

## **Township of Pemberton Promotes Safe Holiday 2016 Cooking Safety by Issuing Thanksgiving Turkey Fryer Guidelines**

(Pemberton Township , NJ, November 21, 2016): Pemberton Township Fire Chief Craig Augustoni joins with the state Division of Fire Safety by issuing a caution in advance of the traditional Thanksgiving and Holiday dining at home season, by advising that extreme caution be used when using turkey fryers.

Turkey fryers have become increasingly popular since the propane fired units allow for deep frying of large turkeys, an increasingly popular way to prepare the traditional meal.

“The danger in particular is plunging a fresh, frozen turkey into a hot oil filled fryer canister, it is similar to dropping any solid object into water, however it is not simply a splash of water you receive but a bath of super-heated cooking oil which can result in severe burns, or, if it reaches the propane burner below, an ensuing fire and explosion. It is a recipe for disaster, “says Chief Augustoni.

Augustoni notes that in addition to those unintended consequences are the following for those opting for the use of a turkey fryer need to be aware of:

- The lid and the handles can become dangerously hot, posing severe burn hazard.
- Turkey fryers typically have no thermostatic control, so the threat of overheating the oil within is ever-present.
- Many units are manufactured as tripods so they can easily tip over.

Augustoni recommends that consumers who are planning on using the units or actively shopping for one keep the following in mind:

- Turkey fryers should always be used outdoors a safe distance from buildings and any other flammable materials.
- Never use turkey fryers under an overhang, in a garage or on a wooden deck.
- Make sure the fryers are used on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you do not watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer even if it is not in use. The oil inside the cooking pot can remain dangerously hot hours after use.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water do not mix, and water causes oil to spill over causing a fire or even an explosion hazard.
- The National Turkey Federation (NTF) recommends thawing the turkey in the refrigerator approximately 24 hours for every five pounds in weight.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. If the fire is manageable, use your all-purpose fire extinguisher. If the fire increases, immediately call the fire department for help.