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GLENDALE FIRE DEPARTMENT DISCOURAGES THE USE OF TURKEY FRYERS

Glendale, Ariz. — Turkey fryers can be extremely dangerous. Due to the large amounts of oil needed, some hot oil will make it outside of the container during the frying process. When consumers use turkey fryers, they are putting themselves at extreme risk for property damage, severe burns, and even death. For these reasons, the Glendale Fire Department strongly discourages the use of turkey fryers. If you choose to fry a turkey this Thanksgiving, please follow these safety tips.

- Wear proper clothing. A long sleeve shirt, pants, gloves and closed toed shoes are recommended.
- Use the proper utensils to lower turkey into pot and for removal.
- Set up fryer outside, in a safe area, away from children and pets. Make sure there are no overhangs above fryer, such as trees and shrubs. Never use fryer underneath a patio or in a garage.
- Place fryer on a flat sturdy surface, as it can easily tip over, spilling oil.
- Do not place oil above the "fill" line located on side of most pots.
- Beware of people with nut allergies when using peanut oil in fryer.
- Thaw turkey completely, as excess water will cause oil to overflow, resulting in fire engulfing the pot and propane tank.
- Oil should not be heated past 350 degrees. 325 degrees is the optimal temperature.
- Turn off gas prior to lowering turkey in pot. Once turkey is fully submerged, you may turn gas/flame back on.
- Never leave fryer unattended.
- After turkey is fully cooked, allow oil to cool for 2-3 hours before disposing.
- To dispose of the oil, mix with coffee grounds, sawdust or kitty litter, then dispose of in the trash.
- Never pour oil down drains, as this will clog your plumbing.

For more information or for a media interview, please contact PIO Michael Young at 623-238-0179.

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