

**Masterbuilt Electric Turkey Fryer & Seafood Kettle**

**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 \_\_\_\_\_

Phone Number \_\_\_\_\_

3. Dealer Name \_\_\_\_\_

4. Dealer Location \_\_\_\_\_

5. Date of Purchase \_\_\_\_\_

6. What brands of outdoor cookers have you previously owned? (Optional) \_\_\_\_\_

7. Model# \_\_\_\_\_

8. Manual Code (Located at bottom of page) \_\_\_\_\_



450 Brown Avenue  
Columbus, Georgia 31906  
www.masterbuilt.com  
Manual Code 120304H

HOUSEHOLD  
USE ONLY



UL STANDARD 1083  
CSA CERTIFIED TO

**OPERATION MANUAL & SETF**

MODELS: ETF, ETFT, ETFT4, ETFV, ETFVI, SETFTV, SETFAV, ETFTSV, SETFAA, CCETFV,



For Cooking Made Simple, See STARTER TIPS On Page 1

**ELECTRIC TURKEY FRYER, BOILER & STEAMER**



Important Safeguards ..... 1

Parts Description ..... 2

Getting Ready ..... 3

Using The Appliance ..... 4

Reset Function ..... 5

Serving ..... 5

Storage & Maintenance ..... 6

Recipes ..... 7

Cooking Times ..... 8

Warranty Information ..... 9

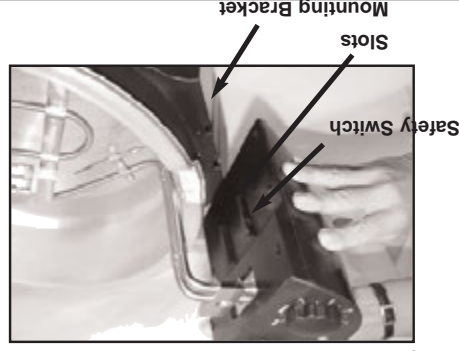
Warranty Card ..... BACK

Contact Information ..... BACK

**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 to re-heat to designated 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. turn OFF once the designated INDICATOR LIGHT (See Page 4) will 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

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 plug, cord, control panel, heating element, inner pot, outer shield, basket, hook and lid to be free from defects in material and workmanship for one year. Masterbuilt's warranty does not cover rust of the unit. Within this period, Masterbuilt shall correct any defect by repairing or replacing defective parts of the equipment or making available the parts from, Columbus, Georgia, F.O.B. Masterbuilt Manufacturing, Inc. requires reasonable proof of purchase and suggests that you keep your receipt. Failure to complete and return warranty information (on back page) will make product warranty null and void. Upon the expiration of such warranty, all such liability shall terminate.

This warranty does not include the cost of property damage due to the failure of the product and does not cover damage due to the misuse, abuse, accident, damage arising out of transportation, or damage incurred through commercial use of this product. THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Neither Masterbuilt Manufacturing, Inc., 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.

Notwithstanding this limitation of warranty, the following specific restrictions apply for California residents. If service, repair, or replacement of the product is not commercially practicable, 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. In the state of California only, you 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.

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

Food	Maximum Quantity	Temperature	Time
French Fries	2 lbs	400°	8 - 12 min
Fried Chicken	5 to 6 pieces	350°	14 - 18 min
Mushrooms	2 lbs	325°	10 - 12 min
Fish Fillets	2 lbs	400°	6 - 8 min
Turkey	10 - 14 lbs	400°	See Page 7 <small>Follow steps on page 7</small>
Hot Wings	3 lbs	400°	12 - 14 min

ALL TIMES APPROXIMATE. NEVER LEAVE UNATTENDED.

FROZEN FOODS - Refer to instructions on food packaging first.

Food	Maximum Quantity	Temperature	Time
French Fries	1.5 lbs	400°	8 - 12 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.

# WARNING – IMPORTANT

14. Always, attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn thermostat control knob to OFF, then remove plug from wall outlet.

15. Do not use appliance for other than intended use.

16. If oil begins to smoke, IMMEDIATELY turn appliance off.

17. NEVER overfill the cooking pot past the fill line. Never use with less than 2 gallons of oil or water when frying or boiling. Follow instructions in this manual for establishing proper oil, grease or water levels.

18. Do not move appliance while in use or hot.

19. Do not immerse electric cord or control panel in water.

20. Make sure the fryer is used on a flat surface to reduce accidental tipping.

21. The National Turkey Federation recommends refrigerator thawing and allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.

22. Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking pot remains dangerously hot hours after use.

23. Open lid with caution to prevent burns from escaping steam.

## SAVE THESE INSTRUCTIONS

**WARNING!** DO NOT USE WITH AN EXTENSION CORD!

Why: This is to reduce the risk of

When using electrical appliances, 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 this appliance is used near children. Do not let children handle or put power cord in mouth.

7. ALWAYS keep children and pets away from cooker.

8. Unplug from outlet when not in use and before cleaning. Allow to cool before taking off parts, for cleaning and storing.

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.

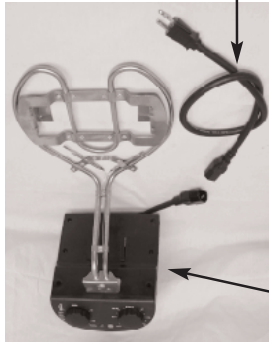
10. The use of accessory attachments, not recommended by Masterbuilt, may cause injuries.

11. Do not use outdoors.

12. Do not let cord hang over edge of table or counter, or touch hot surfaces.

13. Do not place on or near a hot gas, electric burner, or in a heated oven.

A- Fryer Control Panel & Element

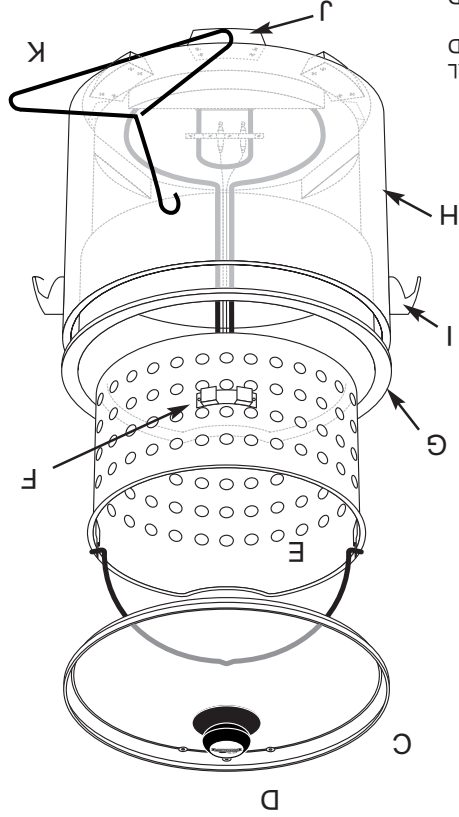


B - Break Away Cord

**WARNING:** Do not place fryer control panel under running water. Immersing control panel and cord can cause electrocution.

CONTROLLER UNIT PARTS  
NON ELECTRIC PARTS

W00ETFCNTRL	Control Panel & Element
W00ETFCORD	Break Away Cord
CONTROLLER UNIT PARTS	
NON ELECTRIC PARTS	
C	Lid
D	Lid Handle
E	Bailing Basket
F	Drain Clip
G	Inner Pot
H	Outer Shield
I	Body Handles (2)
J	Feet Base
K	Lifting Hook



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

DEEP FRIED WHOLE TURKEY

Follow these simple steps for deep frying your turkey. MAXIMUM RECOMMENDED TURKEY SIZE IS 14 POUNDS! Allow turkey to reach room temperature or set out 1 hour before frying.  
The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.

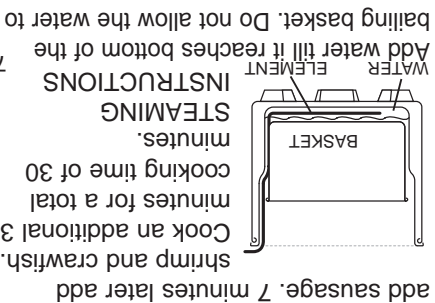
1. Insure that the turkey is completely thawed, free of ice and water. Remove neck, giblet bag, plastic pop-up cooking indicator and leg ties. Pay special attention to inner cavity area.
2. Fill inner pot with oil to the fill line.
3. Set control dial to 400p (pre-heating time may take up to 55 minutes).
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. The formula for calculating turkey cooking time is fry turkey 3 minutes per pound, then add 5 minutes to total cooking time:  
13.86 lbs X 3 min 41.58 min  
Plus 5 minutes + 5.00 min  
Total Cooking Time = 46.58 min  
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 180p is reached.

7. Heating indicator light will go OFF when temperature is reached.  
Place turkey horizontally in basket, breast side up.  
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



8. Cook an additional 30 minutes for a total cooking time of 30 minutes.
9. Steam for 7 minutes. Do not allow the water to balling basket.



DEEP FRIED WHOLE TURKEY

Follow the above directions and safety precautions and adjust formula to 7 minutes per pound, then add 5 minutes to total cooking time.  
The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.

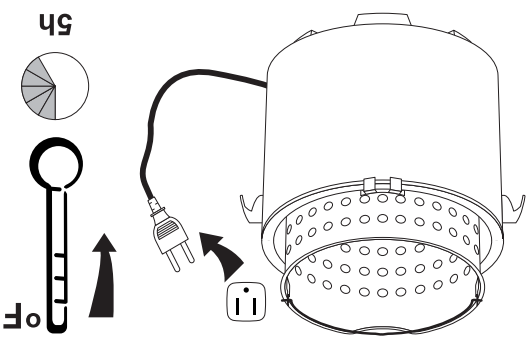
10. With basket in place, cover with lid.
11. Set a kitchen timer or mark time.
12. Heating light will come on, indicating the element is heating. Be certain to cook for complete calculated time.
13. When time is up, turn the turkey fryer OFF and lift the basket from the hot oil slowly, hooking the basket to the side of the pot with the drain clip (See Page 5).
14. Carefully tilt the turkey up on one end to allow oil to drain out of the center cavity. The turkey can remain in the basket to cool until ready to serve.

LOW COUNTRY BOIL (BOILING)

- 1 lb. shrimp
- 1 lb. crawfish
- 2 lbs. smoked sausage, 1" cuts
- 8-12 pieces of short ear corn
- 1 or 2 bags of crab boil mix
- 2 lbs. of whole new potatoes

1. Fill pot with water to fill line. Add 1 or 2 bags of crab boil mix to the pot and bring water to a boil. Allow water to boil for 15 minutes. Add potatoes. 12 minutes later add corn. 8 minutes later add sausage. 7 minutes later add shrimp and crawfish.
2. Cook an additional 30 minutes for a total cooking time of 30 minutes.
3. Steam for 7 minutes. Do not allow the water to balling basket.

## Storage & Maintenance

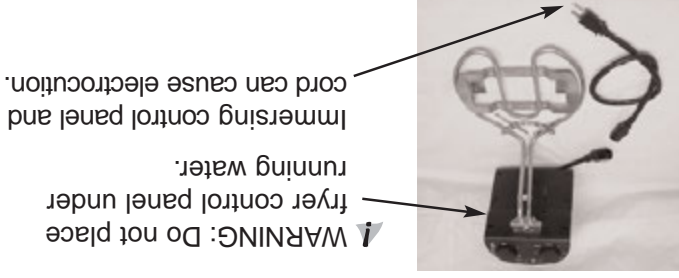
- 

**DANGER:** Disconnect electric cord from outlet, before cleaning, servicing and/or removing heating element. Electrical shock can result in personal injury or death.
- Turn appliance off, unplug and let cool for 2 hours if using water, 5 hours if using oil before cleaning or storing.



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

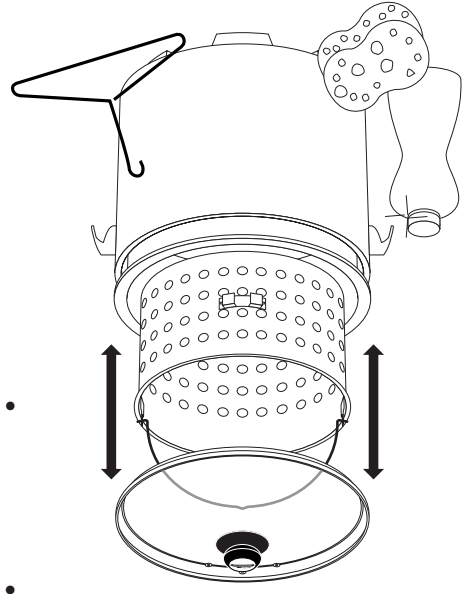
- Unused oil can be stored in appliance. Do not store water in appliance.



- 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.

6

## Getting Ready

- 

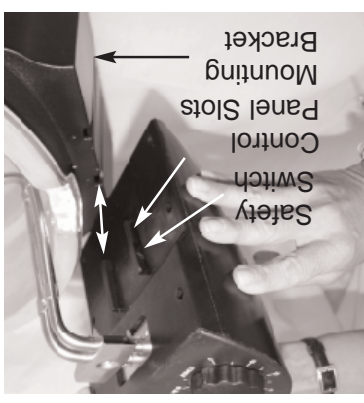
If desired, dismantle appliance for cleaning before initial use. Once unit is properly assembled, it can be used for frying, boiling and steaming.
- Clean the lid, inner pot, and basket with a damp cloth or sponge using a mild detergent. These parts can also be cleaned in the dishwasher.



- Clean Outer shield, cord, control panel and element with a damp cloth or sponge using a mild detergent. Never clean cord, and control panel in the dishwasher.
- Dry thoroughly before using.

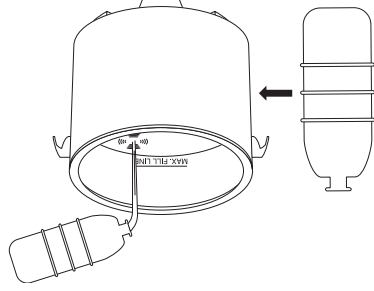


- Attach Control Panel to outer shield mounting bracket.
- Make sure the Control Panel is correctly attached or appliance will not work. There is a built-in safety switch in the control panel. Once mounted into the mounting bracket the Control Panel will turn ON.



3

## Using The Appliance

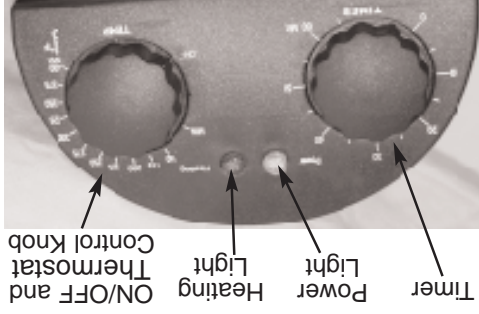
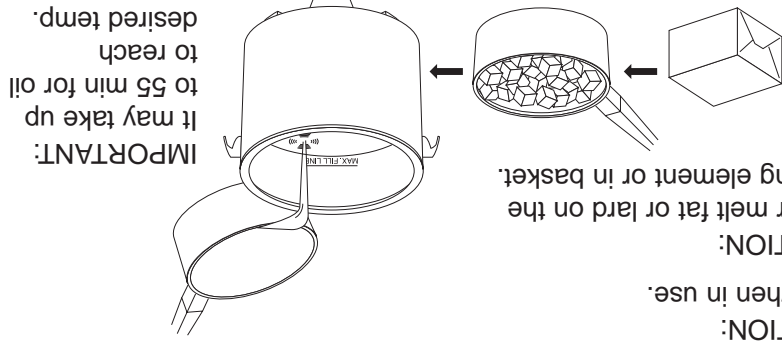


- IMPORTANT:** Do not overfill pot past fill line. Never use less than 2 gallons of oil or water.
- WARNING:** Place unit on level and stable surface to prevent tipping.
- CAUTION:** Do not mix different types of oil at the same time.

**CAUTION:** Hot when in use.

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

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



Model: EFTT - TIMER NOT INCLUDED

**IMPORTANT:**

- Power Light:** This light will illuminate indicating that the power cord is plugged into the wall outlet. The unit will not start heating until the thermostat control knob is set to the desired temperature. (Above Min.) Turn control knob to the OFF position and unplug the power cord when not in use.
- Timer:** The heating element will NOT

- Do not overfill pot past fill line. If overfilled, boiling oil or water may overflow during use and cause severe injury.
- After pot is filled with oil or water, turn control knob to the OFF position and plug into a 110V electric wall socket.
- Adjust control knob to desired temp.
- The heating light will turn OFF when temperature is reached.
- Place food into the basket. Never overfill basket passed half full.
- Slowly lower basket into oil or water and cover with lid if desired. Always wear protective gloves or mitts.
- Temperature of the oil or water will drop when food is lowered into inner pot & heating light will turn ON. Indicating the element is heating.

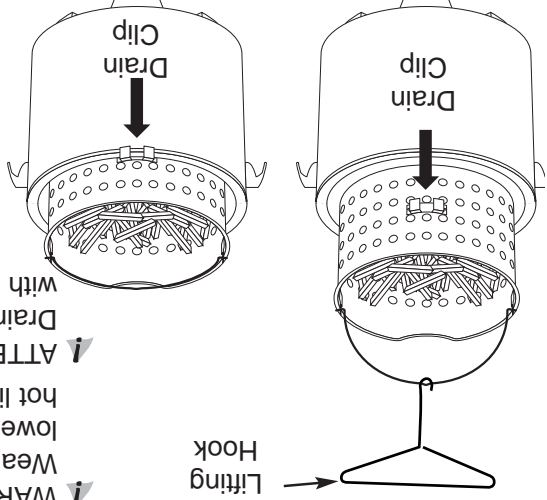
## Reset Function



- Your appliance is equipped with an overheating security feature.
- If appliance overheats it will shut off automatically.
- To reset the appliance, press button or insert a tooth pick into small hole found on the back of the control panel.

## Serving

- WARNING:** Wear gloves or mitts when lowering or removing basket from hot liquids.
- ATTENTION:** Drain hot liquids from the basket with drain clip.



- When cooking time has elapsed and food is desired color, texture, turn the thermostat to off and unplug the power cord.
- Allow excess oil to drain by hooking basket on the inner pot with drain clip.
- It is best to season deep fried food immediately after frying.

## Drain Valve

ATTENTION: Not all models are equipped with a drain valve.

(See packaging for details)

- Align drain valve spout over container and drain.
- Close valve when complete.

