

AROMAS TRI—COUNTY FIRE PROTECTION DISTRICT

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Turkey Fryers – Not Worth the Risk

Outdoor gas-fueled turkey fryers cook up juicy turkeys in a fraction of the time it takes to roast one in an indoor oven. However, the National Fire Protection Association (NFPA) discourages the residential use of turkey fryers because they pose an enormous risk of injury. Outdoor fryers heat gallons of cooking oil to very high temperatures to cook the turkey. The risk of this oil being spilled is significant, and the injuries resulting can be severe.

- The fryers are often bumped or tipped over when the turkey is put in or taken out, presenting a greater risk for the oil to splash or spill. Outdoor fryers that come with a stand pose the greatest risk of tipping.
- The oil is heated to such a high temperature for frying that the vapors could ignite, resulting in a fire.
- If you use a turkey fryer during rain or snow, the risk of injury is increased. When rain or snow hits the hot oil, the oil can splash or turn to steam, which can cause burns.
- Numerous fires have ignited when fryers were moved indoors or into a garage to keep the appliance out of the rain.
- Moving the turkey from the fryer to a serving plate presents another chance of contact with hot oil.

The Aromas Tri-County Fire Protection District wants residents of **Aromas, San Benito County, Santa Cruz County and the North Monterey County** to be aware of the risk of injury associated with turkey fryers. For your own safety, use the oil-free models or refrain from using them altogether.

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Battalion Chief
CAL FIRE/Aromas Tri-County Fire Protection District