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GLENDALE FIRE DEPARTMENT URGES RESIDENTS TO BE SAFE WHEN USING TURKEY FRYERS

Glendale, Ariz. — Turkey fryers can be extremely dangerous. Not only do you have to use large amounts of oil, but some amount of hot oil will make it outside of the container during the frying procedure. When consumers use turkey fryers, they are putting themselves at extreme risk to be severely burned or killed and cause damage to property. For these reasons, the Glendale Fire Department wants residents to be extremely cautious when using turkey fryers and to please follow these safety tips when frying a turkey.

- 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 to remove turkey.
- Set up fryer outside in a safe area away from children and pets. Make sure there are no overhangs above fryer like trees and shrubs and 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 past "fill" line located on side of most pots.
- Beware of people with nut allergies when using peanut oil in your fryer.
- Thaw turkey completely as excess water will cause oil to overflow causing fire to engulf 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 your 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 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.