










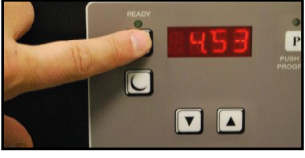


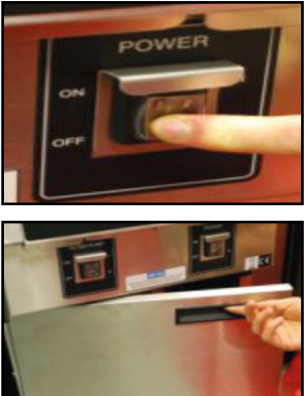


<b>Cloth</b>	Yellow
<b>PPE</b>	<ul style="list-style-type: none"> <li>• Heat resistant gloves</li> <li>• Apron</li> <li>• Rubber gloves</li> </ul>   
<b>Chemicals</b>	<ul style="list-style-type: none"> <li>• Cleaner &amp; degreaser (trigger bottle)</li> <li>• Sanitiser</li> </ul>
<b>Reference</b>	<ul style="list-style-type: none"> <li>• Safety policies</li> <li>• COSHH Manual</li> <li>• Risk Assessment Manual</li> <li>• DMLB</li> <li>• SOP - K0011 - Changing the oil in the Henny Penny fryer</li> <li>• SOP - K0020 - Maintaining oil quality</li> <li>• SOP - K0035 - General waste management</li> <li>• SOP - K0055 - Dealing with a spillage</li> <li>• SOP - K0066 - Food waste recycling</li> <li>• SOP - K0097 - Cleaning the filter assembly box in the Computron fryer</li> <li>• SOP - OF0022 - Manual handling - General</li> <li>• SOP - OF0030 - Recycling procedures</li> </ul>
<b>Equipment</b>	<ul style="list-style-type: none"> <li>• Henny Penny large cleaning brush</li> <li>• Henny Penny small cleaning brush</li> <li>• Blue roll</li> <li>• Clean empty Computron assembly box</li> <li>• Plastic measuring jug</li> <li>• Filter papers</li> <li>• Mesh skimmer</li> <li>• Metal container</li> </ul>
<b>Model Reference</b>	 <ul style="list-style-type: none"> <li>• Henny Penny OF321 Computron 1000</li> </ul>
<b>VideoSOP</b>	To be used together with this written SOP. <a href="#">Tap here to play</a> 

<b>Step 1</b>		<ul style="list-style-type: none"> <li>• Prior to use, check the oil level is correct.</li> <li>• This must be filled to the lower level marker.</li> <li>• If a top up is required, use a clean plastic measuring jug to carefully transfer oil from the tub into the fryer well.</li> <li>• Ensure fresh oil is poured carefully into the vat from a low position to avoid any splashing.</li> <li>• Clean up any oil spillages immediately using blue roll. Refer to SOP - K0055 - Dealing with a spillage.</li> </ul>
<b>Step 2</b>		<ul style="list-style-type: none"> <li>• Check the filter assembly box is in place and secure.</li> <li>• Turn on power at the unit switch.</li> </ul>
<b>Step 3</b>		<ul style="list-style-type: none"> <li>• The display will say "MELT" and will display the actual oil temperature.</li> <li>• The display will then show "HOLD TMR TO EXIT". <b>DO NOT PRESS THIS AS IT WILL DAMAGE THE OIL.</b></li> <li>• The fryer will exit "MELT" mode when the oil temperature has reached 110°C. The fryer will then go into full heat mode.</li> <li>• The fryer will reach cooking temperature in approx. 40 minutes.</li> </ul>

Private and confidential – for internal use only

# Use and cleaning of the Computron fryer

<b>Step 4</b>		<p>To check and change the fryer settings :</p> <ul style="list-style-type: none"> <li>• Press the “P” button :</li> <li>• The first press displays the actual temperature of the oil.</li> <li>• The second press displays the set point of the oil. This must be set at 170°C. If this is incorrect, use the up/down arrows to adjust the temperature.</li> <li>• The third press displays the cook time. This must be set at 5.00 minutes for hand battered fish.</li> <li>• If other protein products are cooked in this fryer, adjust the time using the up/down arrows in line with the spec cards.</li> <li>• The fourth press takes the controller back to the general display.</li> </ul>
<b>Step 5</b>		<ul style="list-style-type: none"> <li>• When the fryer is ready to cook food, the “READY” lights will come on and the cook time will be displayed.</li> </ul>
<b>Step 6</b>		<ul style="list-style-type: none"> <li>• Load product into the fryer and press the “CLOCK” button.</li> <li>• When the cook is finished the alarm will sound and “DONE” will be displayed.</li> <li>• Press the “CLOCK” button to cancel the alarm and reset the timer.</li> </ul>
<b>Step 7</b>		<ul style="list-style-type: none"> <li>• To cancel a cook, press and hold the “CLOCK” button for 3 seconds.</li> </ul>
<b>Step 8</b>		<ul style="list-style-type: none"> <li>• During quiet periods, the fryer can be switched into 'IDLE' mode to save the oil and energy.</li> <li>• To do this press and hold the 'MOON' button for 3 seconds.</li> <li>• The display will show “IDLE”.</li> <li>• To switch off the 'IDLE' mode, press and hold the 'MOON' button for 3 seconds.</li> </ul>
<b>Step 9</b>		<ul style="list-style-type: none"> <li>• Using the fine mesh skimmer, skim the vat continually throughout the session to remove all food debris. Empty food debris into a metal container. Take care as the debris will be very hot.</li> <li>• When debris is cold, discard into the food waste recycling bin.</li> <li>• For high volume sites and on Fish Friday, the fryer must be filtered immediately after the lunch time session.</li> <li>• In all sites, the fryer must be filtered daily as part of the end of night closedown procedures.</li> </ul>
<b>Step 10</b>		<p>To filter oil in the Computron fryer :</p> <ul style="list-style-type: none"> <li>• Turn off the fryer at the power switch and then open the filtration compartment door.</li> </ul>

Private and confidential – for internal use only

# Use and cleaning of the Computron fryer

## Step 11



- Ensure the filter assembly box is in position beneath the fryer.
- Rotate the drain valve 90 degrees anti clockwise. The oil will drain from the fryer.
- If the oil is slow to drain from the fryer, wearing heat resistant gloves and an apron, use the large Henny Penny brush to clear the blockage from the drain hole.

## Step 12



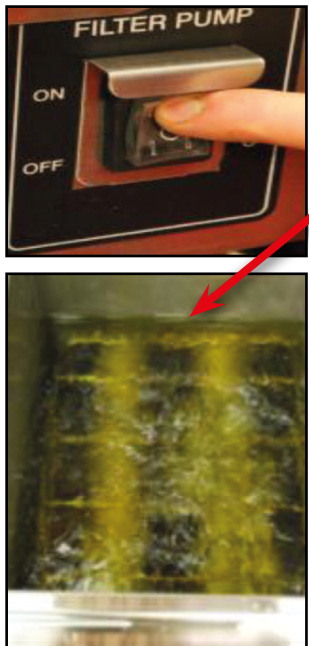


- Wearing heat resistant gloves and an apron :
- Once the oil has drained completely, use the brushes to ensure fryer is free from debris.
  - Wipe the fryer out with blue roll.
  - Dispose of the blue roll in the general refuse bin.

## Step 13



- Once the fryer is clean, close the drain valve by turning the LEFT HAND lever 90 degrees clockwise.
- Open the oil return valve by turning the RIGHT HAND lever 90 degrees anti clockwise.

# Use and cleaning of the Computron fryer

<p><b>Step 14</b></p>		<ul style="list-style-type: none"> <li>• Turn the “FILTER PUMP” on using the switch on the front of the fryer, the fryer will start to fill with oil from the filter pan.</li> <li>• When the oil starts to bubble, turn off the filter pump.</li> <li>• Close the oil return valve by turning the RIGHT HAND lever 90 degrees clockwise.</li> <li>• Ensure the oil level reaches the “MAX” fill line.</li> <li>• If a top up is required, WEARING HEAT RESISTANT GLOVES AND AN APRON AS THE FRYER IS HOT, use a clean plastic measuring jug to carefully transfer oil from the tub into the fryer well.</li> <li>• Ensure fresh oil is poured carefully into the vat from a low position to avoid any splashing, but do not touch the oil in the vat.</li> <li>• Clean up any oil spillages immediately using blue roll. Refer to SOP - K0055 - Dealing with a spillage.</li> <li>• If you are continuing to use the fryer (i.e. after lunch,) turn the fryer on using the “POWER” switch on the front of the fryer.</li> </ul>
<p><b>Step 15</b></p>		<ul style="list-style-type: none"> <li>• If the fryer is no longer needed i.e. end of night closedown, replace the fryer lid.</li> <li>• The next step is to clean the filter assembly box. Refer to SOP - K0097 - Cleaning the filter assembly box in the Computron fryer.</li> </ul>
<p><b>Step 16</b></p>		<ul style="list-style-type: none"> <li>• All spillages must be cleaned up immediately. Refer to SOP - K0055 - Dealing with a spillage.</li> <li>• The outside of the fryer must be cleaned on a daily basis using cleaner and degreaser (trigger bottle) and yellow cloth.</li> <li>• Using a yellow cloth sprayed with sanitiser, clean the hand contact points at regular intervals throughout the day.</li> <li>• The fryer lids must be replaced once the end of night cleaning has been completed.</li> <li>• Clean filter papers must be stored in a clean, dry location.</li> <li>• Do not store clean filter papers underneath the fryer.</li> <li>• Skim the fryer with the fine mesh skimmer at regular intervals throughout the day.</li> <li>• Wash the fine mesh skimmer and fryer brushes through the dishwasher at the end of night. Allow to fully air dry prior to use.</li> <li>• Report any maintenance issues via the property maintenance system.</li> </ul>