COMMERCIAL DEEP FRYER MAINTENANCE & OIL CHANGE CHECKLIST

Daily Fryer Care

Week of: ..... Location: ..... Fryer no: .....

TASK	MON	TUE	WED	THU	FRI	SAT	SUN
Crumbs and debris skimmed from the oil throughout service.							
Oil filtered at least once a day, per the manufacturer's procedure.							
Oil topped up to the fill line before service; never below the minimum.							
Oil quality tested with TPM strips or a meter; reading logged.							
Oil discarded when it hits your set TPM limit or fails color, smell, or smoke checks.							
Fry baskets cleaned and free of carbon buildup.							
Fryer exterior, cabinet, and floor around it wiped of grease.							
Fryer covers on when not in use, if equipped.							
Fryer turned off and confirmed off at close.							
Additional Task:							

Instructions:

Daily filtering and skimming are what make oil last. Test oil quality every day instead of changing it on a calendar — many operators discard at 24–27% TPM, the range some European countries set as a legal limit. Never run a fryer below its minimum oil level.

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COMMERCIAL DEEP FRYER MAINTENANCE & OIL CHANGE CHECKLIST

Oil Change & Boil-Out

Location: ..... Fryer no.: ..... Date: .....

TASK	STATUS
Fryer turned off and oil cooled to the manufacturer's safe draining temperature.	
Heat-resistant gloves, apron, and face shield worn.	
Approved oil shuttle or container used; never an open bucket or plastic tub.	
Drain valve opened slowly; drain path clear and stable.	
Frypot inspected for cracks, warping, or carbon buildup.	
Boil-out done with the manufacturer-approved cleaner and water level.	
Frypot rinsed and fully dried before fresh oil goes in — water and hot oil explode.	
Drain valve confirmed closed before refilling.	
Fresh oil filled to the line and change date recorded.	
Additional Task:	

Instructions:

Oil changes are where fryer burns happen. Let the oil cool to a safe temperature, wear full PPE, and use an approved shuttle. After a boil-out, the frypot must be completely dry and the drain valve closed before fresh oil goes in — water in hot oil erupts.

Date:..... *Done by .....*

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COMMERCIAL DEEP FRYER MAINTENANCE & OIL CHANGE CHECKLIST

Monthly Maintenance

Year: ..... Location: ..... Inspected by: .....

TASK	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Thermostat accuracy checked with a probe thermometer against the set point.												
Oil recovers to set temperature promptly after a load.												
High-limit safety control tested or confirmed by a qualified technician per schedule.												
Burners or heating elements clean, with even flame or heat.												
Gas connector free of kinks, cracks, or wear; shutoff valve accessible.												
Restraint cable attached on fryers with casters, shorter than the gas connector.												
Filter system pump, hoses, and filter paper or pad in good condition.												
Drain valve, door, and cabinet hardware working and not leaking.												
Defects logged and service called, with the date noted.												
Additional Task:												

Instructions:

A thermostat that runs hot breaks oil down faster and raises fire risk; one that runs cold makes greasy food. The high-limit control is the last line of defense if the thermostat fails — have it checked on schedule. Keep the restraint cable attached on any fryer with casters.

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COMMERCIAL DEEP FRYER MAINTENANCE & OIL CHANGE CHECKLIST

Safety, Records & Service

Location: ..... Date: ..... Signed by: .....

TASK	STATUS
Fryer at least 16 inches from open-flame appliances, or separated by a steel baffle per NFPA 96.	
Fryer in its marked position under the hood and suppression nozzle.	
No fryer moved or swapped under the hood without fire suppression contractor review.	
Class K extinguisher within 30 ft of the fryers; tag current.	
Staff trained: never use water on a fryer fire; pull the suppression system first.	
Used oil stored in the approved recycling container, lid closed.	
Used-oil container area kept clean, away from drains and ignition sources.	
Oil quality, oil change, and filtering logs kept for every fryer.	
Service records and equipment model and serial numbers on file.	
Additional Task:	

Instructions:

Fryers are the top fire risk on most cooking lines. Keep them separated from open flames, in position under their suppression nozzle, and covered by a Class K extinguisher. Never use water on a fryer fire. Keep oil and service logs together for inspections.

Date:.....

.....
Signature of Manager

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