

It's all in the PLANNING...

Remember to thaw your turkey in advance. The National Turkey Federation recommends refrigerator thawing for approximately 24 hours for every five pounds (48 to 58 hours for a 10 to 12 pound turkey).

Be careful with marinades! Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.



*With these tips, we hope
you have a safe and
enjoyable season!*

For more information on turkey
fryers and safety, please visit
www.eatturkey.com

KEY POINTS:

- *Always* follow the manufacturer's instructions.
- *Thoroughly* thaw turkey and pat dry.
- Cook outdoors away from flammable material on level ground.
- Slowly lower the turkey into the oil, and maintain an oil temp of 350°F. Fry turkey for three to four minutes per pound (about 35 to 42 minutes for a 10 to 12 pound turkey).

Turkey Frying Safety



Presented by:

City of Bradenton Fire Department



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Fire Chief**

Hazards

- Many units easily tip over, spilling the gallons of hot oil within the cooking pot.
- If the cooking pot is overfilled with oil, the oil will spill out of the unit when the turkey is placed in. The burner may then ignite the oil, causing a fire to engulf the entire unit.
- Partially frozen turkeys placed into the fryer can cause a spillover effect. This too, may result in an extensive fire.
- With no thermostat controls, the units also have the potential to overheat the oil to the point of combustion.
- The sides of the cooking pot, lid and pot handles get dangerously hot, posing severe burn hazards.



Safety Tips

- Follow your fryer's instructions.
- Only deep fry smaller turkeys — up to 14 pounds.
- Use oils with high smoke points such as peanut, canola and safflower. Peanut oil adds flavor, but it can be a concern if guests have peanut allergies.
- To determine how much oil you'll need, put the turkey in the basket and place in the pot. Add water until it reaches one to two inches above the turkey. Lift the turkey out, and use a ruler to measure the distance from the water to the top of the fryer. Pour out the water and dry the fryer completely.
- Remember that it can take anywhere from 20 minutes to an hour to heat the oil, depending on the outside temp. wind and weather.
- Before frying, pat the turkey dry with paper towels to keep the hot oil from splattering and popping.



- Turkey fryers should always be used outdoors a safe distance from buildings and any other material that can burn.
- Never use turkey fryers on wooden decks or in garages.
- Make sure the fryers are used on a flat surface to reduce accidental tipping.
- Never let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking pot can remain dangerously hot, hours after use.
- Remove pop-up timer from breast (if applicable).

Size Matters

Smaller turkeys, 8 to 10 pounds and turkey parts such as breast, wings, drumsticks and thighs, are best for frying.

Size does matter as a 12 to 14 pound turkey is the maximum size bird that can be successfully deep-fried. Larger birds will likely be over cooked.

Source: National Turkey Federation

