

## Turkey Fryers

The holiday where everyone loves to eat: Thanksgiving. Most families enjoy their day while the turkey is slowly cooking in the oven or possibly in a deep fryer. The Burn Institute would like for you to have a memorable holiday with your family and avoid any fire or burn injuries. Take caution with your deep fryer.

### **SAFETY TIPS:**

- NEVER leave turkey fryers unattended.
- ALWAYS use turkey fryers outdoors.
- KEEP fryers away from combustible materials.
- ALWAYS place fryers on a flat, stable surface.
- NEVER overfill the fryer.
- ALWAYS follow the manufacturing recommendations.
- NEVER heat oil above the recommended temperatures.
- ALWAYS use a thermometer to measure temperature.
- NEVER move the fryer once it is in operation.
- ALWAYS keep children away from the fryer.
- ALWAYS thaw your turkey completely before placing in fryer.
- ALWAYS make sure the oil is completely cooled before removing it from the fryer.
- In case of fire, immediately call 9-1-1. DO NOT ATTEMPT TO EXTINGUISH WITH WATER!