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Turkey Fryers

Although frying can substantially cut down the cooking time these tasty birds may not be worth the risk. You may consider looking for other alternatives to using a turkey fryer at home, such as seeking out a commercial professional to prepare your entrée. Fried turkeys can be ordered at some supermarkets and restaurants during the holiday season.

However if you are going to be using a turkey fryer this holiday season, please remember some of these important reminders:

Frying during inclement weather can increase the risk of injury. When rain or snow hits the hot oil it can splash or turn to steam, which can cause severe burns. However, do not move fryers into households or a garage to keep the fryer out of the rain. These units can easily tip over, spilling hot scalding oil onto anyone or anything nearby. Turkey fryers should always be used at a safe distance from buildings and never be placed on wooden decks. Oil can boil over and catch fire since most units do not have automatic thermostat controls the temperature of the oil cannot be regulated.

Never allow children or pets to play near a fryer, even while not in use. The oil inside the cooking pot can remain dangerously hot for hours after use. “Every holiday season, burn centers in the United States admit and treat people burned while deep frying turkeys” said Dr David Barillo, a burn surgeon and chair of the ABA Burn Prevention Committee. “In some cases, the burn victims are children who run into the fryers while playing nearby. Splattering can occur when a 20 pound frozen turkey is added to five gallons of boiling oil” Always make sure a turkey is completely thawed and be careful of marinades. Oil and water do not mix, and water causes oil to spill over causing a fire or even an explosion hazard. The National Turkey Federation (NTF) recommends thawing the turkey in the refrigerator approximately 24 hours for every five pounds in weight.

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. Never use water to extinguish a grease fire. If the fire is manageable be sure to use an all-purpose fire extinguisher which you should always keep nearby. If the fire increases contact your local fire department for help.

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