

FRYING AND CHIP PAN SAFETY

Pan Fire Prevention Checklist

Fact- Chip pan fires cause one fifth of all accidental dwelling fires attended by the Fire and Rescue Service in the UK each year

- Buy a fire blanket and keep it in the kitchen area
- Never leave any frying or chip pan unattended, if you have to leave the room turn off the heat first
- Do not over fill the pan with oil, never fill more than a third of the pan with oil
- Make sure that as much water as possible is removed from chips before placing into hot cooking oil
- Do not use a frying or chip pan after consuming alcohol, you could fall asleep and the pan could catch fire

Incase of a Pan Fire

1. DO NOT PANIC
2. Turn off the heat, if safe to do so
3. If you have a fire blanket, follow the instructions given. If you do not have a fire blanket, use a damp (but not saturated) tea-towel and place it over the pan holding the tea-towel in front of you
4. If you cannot put the fire out—GET OUT closing doors behind you
5. Stay outside and call 999

You Should Never:

- Throw water onto the flames, this will make the flames worse
- Try to move or carry the pan

