



Turkey Fryer Tips

Use extreme caution when using a turkey fryer! TVF&R has seen saw the first-hand the danger of using a turkey fryer.

- Turkey fryers should be used on a flat, non-combustible surface, away from buildings and items that can burn. Never use on wooden decks or in garages.
- Never leave the fryer unattended. Most units do not have thermostat controls and will heat until the oil ignites.
- To avoid oil spillover and a resulting fire, do not overfill the fryer.
- Oil and water do not mix! Make sure the turkey is completely thawed and be careful with marinades. A frozen turkey placed in hot oil will splatter and/or cause an explosive fire.
- Use well-insulated potholders or oven mitts when touching pot or lid handle.
- Never allow children or pets near the turkey fryer - the oil inside the cooking pot can remain hot for hours.
- Never use water to extinguish a grease fire. Call 9-1-1 immediately if a fire occurs.

