



# Recipe for preventing turkey fryer fires



Frying food is the greatest risk of cooking fires. Consider the dangers or risks before using a turkey fryer.

- Turkey fryers can easily tip over, spilling hot cooking oil over a large area.
- Without thermostat controls, deep fryers can overheat oil to the point of starting a fire.
- 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.
- The sides of the cooking pot, lid and pot handles can get dangerously hot.

[www.usfa.fema.gov/prevention/outreach](http://www.usfa.fema.gov/prevention/outreach)

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