

Turkey Fryer Safety Tips

- Use turkey fryers outdoors a safe distance from buildings and any other combustible materials.
- Never use turkey fryers in a garage or on a wooden deck.
- Make sure fryers are used on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you do not watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer even if it is not in use. The oil inside the cooking pot can remain dangerously hot hours after use.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water do not mix; water causes oil to spill over causing a fire or even an explosion hazard.
- The National Turkey Federation recommends thawing the turkey in the refrigerator approximately 24 hours for every five pounds in weight.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. If the fire is manageable, use your all-purpose fire extinguisher. If the fire increases, immediately call the fire department for help.

Source: [Underwriters Laboratories](#)