

FREQUENTLY ASKED QUESTIONS

BUTTERBALL[®] XXL

PREMIUM DIGITAL INDOOR ELECTRIC TURKEY FRYER



How much oil do I need to use?

The fryer will require approximately 2.75 gallons (11qts) 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 (see pg. 8 in your instruction manual).



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.



Should I keep the lid on during use?

Yes, the lid helps retain heat, and keeps splatter inside unit.



What size turkey can I deep fry in this unit?

A 14-18lb (6.35-8.16kgs) turkey is recommended. However, you can deep-fry up to a 22 lb (9.98kgs) turkey in this unit. DO NOT EXCEED 22 lbs. (9.98kgs).



Does the turkey go in the basket breast side up or down?

Turkey should be placed horizontal in basket, breast side up (see Fig. A on pg. 7 in your instruction manual).



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

Cooking conditions may vary. Sometimes a cold or frozen spot in a joint or deep in the turkey breast does not allow that section to cook properly. For best results, wash with lukewarm water and pat dry inside and outside with paper towels before injecting with marinade. Watch the “How to Safely Fry a Turkey” video at www.YouTube.com/TheMasterbuilt.



Why won't my turkey 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 in your instruction manual). The power light will illuminate when the control panel is mounted correctly.

Please refer to your manual for a complete list of warnings on all of our products.

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