



West Deptford Township  
Bureau of Fire Prevention  
**Fire Safety Tips**



## TURKEY FRYING

- Never leave the fryer unattended.
- Keep children and pets away from the fryer at all times.
- Wear protective equipment – eye protection and good grill mitts.
- Defrost your turkey **COMPLETELY** – and dry it before immersing it in hot oil.
- Keep a grease-rated fire extinguisher within arm's reach of your work area.
- Never operate a fryer outdoors in the rain or snow.
- Keep outdoor fryers away from combustible structures or trees – that means off the deck, too!
- Place the fryer on a level surface and do not move it around once heated.
- Leave two feet between the tank and the burner when using a propane-powered fryer – consider wrapping hose in aluminum foil to prevent hot oil that may splatter from touching it.
- Do not overfill the fryer.
- Turn off the burner before lowering the turkey into the oil. Once the turkey is submerged, turn the burner on.
- Turn off burner if oil is smoking. Use a fryer with a temperature gauge and keep an eye on it.
- Once finished, carefully remove the pot from the burner; place it on a level surface and cover to let the oil cool overnight before disposing.

