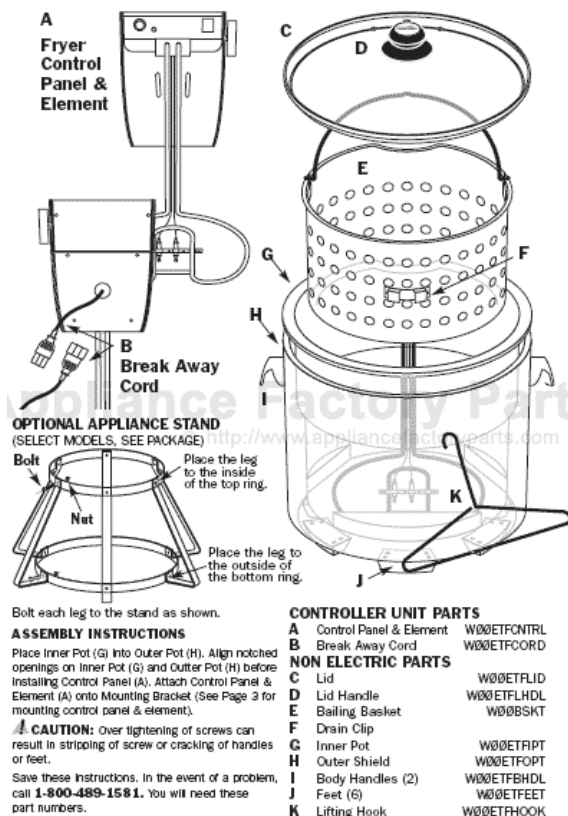


MASTERBUILT ETFT Owner's Manual

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ETFT](#)



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----- Manual continues below -----

Masterbuilt Electric Turkey Fryer WARRANTY INFORMATION

To validate your warranty, please fill out and return
this portion within 30 days of the date of purchase.

1. Name _____
2. Address _____
City _____
State _____ Zip _____
Phone Number _____ e-mail _____
3. Dealer's Name _____
4. Dealer's Location _____
5. Date of Purchase _____
6. What brands of outdoor cookers have you previously owned? (Optional)

7. Serial # _____ and/or Model # _____
8. Manual Code (Located at bottom of page) _____

Mail to:
Masterbuilt
450 Brown Avenue,
Columbus, Georgia 31906

Thank you for your purchase and filling out this warranty questionnaire.
Masterbuilt has made every effort to provide you with a quality,
long-lasting, trouble-free product.

**In the event of a problem, please call
our toll free number 1-800-489-1581**

Thank You for purchasing this Masterbuilt product.



450 Brown Avenue
Columbus, Georgia 31906

www.masterbuilt.com

Manual Code 092503G



ELECTRIC TURKEY BOILER &



OPERATION
SAFETY INSTRUCTIONS
MODELS ETF, ETF



HOUSEHOLD
USE ONLY

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STARTER TIPS

FOR BEST RESULTS READ the following start up tips before using your electric turkey fryer, seafood kettle and boiler. Please remember this is an ELECTRIC turkey fryer, and has different characteristics than a gas fryer

PRE-HEATING oil or water may take up to 55 minutes. Take advantage of this time to prepare your turkey or other foods for cooking. For optimum performance, completely pre-heat unit to cooking temperature before frying or boiling foods. Keeping THE LID ON during pre-heating and cooking cycles will reduce pre-heating time, and keep temperature more consistent.

INDICATOR LIGHT (See Page 4) will turn OFF once the designated temperature has been reached. The indicator light will turn ON when the food is placed into the hot liquid, indicating the element is heating and may not turn OFF during the cooking process, especially when frying a turkey.

14 POUNDS is the **LARGEST** recommended turkey to cook. Any turkey over 14 pounds may not cook completely, especially in center of breast and drumsticks. When cooking more than one turkey, or more than one basket of food, allow enough time for the oil or water to re-heat to designated temperature before adding additional food.

FOR SAFETY, the heating element will only heat up when properly mounted to the mounting bracket (See Page 3). This is a powerful heating element and may cause occasional circuit breaker tripping. Try to minimize occurrences by operating any additional appliances on a separate circuit. This may take a little trial and error, but **WILL NOT DAMAGE** your fryer or your homes electrical system.

Masterbuilt Manufacturing, Inc. warrants the heating element, inner pot, outer shield and lid from defects in material and workmanship. This warranty does not cover rust of the unit. Masterbuilt shall correct any defect by repairing or replacing the equipment or making available the parts.

Masterbuilt Manufacturing, Inc. requires you to read and suggests that you keep your receipt and warranty information (on back page) with the unit. This warranty is void. Upon the expiration of such warranty, the unit is sold as is.

This warranty does not include the cost of labor, the cost of failure of the product and does not cover damage caused by abuse, accident, damage arising out of misuse, or damage incurred through commercial use of the product. THIS WARRANTY IS THE SOLE WARRANTY OF MASTERBUILT AND IS IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY OR MERCHANTABILITY. A PARTICULAR PURPOSE. Neither Masterbuilt nor any retail establishment selling this product warrants the product or promises warranties or to promise remedies in excess of those stated above. Masterbuilt's maximum liability shall not exceed the purchase price of the product paid by the consumer/purchaser. Some states do not allow the limitation of incidental or consequential damages. The above limitations or exclusions may not apply in all states.

Notwithstanding this limitation of warranty, the following restrictions apply for California residents: If the replacement of the product is not covered by this warranty, the seller selling the product or Masterbuilt will refund the purchase price of the product, less the amount directly paid by the buyer prior to the discovery of the non-conformity. In California only, you may take the product back to the seller selling this product, in order to obtain a refund of the purchase price.

This expressed warranty gives you specific rights. You may also have other rights which vary from state to state.

Cooking Times

NON FROZEN FOODS - Heating oil to 400°F may take up to 55 min.

Food	Maximum Quantity	Temperature	Time
French Fries	3 lbs	375°	5 - 7 min
Fried Chicken	10 pieces	350°	14 - 18 min
Mushrooms	2 lbs	300°	10 - 12 min
Fish Fillets	2 lbs	325°	6 - 8 min
Turkey	10 - 14 lbs	400°	See Page 7
Hot Wings	3 lbs	400°	See Packaging

ALL TIMES APPROXIMATE. NEVER LEAVE UNATTENDED.

FROZEN FOODS - Refer to instructions on food packaging first.

Food	Maximum Quantity	Temperature	Time
French Fries	3 lbs	400°	5 - 7 min
Chicken Nuggets	2 lbs	375°	7 - 8 min
Mushrooms	2 lbs	375°	8 - 9 min
Fish Sticks	2 lbs	375°	6 - 7 min
Corn Dogs	10	375°	See Packaging
Cheese Sticks	2 lbs	305°	See Packaging

ALL TIMES APPROXIMATE. NEVER LEAVE UNATTENDED.

⚠ WARNING Use extreme caution when cooking frozen foods. Never fill oil past fill line or exceed maximum amount of food in basket. Spill over can cause serious injury. Slowly lower basket into oil and cover with lid. Always wear protective gloves or mitts.

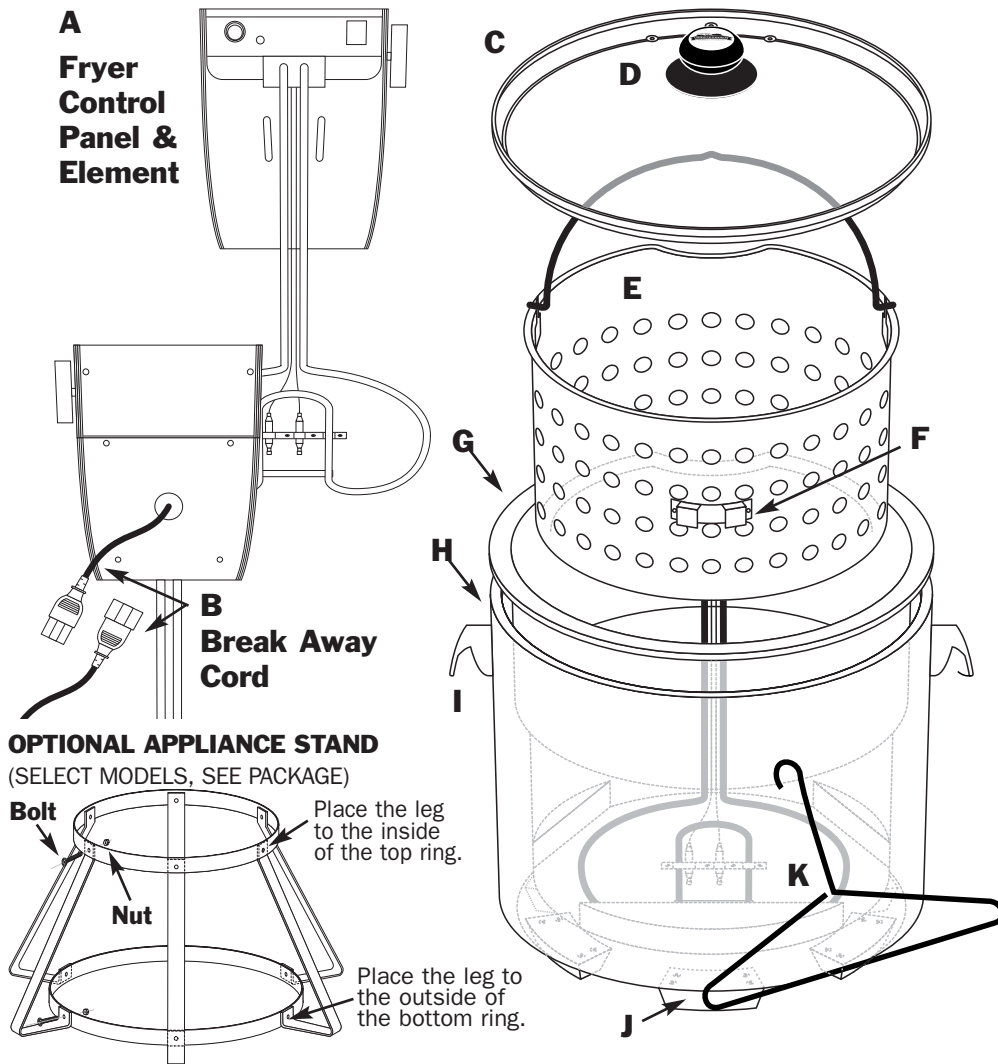
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⚠ WARNING – IMPOR

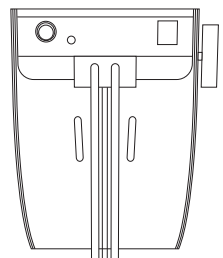
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. **Never move appliance when oil or water is above 100°F.**
3. Do not touch hot surfaces. Use handles and knobs.
4. To protect against electric shock, do not immerse cord, plugs, or any part of control panel in water or other liquid.
5. This is an ATTENDED appliance. Do not leave this appliance unattended while heating oil, grease, water or cooking food. Even after use, never allow children or pets near the appliance. Heated oil or water inside the cooking pot remains dangerously hot hours after use.
6. Close supervision is necessary when any appliance is used near children.
7. ALWAYS keep children and pets away from cooker.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
9. Do not operate appliance with a damaged cord, plug, or after the appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt's customer service, for replacement part information, 1-800-489-1581.
10. The use of accessory attachments, not recommended by Masterbuilt, may cause injuries.

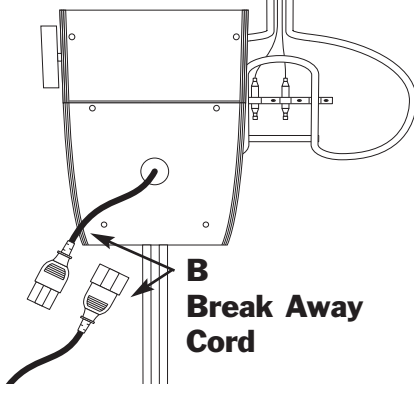
Parts Description



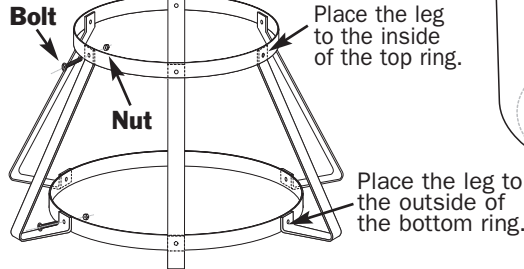
A
Fryer
Control
Panel &
Element



B
Break Away
Cord



OPTIONAL APPLIANCE STAND
(SELECT MODELS, SEE PACKAGE)



Bolt each leg to the stand as shown.

ASSEMBLY INSTRUCTIONS

Place Inner Pot (G) into Outer Pot (H). Align notched openings on Inner Pot (G) and Outer Pot (H) before installing Control Panel (A). Attach Control Panel & Element (A) onto Mounting Bracket (See Page 3 for mounting control panel & element).

CAUTION: Over tightening of screws can result in stripping of screw or cracking of handles or feet.

Save these instructions. In the event of a problem, call **1-800-489-1581**. You will need these part numbers.

CONTROLLER UNIT PARTS

A	Control Panel & Element	W00ETFCNTRL
B	Break Away Cord	W00ETFCORD
NON ELECTRIC PARTS		
C	Lid	W00ETFLID
D	Lid Handle	W00ETFLHDL
E	Bailing Basket	W00BSKT
F	Drain Clip	
G	Inner Pot	W00ETFIPT
H	Outer Shield	W00ETFOPT
I	Body Handles (2)	W00ETFBHDL
J	Feet (6)	W00ETFEET
K	Lifting Hook	W00ETFHOOK

DEEP FRIED WHOLE TURKEY

Follow these simple steps for deep frying your turkey. **MAXIMUM RECOMMENDED TURKEY SIZE IS 14 POUNDS!**


- 1.** Insure that the turkey is completely thawed, free of ice and water. Remove neck, giblet bag, plastic pop-up cooking indicator and leg ties. Pay special attention to inner cavity area.
- 2.** Fill inner pot with oil to the fill line.
- 3.** Set control dial to 400° (pre-heating time may take up to 55 minutes).
- 4.** Place lid on the fryer.
- 5.** While oil is pre-heating, prepare the turkey. Inject with a Southern Secrets Marinade of your choice and season the outside of the turkey with Southern Secrets Kickin' Cajun Rub.

6. CALCULATE COOKING TIME

The formula for calculating turkey cooking time is fry turkey 3 minutes per pound, then add 5 minutes to total cooking time:

$$\begin{array}{r}
 13.86 \text{ lbs} \times 3 \text{ min} & 41.58 \text{ min} \\
 \text{Plus 5 minutes} & + 5.00 \text{ min} \\
 \hline
 \text{Total Cooking Time} & = 46.58 \text{ min}
 \end{array}$$

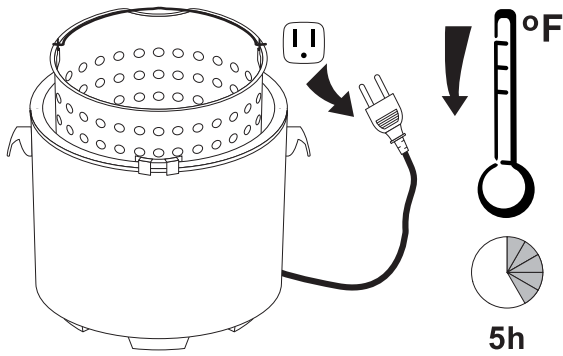
NOTE: Cooking conditions vary. Insert a food thermometer 2 1/2 inches in the deepest part of turkey and make sure a internal temperature of 180° is reached.

- 7.** Heating indicator light will go OFF when temperature is reached.
- 8.** Place turkey horizontally in basket, breast side up.  See Graphic.
- 9.** Wearing protective gloves or mitts, hook the basket handle with the lifting hook and very slowly lower the basket into the hot oil.

DEEP FRIED TURKEY BREAST

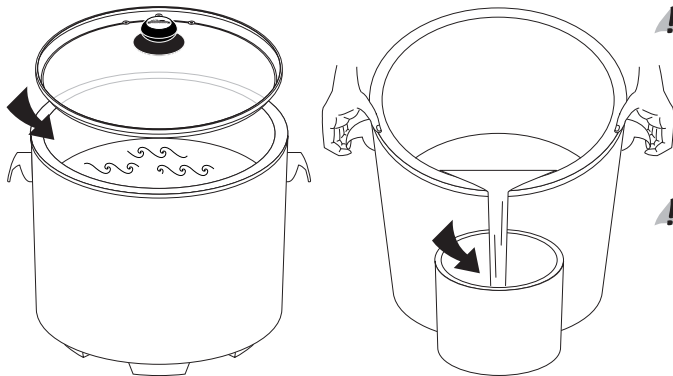
Follow the above directions and safety precautions and adjust formula to 7 minutes per pound, then add 5 minutes to total cooking time.

Storage & Maintenance



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

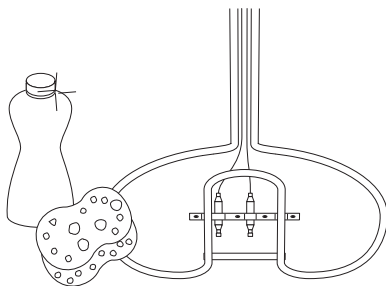
⚠ DANGER: Disconnect electric cord from outlet, before cleaning, servicing and/or removing heating element. Electrical shock can result in personal injury or death.



- Unused oil can be stored in appliance. Do not store water in appliance.

⚠ CAUTION: Do not pour used oil in the sink. Drain it into a receptacle.

⚠ CAUTION: Hold inner pot in with thumbs while pouring.

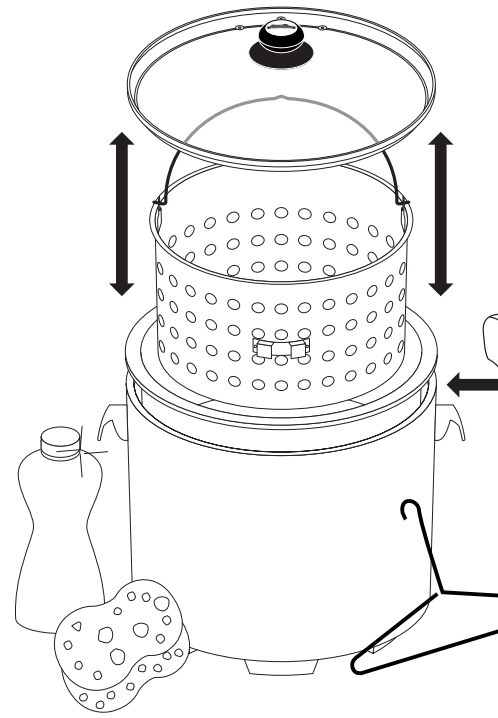


⚠ WARNING: Do not place fryer control panel under running water.

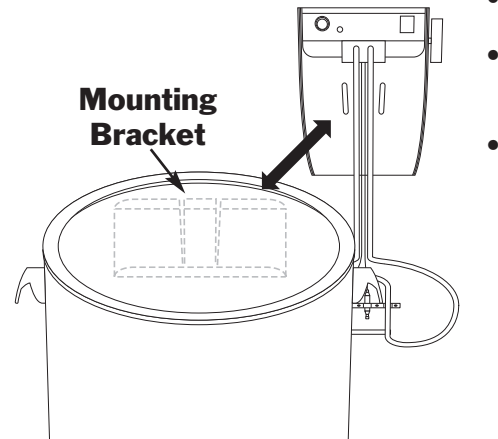
Immersing control panel and cord can cause electrocution.

- Clean plug, element and control panel with a damp cloth or sponge using a mild soap. All non-electric parts are dishwasher safe.
- When appliance is not in use, it must be unplugged from power supply.

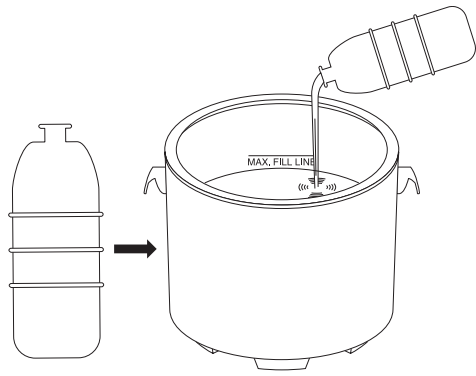
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- If desired, dismantle appliance for cleaning. If properly assembled, it can be used as a steamer.
- Clean the lid, inner pot, outer shield and basket using a mild detergent. These parts can be washed in a dishwasher.
- Clean cord, control panel and element with a mild detergent. Never clean plug, cord or element with water.



Using The Appliance

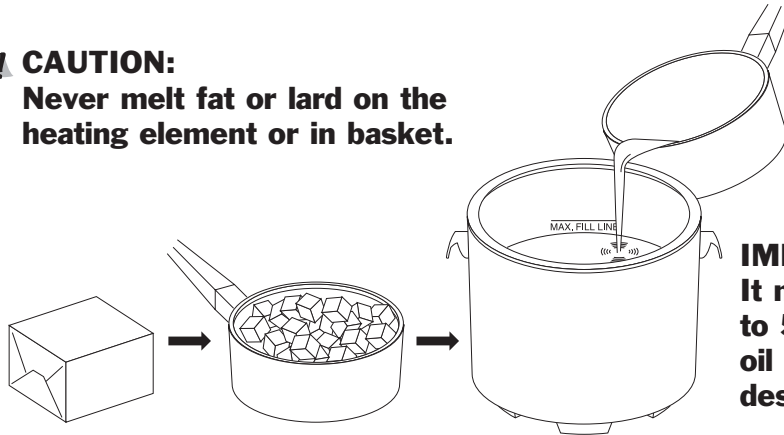


! WARNING:
Place unit on level and stable surface to prevent tipping.

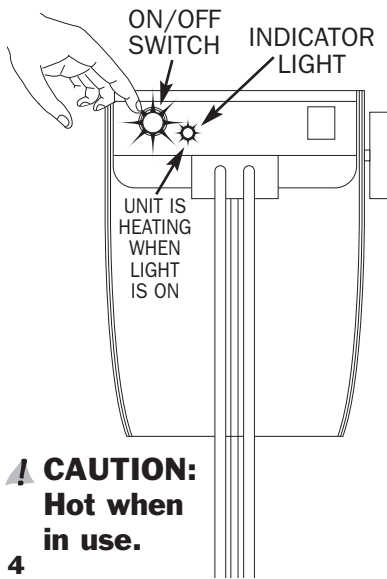
! CAUTION:
Do not mix different types of oil at the same time.

IMPORTANT:
It can take up to 55 min for unit to reach desired temp.

! CAUTION:
Never melt fat or lard on the heating element or in basket.



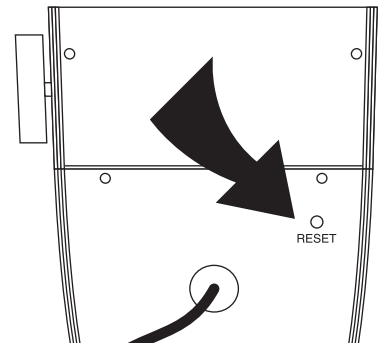
IMPORTANT:
It may take up to 55 min for oil to reach desired temp.



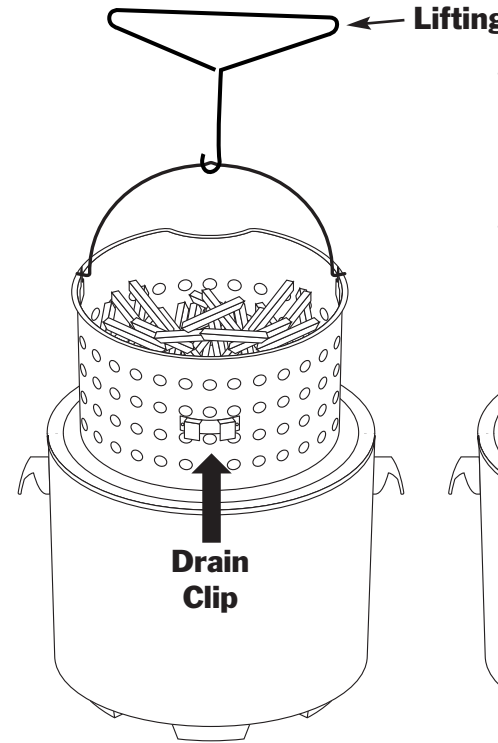
! CAUTION:
Hot when in use.

4

- Do not overfill past fill line. Boiling oil or water may overflow during use and cause severe injury.
- After inner pot is filled with oil or water, plug in 110V electric wall socket.
- Adjust to desired temperature.
- The indicator light will turn OFF when ready.
- Place food to be fried in basket. Never overfill.
- When indicator light turns OFF, slowly lower basket into oil or water and cover with lid. Always wear protective gloves or mitts.
- Temperature of the oil or water will drop when food is lowered into inner pot & indicator light will turn ON. Indicating the element is heating.



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- When cooking time has elapsed and turn the thermostat to lowest setting
- Allow excess oil to drain by hooking
- It is best to season deep fried food