



NEW ZEALAND INSURANCE

The following clause(s) form part of the Material Damage Policy.

DEEP FRYER WARRANTY

There being Deep Frying carried out on the premises described herein, it is warranted that this insurance is conditional upon compliance with the undermentioned:

A. Separate, externally non-adjustable and manually reset cut-out mechanisms are required to be fitted to each fryer or like unit, to prevent overheating.

All cut-outs, thermostats, heating elements and associated controls are to comply with the relevant NZ Standard/Code of Practice and be maintained in a safe efficient working condition at all times. Cut-outs shall disconnect each heat source from the energy supply when the temperature of the cooking oil or fat reaches a maximum of 220^o Centigrade.

All units must comply with the electrical/gas regulations as applicable.

B. All units must be isolated from the energy source and turned off at night or when business normally ceases.

Isolation is to be effected via a separate isolator, located 'upstream' from the appliance and associated normal operating controls.

C. A metal extraction hood is to be installed above the unit with a metal flue venting externally. Grease filters must be fitted in the flue and made easily accessible for cleaning, which is to be carried out at frequent and regular intervals as necessary. The flue is to be inspected at least once annually and cleaned as necessary.

All associated fans must be inspected at least once annually and blades cleaned as necessary.

D. There is to be a minimum of 1 fire extinguisher, suitably rated F in accordance with AS/NZS 1850:1997, correctly blazoned, labelled and mounted within 3 metres of the deep fryer. All extinguishers to be inspected and maintained in efficient working order in accordance with NZS 4503:1993.

E. All food and fat scraps must be cleaned from the unit and removed from the building when business normally ceases, and also, be kept in a closed metal container at all times.

F. To prevent fire spread, all deep fryers must have metal lids. If lids are a fixture then they must be kept closed at night or when business normally ceases, and also, whenever the fryer is otherwise inoperative. If lids are not a fixture then they must be kept in place at night or when business normally ceases, and also, whenever the fryer is otherwise inoperative.

SIGNED FOR AND ON BEHALF OF THE COMPANY

BY