

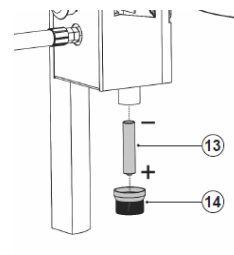
SureSpark Fryer not lighting?

Is the white sensor wire attached to tab on burner?

Is battery installed?

Is battery installed with positive end down?

Make sure to hold ignition button at least 10 seconds to allow proper ignition.



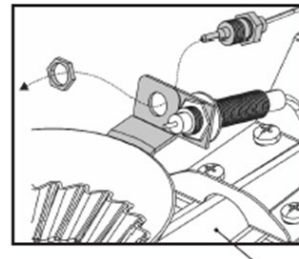
SureSpark Fryer still not lighting or shutting off below 400°?

Revisit assembly of step 2:

Wrench tighten the brass nut holding sensor to tab on burner.

This will require a 11mm or adjustable wrench to securely tighten brass hex nut and sensor to bracket.

NOTE: Remove hex nut from sensor and attach to tab on burner.



LoCo Frying “Cook Faster, Party Longer”

Why Deep-Fried Turkey

Deep-frying turkey offers a crispy on the outside and super juicy on the inside bird.

Why LoCo Fried Turkey?

What oil is recommended for deep frying turkey?

Peanut oil is the best oil for deep frying turkey, because of the high smoke point and low saturated fat. The best oil for fried turkey should be low in saturated fat, as the turkey will absorb a small amount of oil as it fry's. Peanut oil's smoke point is 450° Fahrenheit so it is less likely to ruin your frying experience at 325° by smoking.

What temperature should I fry a turkey?

Heat peanut oil to 325°F-350°F (163°C-177°C) for best frying result. Once the turkey has been submerged in the hot oil, oil temperature will decrease several degrees.

How long should I deep fry my turkey?

Frying time will vary from 3 to 3 ½ minutes per pound of turkey.

A turkey weighting 10 to 13 pounds should fry 3 minutes per pound, and a turkey 14 to 20 pounds would fry 3 1/2 minutes per pound.

Example: A 10-pound turkey will take about 30 minutes.

Is it ok to reuse peanut oil?

Peanut oil can usually be used three or four times to fry turkeys before it shows signs of going bad if stored properly. Used peanut oil should always be strained to a sealable container. Peanut oil is the most perishable of the oils and must be kept cold if you plan to keep it longer than a month. Refrigeration is recommended to prevent it from going rancid.

Turkey prep (thaw and dry)