

Commercial Deep Fryer Maintenance Guide

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Maintenance Schedule at a Glance

Frequency	Task	Time Required
Daily	Skim and filter oil; wipe exterior and controls	10-15 min
Daily	Check oil colour and smell; top up if needed	5 min
Every 3-5 days	Full boil-out clean (high volume kitchens)	45-60 min
Weekly	Full boil-out clean (moderate volume)	45-60 min
Weekly	Test fryer thermostat accuracy with probe thermometer	10 min
Monthly	Replace oil completely; inspect heating elements	60+ min
Monthly	Check gas connections or electrical components	30 min
Annually	Full service by certified technician	2-4 hrs

Boil-Out Procedure (Step by Step)

1. Drain fryer oil completely; dispose of or filter for reuse.
2. Fill tank with water to operating fill line.
3. Add commercial fryer boil-out cleaner per package instructions.
4. Heat to 93-100 C (200-212 F); do not exceed 200 F / 93 C.
5. Boil for 15-20 minutes, scrubbing interior walls and tubes with tank brush.
6. Drain cleaning solution carefully; rinse tank twice with clean water.
7. Add 1 cup white vinegar per tank of water; rinse and drain again.
8. Dry tank thoroughly before refilling with fresh oil.
9. Heat oil slowly to operating temp (175 C / 350 F) before service.

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