<sup>®</sup> QSR Heavy Duty Degreaser

KAY<sup>®</sup> SolidSense™ Floor Care (A or B)

KAY<sup>®</sup> SolidSense™ All Purpose Super Concentrate (APSC)

KAY<sup>®</sup> SolidSense™ Sanitizer

Heat-Resistant Protective gloves (Five Finger 24" QuicKlean Gloves)

Protective apron

Protective face shield

Long-handled, heat-resistant scrub brush supplied by fryer manufacturer

Heat-resistant container (to hold scrub brush when not in use)

Clean container to transport water (i.e. metal bucket)

½ gallon stainless steel pitcher or equivalent (to scoop/remove cleaning solution from fry vat)

Heat-resistant pail/container with handle (to contain cleaning solution when scooping from fry vat)

Oil transport shuttle

Abrasive pad

Mop bucket

Clean mop

Wet Floor Signs

Clean, sanitizer-soaked towels

Clean, dry paper towels

### Mixing instructions:

#### For Cleaning Full-Vats

Pour 2/3 of a 1gal.(3.8L) bottle of full-strength Heavy Duty Degreaser into empty vat and fill with hot water to approximately 1" over the oil fill line.

#### For Cleaning Half-Vats

Pour 1/3 of a 1gal. (3.8L) bottle of full-strength Heavy Duty Degreaser into an empty vat and fill with hot water to approximately 1" over the oil fill line.

## Fryer Controls

Throughout Deep Clean Procedure for cleaning fryers, please refer to the Preventative Maintenance Card provided from each fryer manufacturer for specific information regarding fryer controls. There will be a supplemental attachment that illustrates the process of entering into Deep Clean mode and the typical output displayed to the user.

The control display on the fryer will assist in prompting the crew person to perform steps in a certain order. This procedure contains more specific information on what to do for each step.

## Procedure:

These instructions must be followed carefully to ensure best results. Please read **BEFORE** performing a Deep Clean procedure on a fryer. Refer to Manufacturer's Operating Manual for further information.

**WARNING: Although Heavy Duty Degreaser is non-corrosive, the Deep Clean procedure requires close contact with HOT liquids (shortening and degreaser solution). Wear proper safety gear as instructed to reduce the likelihood of accidents or injury.**

1. Place Wet Floor Signs in kitchen where you will be walking during this procedure.
2. Cover adjoining fryers with manufacturer's covers to avoid accidentally contaminating shortening with fryer Deep Clean solution.

**NOTE: Do not cook product in an adjoining vat when the Deep Clean process is in progress.**

3. **Remove oil from vat to be cleaned.** Use the oil discard method as stated in the fryer manufacturer's owner manual. If RTI or bulk oil is used, discard oil per fryer manufacturer's instructions **BEFORE** disassembling filter pan. Do not dispose of oil without a filter pad in place.
  - a) Empty filter pan. Remove internal filter pan components and place in wash compartment of 3-compartment sink, discard filter pad, and return the empty filter pan to the fryer. If shuttle is used, ensure it is ready for use and is positioned properly at the fryer.
  - b) Put on protective gloves, apron, and face shield. Remove shortening and dispose of it in accordance with your Shortening Maintenance Instructions in your fryer manufacturer's equipment manual.

**NOTE: When filtering or transporting hot shortening, always use proper safety equipment.**

**NOTE: When transporting oil, incidental splashing may occur. Ensure that any spilled oil is promptly cleaned from the floor using a clean mop and fresh, warm Floor Care solution.**

- c) Return empty filter pan to the fryer. Ensure that any spilled or dripping shortening is promptly cleaned from the floor and filter pan. It may be necessary for another crew person to assist so that one person can continue to focus on the fryer Deep Clean procedure.
4. Prepare Heavy Duty Degreaser Solution in the fry vat designated to be cleaned (See MIXING INSTRUCTIONS).

**WARNING: You are now ready to begin the Deep Clean procedure. Do not leave fryer unattended at any time during this procedure.**

5. Initiate the Deep Cleaning process using the fryer controller. Refer to the fryer operating manual for instructions on activating this process. Once this process has been initiated, it will run for 60 minutes.

**TIP: During the Deep Clean process, the solution level may fall as water evaporates. Carefully add water as needed to keep solution approximately 1" above the oil fill-line.**

## Procedure: Continued

6. During Deep Clean procedure, frequently dip a long-handled, heat-resistant scrub brush into Deep Clean solution and gently brush area above solution level to remove soil from upper portion of fry vat and areas around sensors. Be careful not to splash solution out of fry vat being cleaned. Place scrub brush into suitable heat-resistant container to prevent solution from dripping when the brush is not in use.
7. Wash and rinse the long-handled, heat-resistant scrub brush at the 3-compartment sink at the end of the 60 minute procedure. Do not return the brush to storage. It will be used during the rinse process of the Deep Clean procedure.
8. Transfer the cleaning solution from the fry vat to the heat-resistant pail with handle, using the ½ gallon stainless steel pitcher, by pouring the cleaning solution into the pail. Carry the heat-resistant pail to the appropriate disposal/drain area and empty the pail. Repeat as necessary until only a small amount of cleaning solution remains in the vat.
9. Drain remaining cleaning solution into the filter pan. Remove filter pan and carefully lift filter pan to pour the remaining cleaning solution into the heat-resistant pail. Dispose the remaining cleaning solution at the appropriate disposal/drain area.

**CAUTION: The cleaning solution will be hot. Ensure that proper safety equipment is used. All incidental splashing of cleaning solution should be promptly cleaned from the floor to reduce the chance of slips and falls.**

10. Wipe any cleaning solution or soils that may be on the outside of the filter pan after disposing of the solution.
11. Return the filter pan to the fryer.
12. Rinse the inside of the fryer as prompted by the fryer control by carefully pouring cold water from another clean and sanitized container into the fry vat being cleaned. The drain will be open during this part of the process so that water cascades over and out of the fry vat. Remember to rinse front, back, and side walls. Monitor the amount of water used and that is in the filter pan. Ensure that the filter pan does not fill completely. The amount of water that is in the pan should not exceed a level of approximately 2" below the top of the pan.

**CAUTION: Do not overfill the filter pan with rinse water. The use of too much water will overfill the pan and will cause the floor to become slippery, which could result in a slip and fall. The filter pan must be emptied when the amount of solution within is near 2" from the top of the pan.**

13. Carefully remove the filter pan and use the ½ gallon stainless steel pitcher to transfer the rinse water from the filter pan to the heat resistant pail. Carry the heat-resistant pail to the appropriate disposal/drain area and empty the pail. Repeat as necessary until the filter pan is empty. Return filter pan to the fryer.

**TIP: Use the long-handled, heat-resistant scrub brush to scrub soils during the rinse process that may be clinging to the elements and on the inside of the vat.**

14. Use the abrasive pad to scrub any additional soils that may be on the inside of the fry vats and rinse away any chemical or soils that may remain after scrubbing.

**CAUTION: Do not scrub the element with the abrasive pad or any abrasive materials.**

15. As needed, carefully raise heating element and properly support. Carefully wipe the heating element with paper towels as necessary to remove soils that may be clinging to the element.

**CAUTION: The heating element may be hot. Ensure proper safety equipment is used.**

## Procedure: Continued

16. When the element is clean, carefully lower element to down position and rinse with water.
17. Continue to monitor the rinse water in the drain pan while rinsing the element. The filter pan must be emptied when the amount of solution within is near 2" from the top of the pan. Carefully remove the filter pan and use the ½ gallon stainless steel pitcher to transfer the rinse water from the filter pan to the heat resistant pail. Carry the heat-resistant pail to the appropriate disposal/drain area and empty the pail. Repeat as necessary until the filter pan is empty. Return filter pan to the fryer. **This constitutes one rinse cycle.**
18. Perform at least three rinse cycles. Additional rinse cycles may be needed depending on soil load.
19. Repeat steps 12-17 for each rinse cycle. Ensure that all the cleaning solution and soils have been rinsed from the fry vat.
20. Repeat Deep Cleaning Procedure on other vats as necessary.
21. Following the final rinse cycle on the last vat to be cleaned, wash the emptied filter pan thoroughly at the 3-compartment sink with All Purpose Super Concentrate. Ensure that the filter pan is thoroughly rinsed.
22. Wash the internal filter pan components with All Purpose Super Concentrate and ensure that they are thoroughly rinsed. These were the components removed before the Deep Clean Procedure began.
23. Thoroughly dry all filter pan components and the filter pan with clean paper towels to remove moisture.
24. Thoroughly dry the inside of the fry vat and element with paper towels to remove moisture.

**TIP: The filter pan may need to be tipped on its side to remove water from metal tubing. There will not be much water in this area. Remove as much water as possible.**

25. Reassemble filter pan according to manufacturer instructions and ensure a new filter pad is used.
26. Return the dried and reassembled filter pan to the fryer and install in its proper position.
27. Refill fry vat with clean oil according to methods used in your restaurant.

**TIP: When shortening is returned to fry vat, you may see additional pieces of carbon break free. These can be removed by running a maintenance filter cycle when the fryer returns to cooking temperature.**

28. Before bringing the oil back to cooking temperature, place the fry vat cover over the recently cleaned fry vat.

**CAUTION: Any residual water or moisture not removed when drying the fryer or its filter pan components can splatter out of the fryer when the oil is returned to its cooking temperature. It is necessary to cover the fry vat with the manufacturer designed cover to limit oil splatter.**

29. Clean all surrounding areas of the kitchen that may have become dirty during the Deep Clean procedure. Ensure to wash, rinse, and sanitize countertops.
30. Wash, rinse, and sanitize all other equipment used during the fryer Deep Clean process, and allow to air dry. Return all equipment to storage in its proper place.