

23011615

Butterball 10 Liter XL Electric Fryer Instruction Manual (Model 23011615)

Comprehensive guide for safe and efficient operation.

1. INTRODUCTION

This manual provides essential instructions for the safe and effective use of your Butterball 10 Liter XL Electric Fryer, Model 23011615. Please read all instructions thoroughly before operation to ensure proper function and prevent injury. The Butterball 10 Liter XL Electric Fryer is a versatile 3-in-1 countertop appliance designed for deep-frying, boiling, and steaming. It features a large capacity, adjustable thermostat, and digital timer, making it suitable for preparing various foods, including turkeys up to 20 pounds.

2. IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in fire, electric shock, serious injury, or property damage.

- 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 outlet.
- Ensure the magnetic breakaway cord is securely attached but can detach easily if pulled to prevent accidents.
- Never leave the fryer unattended during operation.
- Keep children and pets away from the fryer during use.
- Do not overfill the oil reservoir. Observe the MAX fill line.
- Always ensure food is completely thawed and dry before placing it into hot oil to prevent excessive splattering.
- Use caution when handling hot oil and hot surfaces. Always use heat-resistant gloves or mitts.
- Allow oil to cool completely before draining or cleaning.
- Do not immerse the control panel or heating element in water.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your electric fryer:

- **Main Unit:** Stainless steel exterior housing the cooking pot and control panel.

- **Cooking Pot:** 10.6-quart capacity for oil or water.
- **Control Panel:** Features adjustable thermostat, digital timer, power indicator, and ready indicator lights.
- **Heating Element:** Removable for easy cleaning.
- **Cooking Basket:** Perforated basket with handle for frying, boiling, or steaming.
- **Lid:** Covers the cooking pot during operation.
- **Drain Valve:** Located at the bottom for easy oil removal.
- **Magnetic Breakaway Cord:** Safety feature for power connection.



Figure 1: The Butterball 10 Liter XL Electric Fryer, showcasing its stainless steel exterior and control panel. This image provides an overview of the complete unit.

4. SETUP

1. **Unpack:** Remove all packaging materials and accessories.
2. **Clean:** Wash the cooking pot, lid, and cooking basket with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Assemble:** Place the clean cooking pot into the main unit. Ensure the heating element is properly seated in its designated slot.
4. **Position:** Place the fryer on a stable, heat-resistant surface away from walls and flammable materials.

5. **Connect Power:** Attach the magnetic breakaway cord to the control panel and plug it into a grounded 120V AC electrical outlet.

5. OPERATING INSTRUCTIONS

5.1. Deep Frying

1. **Add Oil:** Pour cooking oil (peanut oil recommended for turkeys) into the cooking pot, ensuring it is between the MIN and MAX fill lines. The fryer uses up to 2.75 gallons (10 liters) of oil.
2. **Preheat:** Turn the thermostat dial to the desired temperature (e.g., 375°F for turkey). The red POWER light will illuminate. The green READY light will turn on when the oil reaches the set temperature.
3. **Prepare Food:** Ensure food is completely thawed and dry. Pat turkeys dry with paper towels to minimize splattering.
4. **Lower Food:** Carefully place the food into the cooking basket. Slowly lower the basket into the hot oil. Use the lifting hook provided.
5. **Cook:** Close the lid. Set the digital timer for the recommended cooking time (e.g., 3.5-4 minutes per pound for turkey).
6. **Monitor:** Periodically check the internal temperature of large items like turkeys using a meat thermometer to ensure it reaches 165°F in the thickest part of the breast.
7. **Remove Food:** Once cooked, carefully lift the basket and hook it onto the side of the pot to allow excess oil to drain.



Figure 2: A turkey being carefully lowered into the hot oil of the Butterball Electric Fryer. Always lower food slowly to prevent oil from splashing.

5.2. Boiling and Steaming

1. **Add Water:** Fill the cooking pot with water to the desired level for boiling or steaming.
2. **Heat Water:** Set the thermostat to the desired temperature.
3. **Place Food:** For boiling, place food directly into the water or in the basket. For steaming, place food in the basket

above the water level.

4. **Cook:** Close the lid and cook until done.



ULTIMATE COOKING VERSATILITY

3-in-1 fryer, boiler and steamer

Figure 3: Fried chicken wings resting in the cooking basket of the Butterball Electric Fryer, demonstrating its versatility for various fried foods.

6. MAINTENANCE AND CLEANING

1. **Cool Down:** Always allow the oil or water to cool completely before attempting to clean the fryer.
2. **Drain Oil:** Once cooled, remove the cap from the drain valve and attach the provided drain spout. Open the valve to drain the oil into a suitable container.
3. **Disassemble:** Remove the control panel/heating element assembly. Remove the cooking pot and cooking basket.
4. **Clean Components:** Wash the cooking pot, lid, and cooking basket with warm, soapy water. These parts are often dishwasher safe (refer to specific product manual for confirmation).
5. **Clean Heating Element:** Wipe the heating element with a damp cloth. Do not immerse in water.
6. **Clean Exterior:** Wipe the exterior of the main unit with a damp cloth.
7. **Store:** Ensure all parts are completely dry before reassembling and storing the fryer in a cool, dry place.



DRAIN VALVE

For easy draining of liquids during clean up process

Figure 4: A hand operating the drain valve to remove used oil from the Butterball Electric Fryer. This feature simplifies cleanup and oil disposal.



MAGNETIC BREAKAWAY CORD

For safety while cooking

Figure 5: A close-up of the magnetic breakaway cord connection for the Butterball Electric Fryer, highlighting a key safety feature.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; magnetic cord not fully connected; circuit breaker tripped.	Ensure cord is fully connected and plugged into a working outlet. Check household circuit breaker.
Oil not heating.	Thermostat not set; heating element not properly seated.	Turn thermostat dial to desired temperature. Ensure heating element is correctly installed.
Excessive smoke.	Old or contaminated oil; oil temperature too high.	Replace old oil. Reduce thermostat setting.
Food not cooking evenly.	Overcrowding the basket; incorrect temperature.	Cook in smaller batches. Verify oil temperature with an external thermometer.

8. SPECIFICATIONS

- **Model Number:** 23011615
- **Brand:** Generic
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 16.5"D x 18.4"W x 14.5"H
- **Item Weight:** 20 Pounds
- **Wattage:** 1650 watts
- **Oil Capacity:** 10 Liters (2.75 gallons)
- **Max Turkey Size:** 20 pounds

9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the manufacturer's official website or contact their customer service department. Keep your purchase receipt for warranty claims.

Manufacturer: Masterbuilt

10. OFFICIAL PRODUCT VIDEOS

Butterball Turkey Fryer Tips

Your browser does not support the video tag.

Video Description: This video provides helpful tips for using a Butterball Turkey Fryer, covering aspects like preparation, cooking times, and safety. It demonstrates best practices for achieving a perfectly fried turkey.

