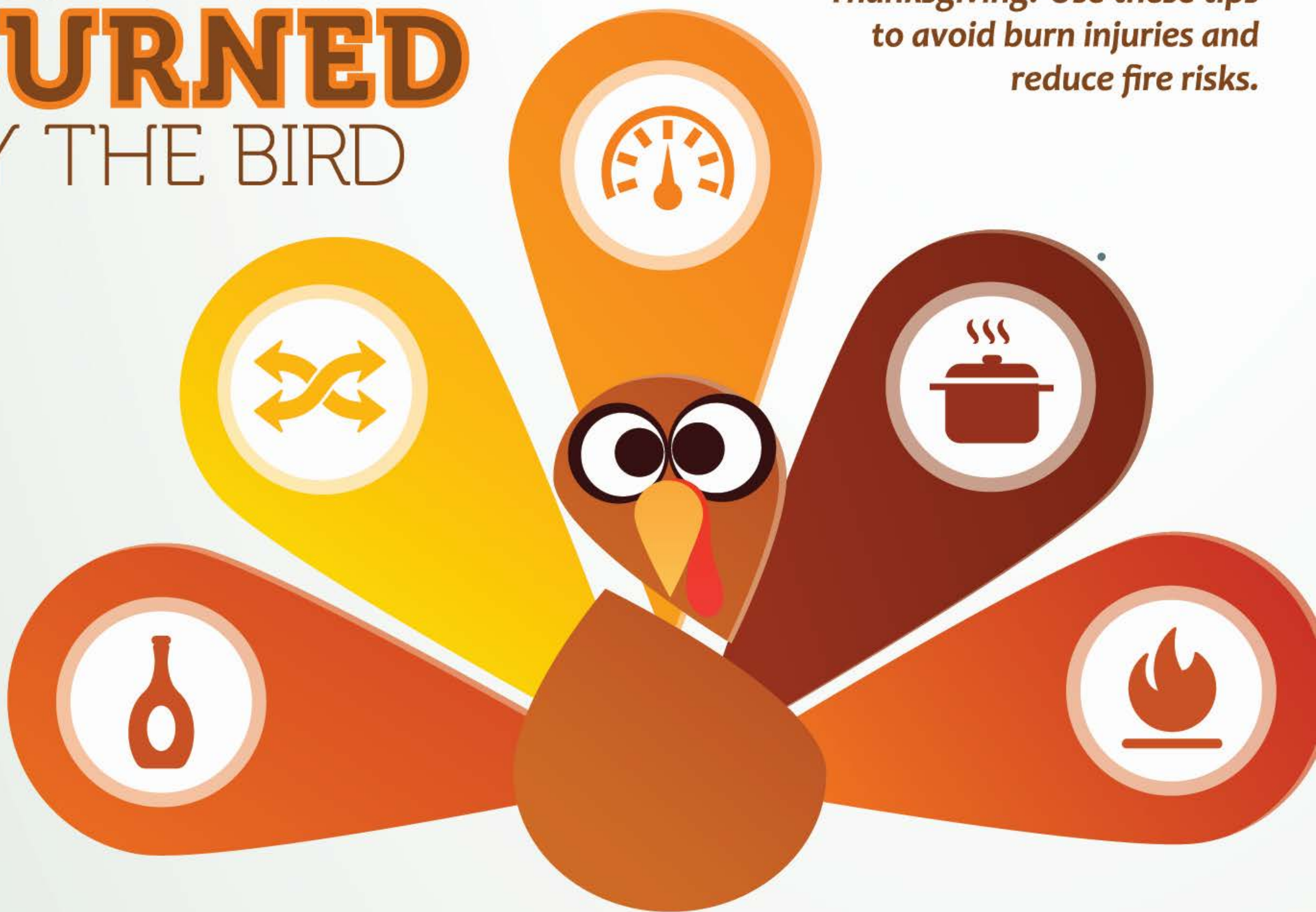


DON'T GET **BURNED** BY THE BIRD

Deep frying your turkey this Thanksgiving? Use these tips to avoid burn injuries and reduce fire risks.



Don't let the oil overflow

The turkey will displace some of the oil. Make sure when the turkey is submerged that there is at least five inches of space from the oil and the top of the pot. Turn off the burner when putting the turkey in and taking it out to avoid drips into the flame.



Don't mix oil and water

Your turkey has to be **COMPLETELY** thawed. When water in the turkey meets oil it will cause spatters. Do not try to put out any fires with water, use a class B fire extinguisher instead



Watch the temperature

Do not let the oil get over **350 degrees**. If it gets too hot it can ignite a fire



Watch the pot

NEVER leave it unsupervised. Keep children and pets away, and establish a "circle of safety" around the pot. Make sure it is on a level surface away from buildings.



Don't touch it

The pot will be very hot. Also, keep away from the burner flame.