

Don't Let Your Fryer Burn



Fryer fires have become a common occurrence in your restaurants. Having trained staff to respond to those fires may be the difference between a minor disruption or your store burning to the ground.

PLEASE GO OVER THE PROTOCOL FOR EXTINGUISHING FRYER FIRES AT EACH SAFETY MEETING.

1. Pull the manual activation for the Ansul Hood Suppression System.
2. Shut off the gas or electric power.
3. Call the Fire Department and have a senior member of the crew evacuate all the customer and crew that are not assisting with the fire.
4. If the Ansul system does not completely suppress the fire, utilize a K class fire extinguisher. This is used by standing 8 to 10 feet away aiming just above the surface of the fire. Do not aim at the grease in the VAT. Sweep the agent stream from side to side until the extinguisher is empty.
5. NEVER move the fryer unit out from under the hood system.
6. NEVER switch the power or gas back to the ON position after a fire.

Should you have any questions or need further assistance, please visit our website, send an email or call us.