

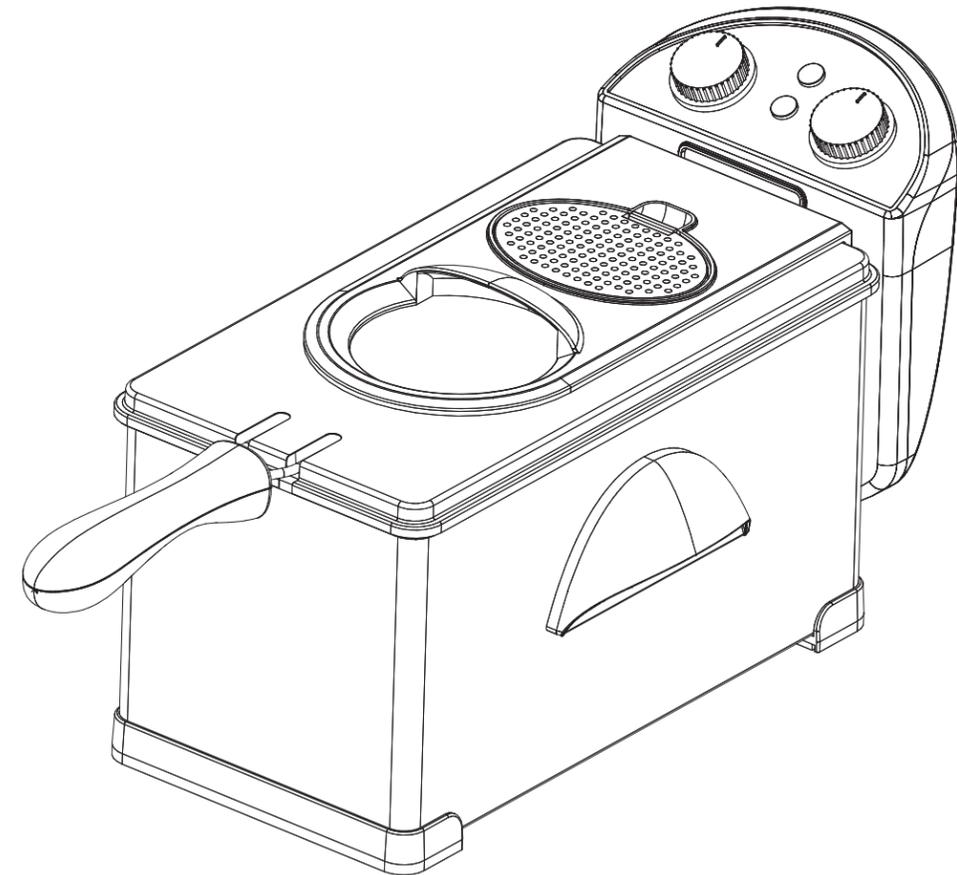


**ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
ALL PURPOSE ELECTRIC FRYER
MODEL 20010112
THIS PRODUCT IS FOR INDOOR USE ONLY**



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

MANUAL CODE: 9801100027 110114-JH21



Before operating your new appliance, please read all instructions carefully and keep for future reference.



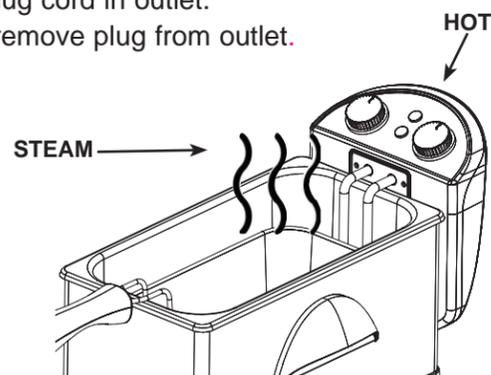
WARNINGS~IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

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

- 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 inner 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.
- Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.



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 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: _____

RECIPES

FRIED ICE CREAM

Ingredients

1/2 gallon ice cream
 2 ounces (1/4 cup) water
 2 eggs
 3 cups corn flakes or frosted corn flakes cereal
 2 tablespoons cinnamon
 3 tablespoons sugar
 1 gallon cooking oil

Directions

Use ice cream scoop and dip out several level scoops. Place on large tray, cover with waxed paper, and place in freezer for at least 2 hours.

Combine water and eggs in a large bowl to make an egg wash. Place corn flakes, cinnamon, and sugar in a plastic resealable bag, and crush corn flakes until no large pieces remain. Place corn flake mixture in a medium-size bowl. Working quickly, remove ice cream balls from freezer and place in corn flake mixture. Coat completely, pressing corn flakes into ice cream ball. Roll ice cream ball in egg wash and coat completely. Finally, return the ice cream ball to the corn flake mixture and coat completely, pressing corn flakes into ball lightly. Place on large tray, cover, and return to freezer for 2 hours.

Fill fryer with oil. Heat to 375° F; this will take approximately 15 to 20 minutes. When oil has reached 375° F, remove ice cream balls from freezer. Working quickly drop ice cream balls one at a time into oil, and cook for approximately 15 seconds, until golden brown. Remove and drain quickly on paper towels. Return fried ice cream ball to the freezer as you continue to fry additional balls. Remove from freezer and serve with your favorite toppings or freeze for later.

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



WARNINGS~IMPORTANT SAFEGUARDS



- Read all instructions before operating.
- Remove all packaging plastics and other materials from unit before operating.
- Wash all removable accessories before using for the first time.
- To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
- A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
- Extreme caution should be exercised when using containers constructed of material other than metal or glass.
- Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
- Do not place any of the following materials in the unit: Paper, cardboard, plastic and the like.
- A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.



WARNING



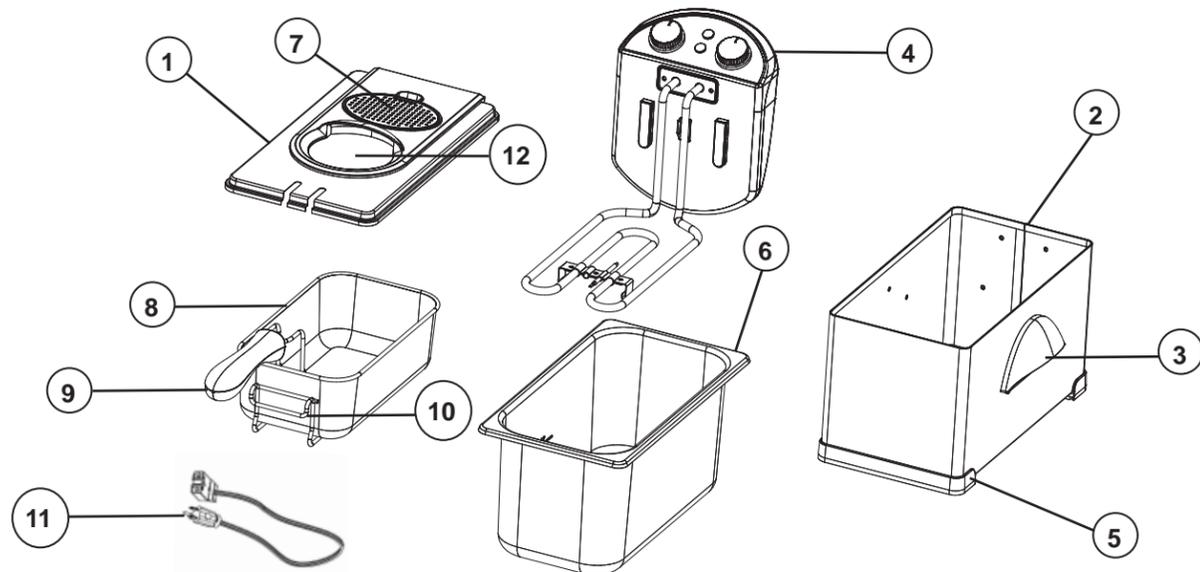
Combustion by-product produced when using this product contains chemicals known to the State of California to cause birth defects, other reproductive harm, or cancer.

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.



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	Item No.	Qty	Description
1	1	Lid	7	1	Filter
2	1	Body	8	1	Basket
3	2	Body Handle	9	1	Basket Handle
4	1	Control Panel / Heating Element	10	1	Drain Clip
5	2	Foot Bracket	11	1	Breakaway Cord
6	1	Inner Pot	12	1	Viewing Window

REPLACEMENT PARTS LIST

Item No.	Description	Item No.	Description
9901100008	Lid Kit	9001100035	Inner Pot
9901100009	Body Kit (Assembled)	9001100025	Filter Cover
9901100010	Body Handle Kit	9001100037	Basket
9901100011	Element Bracket Kit	9001100038	Basket Handle
9901100012	Foot Bracket Kit	9001100039	Control Panel/Element
9901100013	Rubber Foot Kit	9001100041	Breakaway Cord
9901100014	Filter Kit	9801100027	Instruction Manual English
9901100015	Filter Kit (Non-Warranty)	9801100028	Instruction Manual Spanish

RECIPES

FRIED CATFISH

Ingredients

4 pounds fresh or frozen catfish fillets
 1/2 cup prepared mustard
 Oil for frying
 1 1/2 cups cornmeal
 3 tbsp Cajun seasoning of your choice

Directions

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 400° F. Combine cornmeal and 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.

HUSH PUPPIES

Ingredients

Oil for frying
 1 1/2 cups yellow cornmeal
 2/3 cup all purpose flour
 1 tablespoon baking powder
 1 1/2 tsps salt
 1 tsp garlic powder
 2 tsps onion powder
 1/2 tsp sugar
 1 cup buttermilk
 2 eggs
 2 green onions, finely chopped

Directions

Pour oil into fryer; heat to 375° F. Mix cornmeal, flour, baking powder, salt, garlic powder, onion powder, and sugar in a medium bowl. Add remaining ingredients; mix well. Drop batter by tablespoonfuls into hot oil. Fry a few hush puppies at a time, 5 to 6 minutes, or until deeply golden brown. Remove with slotted spoon. Drain on paper towels; keep warm. Repeat with remaining batter. Serve immediately.

FRIED JAMBALAYA RICE CAKES

Ingredients

- 1/4 cup butter
- 1 cup finely-chopped onions
- 1/2 cup finely-chopped red bell pepper
- 1 tablespoon minced garlic
- 4 1/2 cups chicken broth or water
- 1 tsp Butterball® Cajun Seasoning (or Cajun seasoning of your choice)
- 2 cups uncooked rice
- 3 large eggs
- 1 1/2 cups all-purpose flour
- Oil for frying
- Chopped cooked shrimp and/or chopped pre-cooked smoked sausage (optional)

Directions

Melt butter in a saucepan over medium-high heat. Add onions, bell pepper, and garlic; cook 4 minutes, stirring constantly. Add chicken broth and Cajun seasoning; stir well. Bring to a boil then stir in rice. Return to a boil; reduce heat. Simmer, covered, 20 minutes or until tender. Remove from heat (do not uncover) and let stand 30 minutes. Pour rice onto baking sheets and cool completely.

Combine rice mixture, eggs, and flour; stir well. (At this point, you could stir in the optional ingredients of chopped cooked shrimp and/or chopped pre-cooked smoked sausage.) Using a 2 1/2-inch biscuit cutter or a 1/2 cup dry measuring cup as a mold, press to form small cakes. Dust with flour. Place cakes on a baking sheet and cover with waxed paper. Chill 30 minutes in fridge.

Preheat fryer to 350° F while the cakes are chilling in the fridge. Fry 3 or 4 cakes at a time for 3 or 4 minutes or until golden, turning once. Remove from hot oil and drain on paper towels.

Makes 8-12 cakes.

CAJUN HOT WINGS

Ingredients

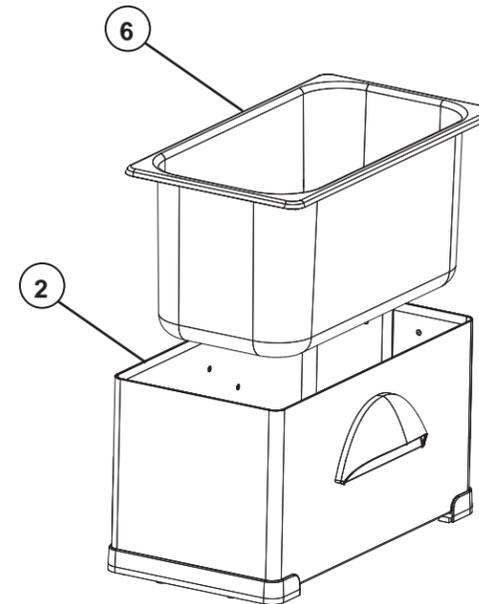
- Oil for frying
- 3 pounds chicken wings
- 1 (16-ounce) jar Butterball® Buttery Creole Marinade (optional)
- 1/2 cup butter
- 10 tbsp your favorite Hot Sauce

Directions

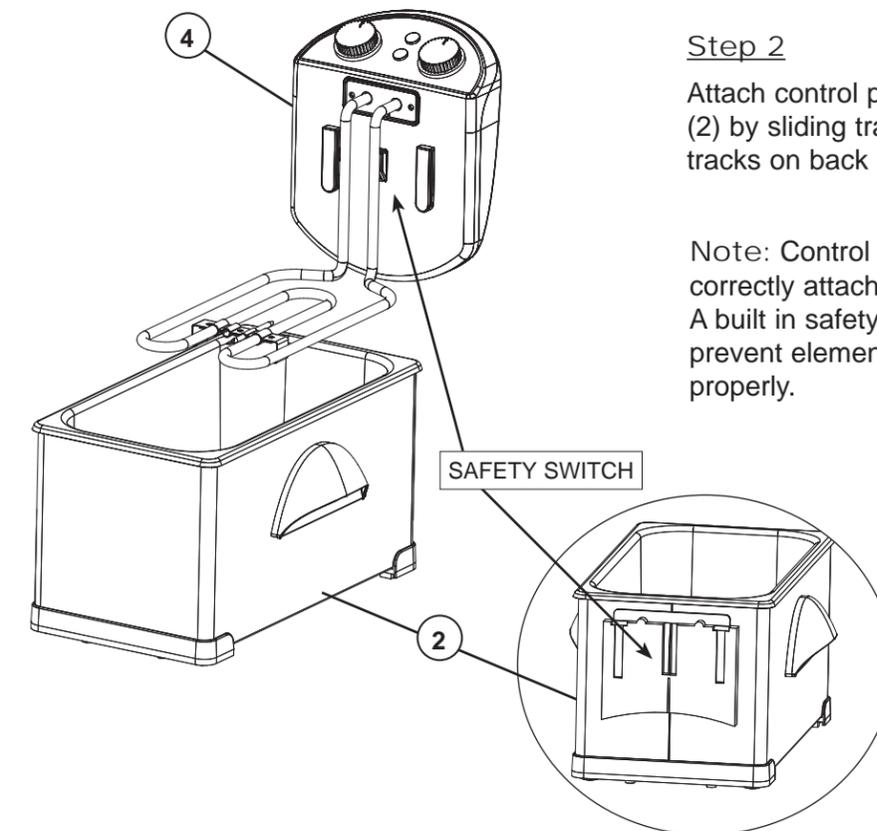
Preheat oil to 400° F in fryer. Wash wings, split at each joint, and discard tips. Inject each wing with about 1 ounce of marinade. Deep fry for 10-15 minutes until crispy. Drain well. Melt butter and combine with hot sauce. Dip wings in hot sauce.

CAUTION

- Do NOT 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.



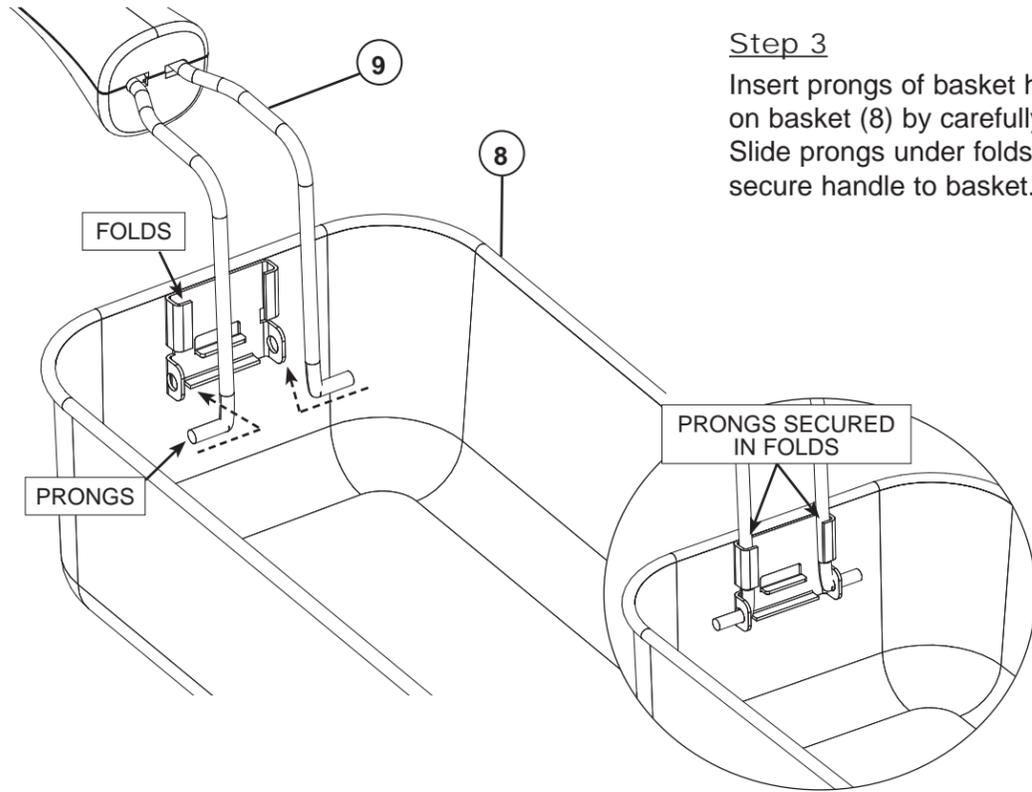
Step 1
Insert inner pot (6) into body (2).



Step 2
Attach control panel/heating element (4) to body (2) by sliding tracks on back of control panel onto tracks on back of body as shown.

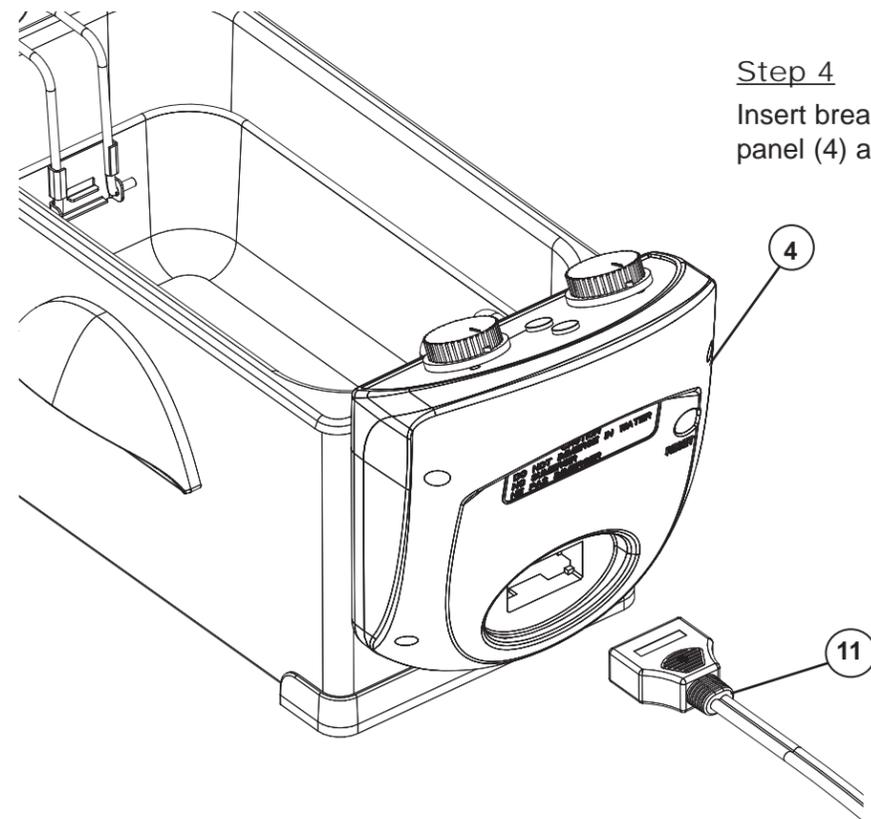
Note: Control panel/heating element must be correctly attached for appliance to operate. A built in safety switch on control panel will prevent element from heating if not mounted properly.

ASSEMBLY INSTRUCTIONS



Step 3

Insert prongs of basket handle (9) into bracket on basket (8) by carefully squeezing together. Slide prongs under folds when releasing, to secure handle to basket.



Step 4

Insert breakaway cord (11) into back of control panel (4) as shown.

FREQUENTLY ASKED QUESTIONS

Why won't my deep fryer turn on?

The Control Panel features a "Safety Switch" that must be mounted properly on the mounting bracket of the body for unit to power on (see Step 2, pg.4). Power light will illuminate when control panel is mounted correctly.

How much oil do I need to use?

Fryer will require approximately 0.79 gallon (3.0 liters) of oil max and 0.66 gallon (2.5 liters) of oil minimum. The MAX fill line is the maximum amount of oil that can safely be used in this unit.

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.

Should I keep the lid on during use?

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

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.

Can the electric fryer be used outdoors?

Outdoor use is not recommended. If you do not want to use the unit in your house please use in a garage or covered patio to prevent fryer from being exposed to rain showers.



HOW TO CLEAN UNIT

⚠ WARNING ⚠

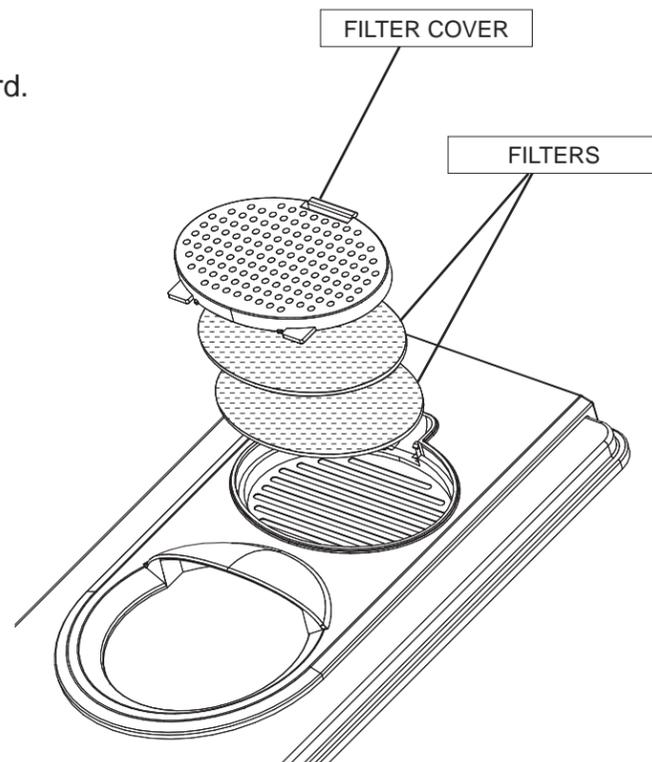
- Do not place control panel under running water. Immersing control panel and cord in water can cause electrocution.
- Disconnect electric cord from outlet, before cleaning, servicing, and/or removing heating element. Electrical shock can result in personal injury or death.
- Do not pour used oil in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

- Masterbuilt recommends cleaning unit prior to and after each use.
- Turn appliance off, unplug and let cool for 2 hours before cleaning and storing.
- Clean lid, inner pot, and basket with a damp cloth or sponge using a mild detergent. Rinse and dry thoroughly. Only 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.

HOW TO REPLACE FILTER

Your filters should be changed every 6 months.

1. Unclip and remove the filter cover.
2. Take out both black filter pieces and discard.
3. Replace with new filters.
4. Replace filter cover to lid.



OPERATING INSTRUCTIONS

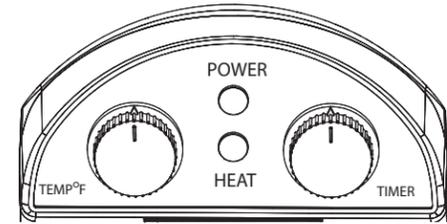
BEFORE FIRST TIME USE:

- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water. Do not immerse the power cord, control panel or heating element into any liquid.
- Dry all parts thoroughly before assembling.

PREHEAT

- Always fill to the MIN or MAX fill line. Do not fill over the MAX marking or lower than the MIN marking.
- Peanut oil is recommended because of the great taste and higher smoke point but any common cooking oil may be used. Do not mix different types of oil for frying.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.
- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.

1. Fill oil to MIN or MAX fill line.
2. Wipe the inside viewing window on lid with a little oil to prevent condensation.
3. Plug the breakaway cord into the outlet. The Power indicator light will turn on.
4. Set the desired temperature and set the timer to five minutes.* The Heat indicator light will turn on.
5. While the oil is preheating, take time to prepare the food that is going to be cooked.
6. When the oil has reached the set temperature, the Heat indicator light will turn off.
7. Reset the timer to the desired frying time.



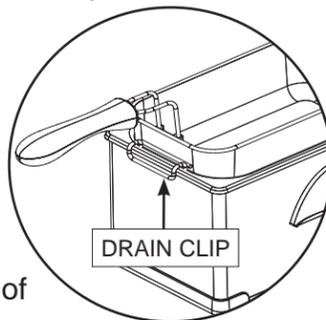
Note: The Heat indicator light will periodically go on and off to maintain the set temperature.

*Depending on the set temperature and the amount of oil, the pre-heating time will vary.

COOKING

- Do not touch the control panel during the frying process. Hot steam may be released and could cause injury.
- If you are frying more than one load, ensure the oil re-heats to the required temperature.
- Do not move unit while in use. Wait until deep fryer has completely cooled to move.

1. Fill basket with food. Do not overfill the basket. When placing food into the basket, make sure it is as dry as possible. Remove any ice crystals or water from food to reduce hot oil splatter.
2. Lower basket of food into hot oil.
3. Cover with lid.
4. Timer will sound when desired cooking time has been reached. The unit will shut off when timer reaches the 0 position. Turn the Temperature control knob to 0 position and unplug the unit.
5. Carefully remove the lid. Removing the lid will release hot steam. Take extreme care when handling. Keep face and hands clear of steam release.
6. Lift the basket up slowly out of the hot oil and use the drain clip on the back of the basket to drain excess oil.
7. Use handle to remove basket from unit and transfer food to plate lined with paper towels to absorb remaining oil.



⚠ CAUTION ⚠

- Place unit on level and stable surface to prevent tipping.
- Hot when in use.
- Never melt fat or lard in this unit.

FRYING GUIDE

The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

Food	Quantity	Temperature	Estimated Time
Shrimp	1lb (0.45kgs)	265°F	3-5 minutes
Onion Rings	1lb (0.45kgs)	285°F	3-4 minutes
Mushrooms	1lb (0.45kgs)	285°F	6-8 minutes
Whole Fish	2 pieces	375°F	6-8 minutes
Fish Fillet	2-3 pieces	300°F	5-6 minutes
Fried Chicken	3-4 pieces	350°F	14-18 minutes
Hot Wings	1.5lbs (0.68kgs)	375°F	6-8 minutes
Chicken Nuggets	1lb (0.45kgs)	375°F	7-8 minutes
Chicken Strips	1lb (0.45kgs)	360°F	7-10 minutes
Steak	1lb (0.45kgs)	340°F	7-10 minutes
French Fries (1st time)	2lbs (0.91kgs)	375°F	6-10 minutes
French Fries (2nd time)	2lbs (0.91kgs)	375°F	3-5 minutes

*French Fries being fried a 2nd time will be lighter and crispier.

⚠ WARNING ⚠

- **NEVER** place frozen or icy meat 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 causing personal injury.

BATTER VARIETIES

The following are a few quick recipes for different kinds of batter to use with a variety of foods.

EGG BATTER:

Combine 2 egg yolks, 3/4 cup of flour, 1 1/2 teaspoons of vegetable oil, 1/2 teaspoon of salt and 1 cup of milk. Mix thoroughly. Add more milk if desired to adjust the density of the mixture. When ready to fry, dip desired food into the batter and follow the directions for frying.

EGG COATING:

Combine 2 whole eggs with 1 1/2 teaspoons of vegetable oil, and a pinch of salt and pepper to taste. When ready to fry, dip desired food into the mixture and follow the directions for frying.

EXTRA CRISPY COATING:

Beat together 1/2 cup milk and 1 whole egg in a small mixing bowl. In a separate bowl mix together 1/2 cup of flour and your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When ready to fry, dip desired food into the wet mixture first, then dip into the dry flour mixture and follow the directions for frying.

BREAD CRUMB COATING:

Beat together 1 1/2 teaspoons of vegetable oil and 2 egg yolks in a small mixing bowl. In a separate bowl, mix together 1/2 cup of bread crumbs, 1/3 cup of flour plus any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When ready to fry, dip desired food into the wet mixture first, then dip into the dry bread crumb mixture and follow the directions for frying.

TIPS FOR FRYING FOOD WITH BATTER COATING

- Make sure food is always sliced thinly and evenly. This helps the food to be fried evenly.
- Shake off any excess flour or bread crumb coating to prevent any clumps from forming when frying.
- If you wish to use the basket when frying foods coated with batter, it is recommended to lower the basket when frying the basket into the hot oil first and then gently and carefully place battered foods into the oil directly. This will prevent the batter from catching and sticking to the wiring of the basket.
- Never fill the basket more than 2/3 full. In order to cook evenly, the food needs space for oil to fry each side.