

CHIP PAN FIRES

Chip pan fires cause the largest number of fire related injuries in the home. Each year there are over 12000 chip pan fires throughout the UK. These fires result in over 4600 injuries and the deaths of approximately 50 people.

There are two main causes of chip pan fires:

- The oil or fat overheats and catches fire.
- The oil or fat spills onto the cooker either because the pan has been filled too high; or because wet chips are put in the hot oil causing it to bubble up and overflow.

Follow these simple guidelines to fry food safely:

- Never fill the pan more than third full with fat or oil.
- Never leave the pan unattended with the heat on – even for a few seconds.
- Dry the chips before putting them in the pan.
- Never put the chips 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 you chip pan does catch fire – Don't panic:

- Do not move the pan.
- Turn off the heat if it is safe to do so but never lean over the pan to reach the cooker controls.
- Never throw water onto the fire.
- Drop a damp cloth, or towel, over the pan to smother the flames.
- Leave the pan to cool down for at least 30 minutes.
- If you cannot control the fire yourself, close the door to the room, ensure all members of the family leave the home, telephone the Fire Brigade and do not go back inside.