

NEWS RELEASE

**The Ohio
Department of Commerce**

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STATE FIRE MARSHAL URGES OHIOANS TO USE TURKEY FRYERS SAFELY

(Columbus) – State Fire Marshal Stephen K. Woltz is reminding Ohioans to read the directions and exercise caution when using turkey fryers during the holiday season.

“I urge Ohioans to be careful when cooking during the holidays to guard against devastating fire or injury that could ruin a family gathering,” said Marshal Woltz. “Cooking is the number one cause of residential fires in Ohio, and turkey fryers add to the risk of fire. When using a turkey fryer, it is important that people read the directions and use common sense.”

The U.S. Consumer Product Safety Commission says the majority of fires, flames and burns occurred while the oil was being heated, prior to adding the turkey. Burns from splashing oil can also occur, especially when adding frozen meat. All meat should be thoroughly thawed and dried before adding it to the hot oil.

Other safety tips from the State Fire Marshal:

- Keep the fryer in view when it is on and keep it away from buildings and other structures, such as garages, carports and decks.
- Never leave the fryer unattended.
- Place the fryer outside when in use. Don't put it in a garage or carport.
- To avoid burns, make sure meat is thawed and lower it into the hot oil slowly.
- Follow directions closely to make sure your fryer is operating properly. Make sure you use the proper amount of oil, following the manufacturer's directions. Too much oil could make it spill over when you add the turkey.
- Keep a close eye on the temperature. If the fryer begins to smoke, turn it off.
- The sides, handles and pot lid become dangerously hot when the fryer is in use. Stay clear of the fryer to prevent burns and use pot holders when moving the lid or touching the handles.
- Make sure the fryer is clean of any old grease, especially on the outside so that will not catch fire.
- Keep an ABC multi-purpose dry chemical fire extinguisher nearby. Never use water to extinguish a grease fire. Water and grease are a dangerous combination and could cause hot grease to splatter.

Since 1998, the Consumer Product Safety Commission has reported more than 75 incidents associated with turkey fryers nationwide. These incidents involved fires, flames or burns.