



CONWAY FIRE RESCUE

Safety Tips for Turkey Frying

1. Make sure the Turkey is 100% thawed.

- Ice and water don't mix well with cooking oil.
- This may cause the cooking oil to roll, boil, pop, or spatter instantaneously.

2. Cook in a safe location

- Select an area that is far away from flammable materials. Do not deep fry on the deck or near the house. Never attempt to deep fry indoors.
- Never use a propane fueled cooker indoors.

3. Never tip or spill

- Use only enough oil to cover the turkey.
- Keep children and pets away from the fryer.
- Allow cooking oil to cool for three hours before handling.

4. Avoid instant fire with the "Safety Zone"

- Never leave your fryer unattended. If the oil reaches its flash-point temperature, instant combustion may occur. Do not try to extinguish a grease fire with water; this will only spread the oil and fire.
- Turn off your cooking device when placing the Turkey in and taking the Turkey out of "hot oil".
- Use heavy leather gloves when placing or removing the Turkey from "hot oil".
- Try to maintain cooking oil in the "Safety Zone" between 350 and 375 degrees. Different oils have different flash points.

5. Prevent Sickness

- Make sure the Turkey is cooked to the temperature recommended by the packaging that it comes in.
- Check meat in breast and legs with thermometer. Undercooked meat may result in illness.