



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.



Without thermostat controls, deep fryers can overheat oil to the point of starting a fire.

# Prevent a Turkey Fryer Fire



Did you know?

**Thanksgiving is the peak day for home cooking fires.**



**Frying food is the greatest risk of cooking fires.**

- **Two-thirds (67 percent) of home cooking fires start when food or cooking materials catch on fire.**
- **More than half (55 percent) of home cooking fire injuries happen when people try to fight the fire themselves.**

## 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 thermostat 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.

