

Turkey Fryers Come With Safety Concerns

In recent years deep-frying turkeys has become increasingly popular, however this new tradition is a recipe for a holiday tragedy!

The use of turkey fryers are considered a serious injury and fire risk because:

- As the turkey is placed in the hot oil, oil may spill from the fryer onto the burner causing a fire.
- Turkey fryers can easily tip over, spilling the hot oil onto anyone nearby.
- Most turkey fryers do not have an automatic thermostat control. With no temperature control the oil could overheat to the point of combustion and cause a fire.
- The turkey fryers, including the lid and handles get extreme hot and may cause burns.
- Partially frozen turkeys placed into the fryer can cause a spillover effect.

Underwriters Laboratories (UL) has decided not to safety certify any turkey fryers due to the increasing number of fires and burn injuries related to their use.