

Fatstrippa Daily Maintenance

Week commencing	Mon	Tue	Wed	Thu	Fri	Sat	Sun



Step 1: Removal Of Catch Basket

Empty the solids strainer **every day** and clean the basket.



Step 2: Plunging Oil Outlet Valve

Use the bottle brush to clean the oil outlet valve and ball housing **every day**.



Step 3: Plunging Forward Oil Valve

Both vertically and to the front.



Step 4: Change Oil Container

Empty the oil cassette when it gets full (or **daily**) into Waste Fryer Oil Containers.



Step 5: Operating Silt Valve

Open the flush valve & let water flow through for 20 seconds **every day**.

NB Do Not let the unit empty as this will damage the element.



Step 6: Dry Central Section

This central area is to remain dry at **all times**.