

Guidance on Chip Pans, Grill Pans and Woks

Around 8,200 chip pan fires result in 34 deaths and nearly 3,000 injuries in the UK each year so it is vital to reduce fire hazards and cook safely.

Most chip pan fires are caused by leaving pans unattended while cooking, or by putting too much oil in the chip pan. Most of the casualties result from not knowing how to deal with a chip pan fire once it starts.

Around 60 per cent of dwelling fires are caused by cooking related fires. The smoke that comes from a chip pan fire is deadly and the thousands of injuries caused can be made much worse when attempting to extinguish the fire with water.

When water is put onto hot oil it heats up, expands, turns to steam and rises in a big steam cloud.

Each particle of steam is coated in burning oil and if you are near it you will be badly burned.

Why not try oven or microwave chips or invest in a thermostat-controlled deep fat fryer?

If you have to use a chip pan, here are some safety tips:

- Never fill a pan more than a third full of oil;
- Never leave a pan unattended;



- Do not put wet chips into hot oil;
- Don't leave pans in the hob when you're not around. Take them off the heat if you have to leave the kitchen.
- Don't move the pan and never throw water over it.
- Test the temperature of the oil with a small amount of food; and
- If the oil gives off smoke it is too hot.
- Clothing and tea towels should be kept away from the cooker.
- Keep electrical leads away from the cooker and from water.

In the event of a chip pan fire

Our advice is:

- Don't take any risks. Turn off the heat if it's safe to do so. Never throw water over it.
- Don't tackle the fire yourself.
- Get out, stay out and call 999

Suffolk Fire and Rescue Service

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