



TURKEY FRYER SAFETY

Not following the safety rules can **REALLY** cook your goose!

In association with

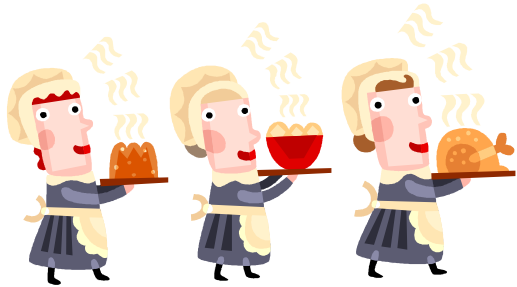
A longtime food favorite in the southern United States, the delicious deep-fried turkey has quickly grown in popularity. While some people rave about this tasty creation, Underwriters Laboratories Inc.'s (UL) safety experts are concerned that backyard chefs may be sacrificing safety for good taste.



There are a few basic rules to safely frying a turkey and yet every year there are fires that destroy buildings and houses. The problem has gotten so bad that Underwriters Laboratories' (UL) has refused to certify turkey fryers. The reason is that most people just don't follow the safety rules.

www.fire.state.mn.us

**Follow
the
Rules!**



WHAT COULD POSSIBLY GO WRONG?

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.

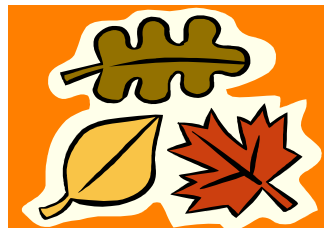
Partially frozen turkeys placed into the fryer can cause a spillover effect. This too, may result in an extensive fire.

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!

Preparing for your feast...

- Make sure there is at least 2 feet of space between the liquid propane tank and fryer burner.
- Place the liquid propane gas tank and fryer so that any wind blows the heat of the fryer away from the gas tank.
- Center the pot over the burner on the cooker.
- Completely thaw (USDA says 24 hours for every 4 to 5 pounds) and dry turkey before cooking. Partially frozen and/or wet turkeys can produce excessive hot oil splatter when added to the oil.
- Follow the manufacturer's instructions to determine the proper amount of oil to add. If those are not available:
 - Place turkey in pot
 - Fill with water until the turkey is covered by about 1/2 inch of water
 - Remove and dry turkey
 - Mark water level. Dump water, dry the pot, and fill with oil to the marked level.



While cooking...

- Keep fryer in FULL VIEW while burner is on.
- Place fryer in an open area AWAY from all walls, fences, or other structures.
- Never use IN, ON, or UNDER a garage, breezeway, carport, porch, or any structure that can catch fire.
- Raise and lower food SLOWLY to reduce splatter and avoid burns.
- COVER bare skin when adding or removing food.
- Check the oil temperature frequently.

When things go wrong...

- If oil begins to smoke, immediately turn gas supply OFF.
- If a fire occurs, immediately call 911. DO NOT attempt to extinguish fire with water.
- If the fire is manageable, use an all-purpose fire extinguisher.

A turkey fryer contains several gallons of oil. At temperatures over 300 degrees F that oil becomes about as flammable as gasoline. So, read first, then cook, or it could be YOUR goose that gets cooked!