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Turkey Frying Tips

Kent, Wash. - November 23, 2016- Over the last few years, deep frying turkeys on Thanksgiving has become very popular.

If you are planning on doing this, the Kent Regional Fire Authority asks you to please follow these safety tips so that you and your family can have a safe and enjoyable Thanksgiving holiday:

- Place the deep fryer away from your home or other combustibles on a flat, stable surface.
- Determine how much oil is needed before you start by placing the turkey in the deep fryer and filling it with water.
- Thaw and pat-dry the turkey before immersing it in the hot oil to avoid splattering.
- Monitor the oil temperature and follow the instructions in the recipe. Typically this is 375 degrees.
- Never leave the cooking turkey unattended.
- Keep all kids and pets away from the deep fryer.
- Avoid letting oil run down the sides of the deep fryer where it may ignite.
- If the oil catches fire:
 - Turn off the propane or other fuel source.
 - Cover the deep fryer with the matching lid while wearing an oven mitt.
 - Use a fire extinguisher if needed.
 - Call 9-1-1 if there are any injuries or concerns about the fire spreading.
- Avoid consuming alcohol or anything that may distract you while using the deep fryer.
- Recycle or reuse the oil.

Other holiday cooking tips:

- Create a "kid free" zone around the stove/oven to reduce the chance of burns to children.
- Turn pan handles toward the back of the stove to reduce the chance of accidentally bumping them.
- "Keep an eye on what you fry", meaning stay in the kitchen when cooking.
- Always have an oven mitt and fitted lid next to pans in case of a cooking fire.
- Make sure your smoke and carbon monoxide alarms are working and have fresh batteries.

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