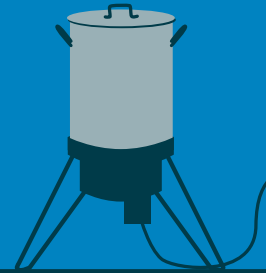


Recipe for Preventing Turkey Fryer Fires



Frying food is the greatest risk of cooking fires. Consider the dangers or risks before using a turkey fryer.

- ✓ Turkey fryers can easily tip over, spilling hot cooking oil over a large area.
- ✓ Without thermostat controls, deep fryers can overheat oil to the point of starting a fire.
- ✓ An overfilled cooking pot will cause cooking oil to spill when the turkey is put in, and a partially frozen turkey will cause cooking oil to splatter when put in the pot.
- ✓ The sides of the cooking pot, lid and pot handles can get dangerously hot.

For more information and resources, visit www.usfa.fema.gov.



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