

Butterball 20010611

Masterbuilt Butterball Professional Series Indoor Electric Turkey Fryer User Manual

Model: 20010611

1. PRODUCT OVERVIEW

The Masterbuilt Butterball Professional Series Indoor Electric Turkey Fryer is designed for safe and efficient indoor deep frying. This electric fryer allows you to cook turkeys up to 14 pounds using significantly less oil than traditional fryers, making it a convenient and safer option for preparing delicious fried dishes.

Key features include a powerful 1,650-watt electric heating element for quick oil heating, a user-friendly control panel with a digital timer, and an automatic shutoff function for enhanced safety. Its versatile design also allows for steaming and boiling a variety of foods.



Figure 1.1: The Masterbuilt Butterball Professional Series Indoor Electric Turkey Fryer, showcasing its black finish and control panel.

2. IMPORTANT SAFETY INFORMATION

Always read and understand all safety warnings and instructions before operating this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Indoor Use Only:** This fryer is certified for indoor use on a kitchen countertop. Do not use outdoors.
- **Oil Level:** Use 33 percent less oil than conventional fryers. Do not overfill.
- **Temperature Control:** The fryer includes a thermostat control to maintain temperature up to 375°F (190°C) and an automatic shutoff function if the temperature gets too high. Do not bypass these safety features.
- **Power Cord:** The power cord is short and features a magnetic quick-release for safety. Ensure it is securely connected but will detach if accidentally pulled to prevent tipping.
- **Hot Surfaces:** The outer shell and inner pot will become extremely hot during operation. Use oven mitts and exercise extreme caution.
- **Steam and Splatter:** Be aware of hot steam and oil splatter when opening the lid or lowering/raising food.
- **Ventilation:** Ensure adequate ventilation when operating, as cooking odors and steam will be produced.

3. SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the fryer on a stable, heat-resistant, and level surface, away from walls and flammable materials. Ensure there is sufficient overhead clearance.
3. **Clean:** Before first use, wash the inner pot, basket, and lid with warm, soapy water. Rinse thoroughly and dry completely.
4. **Power Cord:** Locate the hideaway storage compartment for the power cord, typically on the back or side of the unit. Extend the cord and connect it to a grounded electrical outlet.
5. **Oil Filling:** Fill the porcelain-coated inner pot with cooking oil (e.g., peanut oil) to the recommended fill line. Do not exceed the maximum fill line.

4. OPERATING INSTRUCTIONS

4.1 Deep Frying

1. **Preheat Oil:** Plug in the fryer. Use the control panel to set the desired cooking temperature (up to 375°F). The 1,650-watt heating element will heat the oil in less than 30 minutes. A green "Ready" light will illuminate when the oil has reached the set temperature.
2. **Prepare Food:** Ensure food, especially turkey, is completely thawed and dry before frying to prevent oil splatter. For turkeys up to 14 pounds, the cooking time is approximately four minutes per pound.
3. **Lower Food:** Carefully place the food into the fry basket. Slowly and gently lower the basket into the hot oil to avoid splashing.
4. **Set Timer:** Set the built-in digital timer for the required cooking duration. The timer will beep when cooking is complete.
5. **Monitor Cooking:** The lid features a viewing window, allowing you to monitor the cooking process without opening the lid.
6. **Drain Food:** Once cooked, carefully lift the basket from the oil. Use the built-in drain clip to hang the basket on the side of the fryer, allowing excess oil to drain back into the pot.
7. **Serve:** Carefully transfer the cooked food to a serving platter.



Figure 4.1: The fry basket filled with corn and potatoes, ready for cooking in the Masterbuilt fryer.

4.2 Steaming and Boiling

The Butterball fryer is also capable of steaming and boiling. Simply fill the pot with water instead of oil. This

allows for preparing a wide variety of dishes, such as seafood boils, steamed vegetables, or boiled pasta.



Figure 4.2: Ingredients for a seafood boil, demonstrating the versatility of the fryer for boiling and steaming.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your fryer.

- **Oil Drainage:** After the oil has cooled completely, use the built-in drain valve to easily empty the oil from the pot. This makes cleanup more convenient.
- **Cleaning Components:** The porcelain-coated inner pot, fry basket, and lid should be cleaned after each use. Wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storage.
- **Exterior Cleaning:** Wipe the exterior of the fryer with a damp cloth. Do not immerse the electrical components in water.
- **Odor Reduction:** The fryer includes a built-in filter to help reduce cooking odors. Clean or replace the filter as needed according to manufacturer recommendations (if applicable, not explicitly stated for this model).

6. TROUBLESHOOTING

If you encounter issues with your fryer, refer to the following common troubleshooting tips:

- **Fryer Not Turning On:**
 - Ensure the power cord is fully and securely connected to both the fryer and a working electrical outlet. The magnetic quick-release cord must be properly seated.
 - Check if the outlet has power by testing with another appliance.
- **Oil Not Heating:**
 - Verify that the temperature setting is correctly adjusted.
 - Ensure the "Ready" light is not illuminated, indicating it's still preheating.
- **Excessive Odor/Smoke:**
 - Ensure food is dry before frying. Water introduced to hot oil can cause excessive steam and splatter.
 - Check oil quality; old or burnt oil can produce strong odors.

- Ensure adequate ventilation in your cooking area.

- **Timer Not Functioning:**

- Ensure the timer is properly set according to the instructions.
- Note that the timer only beeps and does not shut off the unit automatically.

7. SPECIFICATIONS

Feature	Detail
Model Name	20010611
Brand	Butterball
Manufacturer	Masterbuilt
Material	Stainless Steel
Color	Black
Product Dimensions (D x W x H)	14.6"D x 15.7"W x 14.2"H
Item Weight	21 Pounds
Wattage	1650 watts
Oil Capacity	10 Liters (approx.)
Max Turkey Size	14 pounds

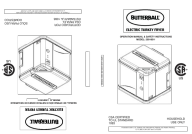
8. WARRANTY AND SUPPORT

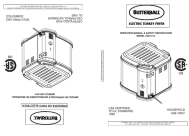


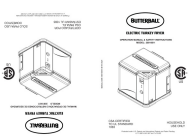

This Masterbuilt Butterball Professional Series Indoor Electric Turkey Fryer (Model 20010611) carries a **90-day limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or replacement parts, please contact Masterbuilt customer service. Keep your purchase receipt as proof of purchase.

Note: No official product videos from the seller were available in the provided data to embed in this manual.

Related Documents - 20010611

	Butterball Electric Turkey Fryer Operation Manual & Safety Instructions Comprehensive operation manual and safety instructions for the Butterball Electric Turkey Fryer (Model 20010611), including assembly, usage, cooking charts, recipes, troubleshooting, and warranty information.
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	<p>Butterball Electric Turkey Fryer 23011014: Operation Manual & Safety Instructions</p> <p>Comprehensive operation manual and safety instructions for the Butterball Electric Turkey Fryer, Model 23011014. Includes assembly, operating procedures, turkey preparation, frying and steaming guides, recipes, troubleshooting, storage, maintenance, and warranty information.</p>
	<p>Butterball Electric Turkey Fryer Operation Manual & Safety Instructions</p> <p>Comprehensive operation manual and safety instructions for the Butterball Electric Turkey Fryer by Masterbuilt (Models 20010611, 23010711), including assembly, operating procedures, cooking charts, recipes, troubleshooting, and warranty information.</p>
	<p>Butterball Electric Turkey Fryer Model 20010109: Operation Manual and Safety Guide</p> <p>Master the Butterball Electric Turkey Fryer (Model 20010109) with this complete operation manual. Learn safety precautions, assembly steps, cooking times, delicious recipes, and troubleshooting tips for perfect frying every time.</p>
	<p>Butterball Electric Turkey Fryer Operation Manual & Safety Instructions</p> <p>Comprehensive operation manual and safety instructions for the Butterball Electric Turkey Fryer (Model 20010611), including assembly, operating procedures, cooking tips, recipes, and troubleshooting. Features CSA certification and household use guidelines.</p>
	<p>Butterball Electric Turkey Fryer: Operation Manual & Safety Instructions</p> <p>Comprehensive operation manual and safety guide for the Butterball Electric Turkey Fryer. Learn how to safely assemble, operate, and clean your appliance for delicious deep-fried meals.</p>