



# EQUIPMENT – FRY STATION

## Introduction

Specifically designed to be placed next to your Open Fryers, the fries' station is perfect to hold and maintain fries quality whilst the fries are being displayed and packed. The fries bagging rack and dump tray is interchangeable and can be sited on the left- or right-hand side of the unit.

The unit comes with overhead heat lamp and the dump tray temperature is controlled by an adjustable thermostat and element positioned under the dump tray. The heat lamp and the element help to maintain the fries temperature and allowing for extended holding times.

The unheated under cupboard base is ideal for storage of chip related condiments and packaging.





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## Parts and Functions

No	Part	Function
1.	Power Switch	To switch the overhead heated halogen lamps 'ON' or 'OFF'.
2.	Thermostat Dial	To control temperature of the dump tray by setting the temperature for the black rod element.
3.	Chip Bagging Rack	To hold pre-packed chips.
4.	Overhead Heating Light	To maintain chips temperature.
5.	Dump Tray	To process cooked chips.
6.	Under Cupboard	It is used to store condiments and packaging.





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## Procedure

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- **Wash and Sanitize Hands**
- **Set up the unit:**
  - Place the dump pan and chip bagging rack in the slots provided.
  - Place the fries scoop on the station.
- **Stock the under cupboard:**
  - Place enough packaging inside the under cupboard to last the day/shift.
- **Turn power 'ON':**
  - Turn the unit 'ON' and preheat for 30 minutes before using.

## Operating

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- **Wash and Sanitize Hands**
- **Hold cooked fries:**
  - Hold cooked fries in the dump pan under the heat lamp.
- **Hold pre-packed fries:**
  - Hold pre-packed fries at the chip bagging rack under the heat lamp for no more than 5 minutes.
- **Stock packaging & condiments:**
  - Regularly stock chip bags in the under cupboard to avoid running out during peak periods.
- **Discard expired fries:**
  - Discard and record any expired cooked and pre-packed fries.

## Cleaning instructions

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- **Cleaning the surfaces:**
  - Wipe the surfaces with a damp dry towel soaked in clean water.
  - Sanitize with a wrung damp dry towel soaked in sanitizing solution.
- **Cleaning the dump tray & fries scoop:**
  - Clean dump tray and fries scoop to prevent fries from becoming greasy.
  - Wipe the dump tray and fries scoop with a wrung damp dry towel soaked in clean water.
  - Sanitize with a wrung damp dry towel soaked in sanitizing solution.



# EQUIPMENT – FRY STATION

## Daily Close

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- **Turn power 'OFF':**
  - Turn power 'OFF'.
  - Allow unit to cool down.
- **Clean all removable parts (dump tray, bagging rack) & fries scoop:**
  - Discard any leftover fries in the dump tray. Inform the Shift Manager on the quantities discarded.
  - Take all removable parts and fries scoop to the sinks.
  - Clean the removable parts using 3-step cleaning method.
  - Allow to air dry overnight.
- **Clean the under cupboard:**
  - Remove the packaging and condiments in the cupboard and keep in the storeroom.
  - Wipe clean the interior surfaces using 3-step cleaning method.
  - Allow to air dry overnight.
- **Clean exterior surfaces:**
  - Clean the exterior surfaces using 3-step cleaning method.
  - Allow to air dry overnight.

## Problem Solving

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Problem	Possible Cause	Solution
No heat	• Unit unplugged	Plug unit in
	• Power switch defective	Contact maintenance
	• Heater defective	Contact maintenance
No light	• Bulb(s) burned out	Replace bulb(s).