

DEEP FAT FRYING WARRANTY

V200801

1. Where commercial cooking is carried out at the location, the indemnity under this insurance policy is conditional upon compliance with the following requirements:
 - a) No deep frying or wok cooking is to be left unattended.
 - b) All cut-outs, thermostats, heating elements and associated controls are to comply with the relevant New Zealand Standard/Code of Practice and are to be maintained in a safe working condition at all times and must comply with relevant electrical/gas regulations.
 - c) There must be a metal extraction hood installed above the appliance with a metal flue to vent the fumes externally. Grease filters must be fitted beneath the flue within the extraction hood, be easily accessible for cleaning, and be cleaned at frequent and regular intervals to avoid excessive build-up of grease.
 - d) When the filters are removed for cleaning, the extraction ducting must also be inspected. An appropriate extraction ducting cleaning regime must be in place for all ducting and in-line equipment. The cleaning must be done at least annually, but more frequently dependent upon the ducting inspection.
 - e) A fire blanket is to be accessible for immediate use at all times and installed in a conspicuous place near, but at a safe distance away from the cooking operation.
 - f) There is to be a minimum of one (1) fully charged F rated wet chemical fire extinguisher (in accordance with Australian Standard/New Zealand Standard 1850:1997), mounted, blazoned and accessible for immediate use at all times in a conspicuous place near, but at a safe distance away from, the cooking operation.
 - g) All waste material and scrapings are to be cleaned from each unit, removed from the building outside business hours and stored in closed metal containers.
 - h) Kitchen staff are to be made aware of where all electricity and gas shut-off switches or valves pertaining to the cooking operation are located so that, in case of fire and provided reasonably safe to do so, these should be isolated.
 - i) When cooking has finished for the day, all cooking appliances are to be turned off, and wherever possible, their energy source isolated (electricity at the wall and gas by the shut off valve).
 - j) Every thermostat, appliance, flue and associated fan, fire blanket and extinguisher must be maintained in good working order at all times and serviced no less frequently than annually.
2. Further to 1. above, where deep frying other than by way of a portable bench top unit is carried out:
 - a) Each appliance shall have fitted separate externally non-adjustable and manually reset cut-out mechanisms which disconnect each heating element from the power supply when the temperature of the cooking liquid reaches 220 degrees Celsius.
 - b) A close-fitting steel lid is to be put in place when each appliance is not in use.
 - c) Waste cooking liquid shall be removed from each appliance and is to be removed to the outside of the building and stored in a closed metal container.

For the purposes of this warranty, commercial cooking excludes cooking in a residential dwelling or unit, but includes cooking in communal kitchens such as, community halls, hire venues, hostels, maraes and the like.

Where the insured is not the commercial cooking operator, the insured must provide the operator with a copy of this warranty advising them in writing that they may be held responsible for any damage resulting from breach of this warranty.

Any breach of this warranty without the knowledge or consent of the insured shall not prejudice this insurance.