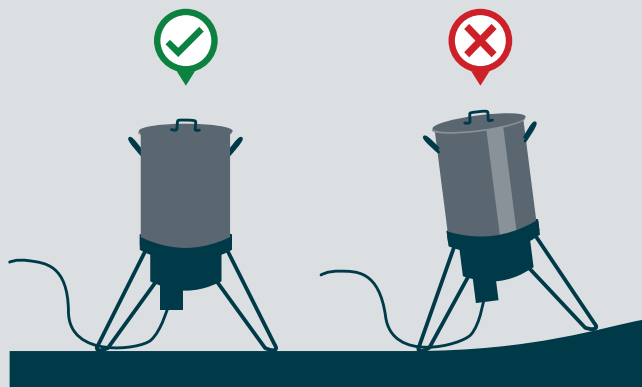


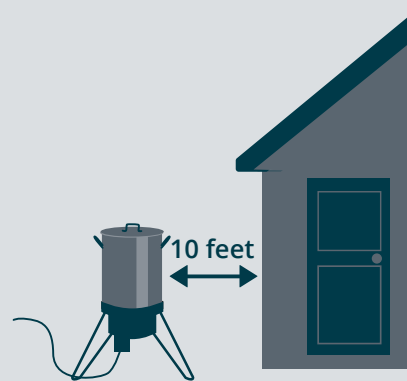


Turkey Fryer *Fire Safety*

Frying food puts you at the greatest risk of cooking fires. Before you fry a turkey, review these tips to keep you and your loved ones safe.



Turkey fryers can tip over easily, spilling hot cooking oil over a large area. Make sure your turkey fryer is on a sturdy, level surface and do not move it once it is in use.



Make sure it is at least 10 feet from your home and not under roof eaves.



An overfilled cooking pot will cause cooking oil to spill when the turkey is put in.

Test the amount of oil you need by filling your fryer with water. Place the turkey in the pot making sure the water doesn't get too close to the top. Measure the water and use that as a guide for filling the pot with oil.



A partially frozen turkey will cause cooking oil to splatter when you put it in the cooking pot.

Make sure your turkey is fully thawed without frost on it before you fry it.



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

If your turkey fryer does not have a thermostat, use a kitchen thermometer that attaches to the side of the pot. This will help you monitor the temperature of the oil.



The sides of the cooking pot, lid and pot handles can get dangerously hot.

Always use protective oven mitts. Keep children and pets at least 3 feet from the turkey fryer.



Consider using an electric or air fryer.



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