CHIP PANS CAN HURT, MAIM, OR KILL.
PLEASE TAKE CARE.
Chip pans are safe as long as you follow some simple guidelines. Before putting food in the pan dry the food, and test the temperature of the oil by putting in a small piece of bread. If the bread crisps quickly the oil is ready.

AND REMEMBER:

- Never fill a pan more than one-third full of fat or oil.
- Never leave the pan unattended when the heat is switched on.
- Never put the food in the pan if the oil begins to give off smoke. Turn off the heat and leave the oil to cool, otherwise it could catch fire.

IF YOUR PAN DOES CATCH FIRE

1. Turn off the heat if it is safe to do so.
2. Run a cloth under a tap and wring it out.
3. Cover the pan and leave it to cool completely, for at least 30 minutes.

Whatever you do, don’t throw water over the fire and don’t move the pan, the effects can be devastating.

If you are in any doubt about whether to try to put out a chip pan fire yourself then don’t – leave the room, close the door and call the fire brigade.

Fire. Don’t give it a chance.

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