



Deep Fryer Safety: Essential Tips for Every Commercial Kitchen



Commercial fryers are indispensable—but they can also pose serious hazards if not properly maintained. Follow these best practices to keep your kitchen safe, compliant, and efficient.

1. Clean Daily to Reduce Fire Risk

Fryers accumulate grease quickly, especially in high-volume kitchens. Clean the area around your fryer at least once a day—or more often if it's in constant use. A clean station helps prevent fire hazards and ensures food quality.

2. Handle Hot Oil Safely

Most fryers operate between 350°F and 375°F, and oil at these temperatures can cause severe burns. Always:

- + Wear proper kitchen PPE
- + Train staff on safe fryer handling techniques

3. Replace Oil When It Shows These Signs

Dark, foamy oil means it's time to drain and replace. The more you fry, the more frequently you'll need to change it. Whether you use manual draining or an automatic filtration system, always follow the manufacturer's guidelines.



4. Prevent Overheating Hazards

If a temperature controller fails, oil can reach its ignition point—a major fire risk. Every fryer should have:

- + Automatic shutoff tied to the temperature sensor
- + Manual shutoff as a backup

These safeguards are your first line of defense against kitchen fires.

5. Keep Fire Suppression Systems Up-to-Date

Protect your fryer station with:

- + An NFPA 17A-compliant wet chemical fire suppression system
- + Ventilation that meets NFPA 96 standards
- + UL-listed equipment and regular inspections to stay compliant with local fire codes

6. Maintain Proper Spacing

Install 8-inch baffles between fryers and adjacent cooking equipment. If baffles aren't possible, maintain at least 16 inches of space to prevent oil splashes from becoming fire hazards.

7. Never Use Water on a Grease Fire

Water causes dangerous oil boil-overs and spreads grease fires. Instead:

- + Equip your kitchen with a Class K fire extinguisher—the only type designed for cooking oil fires
- + Keep it within 10 feet of your fryer

8. Upgrade to Modern Safety Features

Today's fryers offer smart technology like remote monitoring and automatic shutoffs. Talk to your supplier about upgrades that can enhance safety and efficiency.

Regular cleaning, proper training, and up-to-date equipment are critical for fryer safety. Review your kitchen's protocols today to protect your team and your business.

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