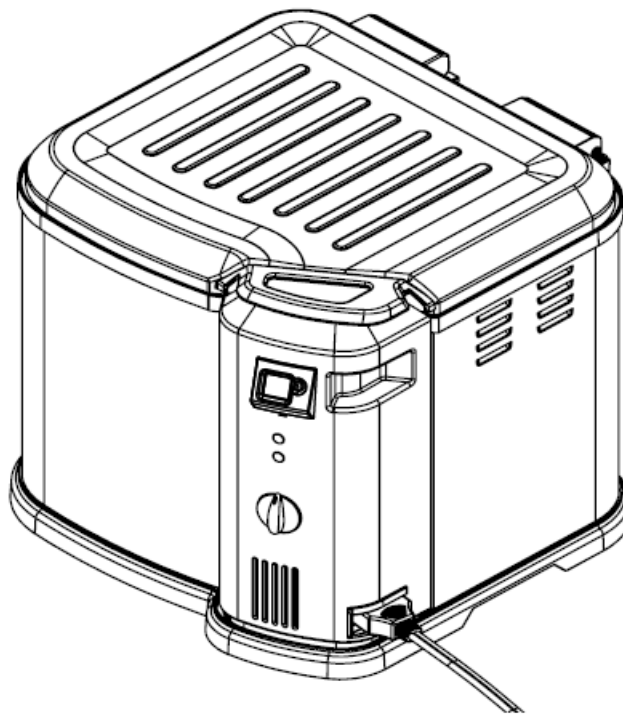




Masterbuilt Electric Fryer Instruction Manual

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USER MANUAL



Masterbuilt Electric Fryer

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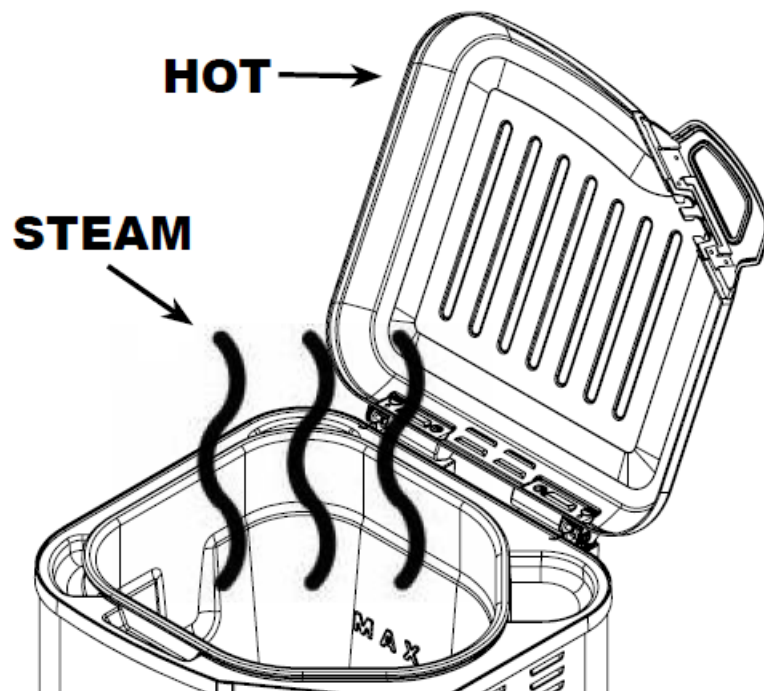
WARNINGS~IMPORTANT SAFEGUARDS

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. Heated liquid inside cooking pot remains dangerously HOT for a period of time after use.
- 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 1-800-215-7204.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC 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 with plug to appliance first, then plug cord in outlet.
- To disconnect, turn thermostat control dial to OFF 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 cooking 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.



SAVE THESE INSTRUCTIONS

IMPORTANT INFORMATION: DO NOT USE AN EXTENSION CORD.

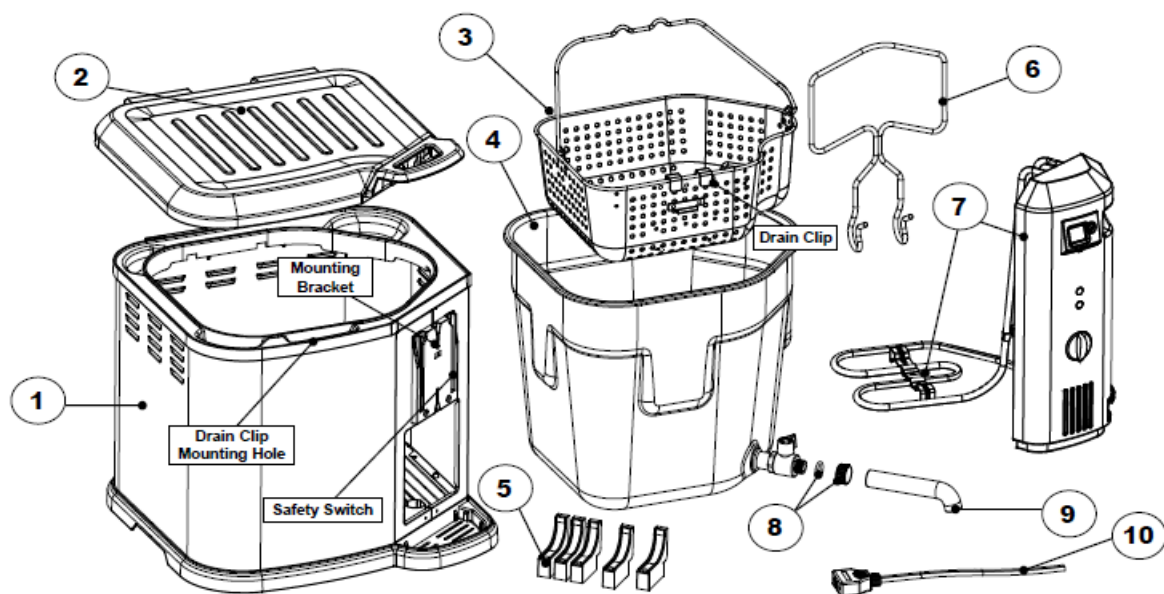
- Use of extension cord increases risk of entanglement or tripping.
- Use of extension cord causes loss of energy and appliance may not heat properly.
- Do NOT operate appliance with a damaged cord, plug, or after appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-215-7204.

STOP!

DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts

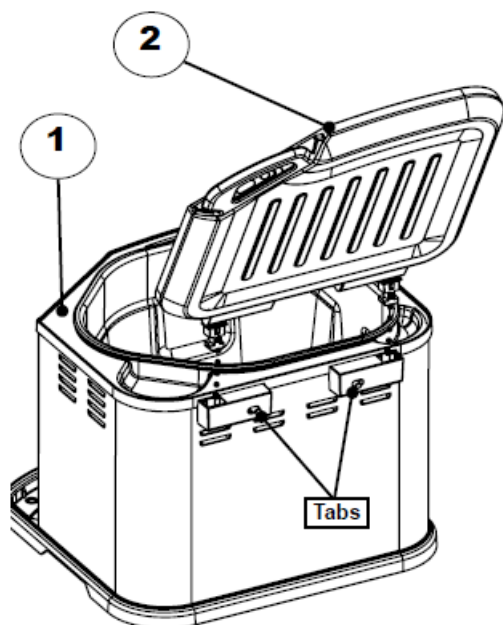
Call: Masterbuilt Customer Service at 1-800-215-7204. Please have Model Number, Manufacture Date / Serial Number available when calling. These numbers are located on silver label on back of unit.

PARTS LIST



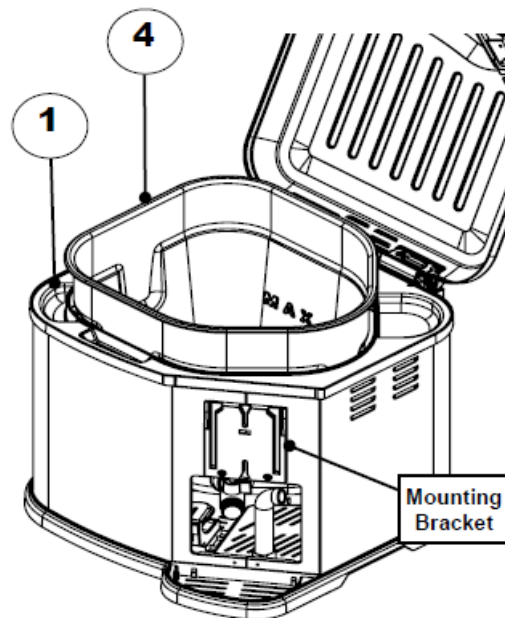
PART NO.	QTY	DESCRIPTION	PART NO.	QTY	DESCRIPTION
1	1	Outer Shell	6	1	Double Lifting Hook
2	1	Lid	7	1	Control Panel w/ Element
3	1	Basket	8	1	Safety Cap & Seal
4	1	Inner Pot w/ Valve	9	1	Valve Spout
5	5	Inner Pot Supports	10	1	Breakaway Power Cord

ASSEMBLY INSTRUCTIONS



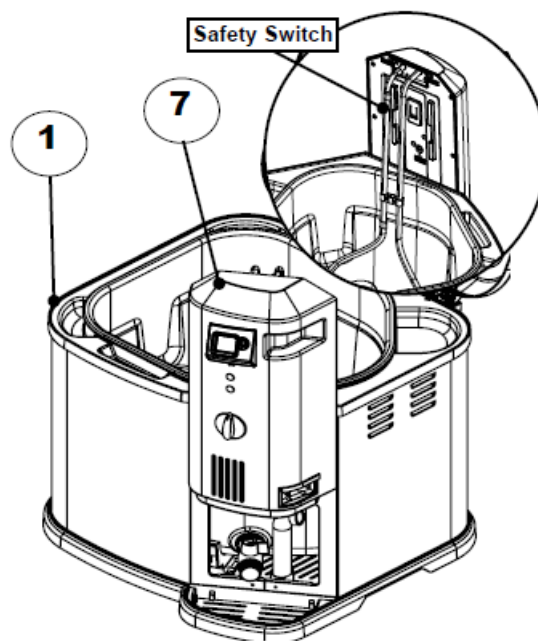
Masterbuilt recommends

cleaning unit prior to use. To remove lid push tabs together on outer shell, and pull lid up. Continue with assembly steps.



Step 1

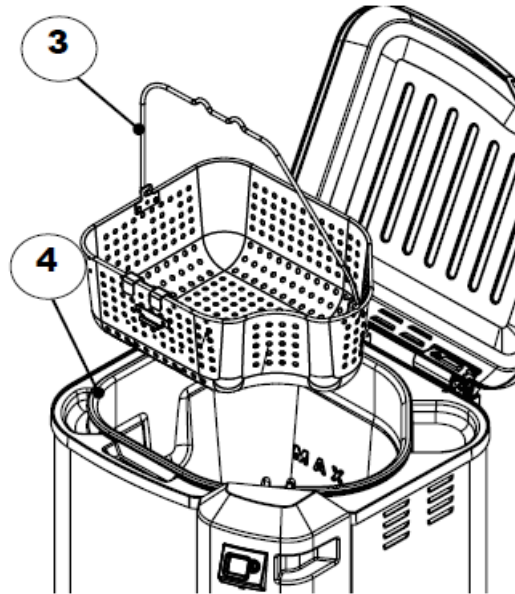
Insert inner pot (4) into outer shell (1). Insert inner pot at an angle to fit valve into side opening of outer shell.



Step 2

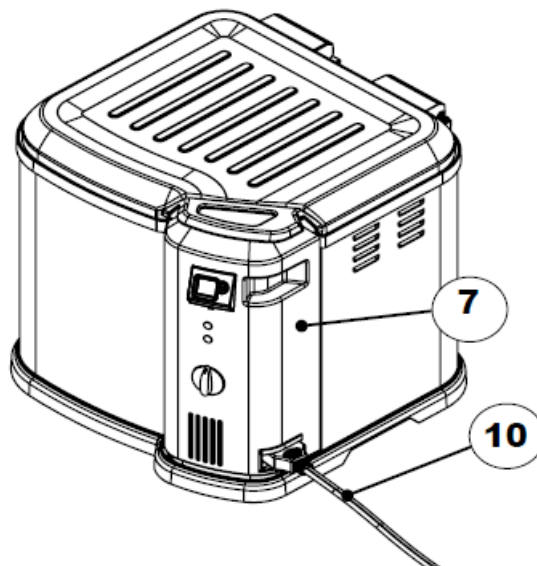
Slide control panel and element (7) down onto mounting bracket (shown in Step 1) on side of outer shell (1).

Note: The control panel is correctly attached when the heating element is positioned inside the inner pot. Control panel 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.



Step 3

Place basket (3) inside inner pot (4).



Step 4

Insert breakaway power cord (10) into connection on control panel (7). Make sure "This Side Up" is shown on top for proper connection.

WARNING

CALIFORNIA PROPOSITION 65

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

OPERATING INSTRUCTIONS

Step 1

Mount control panel and element onto bracket on outer shell (see Step 2 on pg. 3).

Note: The control panel is correctly attached when the heating element is positioned inside the inner pot and fully submerged in cooking oil or water during use.

Step 2

Add oil or water to the MIN 1.5 gallons (6 qts.) or MAX 2.75 gallons (11 qts.) fill line (see pg. 7). Note: Always fill oil to bottom of MAX fill line.

Step 3

Attach breakaway power cord to control panel (see Step 5 on pg. 3). Plug breakaway power cord into an outlet (refer to "Warnings & Important Safeguards" section of manual). POWER light will illuminate indicating the unit is plugged in and element is mounted correctly to the mounting bracket.

Step 4

Turn dial to set temperature. READY light will illuminate when unit has reached set temperature and is ready for use.

Step 5

Push timer button to set to desired time. Once time has been set, release button and the timer will start. Timer counts down by minutes only until less than 1 minute remaining. Numbers will flash while counting down. Timer will beep when time has expired. To reset timer to 0, press and hold timer button while numbers are flashing. Release and press again to reset. Allow excess oil or water to drain by hooking the drain clip on basket into drain clip mounting hole (see Fig. C on pg. 6).

STARTER TIPS

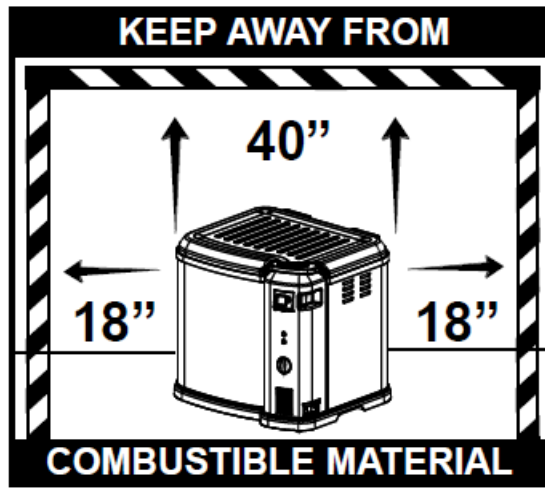
FOR BEST RESULTS, read the following start up tips before using this product. Remember this is an ELECTRIC unit and has different characteristics than a gas unit. Note: Watch "Butterball Electric Fryer (XL): Features and Benefits" on www.masterbuilt.com.

FOR SAFETY, heating element only heats up when properly attached to mounting bracket (see previous page for instructions). This is a powerful heating element and may cause circuit breaker to trip. Minimize occurrences by operating any additional appliances on separate circuit. Tripping circuit breaker will NOT damage unit or electrical system.

PRE-HEATING oil or water may take up to 45 minutes. Take advantage of this time to prepare foods for cooking. For optimum performance, completely pre-heat unit to cooking temperature before frying or boiling foods. Keep lid CLOSED during pre-heating and cooking. This will reduce heating time and keep temperature more consistent.

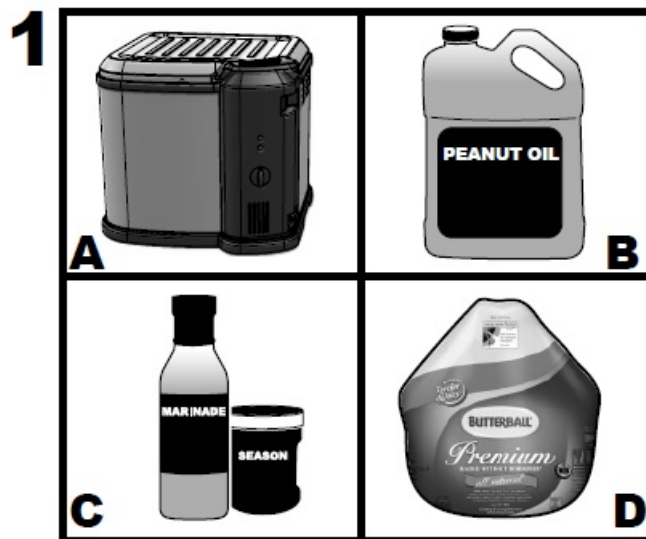
POWER LIGHT (orange) will illuminate indicating breakaway power cord is plugged into outlet. **READY INDICATOR LIGHT** (green) will turn ON when set temperature is reached. Indicator light will turn on and off to reflect set temperature.

CAUTION



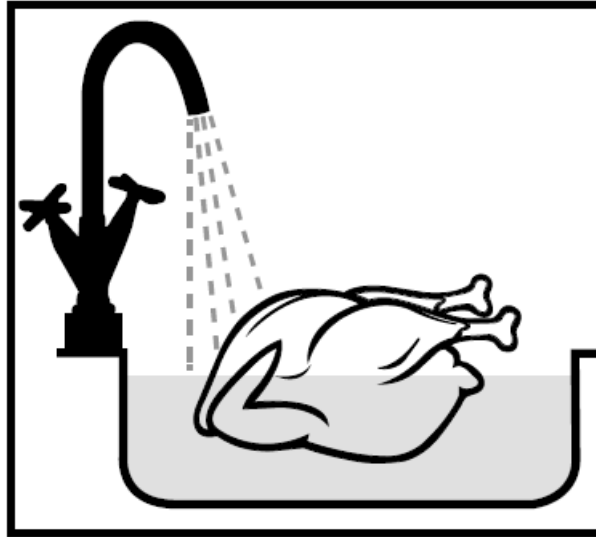
- Do not use appliance without water or oil in pot. Unit can be severely damaged if heated while empty.
- Place unit on level and stable surface to prevent tipping.
- Hot when in use.
- Do not overfill pot past max fill line.
- Do not mix different types of oil at the same time.
- Never melt fat or lard on the heating element or in basket.
- Risk of fire and electric shock. Replace only with manufacturer's cord set, part number 9001150010.

TURKEY PREPARATION



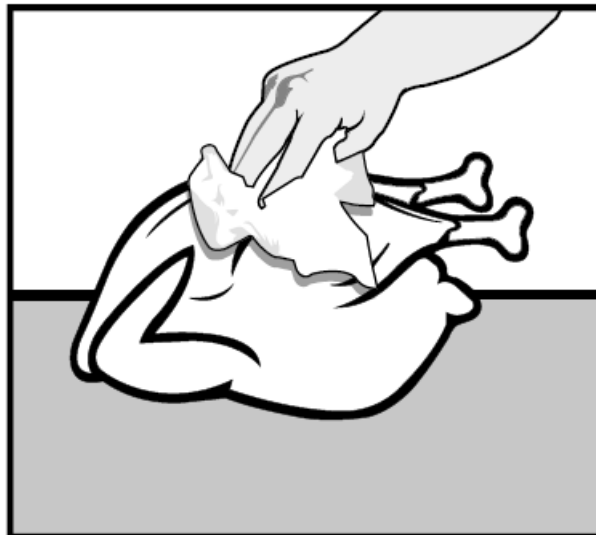
1. **A.** Butterball® Electric Fryer
B. 2.75 gallons (11 qts.) of oil. Peanut oil is recommended because of the great taste and higher smoke point but any common cooking oil may be used.
C. Your favorite marinade and season
D. Butterball® 16-18 lb. (7.26-8.16 kgs.) turkey

2



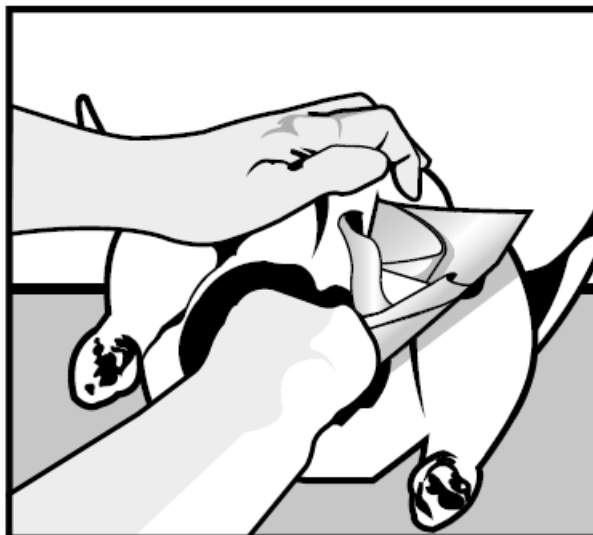
2. Rinse thoroughly with warm water or soak in a warm water bath for no more than 30 minutes to ensure cavities are free of ice.

3



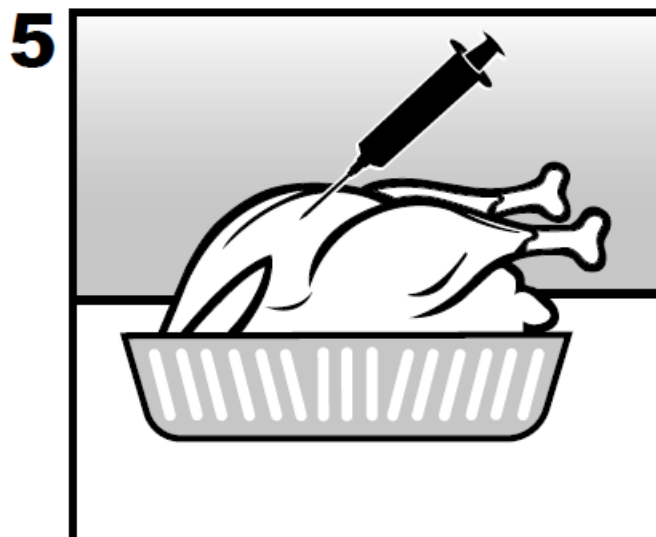
3. Pat turkey completely dry on outside with paper towels.

4

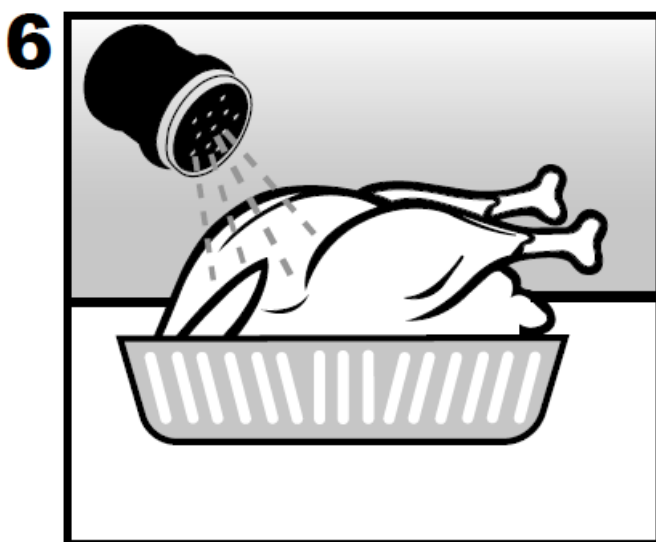


Dry inside cavities using paper towel as shown.

4. Dry inside cavities using paper towel as shown.



5. If desired inject with marinade (not included). Insert 4-8 oz. into each side of turkey breast, thigh, leg, and wing for a total of 8-16 oz.



6. Season inside and outside with your favorite seasoning (not included).

VISIT WWW.MASTERBUILT.COM FOR MORE PRODUCT INFORMATION, VIDEOS AND DELICIOUS RECIPES!

HOW TO FRY A TURKEY IN THE BUTTERBALL® ELECTRIC FRYER

DEEP FRIED WHOLE TURKEY

A 16-18 lb. (7.26-8.16 kgs.) turkey is recommended. However, you can deep fry up to a 20 lb (9.07 kgs.) turkey in this unit. DO NOT EXCEED 20 lbs (9.07 kgs.).

Frozen turkeys that are to be used for deep frying should be thoroughly defrosted 35°- 40°F (1.6°- 4.4°C). The turkey must be rinsed thoroughly or soaked in a warm water bath for no more than 30 minutes to remove any possibility of remaining ice crystals and then dried thoroughly with paper towels before immersing in hot oil. This will reduce splatter.

THAWING TURKEY

Allow approximately 24 hours for every 4 lbs. (1.8 kgs.) of turkey thawed in the refrigerator

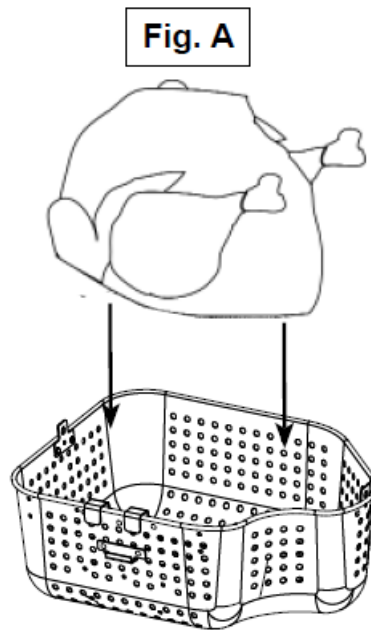
COOKING INSTRUCTIONS

1. Ensure that the turkey is completely thawed and free of ice and water. Remove neck and giblet bag. Pay special attention to inner cavity area when checking for ice or water.
2. Make sure drain valve is closed. Fill pot with oil to the bottom of max fill line.
3. Set control dial to 375°F (191°C) (pre-heating time may take up to 45 minutes).
4. Close lid on the fryer.
5. While oil is pre-heating, prepare the turkey (see pg. 5). Inject with your favorite marinade and season the outside of the turkey with your favorite seasoning.

6. CALCULATE COOKING TIME

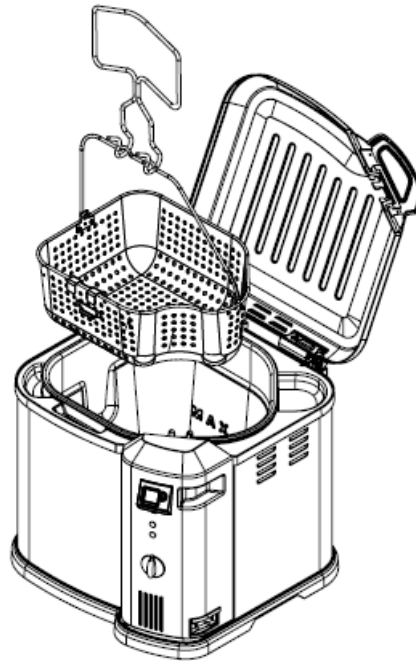
The formula for calculating turkey cooking time is to fry turkey 3.5-4 minutes per pound (0.45 kg.). Using a meat thermometer check turkey breast to ensure it has reached the appropriate cooking temperature 165°F-170°F (74°C-77°C). If you do not have a meat thermometer then fry turkey 4 minutes per pound (0.45 kg.).

7. Ready indicator light (green) will illuminate when temperature is reached.
8. Place turkey horizontally in basket, breast side up (Fig. A).



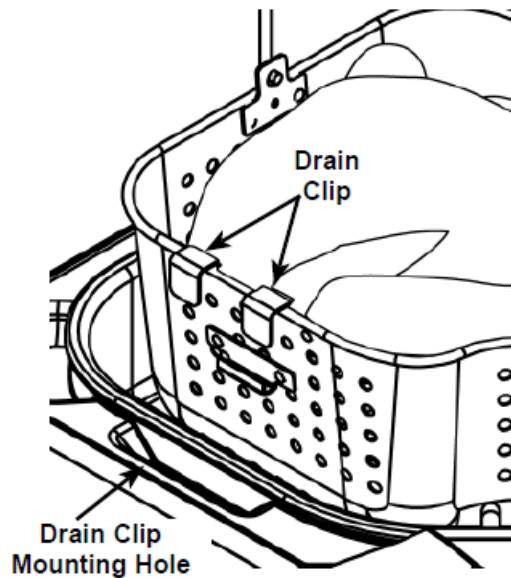
9. Wearing protective gloves or mitts, hook the basket handle with the lifting hook and VERY SLOWLY lower the basket into the hot oil (Fig. B).

Fig. B



10. With basket in place, close lid.
11. Set digital timer to calculated time (see Operating Instructions pg. 4).
12. Be certain to cook for complete calculated time.
13. When time is up, turn the turkey fryer to OFF and unplug from outlet. Lift the basket from the hot oil slowly, hooking the drain clip on basket into drain clip mounting hole (Fig. C).

Fig. C



14. Allow turkey to rest in basket for 10 minutes before removing for carving and serving. The turkey can remain in the basket to cool until ready to serve.

DEEP FRIED TURKEY BREAST

Follow the above directions and safety precautions and adjust formula to 7 minutes per pound (0.45 kg). Start at 375°F (191°C) after lowering turkey breast into unit reduce temperature to 325°F (163°C) for entire cooking time

6 lbs

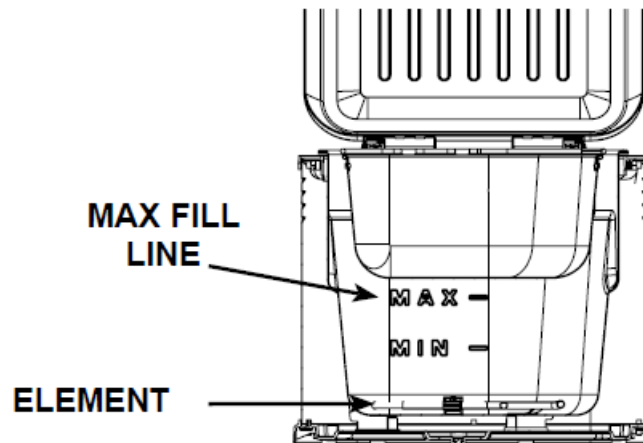
X 7 min

= 42 min Total Cooking Time

NOTE:

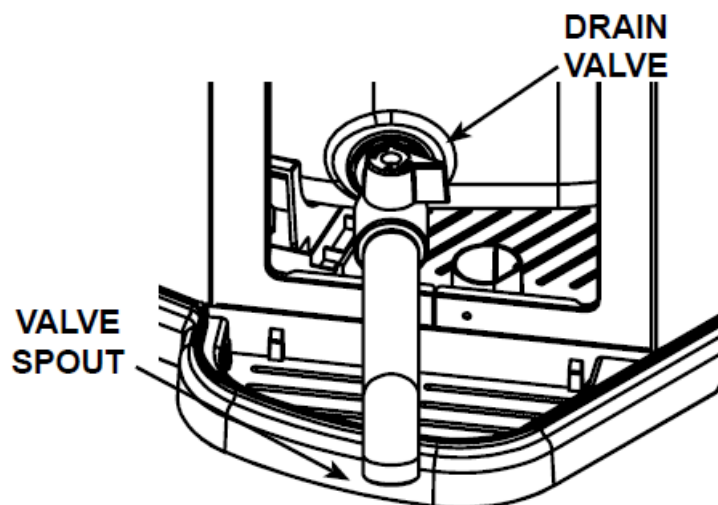
- Reducing temperature to 325°F (163°C) is for cooking a turkey breast ONLY Do not reduce the temperature when cooking a whole turkey.

HOW TO STEAM USING APPLIANCE



- Add water to Max fill line. Do not add water past this line. Do not allow water to completely evaporate. This will cause element to overheat and damage the unit. Make sure basket is in place, as shown on left, to steam.
- Water will boil at 212°F (100°C). When steaming or boiling turn dial to 375°F (191°C) to ensure unit will not cycle and water will continue boiling.

DRAIN VALVE

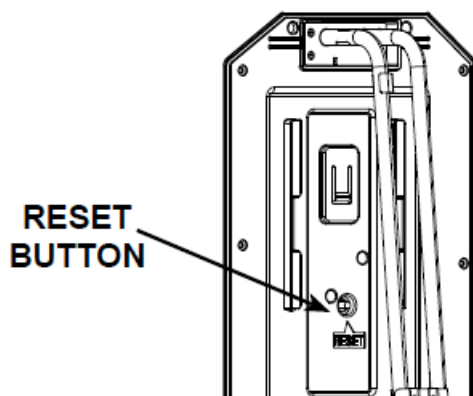


- Valve must be in OFF position.
- Remove safety cap on drain valve.
- Screw valve spout attachment onto drain valve. Do not overtighten. This could damage threads and cause

leakage. If spout becomes snug in the up position turn counterclockwise until it is in the down position.

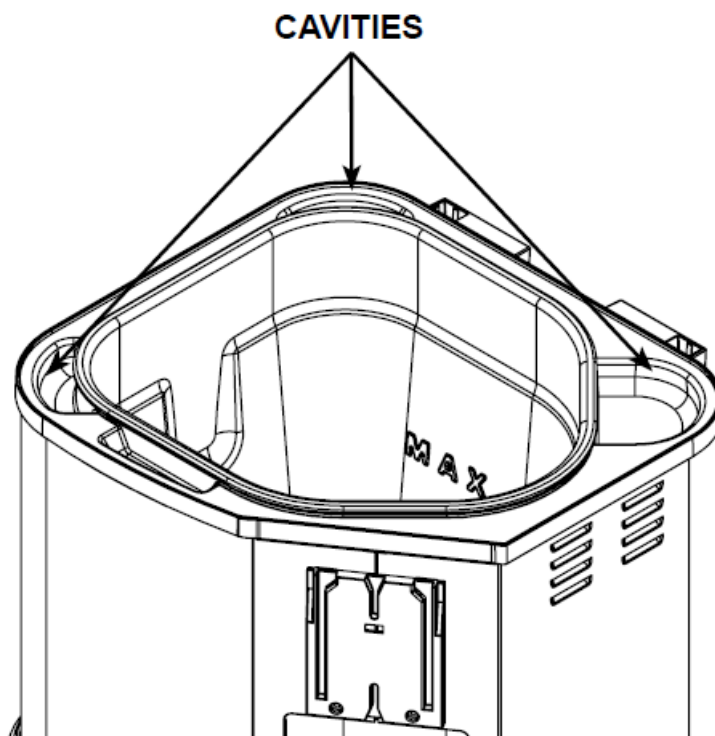
- Align spout over container with opening facing downward. Open valve to drain.
- Close valve when complete.
- Do NOT store water in appliance.

RESET FUNCTION



- Your appliance is equipped with an overheat safety feature.
- If appliance overheats it will shut off automatically.
- To reset appliance, unplug from outlet and remove control panel. Insert a toothpick into small hole found on inside of control panel. Push button. This will reset unit.

CAVITIES



- Cavities in unit are designed to catch grease and condensation from steam. Wipe out cavities using damp cloth after each use.
- When steaming, cavities may become full before finished cooking, drain with sponge or other absorbent

material. Caution! Water will be hot.

HOW TO CLEAN UNIT

WARNING

Do not place control panel under running water. Immersing control panel and cord can cause electrocution.

Masterbuilt recommends cleaning unit prior to use.

Clean lid, inner pot, valve spout, lifting hook and basket with a damp cloth or sponge using a mild detergent. Rinse and dry thoroughly.

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.

STORAGE & MAINTENANCE

CAUTION

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

Turn appliance off, unplug and let cool for 2 hours if using water, 5 hours if using oil before cleaning or storing.

TROUBLESHOOTING GUIDE

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Power light won't come on. <i>If none of these solutions work, reset unit (see page 7). If unit still does not work, contact Masterbuilt at 1-800-215-7204.</i>	Unit not plugged into wall.	Check wall connection.
	Breakaway power cord is loose or not connected.	Disconnect and reconnect breakaway power cord sections.
	Control panel is not attached to outer shell correctly.	Remove and reinstall. Make sure control panel is mounted onto the outer shell bracket to engage safety switch.
	Circuit breaker tripped.	Make sure other appliances are not operating on the same electrical circuit. Check breakers.
	Reset tripped on controller.	See reset function on pg. 7.
Power light is on, unit isn't heating.	Temperature dial has not been set.	Unit will not begin heating until temperature is set.
	Temperature setpoint already reached.	Allow unit to cool below setpoint or enter higher setpoint.
Unit takes excessive amount of time to heat up (longer than 1 hr 15 mins).	Unit plugged into an extension cord.	Place unit close to an outlet so an extension cord is not needed.
	Lid not in place.	Close lid on unit to retain heat.
Appliance overheats, then shuts off.	Temperature sensor malfunctioning, overheat sensor shutting unit off.	Contact Masterbuilt at 1-800-215-7204.
	No oil or water in pot.	Fill pot and reset controller (see reset function pg. 7).
If symptom is not listed here OR in FAQ section, please contact Masterbuilt at 1-800-215-7204.		

FREQUENTLY ASKED QUESTIONS

Why won't my fryer turn on?

The control panel features a "Safety Switch" that must be mounted properly on the mounting bracket of the outer shell for unit to power on (see pg.3). Power light will illuminate when control panel is mounted correctly and power cord is properly attached.

How much oil do I need to use?

Fryer will require approximately 2.75 gallons (11 qts) of oil max. The MAX fill line is the maximum amount of liquid that can safely be used in this unit. Filling to the line is more than enough water or oil to prepare most food in this.

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.

How hot will the oil become?

Oil will reach 375°F (191°C) in approximately 35 minutes. Oil temperature will decrease when food is placed in fryer.

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.

I followed the formula and the food did not fully cook. What went wrong?

Cooking conditions may vary. Food could have been cold. Bring food to room temperature before frying. Sometimes a cold or frozen spot does not allow that section to cook properly.

VISIT OUR WEBSITE FOR MORE INFORMATION AND GREAT TASTING RECIPES.
www.masterbuilt.com

STOP!

DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
Call: Masterbuilt Customer Service at 1-800-215-7204.

Please have Model Number, Manufacture Date / Serial Number available when calling.
These numbers are located on silver label on back of unit.

RECIPES

STEAMED CHICKEN BREASTS AND VEGETABLES

- 3 (12 oz.) whole chicken breasts, split and boned
- 1 teaspoon salt
- 1 teaspoon dried tarragon leaves, crushed
- 1 cup cold water
- 2 large carrots, peeled and sliced
- 6 new potatoes, washed and unpeeled, sliced 1/2 inch thick
- 3 zucchini, washed and unpeeled, sliced
- 1 bay leaf, crumbled
- 2 tablespoons chopped parsley

Rinse chicken breasts under cold running water and pat dry. On sheet of waxed paper, combine salt and tarragon. Sprinkle chicken breast halves on both sides, using 1/4 teaspoon of tarragon mixture on each breast half. Reserve rest of mixture for later use.

Layer chicken breasts, skin side up in basket. Layer with carrots, potatoes, zucchini and bay leaf in that order. Sprinkle with remaining tarragon mixture.

Turn dial to 375°F (191°C) to bring to a boil. Then lower heat and steam, covered 35-40 minutes or until chicken and vegetables are tender. Remove from heat. Arrange chicken breasts and vegetables on a platter.

LOW COUNTRY BOIL

- 2 lbs shrimp 21-25 count (recommend split and deveined)
- 2 lbs pre-cooked smoked sausage (1/2 to 1 inch thick slices)
- 8-12 ears of corn cut into 2-3 inch pieces
- 2 bags of crab boil mix
- 2 lbs of whole new potatoes

Fill inner pot with water to max fill line (approx 2 gallons). Set temp dial to 375°F (191°C). Add crab boil mix and bring water to a boil. (Note: If using a crab boil bag place bag inside basket.)

- Allow water to boil for 15 minutes.
- Add potatoes first, boil for 12 minutes.
- Add corn and boil for 9 minutes.

- Add sausage and boil for 9 minutes.
- Add shrimp and boil for an additional 3-5 minutes.
- Remove and serve.

ONION STRAW BLOSSOM

- Oil for frying
- 1/2 cup sour cream
- 1/4 cup chunky salsa
- 2 large (12 oz. each) white or Vidalia onions
- 3/4 cup all-purpose flour
- 2 tbsp. Mexican chili powder
- 1 tbsp. garlic salt
- 1 tsp. black pepper
- 1 cup all-purpose flour
- 1/4 cup cornstarch
- 1 tsp salt
- 1 (12 oz.) non-alcoholic beverage

Preheat oil to 375°F (191°C) in electric fryer. For sauce, combine sour cream and salsa in a small bowl. Refrigerate until serving. To make onion flower, peel onions and cut 3/4 inch off the top of each onion. Trim, but do not cut off root end. Cut each onion into quarters from the top to 1/2 inch from root end. Then cut each quarter section into 4 thin wedges, cutting to within 1/2 inch from root end. Using a sharp knife, remove some of the center petals, careful not to cut through the bottom. Discard center petals. Carefully spread the remaining petals apart. Place the 3/4 cup flour, chili powder, garlic salt, and pepper in a large heavy-duty plastic bag; add onion, shaking to coat. Shake off excess flour mixture. Repeat with remaining onion. Whisk the 1 cup flour, cornstarch, salt, and beverage in a medium bowl until smooth. Dip onions in beverage mixture, moving so onions are thoroughly coated. Drain to remove excess coating. Using a long-handled slotted spoon or wire basket, lower one onion, root-end side down, into hot oil. Fry about 3 to 4 minutes or until golden brown and onion is tender. Drain on wire rack. Spoon sauce into center of onion; serve immediately.

CITRUS SEAFOOD COCKTAIL

- 12 oz bay scallops (fresh or thawed)
- 12 oz fresh or frozen large shrimp with shells
- 1 tsp finely shredded ruby red grapefruit peel
- 1/3-cup ruby red grapefruit juice
- 1/4 cup salad oil
- 2 tbsp thinly sliced green onion
- 2 tbsp finely chopped red or yellow sweet pepper
- 1 tbsp white balsamic vinegar or white wine vinegar
- 1 tbsp honey
- 1 1/2 tsp anise seeds, crushed
- 1/2 tsp ground cinnamon
- 1/2 of a fresh pineapple, peeled, cored, and coarsely chopped
- 2 ruby red grapefruit, peeled and sectioned

- 2 oranges peeled and sectioned

Preheat fryer to 250°F (121°C) for boiling. Peel and devein shrimp, leaving tails intact. Cook scallops for 1-3 minutes or until they turn opaque. Cook shrimp for 1-3 minutes or until they turn pink. Do not combine yet. Drain, and rinse under cold water. Drain well. Place shrimp and scallops in a plastic bag set into a deep bowl. For marinade, combine grapefruit peel, grapefruit juice, salad oil, green onion, sweet pepper, vinegar, honey, anise seeds, cinnamon, and ½ tsp salt. Pour over seafood and seal bag. Refrigerate for 2-24 hours, turning bag occasionally. To serve, drain seafood mixture, discarding marinade. Gently combine seafood, pineapple, grapefruit sections, and orange sections. Serve in cocktail cups or glasses.

FRIED CATFISH

- 4 pounds fresh or frozen catfish fillets, thinly sliced
- 1/2 cup prepared mustard
- Oil for frying
- 1 1/2 cups cornmeal
- 3 tbsp of your favorite Cajun Seasoning

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 375°F (191°C). Combine cornmeal and favorite 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.

HOT WINGS

- 2 gallons oil for frying
- 2 pounds chicken wings
- 1/2 cup butter
- 10 tbsp your favorite hot sauce

Preheat oil to 375°F (191°C). Wash wings, split at each joint, and discard tips. Deep fry for 10-15 minutes until crispy. Drain well. Melt butter and combine with hot sauce. Dip wings in hot sauce.

For more recipes and cooking tips visit us online at www.masterbuilt.com

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

COOKING CHART

Frying Non-Frozen Foods (Oil may take up to 35 minutes to reach desired temperature)			
Food	Maximum Qty.	Temperature	Time
French Fries	2 lbs (0.91 kgs.)	375°F (191°C)	10-12 min.
Fried Chicken	6 pieces	350°F (177°C)	14-18 min.
Mushrooms	2 lbs (0.91 kg.)	325°F (163°C)	10-12 min.
Fish Fillets	2 lbs (0.91 kg.)	375°F (191°C)	6-8 min.
Whole Turkey	20 lbs (9.07 kgs.)	375°F (191°C)	3.5-4 min. per lb (0.45kg)
Hot Wings	2 lbs (0.91 kgs.)	375°F (191°C)	10-15 min.
Frying Frozen Foods (Refer to instructions on food packaging first)			
Fried Okra	1 lb (.45 kgs.)	375°F (191°C)	5-7 min.
Chicken Nuggets	1 lb (.45 kgs.)	375°F (191°C)	7-8 min.
Mushrooms	2 lbs (0.91 kg.)	375°F (191°C)	8-9 min.
Fish Sticks	1 lb (.45 kgs.)	375°F (191°C)	6-7 min.
Corn Dogs	8 lbs (3.6 kgs.)	375°F (191°C)	see packaging
Cheese Sticks	1 lb (.45 kgs.)	325°F (163°C)	see packaging
Boiling Non-Frozen Foods*			
Corn on the Cob (short ears)	12 cobs	375°F (191°C)	5-8 min.
Shrimp	5 lbs (2.3 kgs.)	375°F (191°C)	3-4 min. or until pink
Red Potatoes	3 lbs (1.36 kgs.)	375°F (191°C)	25 min.
Eggs	1 dozen	375°F (191°C)	10 min.
Pasta Shells	2 lbs (0.91 kg.)	375°F (191°C)	Until tender
Hot Dogs	25	375°F (191°C)	2-3 min.
Steamed Foods* (refer to instructions on food packaging first)			
King Crab Legs	5 lbs (2.3 kgs.)	375°F (191°C)	5-8 min.
Clams/Mussels	5 lbs (2.3 kgs.)	375°F (191°C)	5-7 min. or until open
Yellow Squash w/ Red Peppers	2 lbs (0.91 kg.)	375°F (191°C)	steam until tender
Blue Crabs	8	375°F (191°C)	6-10 min.
Lobster	1-3	375°F (191°C)	10-12 min.

*Water will boil at 212°F (100°C). When steaming or boiling turn dial to 375°F (191°C) to ensure unit will not cycle and water will continue boiling.

WARNING

- NEVER place frozen or icy poultry 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 or water causing personal injury.

LIMITED WARRANTY

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. 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., LLC
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: _____

**Model Number and Serial Number are located on silver label on back of unit.*

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Questions about your Manual? Post in the comments!