
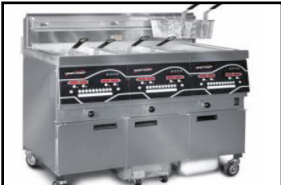





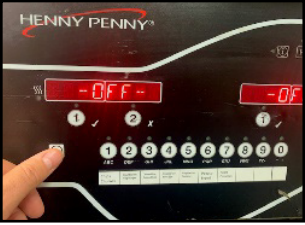

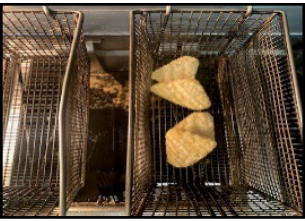
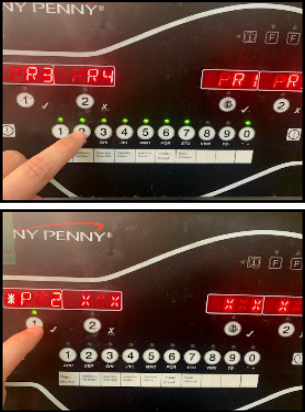


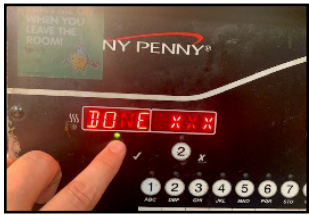



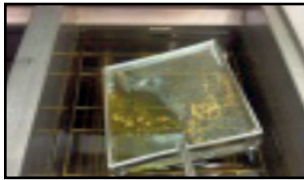
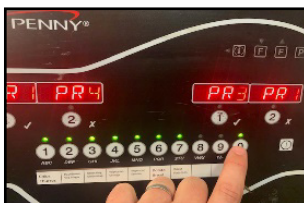

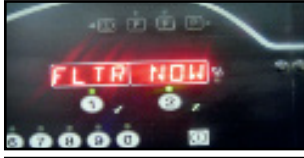





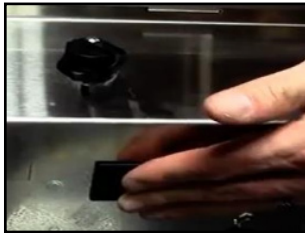
Cloth	Yellow
PPE	• Rubber gloves 
Chemicals	• Cleaner & Degreaser (trigger bottle) • Sanitiser
Reference	<ul style="list-style-type: none"> • Safety policies • COSHH manual • Risk assessment manual • DMLB • Fryer quick spec guide poster • Dish specification cards • SOP K0006 - How to use a temperature probe. • SOP K0011 - Changing oil in the Henny Penny fryer • SOP K0012 - Filtering oil in the Henny Penny fryer • SOP K0015 - Hot holding procedures. • SOP K0020 - Maintaining oil quality • SOP K0055 - Dealing with a spillage • SOP K0071 - Recycling procedures - Kitchen • SOP K0092 - Completing a daily end of night clean on the Henny Penny fryer • SOP K0157 - Use and cleaning of the Ebro food oil monitor
Equipment	<ul style="list-style-type: none"> • Spider • Henny Penny large cleaning brush • Henny Penny small cleaning brush • Mesh skimmer • Metal container • Blue roll • Filter pad • Funnel • Tongs - various colours • Allen key • Temperature probe
Model Reference	 <ul style="list-style-type: none"> • Evolution Elite • Evolution Elite Smart Touch

Step 1		<ul style="list-style-type: none"> • Oil quality tests must be completed daily at the end of each night before the fryers are switched off. • In the morning, prior to switching the fryers on, review the oil quality test results in the DMLB to determine if the oil requires changing. Refer to SOP K0011 - Changing the oil in the Henny Penny fryer and SOP K0157 - Use and cleaning of the Ebro food oil monitor.
Step 2		<ul style="list-style-type: none"> • As part of the opening procedures, when oil is cool, the outside of the fryer must be cleaned on a daily basis using cleaner and degreaser (trigger bottle) and a yellow cloth.
Step 3		<ul style="list-style-type: none"> • Remove the lids from the fryers. • Store the lids safely. Do not store on the backs of the fryers.
Step 4		<ul style="list-style-type: none"> • Check oil levels in each vat are above the minimum and below the maximum fill levels. • If required, top up with fresh oil. Do not exceed the maximum fill level. • If oil is above the maximum level, use a clean plastic jug to remove excess oil and dispose of with the used cooking oil.

Step 5		<ul style="list-style-type: none"> • Check the oil top up container (Jib). • If it requires filling, remove from underneath the fryer and place onto sheets of blue roll to absorb any spillage. • Using the funnel, top up the Jib with clean, fresh, cold oil and place back underneath the fryer. • Close the fryer doors. • Ensure all oil spillage is wiped up immediately using blue roll. Refer to SOP K0055 - Dealing with a spillage.
Step 6		<ul style="list-style-type: none"> • Switch equipment on in line with the kitchen fire up guide. • Switch the wall mounted isolator switch on. • Press the power button to turn the fryer on. • If display shows 'IS POT FILLED?', make sure oil is at the correct level in the vat. Refer to step 4. To confirm, press 1 (tick). • The fryer will begin to heat. • Allow 15 minutes for the fryer to reach the pre-set temperature.
Step 7		<ul style="list-style-type: none"> • 'LOW TEMP' will display as the fryer heats. • Once the pre-set temperature has been reached, a buzzer will sound and the fryer is ready for use.
Step 8		<p>During service:</p> <ul style="list-style-type: none"> • Keep hands away from hot oil at all times. • Using appropriate colour tongs or clean hands, place food items into the fryer basket. • Use red handled tongs to load raw meat items, eg sausages. • For hand battered fish, do not load into a fryer basket. • Do not overload the fryer basket. • Ensure food items are not stuck together when loading into the fryer basket. • Do not allow excess debris, eg crumbs, to fall into the oil. Where possible, avoid emptying bags of food over the fryer. • Do not allow ice or water to fall into the oil.
Step 9		<ul style="list-style-type: none"> • Press the relevant program button for the food item. Refer to dish specification cards. • Carefully lower the fryer basket into the oil. • Press the relevant fryer vat number button (1 or 2) to start the timer. • The display will show the program timer counting down. <p>Note: A timer must be used every time a food item is cooked.</p>

Step 10		<ul style="list-style-type: none"> To cancel a timer at any time, press and hold the relevant fryer vat number button.
Step 11		<ul style="list-style-type: none"> For chips, an alarm will sound after 30 seconds cooking time. Carefully lift the fryer basket out of the oil and gently shake, ensuring that the chips are not stuck together. Complete this task over the vat so that any excess oil drains back into the fryer. Carefully lower the fryer basket back into the oil.
Step 12		<ul style="list-style-type: none"> When the timer is complete, an alarm will sound and the display will show 'DONE'. Press the relevant fryer vat number button to silence the alarm and reset the timer. Carefully lift the fryer basket out of the oil. Allow excess oil to drain from the food item. Gently shake the basket if required.
Step 13		<ul style="list-style-type: none"> For hand battered fish, do not load into a fryer basket. Using blue handle tongs, flour and batter the defrosted fish fillet. Refer to dish specification card. Using blue handled tongs, carefully lower the battered fish directly into the oil with a sweeping motion. Do not drop the fish into the fryer. Activate the relevant timer, refer to step 9. Part way through the cook, using the spider, turn the fish to ensure an even cook. When the timer is complete, an alarm will sound and the display will show 'DONE'. Press the relevant fryer vat number button to silence the alarm and reset the timer. Using the spider, carefully lift the cooked fish out of the oil. Allow excess oil to drain from the food item.
Step 14		<ul style="list-style-type: none"> Using a sanitised temperature probe, probe the food item to ensure that the required core temperature has been achieved. Refer to SOP K0006 - How to use a temperature probe. If further cooking is required, carefully lower the fryer basket or fish back into the oil. Check the core temperature of the food item at regular intervals until the required temperature is reached.
Step 15		<ul style="list-style-type: none"> Once the required core temperature has been achieved, if food items are required immediately, transfer to the appropriate crockery. Refer to dish specification cards. Always take the plate to the cooked food to reduce the risk of spillage. For chips, carefully empty the fryer basket into the chip scuttle. If required to be hot held, using the appropriate coloured tongs, transfer food items to a pre-heated metal gastronorm. Place into the hot holding unit and apply the appropriate timer and record on the hot hold guide. Refer to SOP K0015 - Hot holding procedures.

Step 16		<ul style="list-style-type: none"> • Skim the oil regularly throughout service, where possible after every cook. • Using the fine mesh skimmer, remove debris from the oil and place into a metal container. Take care as the debris will be very hot. • When debris is cold, discard into the food waste recycling bin.
Step 17	 	<p>During quiet periods:</p> <ul style="list-style-type: none"> • Press the '0' program button to initiate idle mode. • The fryer will maintain a lower temperature, saving energy and prolonging the usable life of the cooking oil. • When required again for service, press the relevant fryer vat number to exit idle mode. The fryer will begin to heat the oil back up to the pre-set temperature. • Wait until the display indicates that the fryer is ready before loading any food items. <p>Note: If no cook timer has been used for 30 minutes, the fryer will automatically enter idle mode.</p>
Step 18	 	<ul style="list-style-type: none"> • Fryers can be filtered at any time during service, as long as food is not being cooked. Filtering frequently will improve oil quality and prolong the usable life of the oil. • The fryer will prompt a filter at 25 cooks and will lock out at 30 cooks if a filter has not been completed. A manual filter is then required. Refer to SOP K0012 - Filtering oil in the Henny Penny fryers.
Step 19		<ul style="list-style-type: none"> • During operation, the fryer will monitor the level of oil in the vat. • If the oil level is too low, the fryer will automatically pump oil from the oil top up container (jib) into the vat. • Check the level of oil in the jib. • If the jib requires filling, refer to step 5.
Step 20		<p>To adjust the volume of the fryer alarm:</p> <ul style="list-style-type: none"> • Press the 'P' button twice. • Two volume settings will be displayed. A higher number indicates louder volume; a lower number indicates a lower volume. • Select the desired setting by pressing the (1) button underneath the display for the required volume.

Step
21

Error message E10:

- If a fryer displays the error message E10, allow 15 minutes for the high temperature limit to cool.

For electric models:

- Wearing heat resistant gloves and an apron, remove the basket rest from the back of the fryer.
- Remove the Allen key located on the inside of the door of the unit.
- Insert the Allen key into the reset button hole at the top of the element arm. Return the key to its original location.
- Wearing heat resistant gloves and an apron, attach the basket rest to the back of the fryer.

For gas models:

- Open the right hand vat door. Turn the reset switch off and then back on again.
- If the above fails to restart the unit, report via the property maintenance system.

Step
22

- **With the exception of hand contact points, do not wipe the outer surfaces of the fryer during service, and keep hands away from hot oil at all times.**
- Using a yellow cloth sprayed with sanitiser, clean hand contact points regularly throughout service and at the end of the day.
- All spillages must be cleaned up immediately. Refer to SOP K0055 - Dealing with a spillage.
- As part of the end of night procedures, the oil 'top up' container (Jib) must be topped up. Refer to SOP K0092 - Completing a daily end of night clean on the Henny Penny fryer.
- A jib must be in place. If missing, order a replacement via the property maintenance system - supply only order.
- Report any maintenance issues via the property maintenance system.