

## LEXINGTON FIRE DEPT. IS THANKFUL FOR FIRE SAFETY THIS THANKSGIVING

During the holidays, the process of deep frying a turkey can be tasty, but also dangerous. The instructions provided with the cooker should be read carefully before attempting to deep-fry a turkey. This is critical in order to prevent a serious fire or burn injury.

Below are some additional basic safety tips from the Lexington Fire Department to help keep you and your family safe:

### **Be prepared, and use the right equipment**

- Use a specially designed outdoor cooker/deep fryer with a perforated basket insert. The cooking pot should be a 10-gallon or more capacity unit that stands three feet high and is hooked up to a propane gas cylinder. The propane cylinder must be separated by a minimum of 2-feet from the fryer. Remember it is important to **read and follow the manufacturer's directions and safety instructions that come with the cooker.**
- Place the fryer on a flat and level surface.
- Watch your clothing around the hot oil, which can spatter, and the open flame, which could ignite clothing. Roll sleeves up and tuck away loose clothing.
- You need to be strong enough to lower the turkey into, and lift it from, the hot oil safely.

### **Keep hot oil and the propane cooker way from anything that can burn.**

- Keep the area around the cooker, 10-feet in all directions, clear of anything that could burn. Never deep-fry a turkey indoors, in a garage, on a porch, on a deck, or in any other structure attached to a building.
- Keep children and pets away from the cooking area. **Never** leave the hot oil unattended.
- The deep-fryer unit should be positioned so any wind will direct the heat away from the gas cylinder, people, and structures.

### **WATCH what you heat.**

- Deep fryers must **always be attended** during cooking.
- Never use a frozen turkey because the ice crystals can cause it to “explode” when it comes in contact with the hot oil.
- Oil should not go over 350-degrees; oil can ignite at 375-degrees. Allow oil to cool completely before disposing or storing.
- Never cover the deep fryer because this could cause over-heating, or boiling-over of the hot oil.
- Should a fire start, clear all people from the area and **call 911** immediately.