

Turkey Fryers

Underwriters Laboratories, a non-profit safety certifying organization, issued an alert in June 2001 calling the fryers "extremely dangerous." Citing concerns over stability, oil spillover, overheating and uninsulated pot handles and lids, UL said it would not certify any of the products. The Consumer Product Safety Commission is investigating the products; it has received 30 complaints over three years, including fires.

Grant County Emergency Management discourage the use of turkey fryers. However, if you still choose to use one, we offer this advice:

- Use turkey fryers outdoors only, well away from combustible decks and buildings and any other material that can burn. Never use turkey fryers on wooden decks or in garages.
- Make sure the 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 don't watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. 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 don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.
- The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire.
- If the fire gets out of control immediately call 9-1-1 for help.

