



American Burn Association

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Turkey Fryers American Burn Association Policy Statement

The American Burn Association strongly discourages consumers from using turkey fryers to prepare holiday meals due to the high risk of severe injury and fire associated with these devices. Instead, the organization recommends that consumers seek out commercial professionals to prepare the turkey or order them from a supermarket or restaurant.

The ABA considers turkey fryers dangerous because:

- When turkeys are placed in the oil, oil may splash onto those nearby, or spill onto the burner, creating a fire.
- The fryer can tip over and spill the hot oil, scalding or burning anyone in its path.
- Some units do not have automatic thermostat controls to regulate the temperature of the oil, so oil may heat to boiling and catch on fire.
- The sides, lids and handles of these devices can get extremely hot and may cause burns.

The American Burn Association and its members dedicate their efforts and resources to promoting and supporting burn-related research, education, care, rehabilitation, and prevention. The ABA has more than 3,500 members in the United States, Canada, Europe, Asia, and Latin America. Members include physicians, nurses, occupational and physical therapists, researchers, social workers, firefighters, and hospitals with burn centers. For more information, contact Kitty Vineyard at the American Burn Association at (312) 642-9260 or vineyard@ameriburn.org.