



Turkey Fryer Safety Tips

When the popularity of turkey fryers increased so did the increase in fires and injuries reported related to turkey fryers. Turkey fryers can be dangerous and the best way to prevent a home fire or burn injury is to know why they are dangerous and how to use them safely.

DEEP-FRYER CAN BE DANGEROUS:

- Many units easily tip over, spilling the hot oil within the cooking pot.
- If the cooking pot is overfilled with oil, the oil may spill out of the unit when the turkey is placed into the cooking pot. Oil may hit the burner/flames causing a fire to engulf the entire unit.
- Partially frozen turkeys placed into the fryer can cause a spillover effect. This too, may result in an extensive fire.
- With no thermostat controls, the units also have the potential to overheat the oil to the point of combustion.
- The sides of the cooking pot, lid and pot handles get dangerously hot, posing severe burn hazards.

SAFETY TIPS FOR TURKEY FRYERS:

- ONLY use the oil that the manufacture recommends in a turkey fryer. Do not buy cheaper or different types of oil for the turkey fryer. Different oils have lower ignition temperatures.
- Read the manufactures instruction completely before using the turkey fryer.
- Turkey fryers should always be used outdoors a safe distance from buildings and any other material that can burn. Never place directly under the overhang of any structure.
- Never use turkey fryers on wooden decks or in garages.
- Make sure the fryers are used on a flat surface to reduce accidental tipping.
- Never let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. The oil inside the

- cooking pot can remain dangerously hot, hours after use. Establish a no pet no kid zone at least 3 feet around your turkey fryer.
- To avoid oil spillover, do not overfill the fryer.
 - Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
 - Do not place a frozen turkey in a turkey fryer.
 - Make sure the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.
 - The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.
 - Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. Remember to use your best judgment when attempting to fight a fire. If the fire is manageable, use an all-purpose fire extinguisher. If the fire increases, immediately call 9-1-1 for help.
 - Never leave the fryer unattended. Most units do not have thermostat controls. If you don't watch the fryer carefully, the oil will continue to heat until it catches fire. You want to make sure the turkey fryer does not tip over and spread flames to structures, leaf piles, grass, or any other combustible.