

Masterbuilt MB23012418

Masterbuilt MB23012418 Butterball XL Electric Fryer Instruction Manual

Model: MB23012418

1. INTRODUCTION

Thank you for purchasing the Masterbuilt MB23012418 Butterball XL Electric Fryer. This versatile appliance is designed to fry, steam, or boil a variety of foods, including turkeys up to 20 lbs, chicken wings, or large seafood boils. It utilizes 1/3 less oil than traditional fryers and is built to commercial standards for durability and performance. Please read this manual thoroughly before operation to ensure safe and efficient use.

2. IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- This appliance is for household use only. Do not use for commercial purposes.
- Always operate the fryer on a stable, level, non-combustible surface.
- Do not use an extension cord with this appliance. Plug directly into a grounded 3-prong outlet.
- Ensure the drain valve is securely closed and the safety cap is properly mounted before filling with oil or water.
- Always ensure poultry is completely thawed and patted dry before placing it into hot oil to prevent excessive splattering.
- Use protective gloves or oven mitts when handling hot components or food.
- Never overfill the fryer beyond the maximum fill line.
- Keep children and pets away from the fryer during operation.
- Allow oil to cool completely before draining or cleaning.

3. PRODUCT FEATURES

- **Large Capacity:** Accommodates up to 10 liters of oil or water, suitable for turkeys up to 20 lbs.
- **Durable Construction:** Made from stainless steel, designed and tested to meet commercial standards.
- **Chrome-Wire Basket:** Features patented drain clips for easy lifting and draining.
- **Integrated Drain Valve:** Facilitates easy and safe oil drainage.
- **Easy Cleanup:** Pot, basket, lid, and drain valve are dishwasher safe.
- **Temperature Control:** Adjustable thermostat for precise cooking.



Image 1: Front view of the Masterbuilt Butterball XL Electric Fryer.



Image 2: The fryer with its lid open, revealing the chrome-wire basket inside.

4. SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging. Ensure all components listed in the package contents are present.
2. **Assemble Heating Element:** The heating element and control panel are integrated. Ensure it is securely seated in its designated slot on the side of the fryer.
3. **Install Drain Valve:** Verify the drain valve is in the closed position and the safety cap is tightly secured. Attach the drain spout to the valve.
4. **Place Basket:** Insert the chrome-wire basket into the inner pot.
5. **Fill with Oil/Water:** Pour cooking oil (such as peanut oil) or water into the inner pot. Observe the 'MAX' fill line indicated on the interior of the pot. Do not exceed this line.



Image 3: A close-up view of the chrome-wire basket, highlighting its design and drain clips.



Image 4: A detailed view of the built-in drain valve, used for easy oil removal.

5. OPERATING INSTRUCTIONS

5.1. Frying a Turkey

1. **Prepare Turkey:** Ensure the turkey is completely thawed and pat it thoroughly dry with paper towels to remove all excess moisture. Inject with your preferred marinade and season the exterior.
2. **Preheat Oil:** Plug the magnetic power cord into a grounded 3-prong outlet. Turn the temperature control dial to 375°F (190°C). The red 'POWER' light will illuminate. The green 'READY' light will turn on when the desired temperature is reached.
3. **Prepare Basket:** For easier cleanup and to prevent sticking, lightly spray the chrome-wire basket with non-stick cooking spray.
4. **Lower Turkey:** Carefully place the prepared turkey into the basket. Using the basket handle, slowly and gently lower the turkey into the hot oil. This slow process helps prevent oil from overflowing and reduces splattering.
5. **Cook Time:** Fry the turkey for approximately 4 minutes per pound. Always cook poultry to an internal temperature of 165°F (74°C) in the thickest part of the breast.

6. **Rest Turkey:** Once cooked, use the basket handle to lift the turkey and hook the basket onto the side clips of the fryer to allow excess oil to drain. Let the turkey rest for 20-45 minutes before carving to retain juices.



Image 5: A perfectly fried turkey resting in the basket, showcasing the golden-brown skin.

5.2. Steaming or Boiling

The Butterball XL Electric Fryer can also be used for steaming or boiling. Fill the inner pot with water up to the 'MAX' line. Place the food in the basket and slowly lower it into the water. Follow specific recipes for steaming or boiling times and temperatures.



Image 6: A large seafood boil prepared in the fryer, demonstrating its versatility beyond frying.

5.3. Official Product Video: Masterbuilt Butterball XL Electric Fryer

Video 1: An official product video from Masterbuilt demonstrating the features and use of the Butterball XL Electric Fryer.

6. CLEANING AND MAINTENANCE

1. **Cool Down:** ALWAYS allow the oil or water to cool completely before attempting to clean the fryer.
2. **Drain Oil:** Once cooled, attach the drain spout to the drain valve. Open the drain valve to allow oil to flow into a suitable container for disposal or reuse. Close the valve and remove the spout when finished.
3. **Disassemble:** Remove the magnetic power cord and heating element/control panel. Carefully lift out the inner pot and basket.
4. **Wash Components:** The inner pot, basket, lid, and drain valve are dishwasher safe. The heating element/control panel should be wiped clean with a damp cloth; never immerse it in water.
5. **Storage:** Ensure all parts are completely dry before reassembling and storing the fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer not heating	Power cord not properly connected; temperature dial set to OFF.	Ensure magnetic power cord is securely attached. Turn temperature dial to desired setting.
Oil not draining	Drain valve closed; drain spout not attached correctly.	Open the drain valve. Ensure drain spout is firmly screwed onto the valve.
Excessive splattering	Food not dry enough; oil temperature too high.	Ensure food is completely dry before frying. Verify oil temperature with a thermometer.





8. SPECIFICATIONS



- **Model Name:** Butterball XL
- **Model Number:** MB23012418
- **Brand:** Masterbuilt
- **Material:** Stainless Steel
- **Color:** Gray
- **Product Dimensions:** 8.27"D x 4.33"W x 4.72"H
- **Wattage:** 1650 watts
- **Oil Capacity:** 10 Liters
- **Item Weight:** 25 pounds

9. WARRANTY AND SUPPORT

For warranty information, technical support, or replacement parts, please contact Masterbuilt customer service directly. Refer to the product packaging or Masterbuilt's official website for the most current contact details and warranty terms.

Related Documents - MB23012418

	<p>Masterbuilt XL Electric Fryer Operation Manual and Safety Instructions</p> <p>Comprehensive operation manual and safety instructions for the Masterbuilt XL Electric Fryer, including cooking charts, assembly guides, troubleshooting, and recipes. Learn how to safely operate and maintain your fryer.</p>
	<p>Masterbuilt Butterball Electric Turkey Fryer: Operation Manual & Safety Instructions</p> <p>Comprehensive operation manual and safety instructions for the Masterbuilt Butterball Electric Turkey Fryer (Model 20010109), including cooking charts, parts list, assembly, recipes, operating instructions, starter tips, FAQ, and troubleshooting.</p>
	<p>Butterball XXL Premium Digital Indoor Electric Turkey Fryer FAQs</p> <p>Frequently asked questions about the Butterball XXL Premium Digital Indoor Electric Turkey Fryer, covering oil usage, turkey size, cooking tips, and troubleshooting.</p>
	<p>Masterbuilt MB23015018 Butterball Electric Fryer Owner's Manual and Safety Instructions</p> <p>Comprehensive owner's manual and safety instructions for the Masterbuilt MB23015018 Butterball Electric Fryer. Includes assembly, operation, troubleshooting, cooking charts, recipes, and warranty information.</p>

 The image shows the cover of a Masterbuilt manual. It features the Masterbuilt logo at the top left, a photograph of a silver electric fryer in the center, and a list of topics on the right side including 'SAFETY', 'ASSEMBLY', 'COOKING', and 'TROUBLESHOOTING'. The text 'MASTERBUILT' is printed vertically on the left side.	<p>Masterbuilt Electric Fryer: Operation Manual & Safety Instructions</p> <p>Comprehensive operation manual and safety guide for the Masterbuilt Electric Fryer. Includes assembly, cooking charts, troubleshooting, and important safety precautions for safe and effective use.</p>
 The image shows the cover of a manual for the Masterbuilt 20010109 Electric Turkey Fryer. It features the 'Appliance Factory Parts' logo at the top left, a photograph of the black electric turkey fryer in the center, and the text 'MASTERBUILT' at the bottom. The text '20010109' is also visible.	<p>Masterbuilt 20010109 Electric Turkey Fryer Owner's Manual and Recipes</p> <p>Official owner's manual for the Masterbuilt 20010109 Electric Turkey Fryer. Includes safety warnings, assembly instructions, detailed cooking charts, preparation guides, recipes, and frequently asked questions.</p>