



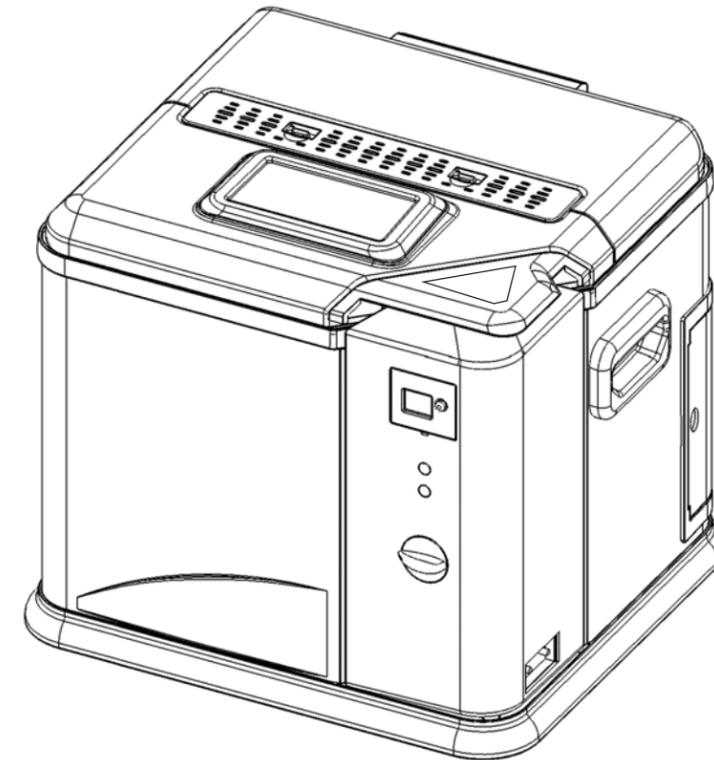
Distributed By:
Masterbuilt Manufacturing, Inc.
1 Masterbuilt Court
Columbus, Georgia 31907
1-800-489-1581



ELECTRIC TURKEY FRYER

OPERATION MANUAL & SAFETY INSTRUCTIONS
MODEL: 20010109

MANUAL CODE: 9901090010 090623



CSA CERTIFIED
TO UL STANDARD
1083

HOUSEHOLD
USE ONLY



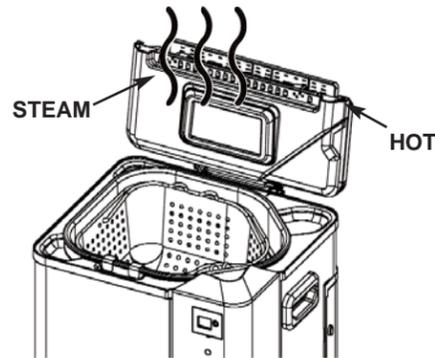
WARNINGS~IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including but not limited to the following:

- Maximum turkey size is 14lbs (6.35kgs).
- A short cord is provided to prevent possibility of entanglement or tripping that may occur with use of a longer cord.
- Never move appliance when oil or water is above 100°F(37°C).
- Do NOT touch hot surfaces. Use handles.
- To protect against electric shock, do NOT immerse cord, plugs, or any part of control panel in water or other liquids.
- Do NOT move appliance while in use or HOT.
- This is an ATTENDED appliance. Do NOT leave this appliance unattended during use. Even after use, never allow children or pets near appliance. Heated liquid inside cooking pot remains dangerously HOT for a period of time after use.
- Close supervision is necessary when appliance is used near children. Do NOT let children handle or put cord in mouth.
- ALWAYS keep children and pets away from appliance.
- Unplug from outlet when not in use and before cleaning. Allow to cool before removing parts for cleaning and storing.
- Do NOT operate appliance with a damaged cord, plug, or after appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance 1-800-489-1581.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended and may cause injury.
- Do NOT use outdoors, appliance is for indoor use only.
- Do NOT let cord hang over edge of table or counter, or touch hot surfaces.
- Do NOT place on or near a HOT gas or electric burner, or in a heated oven.
- ALWAYS attach breakaway cord w/plug to appliance first, then plug cord in outlet.
- To disconnect, turn thermostat control dial to MIN position, then remove plug from outlet.
- Do NOT use appliance for other than intended use.
- If oil begins to smoke, IMMEDIATELY turn appliance off.
- NEVER overfill cooking pot. Do NOT exceed max fill line.
- Open lid with caution to prevent being burned by escaping steam.
- Add food slowly to avoid boil over.



SAVE THESE INSTRUCTIONS

IMPORTANT INFORMATION: DO NOT USE AN EXTENSION CORD.

- Use of extension cord increases risk of entanglement or tripping.
- Use of extension cord causes loss of energy and appliance may not heat properly.

LIMITED WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use.

Masterbuilt warranty does not cover rust of the unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose.

Neither Masterbuilt nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Go Online www.masterbuilt.com

or complete and return to

Attn: Warranty Registration

Masterbuilt Mfg. Inc.

1 Masterbuilt Court - Columbus, GA 31907

Name: _____

Address: _____

City, State/Province, Postal Code: _____

Phone Number: _____ E-Mail Address: _____

Model Number: _____ Serial Number: _____

Purchase Date: _____ Place of Purchase: _____

COOKING CHART

Frying Non-Frozen Foods

(Oil may take up to 35 minutes to reach desired temperature)

Food	Maximum Qty.	Temperature	Time
French Fries	2 lbs (0.91kgs)	375°F (191°C)	10-12 min.
Fried Chicken	6 pieces	350°F (177°C)	14-18 min.
Mushrooms	2 lbs (0.91kg)	325°F (163°C)	10-12 min.
Fish Fillets	2 lbs (0.91kg)	375°F (191°C)	6-8 min.
Whole Turkey	10-14 lbs (4.5-6.4kgs)	375°F (191°C)	3.5-4 min. per lb(0.45kg)
Hot Wings	2 lbs (0.91kgs)	375°F (191°C)	10-15 min.

Frying Frozen Foods

(Refer to instructions on food packaging first)

Fried Okra	1 lb (.45kgs)	375°F (191°C)	5-7 min.
Chicken Nuggets	1 lb (.45kgs)	375°F (191°C)	7-8 min.
Mushrooms	2 lbs (0.91kg)	375°F (191°C)	8-9 min.
Fish Sticks	1 lb (.45kgs)	375°F (191°C)	6-7 min.
Corn Dogs	8 lbs (3.6kgs)	375°F (191°C)	see packaging
Cheese Sticks	1 lb (.45kgs)	325°F (163°C)	see packaging

Boiling Non-Frozen Foods*

Corn on the Cob (short ears)	12 cobs	375°F (191°C)	5-8 min.
Shrimp	5 lbs (2.3kgs)	375°F (191°C)	3-4 min. or until pink
Red Potatoes	3 lbs (1.36kgs)	375°F (191°C)	25 min.
Eggs	1 dozen	375°F (191°C)	10 min.
Pasta Shells	2 lbs (0.91kg)	375°F (191°C)	Until tender
Hot Dogs	25	375°F (191°C)	2-3 min.

Steamed Foods*

(refer to instructions on food packaging first)

King Crab Legs	5 lbs (2.3kgs)	375°F (191°C)	5-8 min.
Clams/Mussels	5 lbs (2.3kgs)	375°F (191°C)	5-7 min. or until open
Yellow Squash w/ Red Peppers	2 lbs (0.91kg)	375°F (191°C)	steam until tender
Blue Crabs	8	375°F (191°C)	6-10 min.
Lobster	1-3	375°F (191°C)	10-12 min.

**Water will boil at 212°F (100°C). When steaming or boiling turn dial to 375°F (191°C) to ensure unit will not cycle and water will continue boiling.*

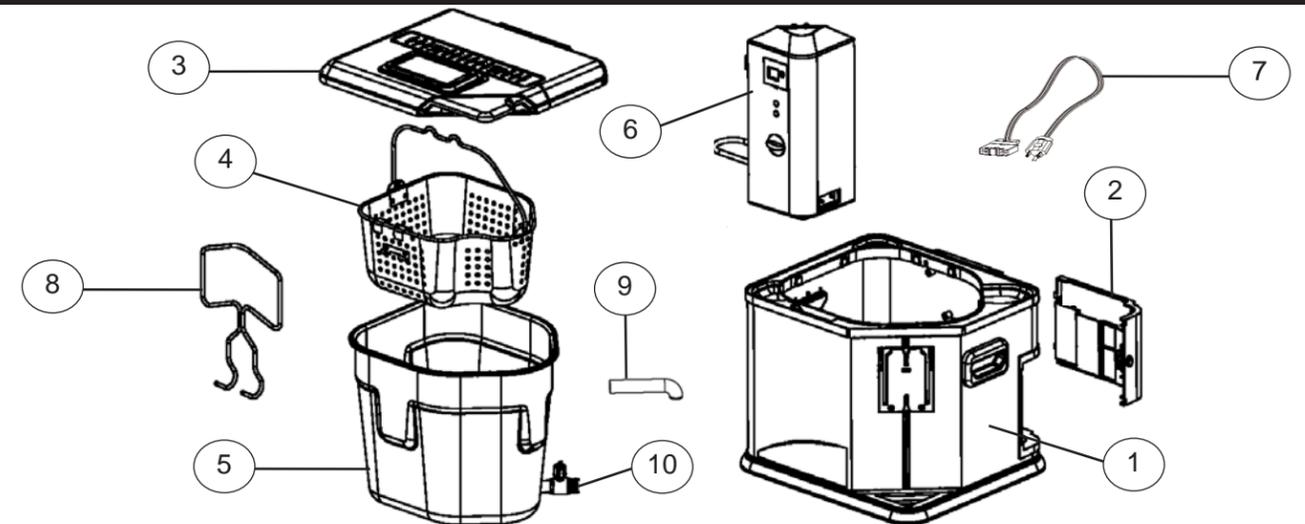
⚠ WARNING ⚠

- **NEVER** place frozen or icy poultry in oil. Use extreme caution when cooking frozen foods. Never fill oil past max fill line or exceed maximum amount of food in basket. Spill over can cause serious injury. Slowly lower basket into hot oil and cover with lid. Always wear protective gloves or mitts.
- When using drain hook on basket, make sure that basket is firmly in place on rim of pot before releasing handle so basket will not fall back into hot oil or water causing personal injury.



DO NOT RETURN TO RETAILER
For Assembly Assistance, Missing or Damaged Parts
Call: MASTERBUILT Customer Service at 1-800-489-1581 or
EMAIL us at Customerservice@masterbuilt.com.

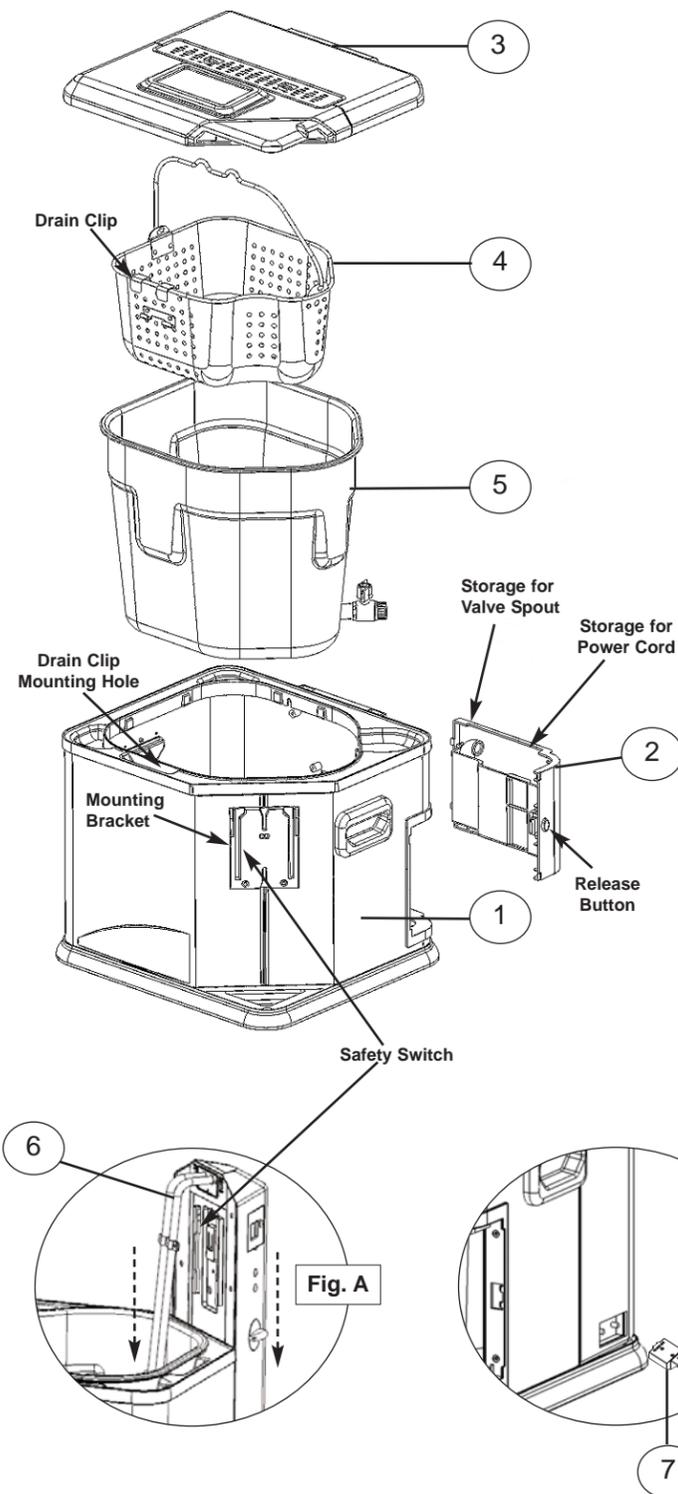
PARTS LIST



ITEM NO.	QTY	DESCRIPTION
1	1	Outer Shell
2	1	Back Cover
3	1	Lid
4	1	Basket
5	1	Inner Pot w/ Drain Valve
6	1	Control Panel and Element
7	1	Breakaway Cord
8	1	Lifting Hook
9	1	Valve Spout
10	1	Safety Cap

PARTS LIST

ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
9901090005	Lid Kit	9001090018	Control Panel w/ Element
9901090006	Outer Shell Kit	9001090019	Break-away Cord
9901090007	Inner Pot w/Drain Valve	9001090020	Lifting Hook
9901090008	Lid Handle Kit	9901090009	Valve Spout Kit
9001090016	Turkey Basket	9001090022	Safety Cap
9901090013	Back Cover Kit	9001090007	Filter
9001090024	Filter Cover	9901090014	Filter Replacement Kit (Non-Warranty)
9901090015	Rubber Foot Kit	9901090010	Instruction Manual



Step 1
Insert inner pot (5) into outer shell (1).
Note: Insert inner pot at an angle to fit valve into side opening of outer shell.

Step 2
Attach control panel and element (6) to outer shell Mounting Bracket as shown (Fig. A).

Note: Control panel must be correctly attached for appliance to operate. A built in safety switch on control panel will prevent element from heating if not mounted properly.

Step 3
Place basket (4) inside inner pot (5).

Step 4
Insert breakaway cord (7) into connection on outer shell as shown (Fig. B). Make sure "This Side Up" is shown on top for proper connection.

Step 5
Insert hinge tab on lid (3) into outer shell (1) as shown (Fig.C). Lid will snap into place when assembled correctly.
Note: To remove lid push tabs together on outer shell and pull lid up.

Step 6
Insert tabs on back cover (2) into slots on outer shell (1).
Note: To remove back cover press release button and slide cover off.

TURKEY NACHOS

3 tablespoons lime juice
2 tablespoons olive oil
1 teaspoon ground cumin
1 teaspoon garlic powder
2 cups coarsely chopped cooked Butterball® Turkey
1 package (10 ounces) tortilla chips
1 can (16 ounces) refried beans
2 cups shredded mozzarella cheese, divided
2 cups prepared salsa, divided
Sour cream, if desired
Chopped fresh cilantro, if desired

Heat oven to 425°F(218°C).

Whisk together lime juice, olive oil, cumin and garlic powder in a medium bowl. Add turkey and toss to coat.

Make a layer of tortilla chips to cover the bottom of a large 12 to 14-inch round or oval baking dish. Evenly spoon refried beans over chips. Top with turkey and sprinkle with 1 cup of the shredded cheese.

Make another layer of tortilla chips. Spoon 1 cup of the salsa evenly over chips. Top with remaining 1 cup cheese.

Bake nachos 15-20 minutes or until heated through and cheese melts and begins to bubble.

Serve hot with remaining 1 cup salsa. Add sour cream and cilantro, if desired.

FRIED CATFISH

4 pounds fresh or frozen catfish fillets, thinly sliced
1/2 cup prepared mustard
Oil for frying
1 1/2 cups cornmeal
3 tbsp of your favorite Cajun Seasoning

Thaw fish, if frozen. Rinse fish; pat dry with paper towels. Cut fish into 2-inch pieces. Combine fish and mustard; chill 15 minutes. Preheat oil to 375° F(191°C). Combine cornmeal and favorite Cajun Seasoning; stir well with a whisk. Evenly coat all sides of catfish with cornmeal mixture. Fry 6 or 8 pieces at a time for 4 to 5 minutes or until golden. Remove from hot oil and drain on paper towels.

DAY AFTER THANKSGIVING FRITTATA

Non-stick cooking spray
1 can (14.5 oz.) diced tomatoes, drained
1 1/2 cups chopped leftover cooked Butterball® Turkey
1/2 cup chopped zucchini or green beans
8 large eggs, slightly beaten
1/4 cup (1 ounce) shredded fresh Parmesan cheese

Preheat broiler with rack 4 to 5 inches from heating unit. Spray medium skillet with oven-proof handle with cooking spray; heat on medium-high heat. Add drained tomatoes, turkey and vegetable. Cook 3 minutes, or until heated through, stirring occasionally.

Pour eggs evenly over turkey mixture. Reduce heat to medium. As edge begins to set, lift up using a spatula to let liquid mixture flow underneath until edge is set, about 2 minutes (top and center will still be very loose). Sprinkle cheese evenly over top.

Place skillet under broiler. Broil 1 to 2 minutes, or just until top is set. Cut into 6 wedges.

HOT WINGS

2 gallons oil for frying
2 pounds chicken wings
1/2 cup butter
10 tbsp your favorite Hot Sauce

Preheat oil to 375° F(191°C). Wash wings, split at each joint, and discard tips. Deep fry for 10-15 minutes until crispy. Drain well. Melt butter and combine with hot sauce. Dip wings in hot sauce.

CAUTION

- Do NOT store power cord in storage compartment until unit has cooled.
- Do NOT operate appliance with a damaged cord, plug, or after appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-489-1581.

RECIPES

ONION STRAW BLOSSOM

Oil for frying
 1/2 cup sour cream
 1/4 cup chunky salsa
 2 large (12 ounces each) white or Vidalia onions
 3/4 cup all-purpose flour
 2 tbsp Mexican Chili Powder
 1 tablespoon garlic salt
 1 tsp black pepper
 1 cup all-purpose flour
 1/4 cup cornstarch
 1 tsp salt
 1 (12-ounce) non-alcoholic beer

Preheat oil to 375° F(191°C) in electric fryer. For sauce, combine sour cream and salsa in a small bowl. Refrigerate until serving. To make onion flower, peel onions and cut 3/4 inch off the top of each onion. Trim, but do not cut off root end. Cut each onion into quarters from the top to 1/2 inch from root end. Then cut each quarter section into 4 thin wedges, cutting to within 1/2 inch from root end. Using a sharp knife, remove some of the center petals, careful not to cut through the bottom. Discard center petals. Carefully spread the remaining petals apart. Place the 3/4 cup flour, chili powder, garlic salt, and pepper in a large heavy-duty plastic bag; add onion, shaking to coat. Shake off excess flour mixture. Repeat with remaining onion. Whisk the 1 cup flour, cornstarch, salt, and beer in a medium bowl until smooth. Dip onions in beer mixture, moving so onions are thoroughly coated. Drain to remove excess coating. Using a long-handled slotted spoon or wire basket, lower one onion, root-end side down, into hot oil. Fry about 3 to 4 minutes or until golden brown and onion is tender. Drain on wire rack. Spoon sauce into center of onion; serve immediately.

CITRUS SEAFOOD COCKTAIL

12 oz bay scallops (fresh or thawed)
 12 oz fresh or frozen large shrimp with shells
 1 tsp finely shredded ruby red grapefruit peel
 1/3-cup ruby red grapefruit juice
 ¼ cup salad oil
 2 tbsp thinly sliced green onion
 2 tbsp finely chopped red or yellow sweet pepper
 1 tbsp white balsamic vinegar or white wine vinegar
 1 tsp honey
 1 ½ tsp anise seeds, crushed
 ½ tsp ground cinnamon
 ½ of a fresh pineapple, peeled, cored, and coarsely chopped
 2 ruby red grapefruit, peeled and sectioned
 2 oranges peeled and sectioned

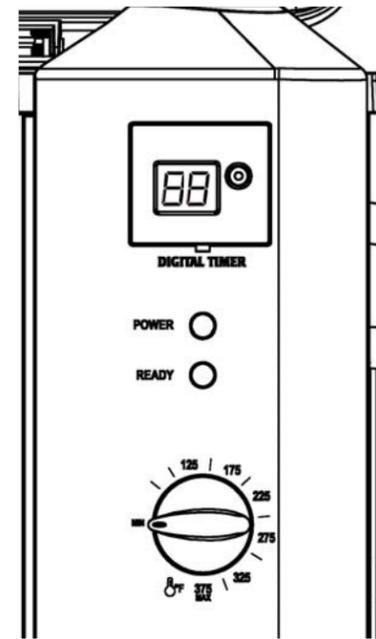
Preheat fryer to 250°F(121°C) for boiling. Peel and devein shrimp, leaving tails intact. Cook scallops for 1-3 minutes or until they turn opaque. Cook shrimp for 1-3 minutes or until they turn pink. Do not combine yet. Drain, and rinse under cold water. Drain well. Place shrimp and scallops in a plastic bag set into a deep bowl. For marinade, combine grapefruit peel, grapefruit juice, salad oil, Green onion, sweet pepper, vinegar, honey, anise seeds, cinnamon, and ½ tsp salt. Pour over seafood, seal bag Refrigerate for 2-24 hours turning bag occasionally. To serve, drain seafood mixture, discarding marinade. Gently combine seafood, pineapple, grapefruit sections, and orange sections. Serve in cocktail cups or glasses.

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

USDA* Safe Minimum Internal Temperatures	
Fish	145°F (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

* United States Department of Agriculture

OPERATING INSTRUCTIONS



Step 1

Mount control panel and element onto bracket on outer shell (see Fig. A on pg. 3).

Step 2

Add oil or water to the MIN (1 gallon) or MAX (approx.2 gallons) fill line (see pg. 7).
Note: Unit uses approximately 2 gallons of oil when frying a turkey.

Step 3

Attach power cord to control panel (see Fig. B on pg. 3). Plug power cord into an outlet (refer to "Warnings & Important Safeguards" section of manual). Power light will illuminate indicating the unit is plugged in and element is mounted correctly to the mounting bracket.

Step 4

Turn dial to set temperature. Ready light will illuminate when unit has reached set temperature and is ready for use.

Step 5

Push timer button to set to desired time. Once time has been set, release button and the timer will start. Timer counts down by minutes only until less than 1 minute remaining. Numbers will flash while counting down. Timer will beep when time has expired. To reset timer to 0 press and hold timer button while numbers are flashing. Release and press again to reset.

Step 6

When cooking time has elapsed and food is done, turn dial to MIN and unplug power cord from outlet.

Allow excess oil to drain by hooking the drain clip on basket into drain clip mounting hole (see Fig. C on pg. 6).

STARTER TIPS

FOR BEST RESULTS, READ the following start up tips before using this product. Remember this is an ELECTRIC unit and has different characteristics than a gas unit.

FOR SAFETY, heating element only heats up when properly attached to mounting bracket (see assembly instructions). This is a powerful heating element and may cause circuit breaker to trip. Minimize occurrences by operating any additional appliances on separate circuit. Tripping circuit breaker will NOT damage unit or household electrical system.

PRE-HEATING oil or water may take up to 35 minutes. Take advantage of this time to prepare foods for cooking. For optimum performance, completely pre-heat unit to cooking temperature before frying or boiling foods. Keep lid CLOSED during pre-heating and cooking. This will reduce heating time and keep temperature more consistent.

POWER LIGHT will illuminate indicating power cord is plugged into outlet.

READY INDICATOR LIGHT will turn ON when set temperature is reached. Indicator light will turn on and off to maintain set temperature.

TIMER is NOT connected to heating element. Element **WILL NOT TURN OFF** when timer beeps.

⚠ CAUTION ⚠

- Do not use appliance without water or oil in pot. Unit can be severely damaged if heated while empty.
- Place unit on level and stable surface to prevent tipping.
- Hot when in use.
- Do not overfill pot past max fill line.
- Do not mix different types of oil at the same time.
- Never melt fat or lard on the heating element or in basket.

⚠ WARNING ⚠

The materials used in this product may contain lead a chemical known to the State of California to cause birth defects and other reproductive harm.

TURKEY PREPARATION



1. Butterball® Indoor Electric Turkey Fryer
2. 2 gallons of oil. Peanut oil is recommended because of the great taste and higher smoke point but any common cooking oil may be used.
3. Butterball® Turkey Seasoning Kit
4. Butterball® 10-14lb(4.5-6.35kgs) turkey



Pat turkey completely dry on outside with paper towels.



If desired inject turkey with Butterball® Marinade (not included). Insert 4 to 8oz into each side of turkey breast, thigh, leg, and wing for a total of 8 to 16oz.



Rinse turkey thoroughly with warm water or soak in a warm water bath for no more than 30 minutes to ensure cavities are free of ice.



Dry inside cavities using paper towel as shown.



Season inside and outside of turkey with Butterball® Turkey Seasoning (not included).

RECIPES

STEAMED CHICKEN BREASTS AND VEGETABLES

- 3 (12 oz.) whole chicken breasts, split and boned
- 1 teaspoon salt
- 1 teaspoon dried tarragon leaves, crushed
- 1 cup cold water
- 2 large carrots, peeled and sliced
- 6 new potatoes, washed and unpeeled, sliced 1/2 inch thick
- 3 zucchini, washed and unpeeled, sliced
- 1 bay leaf, crumbled
- 2 tablespoons chopped parsley

Rinse chicken breasts under cold running water and pat dry. On sheet of waxed paper, combine salt and tarragon. Sprinkle chicken breast halves on both sides, using 1/4 teaspoon of tarragon mixture on each breast half. Reserve rest of mixture for later use.

Layer chicken breasts, skin side up in basket. Layer with carrots, potatoes, zucchini and bay leaf in that order. Sprinkle with remaining tarragon mixture.

Turn dial to 375° F(191°C) to bring to a boil. Then lower heat and steam, covered 35-40 minutes or until chicken and vegetables are tender. Remove from heat.

Arrange chicken breasts and vegetables on a platter.

LOW COUNTRY BOIL

- 1 lb shrimp
- 1 lb crawfish
- 1 lb smoked sausage cut 1 inch long
- 8 pieces of short ear corn
- 1 bag of crab boil mix
- 2 lbs of whole new potatoes

Fill inner pot with water to max fill line. Add 1 bag of crab boil mix and bring water to a boil. Allow water to boil for 15 minutes. Add potatoes. Three minutes later, add corn. Three minutes later, add pre-cooked sausage (cut sausage in 1 inch thick slices). Three minutes later, add shrimp and crawfish together. Three minutes later, remove and serve.

STEAMED SWEET AND SOUR SHRIMP

- 2 large nectarines, pitted
- 3 large plums, pitted
- 3 tbsp apricot preserves
- 5 tbsp Dijon mustard
- ¼ tsp dried chili flakes, or jalapeño pepper finely chopped
- ¼ tsp salt to taste
- 1 lemon, squeezed
- 1 lb shrimp

Pre-heat fryer to 250° F(121°C). Clean, peel, and devein shrimp. Add shrimp to basket and steam until they turn pink. Puree nectarines, plums, preserves, mustard, chili flakes, salt, pepper and lemon juice. Transfer to a large bowl. Add shrimp and toss until coated. Serve cold as an appetizer or hot over rice for a main dish.

VEGETABLE TEMPURA

- 2 gallons of oil for frying
- 2 cups All Purpose Flour
- 1 tsp salt
- 2 cups ice water
- 2 eggs, separated
- 2 lbs assorted vegetables: mushrooms, zucchini, broccoli, cauliflower, carrots, bell pepper strips

Combine flour and salt in medium mixing bowl. Stir in cold water and egg yolks; mix just to combine. In another bowl beat the egg whites just until frothy; fold into batter mixture. Do not over mix; batter should be a little lumpy. Cover and refrigerate for 30 minutes

Pour oil into deep fryer; heat to 375° F(191°C). Working in batches, dip vegetables in batter. Fry 2 to 3 minutes, or until lightly golden brown, turning as needed for even browning. Drain on paper towels. Serve immediately or keep warm in 175 degree oven. Serve with Oriental Sauce.

- Oriental Sauce
- ¼ cup soy sauce
- ¼ cup water
- 1 tsp sugar
- 1 tsp ground ginger

Blend all ingredients in small bowl. Sprinkle with finely chopped green onion, if desired.

FREQUENTLY ASKED QUESTIONS

Why won't my turkey fryer turn on?

The Control Panel features a "Safety Switch" that must be mounted properly on the mounting bracket of the outer shell for unit to power on (see pg.3). Power light will illuminate when control panel is mounted correctly.

How much oil do I need to use?

Fryer will require approximately 2 gallons (7.6L) of oil max. The MAX fill line is the maximum amount of liquid that can safely be used in this unit. Filling to the line is more than enough water or oil to prepare most food in this (see pg. 7). Oil may not cover top of turkey breast. It is not necessary to add more oil, the breast will cook through completely during frying.

What type of oil should I use?

Peanut oil is recommended because of the great taste and higher smoke point but any common cooking oil may be used.

How hot will the oil become?

Oil will reach 375°F (191°C) in approximately 35 minutes. Oil temperature will decrease when turkey is placed in fryer. Follow set cooking time in this manual.

Should I keep the lid on during use?

Yes, the lid helps retain heat, and keeps splatter inside unit.

What size turkey can I deep fry in this unit?

A 10-12lb (4.5 - 5.4kgs) turkey is recommended. However, you can deep fry up to a 14 lb (6.35kgs) turkey in this unit. **DO NOT EXCEED 14 lbs (6.35kgs).**

Can an extension cord be used with this unit?

No, extension cords will lose electric current resulting in increased cooking time and decreased performance. Extension cords can also pose a trip hazard.

Does the turkey go in the basket breast side up or down?

Turkey and turkey breasts should be placed horizontal in basket, breast side up (see Fig. A on pg. 6).

I followed the formula and the turkey did not fully cook. What went wrong?

Cooking conditions may vary. Turkey could have been cold. Bring turkey to room temperature before frying. Sometimes a cold or frozen spot in a joint or deep in the turkey breast does not allow that section to cook properly. For best results wash with lukewarm water and pat dry inside and outside with paper towels before injecting with marinade.

Can the Electric Turkey Fryer be used outdoors?

Outdoor use is not recommended for Masterbuilt's Butterball® Electric Turkey Fryer. If you do not want to use the unit in your house please use in a garage or covered patio to prevent Electric Turkey Fryer from being exposed to rain showers.

VISIT OUR WEBSITE FOR MORE INFORMATION AND GREAT TASTING RECIPES.

www.masterbuilt.com



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Call: MASTERBUILT Customer Service at 1-800-489-1581 or
EMAIL us at Customerservice@masterbuilt.com.

HOW TO FRY A TURKEY IN THE BUTTERBALL® ELECTRIC TURKEY FRYER

DEEP FRIED WHOLE TURKEY

A 10-12lb (4.5-5.4kgs) turkey is recommended. However, you can deep fry up to a **14 lb (6.35kgs)** turkey in this unit. **DO NOT EXCEED 14 lb (6.35kgs).**

Frozen turkeys that are to be used for deep frying should be thoroughly defrosted 35°- 40°F(1.6°- 4.4°C). The turkey must be rinsed on the outside and in the cavities with warm water or soaked in a warm water bath for no more than 30 minutes to remove any possibility of remaining ice crystals and then dried thoroughly with paper towels before immersing in hot oil. This will reduce splatter.

THAWING TURKEY

Allow approximately 24 hours for every 4lbs (1.8kgs) of turkey thawed in the refrigerator.

COOKING INSTRUCTIONS

1. Insure that the turkey is completely thawed and free of ice and water. Remove neck and giblet bag. Pay special attention to inner cavity area when checking for ice or water.
2. Fill pot with oil to the max fill line.
3. Set control dial to 375°F (191°C) (pre-heating time may take up to 35 minutes).
4. Close lid on the fryer.
5. While oil is pre-heating, prepare the turkey (see pg. 5). Inject with Butterball® Marinade and season the outside of the turkey with a Butterball® Turkey Seasoning .
6. **CALCULATE COOKING TIME**
The formula for calculating turkey cooking time is to fry turkey 3.5-4 minutes per pound (0.45kg). Using a meat thermometer check turkey breast to ensure it has reached the appropriate cooking temperature 165°F-170°F (74°C-77°C). If you do not have a meat thermometer then fry turkey 4 minutes per pound (0.45kg).
7. Ready indicator light will illuminate when temperature is reached.
8. Place turkey horizontally in basket, breast side up (Fig. A).
9. Wearing protective gloves or mitts, hook the basket handle with the lifting hook and **VERY SLOWLY** lower the basket into the hot oil (Fig. B).
10. With basket in place, close lid.
11. Set digital timer to calculated time (see Operating Instructions pg. 4).
12. Be certain to cook for complete calculated time .
13. When time is up, turn the turkey fryer to MIN and unplug from outlet. Lift the basket from the hot oil slowly, hooking the drain clip on basket into drain clip mounting hole (Fig. C).
14. Allow turkey to rest in basket for 10 minutes before removing for carving and serving. The turkey can remain in the basket to cool until ready to serve.

- NOTE:**
- Cooking conditions vary. Insert a food thermometer 2 inches (5.08cm) into the deepest part of turkey breast and make sure an internal temperature of 165°F (74°C) is reached.
 - Purchase 2 gallons (8qts) of oil to be used, although unit uses slightly less than 2 gallons (8qts).
 - Butterball turkey is recommended however if you have another brand please remove the pop-up cooking indicator and leg ties.

DEEP FRIED TURKEY BREAST

Follow the above directions and safety precautions and adjust formula to 7 minutes per pound (0.45kg). Start at 375°F (191°C) after lowering turkey breast into unit reduce temperature to 325°F (163°C) for entire cooking time.

$$\begin{array}{r} 6 \text{ lbs} \\ \times 7 \text{ min} \\ \hline 42 \text{ min Total Cooking Time} \end{array}$$

- NOTE:**
- Reducing temperature to 325°F (163°C) is for cooking a turkey breast ONLY. Do not reduce the temperature when cooking a whole turkey.

Fig. A

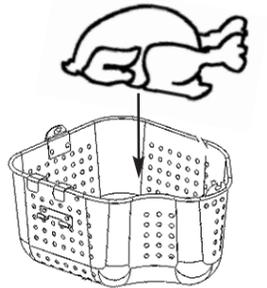
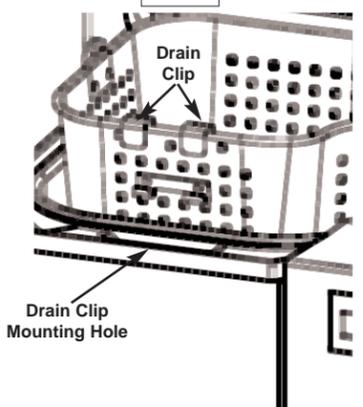


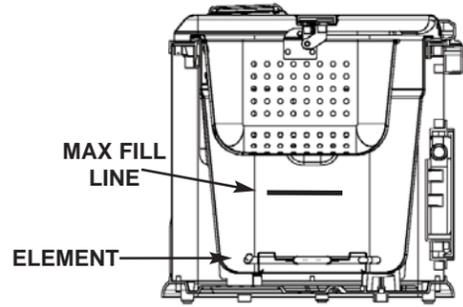
Fig. B



Fig. C

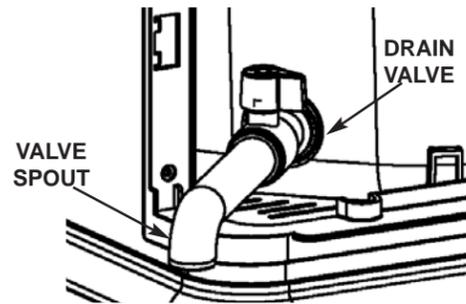


HOW TO STEAM USING APPLIANCE



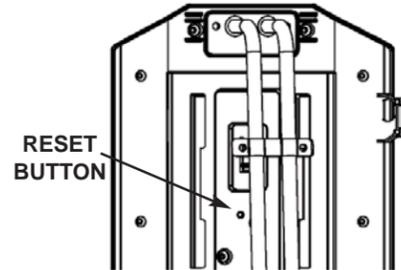
- Add water to Max Fill Line. Do not add water past this line. Do not allow water to evaporate. This will cause element to overheat and damage the unit.
- Water will boil at 212°F (100°C). When steaming or boiling turn dial to 375°F (191°C) to ensure unit will not cycle and water will continue boiling.

DRAIN VALVE



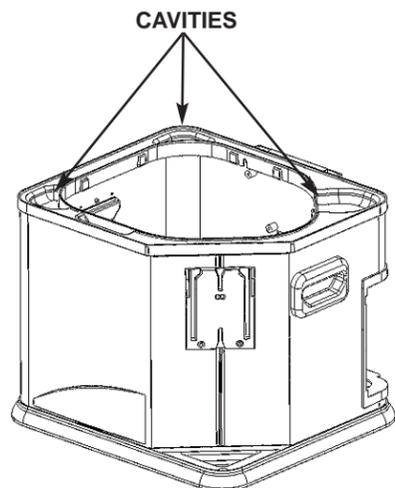
- Valve must be in OFF position.
- Remove safety cap on drain valve.
- Screw valve spout attachment onto drain valve. Do not overtighten. This could damage threads and cause leakage. If spout becomes snug in the up position turn counterclockwise until it is in the down position.
- Align spout over container with opening facing downward. Open valve to drain.
- Close valve when complete.
- Unused oil may be stored in appliance. Do NOT store water in appliance.

RESET FUNCTION



- Your appliance is equipped with an overheat safety feature.
- If appliance overheats it will shut off automatically.
- To reset appliance, unplug from outlet, then insert a toothpick into small hole found on inside of control panel. This will reset unit.

CAVITIES



- Cavities in unit are designed to catch grease and condensation from steam. Wipe out cavities using damp cloth after each use.

HOW TO CLEAN UNIT



- Do not place control panel under running water. Immersing control panel and cord can cause electrocution.

Masterbuilt recommends cleaning unit prior to use.

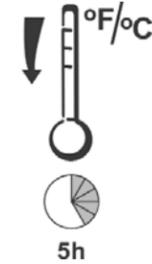
Clean lid, inner pot, and basket with a damp cloth or sponge using a mild detergent. Rinse and dry thoroughly. These parts may also be cleaned in a dishwasher.

Clean outer shell, cord, control panel and element with a damp cloth or sponge using a mild detergent. Dry thoroughly. NEVER put these parts in a dishwasher or submerge in water.

STORAGE & MAINTENANCE



- Disconnect electric cord from outlet, before cleaning, servicing and/or removing heating element. Electrical shock can result in personal injury or death.
- Do not pour used oil in sink. Drain it back into oil containers.



Turn appliance off, unplug and let cool for 2 hours if using water, 5 hours if using oil before cleaning or storing.

TROUBLESHOOTING GUIDE

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Power light won't come on.	Unit not plugged into wall.	Check wall connection.
	Break-away cord is loose or not connected.	Disconnect and reconnect power cord sections.
	Control Panel is not attached to outer shell correctly.	Remove and reinstall. Make sure control panel is mounted onto the outer shell bracket to engage safety switch.
If none of these solutions work, reset unit (see page 7). If unit still does not work, contact Masterbuilt at 1-800-489-1581.	Household fuse tripped.	Make sure other appliances are not operating on the same electrical circuit. Check household fuses.
	Power light is on, unit isn't heating.	Temperature dial has not been set.
Unit takes excessive amount of time to heat up (longer than 1 hr 15 mins).	Temperature setpoint already reached.	Allow unit to cool below setpoint or enter higher setpoint.
	Lid not in place.	Close lid on unit to retain heat.
	Controller malfunctioning.	Contact Masterbuilt at 1-800-489-1581.
Appliance overheats, then shuts off.	Unit plugged into an extension cord.	Place unit close to an outlet so an extension cord is not needed.
	Controller malfunctioning.	Contact Masterbuilt at 1-800-489-1581.
Appliance overheats, then shuts off.	Temperature sensor malfunctioning, overheat sensor shutting unit off.	Contact Masterbuilt at 1-800-489-1581.

If symptom is not listed here OR in FAQ section, please contact Masterbuilt at 1-800-489-1581.