



What's for Dinner Tonight?

# quick-start guide

## oil-less infrared turkey fryer

Cooking Juicy, Crispy, Tender,  
Flavorful Meat Is Just This Easy...

1

Take your thawed turkey (up to 16 lb)  
from the refrigerator.

2

Insert the thermometer into the center  
of the turkey and place inside the wire basket.

Be sure you can see the thermometer with food in the basket.  
Position turkey breast-side up in the basket to ensure even browning.

3

Drop the wire basket into The Big Easy, open gas valve  
on tank, turn gas control dial to ON and turn ignitor  
several times until the burner lights.

You will know when The Big Easy is lit as you will notice the heat inside  
the cooking chamber almost immediately. You can also see that the burner  
is lit through one of the holes on the top rim of the fryer.

*Read the lighting instructions for more detail.*

4

Once your turkey is up to the safe internal  
temperature, use the enclosed hook to pull the  
basket out of The Big Easy and you're done.

before

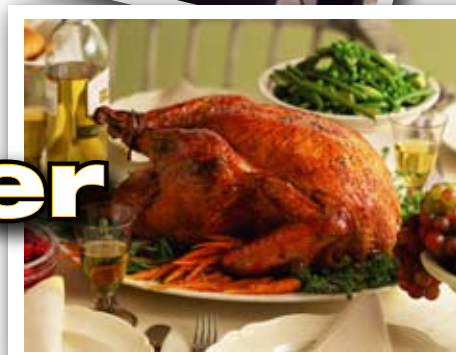


\* Always position  
The Big Easy  
at least 3 ft  
away from  
combustible  
surfaces

during



after



*It's just that easy!*

Tell us how you Big Easy!

Sign up for our weekly e-newsletter at [www.sizzleonthegrill.com](http://www.sizzleonthegrill.com)  
and tell us what you've tried!



Delicious . Safe . Easy