

Transcript for the cook chips safely video

Love chips?

Traditional chip pans can cause fatal fires, but if you must use one, please follow these fire safety tips:

- 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

Other safe ways to enjoy chips:

- Choose oven chips
- Choose microwave chips
- Buy a portion of chips from the local chip shop
- Buy a thermostat controlled electric deep fryer - ditch the chip pan

Never deep fry if you've been drinking alcohol or taking drugs - or if you are feeling tired

Never leave the pan alone – it only takes a second for a fire to start