

Turkey Fryer Safety



Turkey fryers create serious safety concerns.

- Oil may spill onto the open burner and create a fire. Some fryers have up to 35 quarts of oil.
- The fryer can easily tip over and spill hot, scalding oil onto anyone or anything nearby.
- Some fryers have no automatic thermostat controls so oil may heat to a high temperature until it catches fire.
- The fryer's sides, lids, and handles get extremely hot and can cause severe burns.
- View the Safer Olathe Series Video: [Turkey Day the Safer Way](#).

Safety Tips:

- Make sure an adult is always in the kitchen while cooking.
- Keep children and pets out of the kitchen.
- Keep anything that can burn away from the stovetop or other cooking appliances.
- Leave turkey frying to the professionals.
- Install and maintain smoke alarms in your home.