



National Fire Protection Association
The authority on fire, electrical, and building safety

Fire Prevention Bureau

If you use a Deep Fat Fryer for your cooking, please read the follow...

Turkey fryers

- NFPA discourages the use of outdoor gas-fueled turkey fryers that immerse the turkey in hot oil. These turkey fryers use a substantial quantity of cooking oil at high temperatures, and units currently available for home use pose a significant danger that hot oil will be released at some point during the cooking process. The use of turkey fryers by consumers can lead to devastating burns, or other injuries and the destruction of property.

Frying is more dangerous than many other types of cooking.

Frying inherently involves a combustible medium in addition to the food, namely the cooking oil or grease. Deep fryers involve larger quantities of hot cooking oil than are involved in regular frying and so involve higher risk of injury or loss.

Turkey fryers involve extremely large quantities of hot cooking oil. Because the frying process involves inserting the food into the heated medium, then later removing it and transferring it to a drying location, deep frying with these larger quantities of hot oil involve numerous opportunities for thermal burns and scalds, as well as fire ignitions.

Safety Tips

Choose the right cooking equipment. Install and use it properly.

- Always use cooking equipment tested and approved by a recognized testing facility.
- Follow manufacturer's instructions and code requirements when installing and operating cooking equipment.
- Plug cooking appliances directly into an outlet. Never use an extension cord for a cooking appliance as it can overload the circuit and cause a fire. **Watch what you heat!**
- The leading cause of fires in the kitchen is unattended cooking.
- Stay in the kitchen when you are frying food. If you leave the kitchen for even a short period of time, turn off the deep fryer.

Stay alert.

- To prevent cooking fires, you have to be alert. You won't be if you are sleepy, have taken medicine or drugs, or consumed alcohol.

Use equipment for intended purposes only.

- Cook only with equipment designed and intended for cooking. There is additional danger of fire, injury, or death if equipment is used for a purpose for which it was not intended.

Keep things that can catch fire and heat sources apart.

- Keep anything that can catch fire – potholders, oven mitts, wooden utensils, paper or plastic bags, boxes, food packaging, towels or curtains – away from your deep fryer.
- Keep the deep fryer clean.
- Keep pets away to prevent them from knocking over the deep fryer or knocking something onto or into the deep fryer.
- Wear short, close fitting or tightly rolled sleeves when cooking. Loose clothing can dangle into the deep fryer and can catch fire if it comes in contact with a gas flame or electric burner.

Know what to do if your clothes catch fire.

- If your clothes catch fire, stop, drop, and roll. Stop immediately, drop to the ground, and cover face with hands. Roll over and over or back and forth to put out the fire. Immediately cool the burn with *cool* water for 3 to 5 minutes and seek emergency medical treatment.

Know what to do if you have a cooking fire.

- When in doubt, just get out! When you leave, close the door behind you to help contain the fire. Call 911 or the local emergency number after you leave.
- If you try to fight the fire, be sure others are already getting out and you have a clear path to the exit.

This is a public safety message from the National Fire Protection Association and the Albany Fire Department.

Have an enjoyable and safe Thanksgiving.