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Prevent a Turkey Fryer Fire



Did you know?

Thanksgiving is the peak day for home cooking fires.

When you fry foods, you increase the risk of a cooking fire.



Five dangers of deep frying a turkey:

1. Turkey fryers can easily tip over, spilling hot cooking oil over a large area.
2. 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.
3. Even a small amount of cooking oil spilling on a hot burner can cause a large fire.
4. Without temperature controls, deep fryers can overheat oil to the point of starting a fire.
5. The sides of the cooking pot, lid and pot handles can get dangerously hot.

