Deep frying a turkey this Thanksgiving? Keep these tips in mind and reduce your risk of a deep-fryer-related fire.

Thaw and dry the bird.
Adding a partly frozen or wet bird to hot oil will cause spattering or a spill, possibly causing severe burns or a fire.

Don’t overfill the oil.
Turkeys can displace a lot of oil. Because hot oil reacts like gasoline when it hits an open flame, do not overfill the tank.

Take it slow.
Make sure the fryer is level and slowly lower the turkey into the oil.

Keep a fire extinguisher nearby.
If there is a fire, don’t use a garden hose because water feeds an oil fire. Keep a fire extinguisher nearby in case you need it.

Give yourself some room.
Setting the fryer away from the home provides a measure of safety. Covered patios or decks are not safe locations.

Never leave the fryer unattended.
Oil stays hot for a long time, so just because the heat source is off doesn’t mean the danger is gone.

Keep children and pets away.
Keep children and pets far away from a fryer (even after cooking) as they can easily knock over the unit causing burns or a fire.

Read the manufacturer’s instructions.
It might seem boring, but it could save your home.