

TURKEY FRYER TIPS



Turkey fryer mishaps are one of the leading causes of Thanksgiving cooking fires. Avoid using deep fat turkey fryers. If you decide to use one, follow these safety tips:

Turkey fryers should always be used outdoors a safe distance from buildings and any other flammable materials.



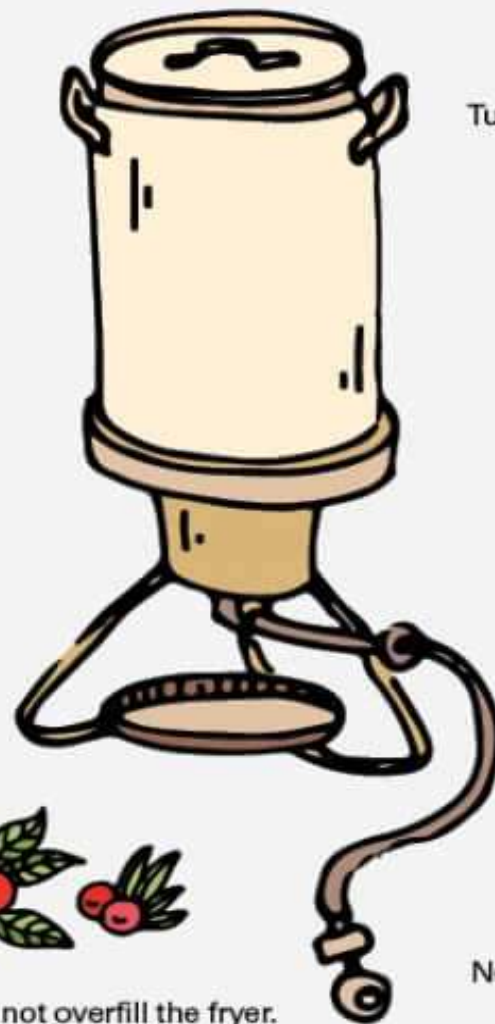
Make sure the fryers are used on a flat surface to reduce accidental tipping.



Make sure the turkey is completely thawed and dried. Water causes oil to spill over, leading to fire or even an explosion.



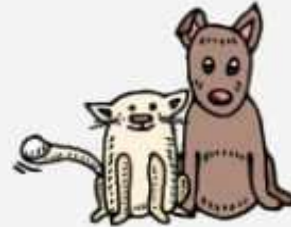
Use the right amount of oil – do not overfill the fryer.



Turn the gas off before placing the turkey in the fryer.



Never leave the fryer unattended.



Never let children or pets near the fryer.



Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire.