

UPDATED

2-STEP INSTRUCTIONS FOR FRYING UP TO A 15 LB TURKEY

VERY IMPORTANT: WATCH THE ENTIRE INSTRUCTIONAL VIDEO BEFORE USING RON POPEIL'S FRYER.

FOR YOUR FIRST TURKEY, IT IS RECOMMENDED THAT YOU FRY A TURKEY THAT IS 12.50 POUNDS OR LESS TO FAMILIARIZE YOURSELF WITH THE FRYING PROCESS.

PREPARING YOUR FRYER FOR FRYING

CHECK OFF EACH BOX AFTER YOU FOLLOW EACH ONE OF THESE STEP-BY-STEP INSTRUCTIONS.

1. **SEPARATE** all parts of the Fryer. **Slide off the hidden aluminum Safety Extension Sleeve "SES" covering the Inner Frying Container.**
2. **CLEAN:** all the Fryer parts (**except for the Control Box, the Electrical Cord & Fryer lid**) in the dishwasher or by hand. Dry parts thoroughly. **Never immerse the Control Box or Filter Cartridge into water or other liquids.** To wash the Heating Element & Fryer Lid, hand wash, rinse and **dry thoroughly**, being careful not to get water into the Control Box. To clean the Control Box, wipe it down with a damp clean cloth.
3. **REASSEMBLING THE FRYER:** Insert the Inner Frying Container back into the Outer Container. Slide the Control Box onto the bracket holder located at the back of the Fryer.
4. **INSERTING THE SAFETY EXTENSION SLEEVE ("SES"):** First, place your Fryer on a table, facing you, which allows you to insert the SES properly. **Place the back cutout portion of the SES over the matching snorkel on the top of the Heating Element.** See, picture 4(a). The entire bottom edge of the SES should be resting inside the top of the Inner Cooking Container. Then, **with both hands placed on the top of both sides of the SES, push straight down very hard as far as it will go**, keeping in mind it's an extra tight fit so it can keep the hot oil inside your fryer. See picture 4(c). Lock the SES down to the Fryer with the two attached Spring Locks. See, picture 4(d).



4(a) Line the Back cut-out portion of SES over Snorkel



4(b) SES cut-out placed over the snorkel



4(c) Push the top edge on the SES very firmly down with both hands



4(d) Lock both sides down

5. Attach the Magnetic Attachment on the Electrical Cord to the Control Box and plug into a household electrical outlet. **But do not turn on your Electrical Control Box without having liquid in your Fryer. It will disable the Control Box and Heating Element!**

STEP 1 OF THE 2-STEP FRYING METHOD

6. **OIL SELECTION:** Use Pure or Regular Olive Oil. Corn, vegetable, grape seed, peanut, safflower or inexpensive Mediterranean Blend Oil, also **CAN** be used in your Olive Oil Fryer™. Don't use any solid hydrogenated oil, shortening or lard in this Fryer.
7. **TURKEY FRYING CHART:** The **Price Tag Weight** of your turkey is the only weight that is to be used with the Turkey Frying Chart (below) which determines both the amounts of *oil* and *frying times* needed for both "Step 1" and "Step 2" Frying.

TURKEY FRYING CHART

TURKEY FRYING TEMPERATURE 385°F.

4 cups = 1 quart

Price Tag Weight (minus the weight of any included gravy packet)	Step 1 Oil Quantity	Front Frying Time	Step 2 Oil Quantity	Back Frying Time	Total Oil Quantity
14.50-15.00	3 Quarts + 1/2 Cup	35 minutes	1 Quart + 1 1/2 Cups	9 minutes	4 Quarts + 2 Cups
14.00-14.49	3 Quarts + 3/4 Cup	34 minutes	1 Quart + 1 1/2 Cups	9 minutes	4 Quarts + 2 1/4 Cups
13.50-13.99	3 Quarts + 1 Cup	33 minutes	1 Quart + 1 1/2 Cups	8 minutes	4 Quarts + 2 1/2 Cups
13.00-13.49	3 Quarts + 1 1/4 Cups	32 minutes	1 Quart + 1 1/2 Cups	8 minutes	4 Quarts + 2 3/4 Cups
12.50-12.99	3 Quarts + 1 1/2 Cups	31 minutes	1 Quart + 1 1/2 Cups	8 minutes	4 Quarts + 3 Cups
12.00-12.49	3 Quarts + 1 3/4 Cups	30 minutes	1 Quart + 1 1/2 Cups	7 minutes	4 Quarts + 3 1/4 Cups
11.50-11.99	3 Quarts + 2 Cups	29 minutes	1 Quart + 2 Cups	7 minutes	5 Quarts
11.00-11.49	3 Quarts + 2 1/4 Cups	28 minutes	1 Quart + 1 3/4 Cups	7 minutes	5 Quarts
10.50-10.99	3 Quarts + 2 1/2 Cups	27 minutes	1 Quart + 1 1/2 Cups	6 minutes	5 Quarts
10.00-10.49	3 Quarts + 2 3/4 Cups	26 minutes	1 Quart + 1 1/4 Cups	6 minutes	5 Quarts
9.50-9.99	4 Quarts	25 minutes	1 Quart	6 minutes	5 Quarts
9.00-9.49	4 Quarts	24 minutes	1 Quart	6 minutes	5 Quarts

8. To **DETERMINE THE AMOUNT OF OIL** to be used in Step 1 Frying, go to the **Turkey Frying Chart** and locate the Price Tag Weight (1st column) and locate the weight range of your turkey. Next, move one column to the right, to the "Step 1 Oil Quantity" column, which determines the correct amount of oil to be poured into your empty Fryer before frying the first 2/3rds of your turkey.

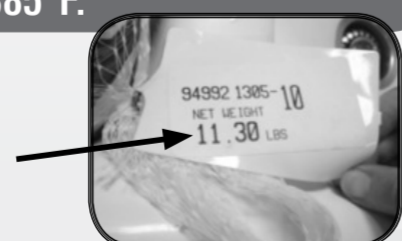
To measure your oil, use your own measuring cup or the bottom 3 Qt. measuring line located on the silver heating element. Next, move right, two columns, to the "Step 2 Oil Quantity" column, and **for later use, measure the correct amount of oil indicated for Step-2 and set oil aside.** This additional amount of "Step 2 Quantity of Oil" **will be added later to the oil already in the Fryer.**

Example Turkey

Our example turkey shows a Price Tag Weight of 11.30 lbs. (with no included gravy packet).

Look at the **TURKEY FRYING CHART**

PRICE TAG WEIGHT	STEP 1 OIL QUANTITY	FRONT FRYING TIME	STEP 2 OIL QUANTITY	BACK FRYING TIME	TOTAL OIL
11.00-11.49	3 Quarts + 2 1/4 cups	28 minutes	1 Quart + 1 3/4 Cups	7 minutes	5 Quarts



EXAMPLE TURKEY PRICE TAG WEIGHT

Now refer to the Price Tag Weight column on the top left of the **Turkey Frying Chart** and locate below the weight range of our **example turkey** which is 11:00 – 11:49 lbs. Next, move one column to the right, to the "Step 1 Oil Quantity" column, which indicates 3 quarts + 2 1/4 cups cups of oil is needed to be poured into your empty Fryer. With your own measuring cup, pour the measured oil into the Fryer.

Next, move right, two columns, to the "Step 2 Oil Quantity" column, and pour 1 quart + 1 3/4 Cups of oil into a **separate container** and set aside. This additional amount of oil is necessary later for the "Step 2" Frying. It will be added later to the hot oil already in the Fryer.

TURN TIMER DIAL ON WHICH TURNS FRYER ON - Never turn your Fryer on without liquid in the Fryer!

9. **TIMER DIAL AND THERMOSTAT DIAL:** Set your **Thermostat Dial** to 385°F. Then, turn your Timer Dial to 20 minutes (even though it takes only about 13 minutes to heat up a little over 3 Quarts of oil to 385°F temperature.)

PREPARATION OF YOUR RAW WHOLE TURKEY

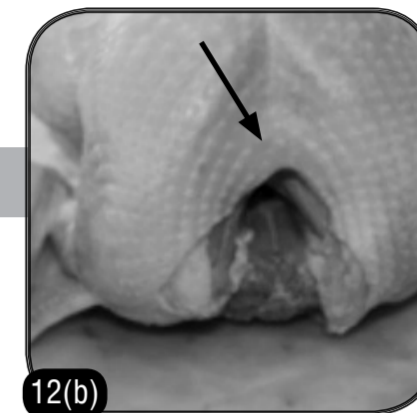
10. Defrost turkey following turkey package instructions either in your refrigerator or breast side down in original packaging submerged in cold tap water. Change cold water every 30 minutes (so turkey stays chilled) until thawed. While the oil is heating, remove the turkey from the packaging and **save the weight tag.** Make sure your turkey is **completely defrosted** both inside and out. Then, remove the neck and the bag of giblets from inside the turkey.
11. If the turkey is cold or cool place the whole turkey, breast up in the sink and rinse both outside of the turkey and inside its' cavity with hot or warm water. Use your hand to feel inside the cavity to assure it's at room temperature* immediately before Frying. **IMPORTANT: Do not detach or remove the leg holder (wire, nylon or skin) that secures the end of the turkey legs together.**
IMPORTANT: It is not safe to let turkey sit at room temperature or in warm water for any length of time after prepping.

YOUR TURKEY MUST BE AT ROOM TEMPERATURE INSIDE AND OUT

12. **The excess skin covering and around the neck hole of the turkey must be adequately trimmed before frying to allow the hot oil to drain quickly out of your turkey back into the Fryer.** While your Turkey is on a flat surface (not in the sink) using scissors cut off and remove any excess neck skin by stretching the skin out as far as it will go and cut horizontally straight across. See, picture 12(a).

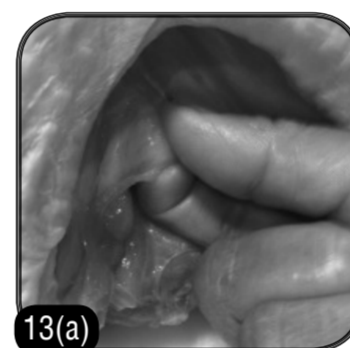


Stretch the neck skin and cut straight across.



Neck Hole should be open and look like this

13. **IMPORTANT!** There is a **thick white cartilage membrane** above the neck that must also be removed. Pull it out with your thumb and forefinger. This will make the neck hole larger allowing oil to drain out of the turkey and back into your Fryer even faster! See, picture 13(a). **IMPORTANT!** Make sure that you **trim and cut off any additional skin that might be blocking the neck hole. Then cut off the tail.** See, picture 13(b).



Pull out cartilage with thumb and forefinger to make the neck hole larger



Cut the tail off

TURKEY SKIN COLORING RECIPE

14. Lay your turkey down in a horizontal position in the sink (breast-up). To achieve a crispy, dark colored turkey, in a liquid measuring cup, **pour 1/4 cup or more of any store-bought regular pancake syrup** (but not sugar-free). See, picture 14(a). Then **add about 2 cups of warm water and mix until completely blended.** See, picture 14(b). The more syrup you use with the 2 cups of water, the darker your turkey will be.



14(a)



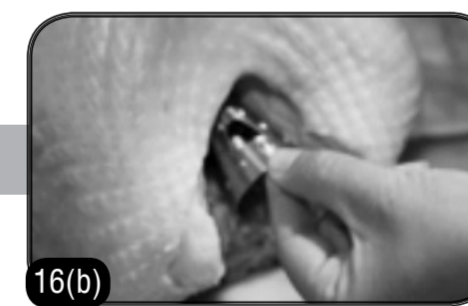
14(b)

15. After the oil temperature has reached 385°F (The Green Light comes on), quickly **pour some of the syrup/water solution** all over the breast area and legs. See, picture 15(a). To evenly spread the syrup/water solution, **rub with your bare hands** over all of the skin on the turkey breast and legs. Then, quickly turn the turkey over in the sink and do the same with the backside of the turkey. See, picture 15(b). **But do save about 1/2 cup of the syrup/water solution for later use during "Step 2".** Then, quickly rinse both sides of the turkey with plain water after draining any water from the inside cavity and then put the turkey on a flat countertop and **thoroughly pat dry inside and out using paper towels.**

16. **INSERT METAL DRAINING CONE:** In order to help the hot oil drain out of the turkey faster and back into Fryer, insert the metal Oil Draining Cone. Now, with turkey breast-side up, insert your hand into the large turkey cavity and lift up, raising up the breast. Then, with one other hand, insert the metal Oil Draining Cone just above the **neck, small side in**, large side facing out. It must be tightly wedged in so that it doesn't move. See, pictures 16(a), (b), & (c).



16(a)



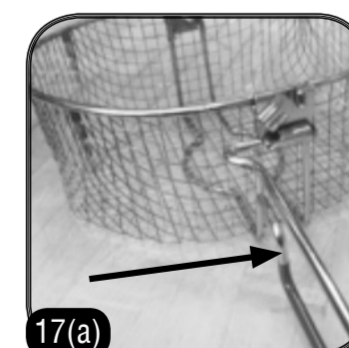
16(b)



16(c)

Tightly wedge the metal Draining Cone into the hole right above the neck opening to help the oil to drain out of the turkey faster.

17. **INSERTING 1st BASKET HANDLE:** Place the Wire Basket in front of you. **Rest the colored part of one Basket Handle on the flat countertop** with the long Wire Handle perpendicular to the Basket. See, picture 17(a). Raise up the Wire Basket Handle a little so that the horizontal tip of the Wire Handle slides all the way into the matching horizontal round cylinder. After insertion, and with one hand holding the Basket down, use the other hand to **lift the Basket Handle firmly straight up so it snaps in.** See, picture 17(b). Turn the Basket around so that the handle is in the back. **The second handle will be attached later.**



17(a)



17(b)

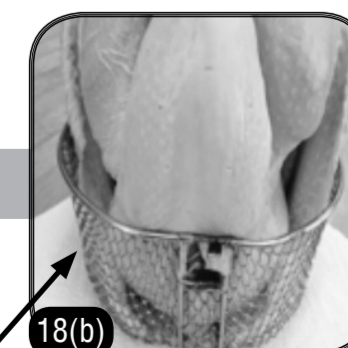
Colored Basket Handle resting on the flat countertop

Wire Basket Handle locked in a vertical position

18. Now, **INSERT THE TURKEY INTO THE BASKET** (breast & wings down) by **lifting the Whole Turkey up**, and place into the bottom of the empty Basket, with the breast facing you and the legs in a semi-vertical position. See, picture 18(a). **Tuck both wings tips all the way down** to the bottom of the Basket. See, picture 18(b).



18(a)

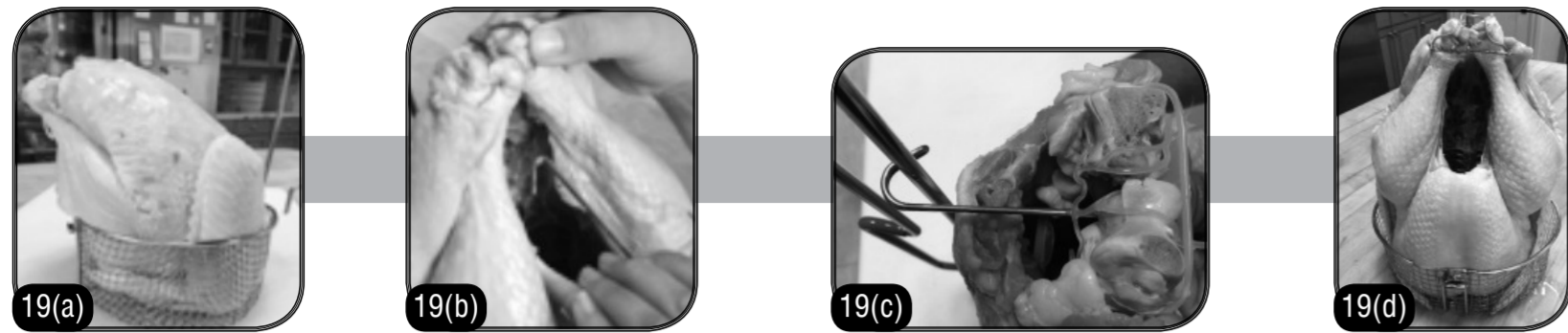


18(b)

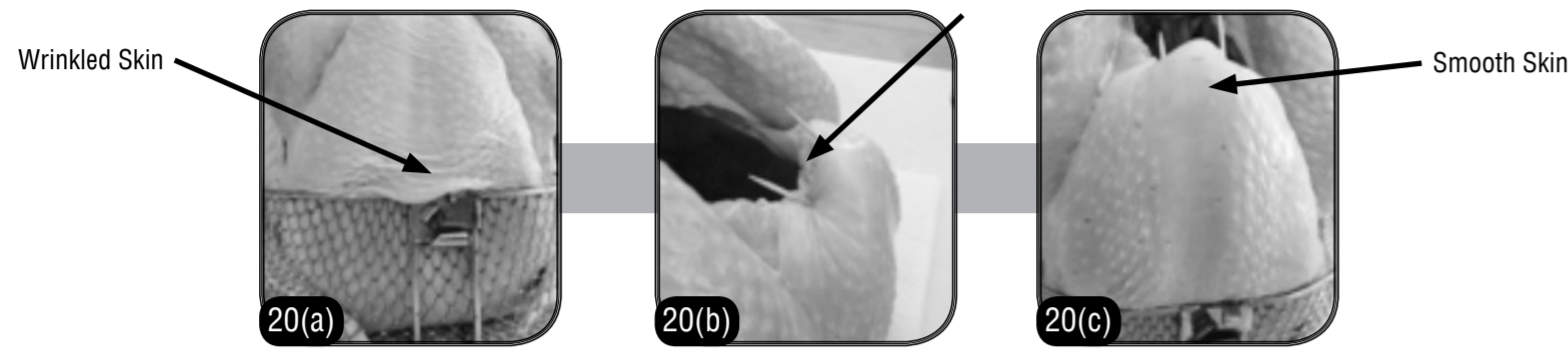
The basket should be positioned with the empty handle latch facing you.

Wings down

- 19. The top of the turkey, the breast, and the legs will fall forward. See, picture 19(a). With your bare hands, stand the turkey up and **INSERT AND ATTACH THE "T" WIRE HOOK** to hold and to keep it standing up in an upright position. Place the "T" Wire Hook with the **hook side going first in the bigger hole, between and under the leg ties and out through the smaller hole**, (see, picture 19(b) & 19(c)). Then attach the wire "T" Hook to the back Wire Basket Handle. See, pictures 19(b), & (c). Now, your turkey will be standing straight up in the Basket. See, picture 19(d).



- 20. The breast skin in the front may be wrinkled. See, picture 20(a). **Smooth the wrinkled breast skin by pulling the skin up with your hands and pinning it with 1 or 2 round toothpicks** on the inside top of the turkey cavity. See, pictures 20(b) & 20(c).

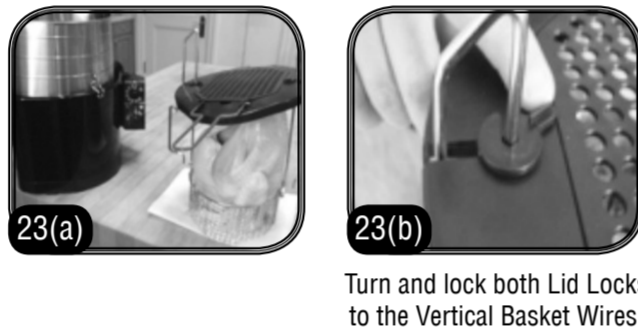


HOW TO PREVENT A LARGE TURKEY FROM STICKING TO THE INSIDE OF THE BASKET

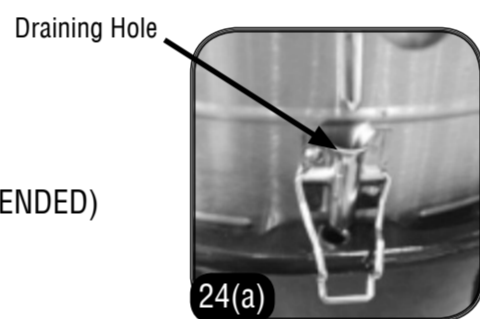
- 21. If you fry turkeys between 13.00 and 15.00 pounds, some of the crispy skin might stick to the wire rim of the Basket. The solution to this is to **SPRAY A NON-STICK COOKING SPRAY** while the turkey is standing up between the breast, the wings, and the back of the turkey and between the metal rim and the turkey skin.
- 22. **ATTACH THE REMAINING WIRE HANDLE TO THE BASKET.**

IMPORTANT!! KEEP THE BOTTOM OF THE FILLED BASKET DRY. Place some paper towels underneath the turkey filled Basket on your table to dry and absorb any moisture that may collect at the bottom of the Basket.

- 23. **PLACE THE FRYER LID WITH LOCKS OPEN ONTO THE VERY TOP OF THE TURKEY LEGS.** Insert each Wire Basket Handle into the two horizontal slots located on each side of the Fryer Lid. After the Wire Handles are inserted into the Lid Slots, (See, picture 23(a)) follow the direction of the arrows and **lock** both round Lid Locks around each of the handle wires. See, picture 23(b). The Lid may be tilted while it's resting on the turkey legs. This is normal.

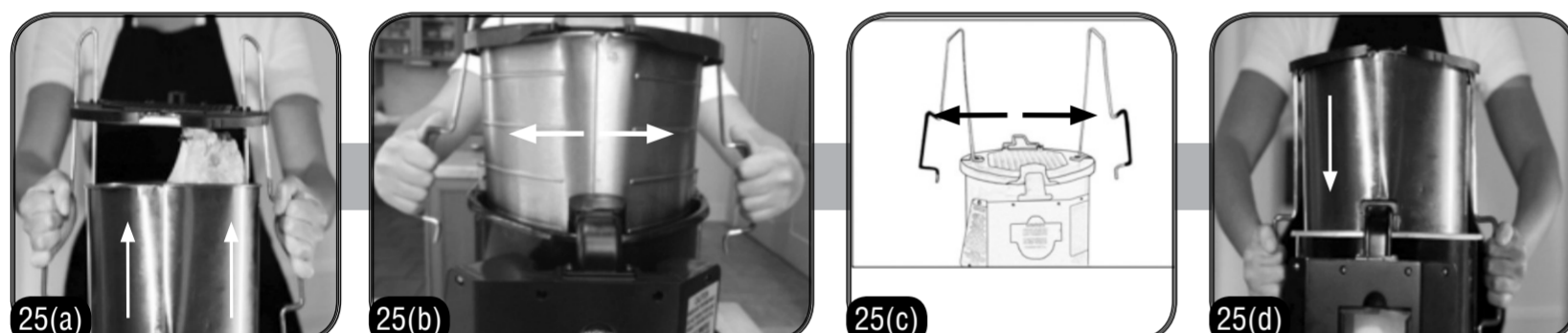


- 24. **When the Green Light comes on and with the temperature at 385°F, put the turkey-filled Basket in the DRAINING POSITION HOLES** which are located on both sides of the SES. See, pictures 24(a).



(WHEN YOUR FOOD IS IN THE DRAINING POSITION, NEVER LEAVE YOUR FRYER UNATTENDED)

- 25. **SLOWLY** lift the turkey-filled Basket Handles **STRAIGHT UP** (a few inches) see, picture 25(a), then **spread the Handles way OUT** (away from the Safety Extension Sleeve and latches) see, picture 25(b) & (c), AND **SLOWLY LOWER THE TURKEY-FILLED BASKET STRAIGHT DOWN** into the hot oil (see, picture 25(d)). Your Fryer Lid will fall into place on top of your Fryer.



Lift the Handles up. Spread the Handles way OUT. Your Fryer Lid will lower down automatically (because of gravity) on top of the SES giving you added protection from any splattering oil.

- 26. **NOW TURN YOUR TIMER DIAL** for the time specified in the **Turkey Frying Chart** (under the Front Frying Time column the (price tag) weight of your turkey). Let your turkey fry until the Timer Bell goes off and Step 1 Frying has been completed.
- 27. **WHEN YOUR TIMER BELL GOES OFF**, 2/3rds of your turkey is done. **WITH GLOVES ON, REMOVE THE FRYER LID** by unlocking both Lid Locks and lift the Lid straight up. (Keep it in a flat, horizontal position and NEVER AT AN ANGLE so as to minimize any dripping hot condensation). **Set the Lid on some paper towels.**
- 28. While the power is off, **RAISE THE TURKEY-FILLED BASKET STRAIGHT UP** and insert both tips of the Wire Handles into the **DRAINING POSITION** Holes located on both sides of the SES. Take a quick look to see that all of the oil has drained out of the turkey.
- 29. While holding the Colored Wire Basket Safety Handles, **REMOVE THE TURKEY-FILLED BASKET** and place it on some paper towels.
- 30. **Immediately ADD THE "STEP 2 QUANTITY OF OIL"** that you set aside earlier to the existing oil in your Fryer. Set the thermostat to 385°F. **Then reheat all the oil.** Set the Timer Dial for about 20 minutes (although it should only take about 5 minutes to get all the oil reheated to 385°F).
- 31. **PREPARING YOUR TURKEY FOR STEP 2 FRYING:** With your gloves on, **REMOVE THE HOT "T" WIRE HOOK and DETACH BOTH WIRE HANDLES.**

STEP 2 OF THE 2-STEP FRYING METHOD

- 32. With the ¾ fried turkey **still in the Basket**, take the syrup/water solution (about a ½ cup) you set aside earlier and use a small Pastry Brush (or a paper towel crumpled into a ball saturated with the syrup/water solution), **thoroughly coat any un-fried portion of the turkey (leg area)** with a few coats syrup/water solution. See, picture 32(a).

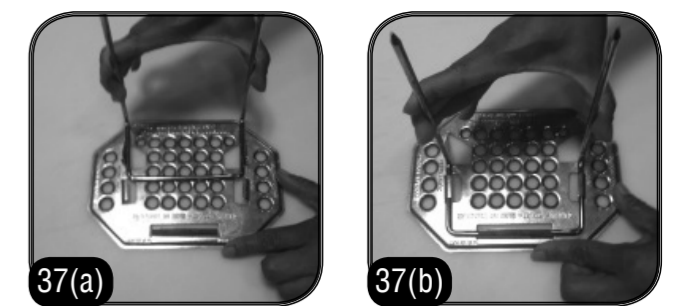
- 33. To release the fried turkey skin from sticking to the Basket, **give both wings and the breast a push inwards** toward the center of the Basket (to prevent any sticking) before shaking out the turkey, breast-side up.

- 34. **REMOVE METAL NECK CONE** above the neck or use needle nose pliers.

- 35. **POSITION YOUR WHOLE TURKEY** on a large, flat surface, with the breast side up and the legs facing you. See, picture 35(a). Do **allow at least 1 foot of space between you and the ends of the tied turkey legs that are facing you** as you will need this space to insert the Carving Station prongs into the center of the legs portion of the Turkey. See, picture 35(b).

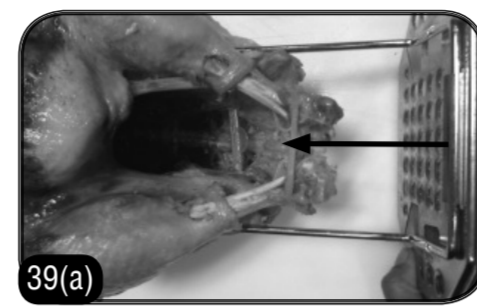
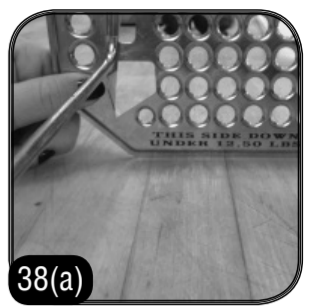


- 36. **Use of and Directions for the Carving Stand:** The Carving Stand supports the turkey in an upright position so that you can deep-fry the second portion of your turkey in the Basket and, most importantly.
- 37. **Assembly of the Turkey CARVING STAND:** Squeeze the 2 sharp Metal Prongs together halfway up, see picture 37(a) slide both Metal Prongs back as far as they can go into the locking station on the Carving Stand Base. See, picture 37(b).

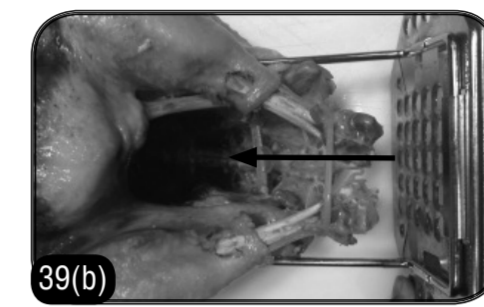


- 38. The Carving Stand Base has two Flat Metal Edges. **One Flat Metal Edge is used for turkeys 12.50 lbs. and over and the other Flat Metal Edge is used for turkeys under 12.50 lbs.** See, picture 38(a). **Position the carving stand** over per your turkey's tag weight.

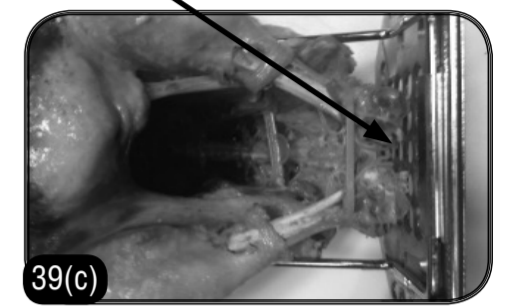
- 39. To **INSERT THE CARVING STAND** into your turkey, with one hand, using paper towels, gently hold down the hot turkey breast and make sure the breast is centered. With the other hand, **slide the appropriate Flat Metal Edge side down (based on the sticker weight) so it scrapes along the flat surface** of the table that you are using. See, picture 39(a). Now, push the 2 sharp Metal Prongs straight forward into the center of the turkey leg area. See, picture 39(b): Push the Prongs **all the way in the turkey** until the ends of the turkey legs are **touching and resting in the middle of the Platform Base**. See, picture 39(c).



Center Stand into Leg Side of Turkey



Push Carving Stand evenly into Turkey



Turkey should be touching and resting on the middle of the Platform Base

Hit a bone? Sometimes when sliding the Carving Stand into the turkey, you may hit a bone. If so, angle the prongs up a little and try again or take the Carving Stand out and flip it over, and use the other side. Then, push the Carving Stand all the way into the turkey until the ends of the turkey legs are pushed up, touching, **on the center of the Platform Base**. See, picture 39(c).

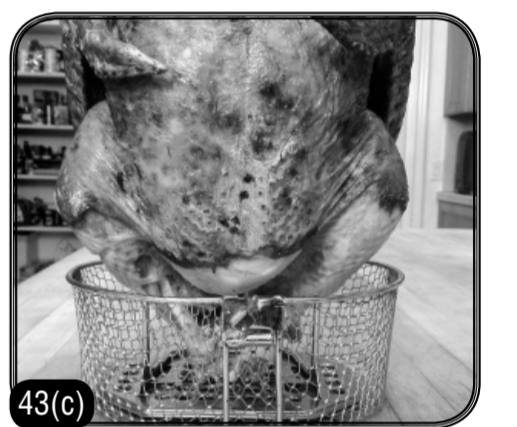
- 40. **ATTACH ONE WIRE BASKET HANDLE** onto the Basket then set the Basket on some paper towels to absorb any drippings from your turkey. Then, turn the Basket around so that the inserted Basket Handle is away from you.
- 41. Now, very carefully lift up and hold the whole turkey with the Carving Stand in it, and place it upright into the center of the Basket.
- 42. You can help **CENTER THE WHOLE TURKEY IN THE BASKET** by holding and adjusting the Carving Stand by moving it a little to the left or a little to the right, and if needed, a little to the front or a little to the back. It's important to make sure the turkey is perfectly centered in the Basket so that the wings and legs are not hanging over the edge of the Basket rim causing some skin to tear when raising or lowering the Basket into the Fryer.
- 43. If the Carving Stand is **not properly centered in the middle of your turkey**, your turkey will not properly fit into the Fryer Basket. See, pictures 43(a), (b) & (c).



Carving Stand positioned too far to the left. Try again.



Carving Stand positioned too far to the right. Try again.



Carving Stand positioned in the center. Proceed.

- 44. Now, **ATTACH THE REMAINING WIRE BASKET HANDLE** to the Basket.
- 45. **PLACE THE FRYER LID AND LET IT REST** onto the very top of the turkey and insert the Wire Basket Handles into the two horizontal slots located on each side of the Fryer Lid. (The circular locks on the Fryer Lid must be in the Open position.) When the Vertical Basket Handle Wires are inserted into the Lid Slots, follow the direction of the arrows and turn, **locking** both round Lid Locks around each of the vertical basket wires. The Lid may be tilted while it's resting on the turkey, this is normal.
- 46. **REMEMBER; NEVER PUT YOUR TURKEY-FILLED BASKET AND FRYER LID INTO THE DRAINING POSITION BEFORE THE GREEN LIGHT COMES ON.** When ALL of the oil (both the "Step 1" & "Step 2" quantities of oil) has reached 385°F, the green light will come on (this will take about 5 minutes). **YOU ARE READY FOR STEP 2 FRYING!!** Put the turkey basket with lid locked on into the Draining Position Holes which are located on both sides of the SES.
- 47. **Lift the Colored Wire Basket Handles straight UP** (a few inches), then **spread the Handles OUT** (away from the Safety Extension Sleeve, AND slowly lower the turkey-filled Basket **straight DOWN** into the hot oil. Your Fryer Lid will lower down automatically onto the top of the SES.

NOTE: Be careful not to scrape and/or tear the fried skin on the top edge of the SES when lowering the large turkey down into the hot oil. If you see that the top edge of the SES is going to scrape the leg skin of your turkey, raise up the Basket, give it a little turn and retry lowering it back into the hot oil.

- 48. **FIND THE PRICE TAG WEIGHT** of your turkey on the Turkey Frying Chart and, **SET THE TIMER** for the amount of time listed in "Step 2 – Back Frying Time".

YOUR TURKEY IS DONE WHEN THE TIMER BELL GOES OFF.

- 49. **WITH YOUR PROTECTIVE GLOVES ON, REMOVE THE FRYER LID** by unlocking both Lid Locks and lift the Lid straight up. Keep it in a flat, horizontal position and NEVER AT AN ANGLE so as to minimize any dripping hot condensation. **NEVER TILT THE FRYER LID OR POUR THE HOT WATER CONDENSATION BACK INTO THE FRYER. Set on some paper towels.**
- 50. When raising the turkey-filled basket, lift it **straight up** by the Colored Wire Basket Safety Handles and then insert both tips of the Wire Handles into the Draining Position Holes located on both sides of the SES. Wait a few seconds, to allow all of the hot oil to drain out of the turkey cavity. Lift Turkey filled basket out of Fryer and put on some paper towels.
- 51. Lift up the whole **TURKEY OUT OF THE BASKET** (with the Carving Stand in it), and place on some paper towels. Be careful not to tear the skin of your turkey while removing it.
- 52. **PLACE CARVING STAND AND TURKEY, STANDING UPRIGHT**, on a large flat heat-resistant table. Inject melted butter or your favorite water based marinade. Wait 5 minutes to carve your beautiful, juicy turkey. **REMEMBER to remove any toothpicks.**

If you have any questions about your Olive Oil Fryer,

or need parts or service for your Fryer, please

contact us at CustomerService@5in1Fryer.com

or visit our website

www.5in1FRYER.com