

# Chip pan left unattended?

# NEVER!



Join our Facebook page  
CheshireFRS



Follow us on Twitter  
@CheshireFire

**Never leave cooking unattended - not even for a second**

# Chip pan safety

Be very careful when you are deep fat frying or cooking with oil because hot oil can catch fire easily.

Traditional chip pans can cause fatal fires. Swap your chip pan for a thermostat controlled electric deep fat fryer – they're much safer.

## Chip pan safety tips

If you must use a traditional chip pan:

- Never fill a pan more than one-third full of fat or oil.
- Never leave the pan unattended when the heat is switched on.
- Make sure that food is dried thoroughly before putting it in hot oil so that it doesn't spit.
- If the oil starts to smoke it's too hot. Turn off the heat and leave it to cool, otherwise it may catch fire.
- Never put food into the pan if the oil is smoking.

## What to do if a pan catches fire

- Turn off the heat under the pan (if it's safe to do so) and allow it to cool completely.
- Don't move the pan.
- Never throw water over it – the effects can be devastating.
- Don't use a fire extinguisher on a pan of oil – the force of the extinguisher can spread the fire.
- Don't tackle the fire yourself – leave the room, close the door, get everyone out of your home and call 999.

**NEVER!**

- Deep fry when you've been drinking alcohol or taking drugs or if you are feeling tired.
- Leave the pan alone - it only takes a second for a fire to start.