Butterball 20100809

Masterbuilt Butterball Oil-Free Electric Turkey Fryer and Roaster

Model: 20100809 | **Brand:** Butterball by Masterbuilt

Introduction

This instruction manual provides essential information for the safe and effective operation of your Masterbuilt Butterball Oil-Free Electric Turkey Fryer and Roaster. This electric appliance is designed for outdoor use and utilizes radiant heat to cook turkeys and other large cuts of meat without the need for cooking oil. Please read all instructions carefully before assembly and use to ensure optimal performance and safety.

Product Features

- Oil-free electric operation for healthier cooking.
- Double-wall construction with radiant heat technology for even cooking.
- Powerful 1,650-watt electric heating element.
- Accommodates turkeys up to 18 pounds.
- Integrated wood chip box for adding smoke flavor.
- Removable drip pan for collecting cooking drippings.

Components Overview

The Masterbuilt Butterball Oil-Free Electric Turkey Fryer and Roaster includes the main cooking unit, a cooking basket, a turkey stand, a meat thermometer, a lid, a wood chip box, and a removable drip pan. Familiarize yourself with all parts before assembly.



Figure 1: All primary components of the Masterbuilt Butterball Oil-Free Electric Turkey Fryer and Roaster. This includes the main black cylindrical unit with handles, the perforated aluminum cooking basket, a wire turkey stand, a small round meat thermometer, a clear glass lid with a black handle, and a small metal wood chip box.

Setup

1. **Placement:** Place the fryer on a stable, level, non-combustible surface outdoors. Ensure adequate clearance (at least 3 feet) from walls, structures, and other combustible materials.
2. **Drip Pan Installation:** Insert the removable drip pan into its designated slot at the bottom of the unit. Ensure it is fully seated to collect drippings.
3. **Cooking Basket Placement:** Ensure the cooking basket is properly seated inside the main unit.
4. **Power Connection:** Connect the power cord to a standard 110V AC grounded electrical outlet. If an extension cord is necessary, use a heavy-duty outdoor-rated cord that meets the appliance's wattage requirements (1650W).

Operating Instructions

Preheating

Turn the temperature control dial to the 'High' setting. Allow the unit to preheat for approximately 15-20 minutes. The indicator light will illuminate during the heating process.

Cooking a Turkey

1. **Prepare Turkey:** Season the turkey as desired. Place the turkey onto the turkey stand, ensuring it is stable.
2. **Load Fryer:** Carefully lower the turkey and stand into the cooking basket.
3. **Insert Thermometer:** Insert the included meat thermometer into the thickest part of the turkey breast, ensuring it does not touch any bone.
4. **Cover:** Place the lid securely on the fryer.

5. **Cook:** Cook the turkey for approximately 10 minutes per pound, or until the internal temperature reaches 165°F (74°C). Cooking times may vary based on external temperature, wind conditions, and turkey size.
6. **Rest:** Once cooked, carefully lift the turkey out using the provided lifting hook. Allow the turkey to rest for 10-15 minutes before carving.



Figure 2: A turkey being cooked inside the Masterbuilt Butterball Oil-Free Electric Turkey Fryer, visible through the clear glass lid. The turkey exhibits a golden-brown skin.



Figure 3: A cooked, golden-brown turkey being carefully lifted out of the fryer using the provided lifting hook, with the lid open and

resting on the side.

Using Wood Chips for Smoke Flavor

For added smoke flavor, fill the wood chip box with your preferred wood chips (e.g., hickory, applewood). Slide the wood chip box into the designated slot on the side of the fryer. Replenish as needed during cooking. Ensure the wood chips are not directly exposed to flame.



Figure 4: A close-up view of the lower section of the fryer, illustrating the slot for the wood chip box and the removable drip pan located beneath it.

Drip Pan Management

The removable drip pan collects drippings during cooking. These drippings can be used for gravy or discarded. Ensure the drip pan is properly inserted before cooking and emptied after the unit has cooled.

Official Product Video

Video 1: Official Masterbuilt video demonstrating the features and operation of the Butterball Oil-Free Electric Turkey Fryer and Roaster, including turkey preparation and cooking process.

Maintenance & Cleaning

1. **Cool Down:** Always allow the fryer to cool completely before attempting any cleaning.
2. **Removable Parts:** Remove the cooking basket, turkey stand, and drip pan. Wash these components with warm, soapy water.
3. **Main Unit:** Wipe down the interior and exterior of the main unit with a damp cloth. **Do not immerse the electrical components in water.**
4. **Drying & Storage:** Ensure all parts are thoroughly dry before reassembling or storing the fryer in a dry, protected area.

Troubleshooting

- **Unit not heating:** Check if the power cord is securely plugged into a working electrical outlet. Ensure the temperature control dial is set to a desired temperature and not 'Off'.

- **Uneven cooking:** Ensure the turkey is centered in the cooking basket. External factors such as wind can affect cooking time and evenness; consider placing the fryer in a more sheltered location if possible.
- **Excessive smoke:** This may indicate too many wood chips or that the wood chips are burning too quickly. Use a moderate amount of wood chips and ensure they are not directly exposed to open flame.

Specifications

Feature	Detail
Model Name	Oil-Free Electric Turkey Fryer and Roaster
Brand	Butterball
Manufacturer	Masterbuilt
Material	Metal
Color	Black
Product Dimensions	18"D x 23.2"W x 26.2"H
Item Weight	23.54 Pounds
Wattage	1650.00
Model Number	20100809
UPC	803982866004, 190283053739, 807032930271

Warranty and Support

This Masterbuilt Butterball Oil-Free Electric Turkey Fryer and Roaster comes with a**90-day limited warranty**. For detailed information regarding warranty coverage, claims, or technical support, please refer to the contact information provided in your product packaging or visit the official Masterbuilt website.

Ask a question about this manual

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