

Turkey Fryers



Here's why using a deep-fryer can be dangerous:

- Most units can easily tip over and spill the five gallons of hot oil causing burn injuries or a fire.
- 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.

If you use a turkey fryer, here are some tips for safer use:

- Turkey fryers should always be used outdoors and at a safe distance from buildings and any other material that can burn.
- 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 leave the fryer unattended. Most units do not have thermostat controls. If you don't control the temperature, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer during or after use. The oil inside the cooking pot can remain dangerously hot long after it has been turned off.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles.
- Safety goggles will protect your eyes from oil splatter.
- Make sure the turkey is completely thawed. The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.
- Be careful with marinades. Oil and water don't mix and water causes oil to spill over potentially causing a fire or even an explosion.
- 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.
- Do not move turkey fryer during operation or while oil is hot.
- Let oil cool completely before removing it from fryer.

