To our Citizens:

Thanksgiving is a time for family and friends to gather and enjoy their traditional recipes and meals. It is also a time where others may want to try their hand at cooking and preparing something for the group, so fire safety is an important topic for the day. With the speed of cooking, the various flavors, and the juiciness that results, turkey deep-frying has become more and more of a Thanksgiving Day tradition for some. But turkey fryers have the potential to cause fire and serious injury. This is why the Fire Department, Underwriters Laboratories, and the National Fire Protection Association advise against using them. If you plan to deep-fry your turkey, please remember that:

1. Turkey fryers can easily tip over & spill hot oil across a large area
2. An overfilled cooking pot will cause oil to spill over when the turkey is placed in the pot
3. A partially frozen turkey placed into a pot of hot oil will cause the oil to spatter
4. Turkey fryers can easily overheat and start other nearby objects on fire
5. The pot, lid, and handles of a turkey fryer can get dangerously hot & cause burn injuries

Be sure to know how to use a turkey fryer, read and follow all instructions, and take these safety precautions to protect you, your family, and your home:

- Keep fryers off of decks, out of garages, and at a safe distance from trees and other structures.
- Make sure the turkey is thawed and dry before placing the turkey into the pot of hot oil.
- Keep an eye on the weather. NEVER operate a turkey fryer when any form of precipitation is falling.
- Be sure to place the fryer on a level surface and do not attempt to move it once it is lit and in use.
- If using a propane cylinder, ensure there is 2 feet of space between the propane tank and the fryer burner.
- Use a smaller turkey for frying. A bird that is 8-10 lbs. is best. Avoid birds that are over 12 lbs.
- Wear goggles & oven mitts for protection. Keep children and pets away from the fryer at all times.
- Be sure to have an “ABC” fire extinguisher nearby. Do not use water to extinguish an oil fire.
- Do not stuff the turkey prior to frying. Avoid the use of any water-based marinades or injections.
- When finishes, remove the pot from the burner. Place it on a level surface, cover it, and allow it to cool overnight before disposing.

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