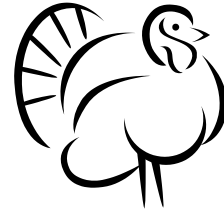


Turkey Fryer Safety



- Always place turkey fryers **outdoors**, a safe distance away from the house.
- **Do not** use a turkey fryer on a deck or in a garage.
- Make sure to place the fryer on a **solid surface** to prevent the fryer from possibly tipping over.
- **Do not overfill** the fryer.
 - To determine the amount of oil needed, put the turkey in the basket and place it in the pot. Add water until it is two inches above the turkey. Take the turkey out and then mark the level of the water. Pour out the water and dry the pot completely (oil and water don't mix).
- Be certain that the turkey is **thawed completely** and **dried off completely** by patting with paper towels to remove any excess moisture.
- Lower the turkey into the fryer **slowly** to reduce splattering of the oil and the potential for getting burned.
- Remember to use potholders as the lid and handles will be **very hot**.
- Check the oil temperature **frequently**. If any smoke should be seen coming from the pot of heating oil, the burner should be **turned off immediately** because the oil is overheated.
- Keep children and pets away from the fryer. The oil inside the fryer is very hot and remains dangerously hot for hours after use.
- Keep an all-purpose fire extinguisher on hand and know how to properly operate it.
- Never attempt to put out a grease fire with water.
- If a fire does occur, **call 9-1-1 immediately**.
- Always follow manufacturer's directions.