
Pointers on using turkey fryers

COMMON SENSE IS KEY IN OPERATING OUTDOOR APPLIANCE

Tucson firefighters would like to remind people of the dangers of using a turkey fryer this Thanksgiving holiday.

Capt. Tricia Tracy, a department spokeswoman, said the Underwriters Laboratories, a resource for product safety certification, tested the turkey fryers and said they were "a risk that outweighs the benefits of the appliance."

risks

- The fryer could easily tip, spilling hot oil.
- If the pot is overfilled, the oil could spill out when the turkey is added, causing the oil to ignite.
- The sides, handles, and lid of the fryer get dangerously hot.

Precautions

- Use fryers only outdoors and away from buildings.
- Keep at least two feet between the propane tank and the fryer.
- Never use fryers on wooden decks or under a garage, carport, or breezeway.
- Make sure the turkey is completely thawed and dried before placing it in the fryer.
- Turn off the burner immediately if smoke comes out of the fryer.
- Never leave the fryer unattended.
- Cover bare skin and use potholders.
- Keep children and pets away from the fryer when in use and for several hours after use.