



STANDARD OPERATING PROCEDURE FOR OIL CHANGE & CLEAN



SAFETY FIRST

Perfect Fryer does contain Hot Oil, treat with respect and follow directions. Ensure all users read the Owner's Manual prior to use. Use appropriate PPE.



1



Ensure oil is cool ↓ 50 degrees celcius. Open front door.

2



Drain oil using the drain hose supplied.

3



Drain into waste container to be put in oil recycling

4



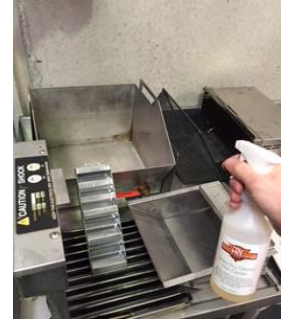
Wipe out crumbs and oil with paper towel

5



Pull out all removable parts. Remove Air Filter and place to the side so not to get wet / sprayed.

6



Put all parts on the sink and spray with Perfect Fry Cleaner.

7



Allow parts to soak for 25 minutes.

8



While parts are soaking, spray inside of Perfect Fryer and wash out.

9



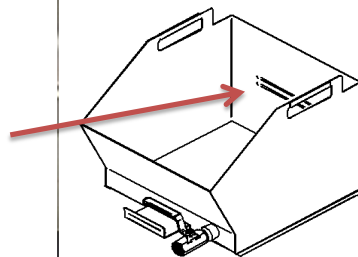
Wash all removable parts in hot soapy water.
CAUTION DO NOT SUMBERGE ELEMENT

10



Thoroughly rinse in hot water all parts that come in contact with oil so to remove soap and cleaner residue. Either drip dry or dry and reassemble.

11



Fill with oil to the COLD line. Ensure oil drum is shaken prior to pouring into Perfect Fryer.

12



Reassemble fryer putting all parts back. Close front door and unit is ready for operation.