Using Deep Fryers Safely Stats and Facts



FACTS

1. Over half of all deep fryer-related accidents involve burns or scalds.
2. The majority of deep fryer fires occur when the oil overheats or ignites, usually due to leaving the fryer unattended.
3. The majority of deep fryer accidents occur during the process of frying food, such as adding food to the hot oil or removing food from the fryer.
4. According to a report by the National Institute for Occupational Safety and Health (NIOSH), workers in the food service industry are at a higher risk of burn injuries from hot oil and steam compared to workers in other industries.
5. In a study of deep fryer accidents in restaurants, the most common causes of accidents were overheating of the oil, accidental spills, and human error.
6. Fires caused by deep fat fryers can have disastrous consequences. They cause untold damage to a hospitality or leisure facility. Preventing a fire is paramount to the basic safety of customers, staff and business.

STATS

- Every year, deep fryer-related accidents result in more than 5,000 fires, 60 injuries, and $15 million in property damage in the United States alone.
- According to the U.S. Consumer Product Safety Commission, deep fryers cause an average of 1,600 home fires each year, resulting in five deaths, 60 injuries, and more than $15 million in property damage.
- The National Fire Protection Association, reports deep fryers were responsible for 21% of cooking equipment fires in non-residential settings, such as restaurants and commercial kitchens.
- U.S. fire departments responded to an estimated 5,600 home cooking fires involving deep fryers each year.
- Deep fryer fires caused an estimated annual average of 5 civilian deaths, 60 civilian injuries, and $15 million in direct property damage.
- Almost 20 people are killed or injured every day due to accidental fires in the restaurant kitchens.
- With deep-fat frying comes risk as the oil can easily reach near 400 degrees Fahrenheit and is extremely flammable, causing kitchen fires, scalds and more. An astounding 21 % of restaurant fires are caused by deep fat fryers.