



COAL CITY FIRE PROTECTION DISTRICT

PRESS RELEASE

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FOR IMMEDIATE RELEASE

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Fryer Awareness: Keeping Your Holiday Safe

COAL CITY, ILLINOIS – Turkey Fryers are more popular than ever. As Thanksgiving rapidly approaches, the stores have stocked their shelves and are selling these deep fryers in record numbers. With this rapid increase, safety must be addressed. An upsurge in usage can mean an increase in injuries and fires. Chief Harold Holsinger and the Coal City Fire Protection District would like to take this time to remind you of some important safety steps to take to help keep everyone safe.

- Always use a turkey fryer outdoors on a flat surface that is fire proof. These fryers can tip easily, so a flat surface is necessary. Make sure you are a safe distance away from any buildings or trees that could catch fire. **DO NOT SET UP YOUR FRYER IN THE GARAGE OR ON A WOODEN DECK**
- Don't leave a turkey fryer unattended. The oil will continue to heat up, and there is danger of the oil catching fire. Since there are no thermostat controls on most fryers, the only way to prevent this is diligence.
- Keep pets and children away from the fryer. Even long after you are done cooking your turkey, the oil and pot can remain too hot to be safe.
- Always have a fire extinguisher handy when using a turkey fryer. **DO NOT USE WATER.** Water can cause the pot to boil over and spread the oil. If a fire starts and it is more than you can handle with the extinguisher, call 9-1-1.
- Do not overfill the fryer. If you are not sure where to stop when you are filling the pot with oil, there is a method you can use to find out. Place your thawed turkey in the pot. Fill the pot with water until the turkey is covered by an inch or two of liquid. Now remove the turkey. Note where the water hits the inside of the pot. Empty out the water and dry the pot thoroughly before adding the oil. Pat the turkey dry before adding it to the oil after heating. Excess water, like ice crystals, will cause the oil to pop and spatter.
- Always use well-insulated oven mitts or potholders when you need to touch the pot or the lid. Safety

goggles are a good idea to protect your eyes from spatter.

Turkey Fryers can be very dangerous. They can tip over, spilling hot oil everywhere. If the pot is too full, it can overflow when the turkey is placed inside. The oil can hit the burner and cause the entire unit to burst into flames. If your turkey is not fully thawed, it can cause the oil to overflow, causing the same results. Turkey fryers don't have any way to control the heat of the oil. If oil overheats, it can combust. Even if you get through everything else safely, the sides, handles and lid are dangerously hot and can cause severe burns.

Chief Holsinger and the Coal City Fire Protection District would like to wish everyone and their families a very happy and safe Thanksgiving Holiday.

For more safety information about this or other topics please visit us at www.ccfire.net.

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