Outdoor Gourmet

Assembly Instructions & User's Manual Fish Fry Cart Set

Style # FSOGBG4100



Please keep this instruction manual for future reference

Customer Service: (888) 922-2336
7:00 am to 12:00 am Central Standard Time (daily)
Live Chat at: www.academy.com
Email: customerservice@academy.com
(Made in China)

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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

WARNINGS

THIS APPLIANCE IS NOT FOR FRYING TURKEYS
THIS COOKER IS FOR OUTDOOR USE ONLY
THIS APPLIANCE IS NOT INTENDED FOR COMMERCIAL USE

SAFETY SYMBOLS:

When using this appliance, basic safety precautions should always be observed. Read and understand the meaning of these symbols before assembling and using this appliance.

⚠ DANGER
Indicates a hazardous situation, which if not avoided, will result in death or serious injury.

⚠WARNING
Be alert to the possibility of serious personal injury if the instructions are not followed.

⚠ CAUTION
Indicates a potentially hazardous situation, which if not avoided, could result in moderate injury.

⚠ CAUTION
The instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this Manual for future reference. Contact 1-888-922-2336 should you need assembly assistance or have questions.

⚠ DANGER
•NEVER operate this appliance unattended.
•NEVER operate this appliance within 10 ft (3.05 m) of any structure, combustible material or other gas cylinder.
•NEVER operate this appliance within 25 ft (7.62 m) of any flammable liquid.
•DO NOT fill cooking vessel beyond maximum fill line. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.
• Never allow oil/grease to get hotter than 400°F or 204°C. If the temperature exceeds 400°F (204°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
•Heated liquids remain at scalding hot temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115˚F (46˚C) or less.

⚠DANGER
If you smell gas:
•Shut off gas to the appliance.
•Extinguish any open flame.
•If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.

WARNINGS

SAVE THESE INSTRUCTIONS

Read and understand all instructions before assembling and using this appliance.

Follow all warnings while using this appliance. Failure to follow these instructions could result in fire or explosion causing damage to property, injurys or death.

⚠ **DANGER**

If you smell gas: If possible, immediately turn off gas supply to the appliance by turning the LP tank valve clockwise (right). If this cannot be accomplished safely, immediately get away from the appliance and contact the fire department (e.g. 911). Extinguish any open flame, use an approved fire extinguisher (Always have an approved extinguisher on hand when using this product. A Class “B” dry chemical or “CO2” extinguisher or preferably a Class “K” extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.) If you continue to smell gas, immediately contact the fire department (e.g. 911) and do not go near the appliance.

Model No. FSOGBG4100 Main Max. Input Rating: 100,000 BTU/H

Equipped for use on: Propane.

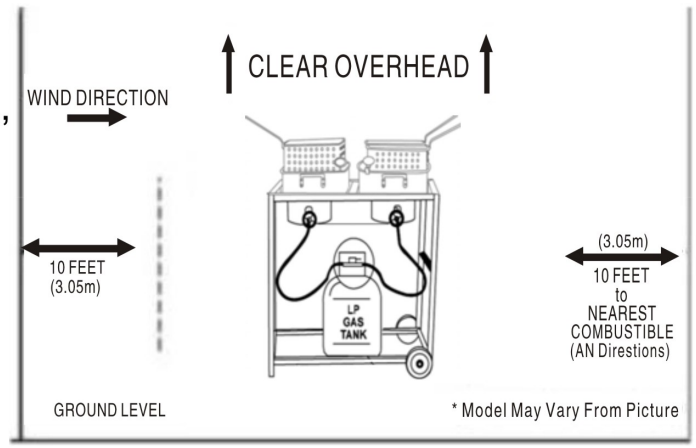
Certified under ANSI X21.89-2013/CSA 1.18-2013 Outdoor Cooking Specialty Gas Appliances

⚠ WARNING: FOR OUTDOOR USE ONLY. If stored indoors, detach and leave cylinder outdoors.

⚠ WARNING: This appliance and stand comes with a supplied CSA approved regulator which must be used with this appliance. Replace only with regulator Model No. GYK-1/8

WARNINGS

- The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1,* or *Propane Storage and Handling Code, B149.2*
- The appliance shall not be used on or under any apartment or condominium balcony or deck.
- The appliance shall be used outdoors only, and shall not be used in a building, garage or any other enclosed area.
- This appliance is not intended to be installed or used in or on a recreational vehicle or boat.
- The appliance shall maintain minimum 10 ft (3 m) from combustible materials to the sides and back of the appliance, and the appliance shall not be located or used under overhead unprotected combustible materials.



- Keep the fuel supply hose 24” (61 cm) away from any heated surfaces.
- This appliance is for outdoor use only and should only be operated in a well-ventilated space. Never operate in an enclosed space, garage or building.
- The use of alcohol, prescription or non-prescription drugs might impair the consumer’s ability to properly assemble or safely operate the appliance.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire DO NOT attempt to extinguish with water. Immediately call the **FIRE DEPARTMENT**. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. DO NOT attempt to move the appliance or cooking vessel.
- When cooking, the appliance fryer/boiler **MUST BE ON A LEVEL, STABLE NONCOMBUSTIBLE SURFACE** in an area clear of combustible material. An asphalt surface (blacktop) is not acceptable for this purpose.
- DO NOT leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place an empty cooking vessel on the appliance while in operation. Use caution when placing anything on the cooking vessel while the appliance is in operation as oil or grease may splash out of the vessel.
- For outdoor use only. If stored indoors, detach and leave LPG cylinder outdoors.

WARNINGS

- This appliance is not intended for and should never be used as a heater.
- When cooking with oil or grease, a thermometer MUST be used.
- This appliance will be HOT during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- If the temperature exceeds 400° F (204° C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350° F (177° C) before relighting burner according to this instruction manual.

⚠ DANGER

The safety relief valve on the LP tank could activate the release of gas and cause an intense fire with risk of death or serious injury. Therefore, follow instructions below precisely. Do not store a spare LP-gas cylinder near this appliance.

Never fill the cylinder beyond 80 percent full.

If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your **FIRE DEPARTMENT.**

All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank

The LP tank used with your appliance must meet the following requirements: Purchase LP tanks only with these required measurements: 12 in (30.5 cm) diameter x 18 in (45.7 cm) tall with 20 lb. (9kg) capacity maximum.

The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

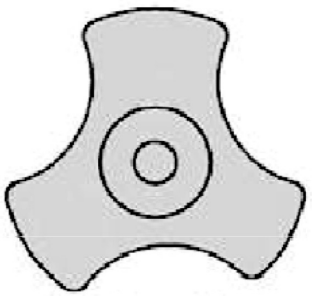
LP tank valve must have:

• QCC Type 1 outlet compatible with regulator or appliance.

• Safety relief valve.

• UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.

• LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.



OPD Hand Wheel

WARNINGS

⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

Never attempt to attach this appliance to the self-contained LP gas system of a camper, trailer, or motor home.
The pressure regulator and hose assembly supplied with the appliance must be the one used. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.

⚠ WARNING

Do not use appliance until leak checked.
If leak is detected at any time, STOP.
If you cannot stop a gas leak, immediately close LP tank valve, leave area of appliance, and call LP gas supplier or your fire department!
Turn off gas supply cylinder when not in use.

⚠ CAUTION

Check burner and manifold tube for insect nests. A clogged tube can obstruct proper gas flow and can result in fire beneath the cooking appliances. Prevent blockages by inspecting and cleaning burner and manifold tube regularly.

⚠ DANGER

NEVER insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve or cause leaking, which can lead to explosion, fire, personal injury or death.

Warnings

- It is recommended that the cooking vessel not exceed 15QT & 12-3/4” inch diameter. **A BIGGER VESSEL MAY RESULT IN TIPPING**.
- Never overfill the cooking vessel with more oil, grease, or water than specified by vessel manufacturer instruction. If the vessel doesn’t indicate the maximum fill line, please refer to following instructions for determining the maximum fill level.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115˚F (46˚C) before moving or storing.

User Instructions

Determining the maximum fill level when using a vessel without a maximum line:

(1) Place the food product in the basket.

(2) Place the food product and holder into the empty vessel.

(3) Fill the vessel with water just until the food product is completely submerged. There must be a minimum of 3 inch (7.62 cm) between the water level and top of the vessel.

(4) Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.

(5) Remove the water and completely dry the vessel and the food product.

(6) This is the amount of cooking oil the vessel is to be filled with to cook the food product.

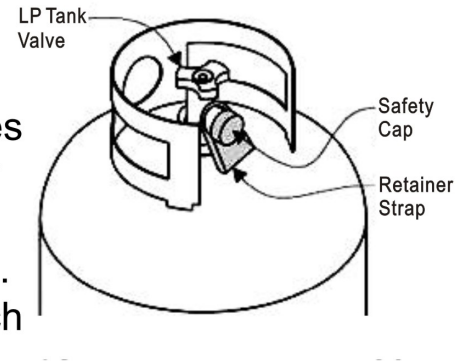
• Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely **THAWED** and towel **DRIED** before being immersed in the fryer.

• Avoid bumping into or impacting the appliance to prevent spillage or splashing of hot cooking liquid.

Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance care must be taken to avoid burns from hot cooking liquids

LP Tank Removal, Transport and Storage

- Turn OFF control knobs at regulator and LP tank valve. Turn coupling nut counterclockwise by hand only – **DO NOT USE TOOLS TO DISCONNECT**. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- A disconnected LP tank in storage or being transported must have a safety cap installed as shown. Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Cylinder should be stored outdoors out of the reach of children and not be stored in a building, garage, or any other enclosed area.
- Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.



LP Gas (Liquefied Petroleum Gas)

• LP gas is non-toxic, odorless and colorless when produced. For your safety, LP gas has an odor (similar to rotten eggs) so that it can be smelled.

•LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

• Use only licensed and experienced dealers.

• LP dealer must purge tanks before filling.

• Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.

• A frosted regulator indicates gas overfill. Immediately close LP tank valve and call LP gas dealer for assistance.

• Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.

• To remove gas from LP tank, contact an LP dealer or call a local **FIRE DEPARTMENT** for assistance. Check the telephone directory under “GAS Companies” for nearest certified LP dealers.

User Instructions

LP Tank Exchange

Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service, Use only those reputable exchange companies that inspect, precision fill, test, and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tanks as described in the “LP Tank” section of this manual.

Always keep new and exchanged LP tanks in upright position during use, transit or storage.

Leak test new and exchanged LP tanks BEFORE connecting to appliance

LP Tank Leak Test

For your safety, leak test must be repeated each time LP tank is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Appliance must be leak checked outdoors in well-ventilated area, away from open flames or sparks.

- Use a clean paint brush and 50/50 soap and water solution.
- **Use mild soap and water. Do not use household cleaning agents.** Damage to gas train components can result.
- Brush soapy solution onto all metal seams and entire valve area. Any “GROWING” bubbles indicate a gas leak in the tank.

> ⚠ **WARNING**
>
> If “growing” bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.

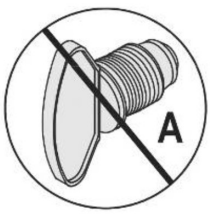
Hose Check

Before each use, check to see if there is evidence of abrasion, wear, cuts or leaks. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly must be that specified by the manufacturer.

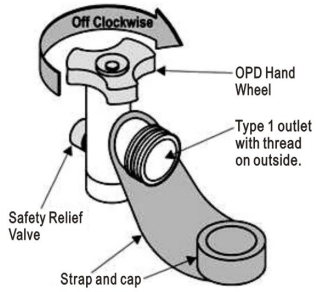
User Instructions

Connecting Regulator to the LP Tank

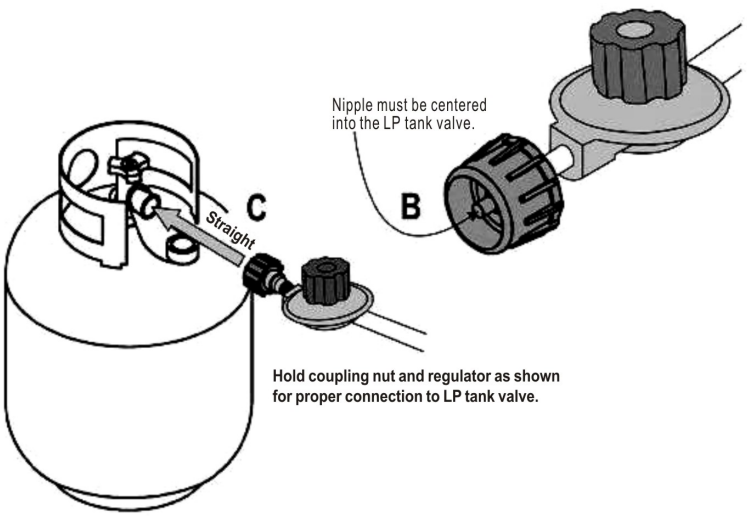
(1) Place LP tank on a secure, level, and stable surface.
(2) Turn control knob to the OFF position.
(3) Turn LP tank OFF by turning hand wheel clockwise to a **full stop**.
(4) Remove the protective cap from the LP tank valve. Always use cap and strap supplied with valve



Do not use a POL transport plug (A) (plastic part with external threads)! It will defeat the safety feature of the valve.



(5) Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (c) with LP tank valve so as not to cross thread the connection.
(6) Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. **TIGHTEN BY HAND ONLY – DO NOT USE TOOLS**

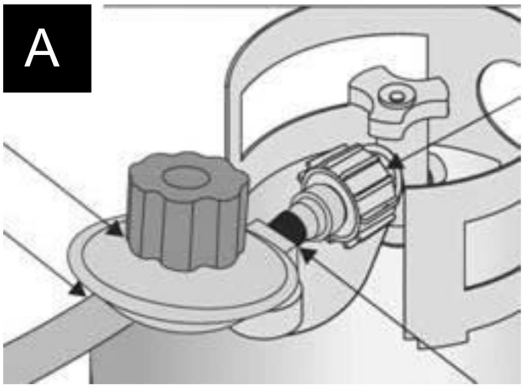


NOTE: If you cannot complete connection, disconnect regulator and repeat step 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

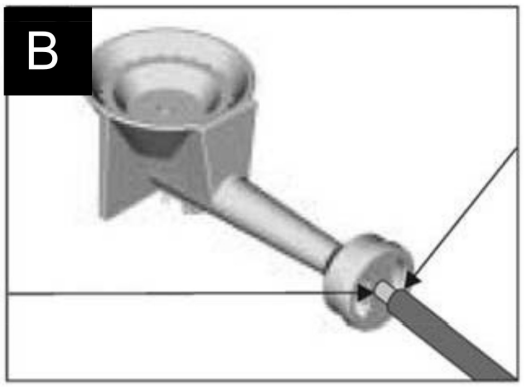
Leak Testing Valves, Hoses and Regulator

1. Turn all control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tanks.
3. Completely open LP tank valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. This means there is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto indicated connections shown below in A and B. (Reference connection of hose to burner on page 17.)
5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Customer Service Center at **(888) 922-2336.** Use only replacement parts specified by manufacturer.
6. Always close LP tank valve after performing tank test by turning hand wheel clockwise.

A



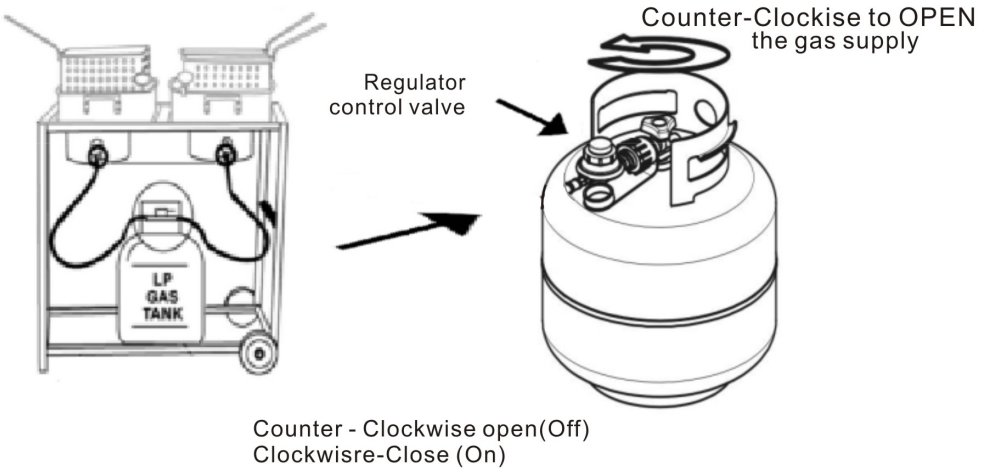
B



User Instructions

Lighting Instructions

1.Read complete instructions before lighting.
2.Turn regulator control valve to OFF position.
3.Fully open LP bottle valve.

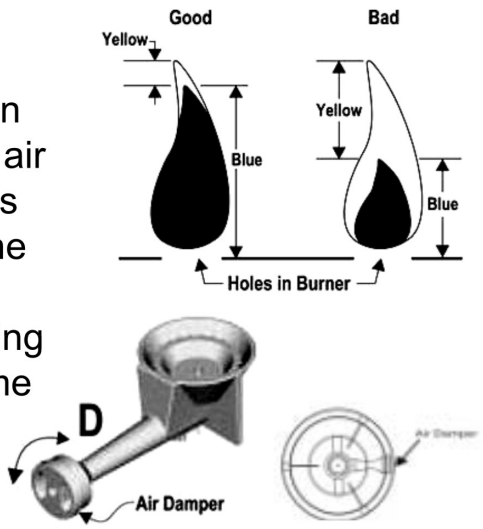


4. DO NOT stand with head or arms over cooker. Slowly turn on the regulator valve one turn counter clockwise. Light long wooden match and hold over the burner while slowly turning counter clockwise the regulator control valve until ignition.
5. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

> ⚠ **CAUTION**
>
> If burner does not light or if burner flame is accidentally extinguished, turn knob to OFF, wait 5 minutes, and try again. If the burner does not ignite with valve open, or if burner flame goes out after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Burner Flame Check

Light Burner, rotate knob from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. The air damper (D) mounted on the back of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.



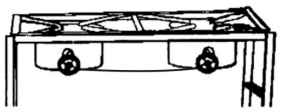
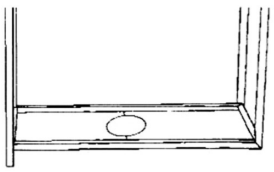
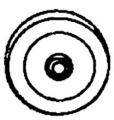
Turning LP Cooker Off

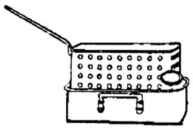
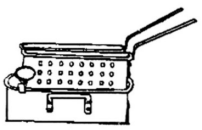
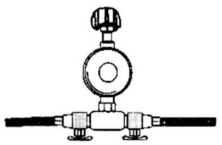
- Turn all knobs to OFF position, turn LP tank OFF by turning hand-wheel clockwise to a full stop.

Disconnecting Regulator to the LP Tank

1.Turn control knob of regulator to the OFF position.
2.Turn LP tank OFF by turning hand wheel clockwise to a **full stop**.
3.Turn the coupling nut counterclockwise to loosen the connector. Loosen by hand only – do not use tools.
4.When disconnected, the regulator should be hung on the hook attached to the appliance.

Parts List

No.	Description	Qty
A	Top Part 	1
B	Bottom Part 	1
C	Wheel 	2

No.	Desctiption	Qty
D	Rectangle Frying Pan with Single Basket/Thermometer 	1
	Rectangle Frying Pan with Double Basket/Thermometer 	1
E	Hose Assembly 	1

Hardware List

No.	Description		Qty
F	¼ X 1” Hex Bolts		4
G	Nuts		4

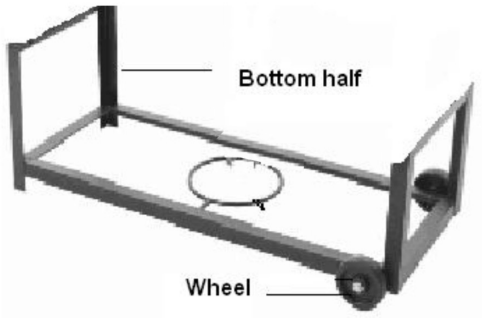
Tools List

Adjustable wrench (not included)	

Assembly Instructions

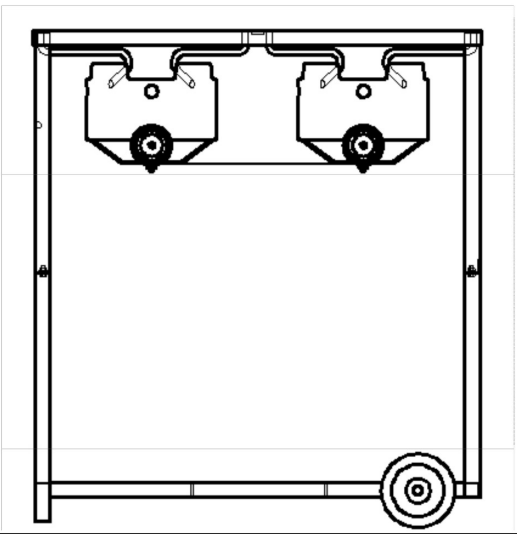
Step 1:

Using either wrench suggested (not included) tighten both wheels (part #C X 2) on to the bottom half (part #B).



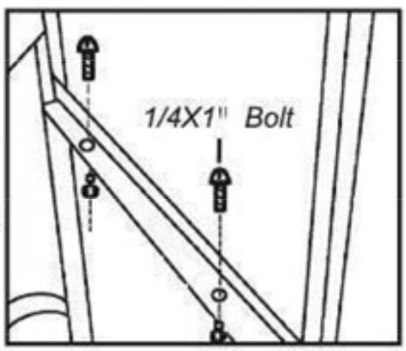
Step 2:

Place the top of the unit on the bottom making sure to line up the top half with the bottom half, by placing top half (part# A) with the web frame on the side without the wheels on bottom half (part# B)



Step 3:

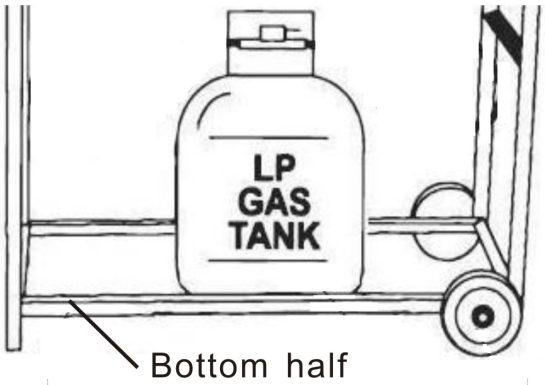
Insert 1/4x1” bolts (part #F X 4) and nuts (part #G X 4) through holes in top and bottom of unit both sides. Tighten using a wrench (not included).



Assembly Instructions

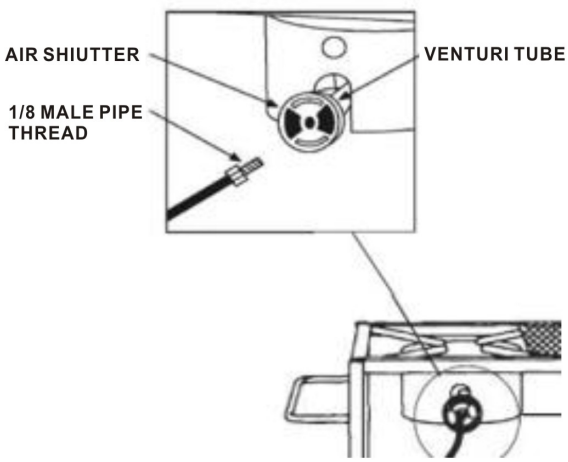
Step 4:

Assemble the tank to the bottom half using bolt, hand tighten the tank to the stand.



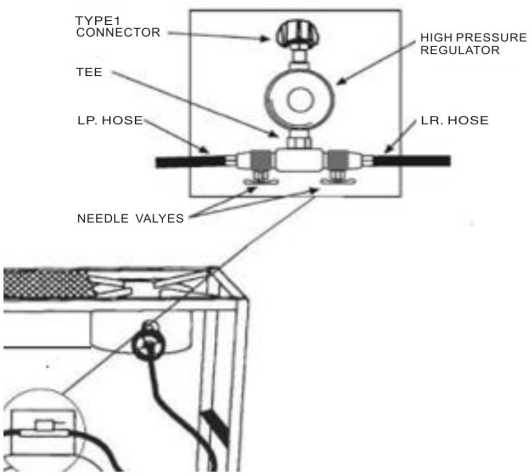
Step 5:

Insert the male threaded regulator hose into the burner venturi tube. Hand tighten, then using the adjustable wrench, tighten an additional 1 – 1 1/2 turns.

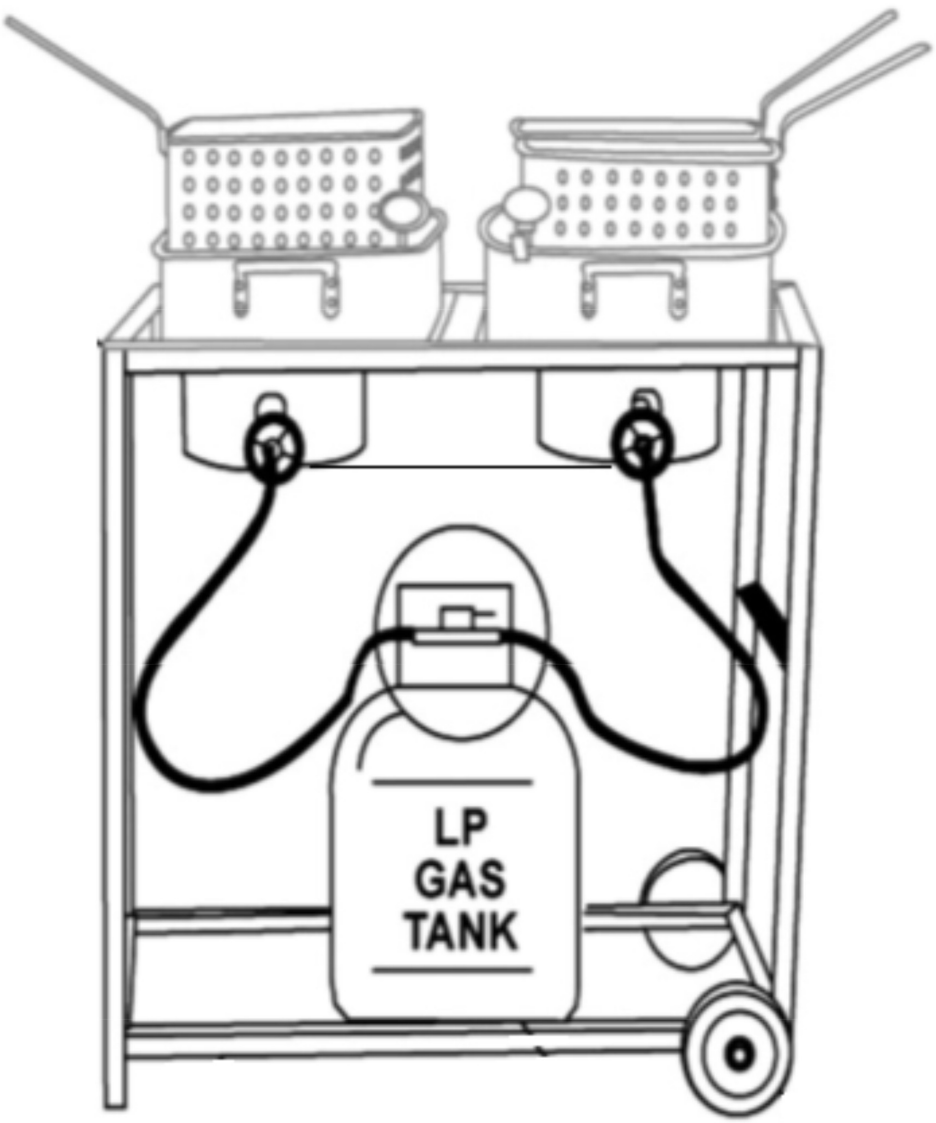


Step 6:

Connect the type 1 connector on the regulator hose to the LP tank.
Hand tighten clockwise.

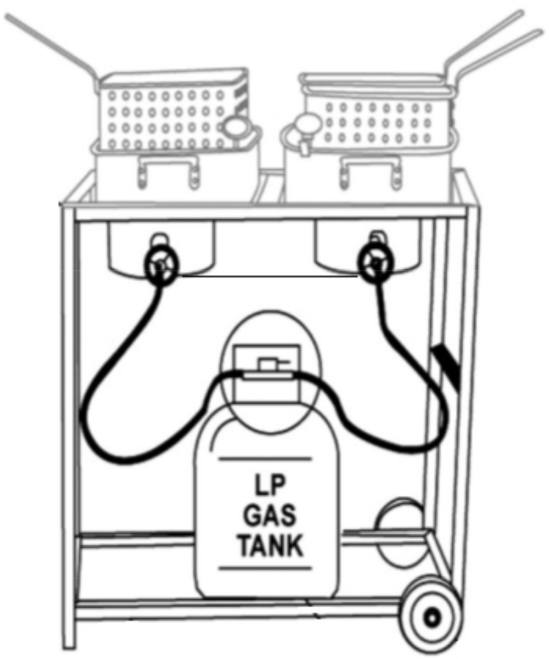


Fully Assembled



Operating Instructions

1. Check that your 20lb LP gas cylinder is not over filled and has the proper QCC type 1 connection. The maximum weight of a properly filled cylinder is approximately 38 lb.
2. Check that your hose assembly is set to restrict gas flow. With the adjustable regulator provided, turn the regulator control counterclockwise until it stops. This is the OFF position.
3. Attach the regulator to the cylinder valve refer to page 10 for detailed instructions. Attach the other female end of the hose into the burner by turning.
4. Perform the leak test provided on page 11.
5. Before lighting the cooker check that the venturi tubes and burner are free from obstruction see page 12 for details.
6. Light the cooker using the instructions on page 12.
7. Place pot no larger than 10 qt on stand filling to max fill line as outlined on page 5.
8. Cook, eat, and enjoy.
9. Clean and store fryer when completely cooled down and the gas supply is restricted, see page 10 to page 13.



Care and Maintenance

⚠ CAUTION

Allow unit to fully cool (115˚F or 46˚C) before performing any cleaning.

Proper care and appliance maintenance will keep your product operating smoothly.

CLEAN THOROUGHLY AFTER EVERY USE.

SUGGESTED CLEANING MATERIALS:

- Warm water
- Mild dishwashing liquid detergent
- Soft, nylon cleaning pad
- Paper Clip

HOW TO CLEAN:

1. Before cleaning turn off the boiler at the regulator/ manual valve then at the gas cylinder. Check that there is no flame, gas smell and the valves are in off position. Next , make sure unit is properly disconnected from propane tank prior to any cleaning.

2. Before removing the water/oil, let the unit completely cool down to (115˚F or 46˚C. As a precaution use protective heat resistant gloves.

3. Everything that was in contact with the food must be hand washed with warm soapy water and nylon pad. If the pots have black soot cooked on to the outside finish, scrub this down with a steel wool scouring pad. DO NOT spray oven cleaner on aluminum pots to remove grease or soot. It will cause the finish to become dull. If food remains stuck to the aluminum basket add hot water and let it soak, after cooling, scrub with steel wool. If hard water causes darkening on the interior of the pots, fill to the level of the darkened area with a water and cream of tartar or vinegar solution（mixed concentration of three cups of water to one tablespoon cream of tartar or vinegar).Boil five to ten minutes.

4. To Clean to the Burner, use brush to loosen corrosion from burner exterior. Clean clogged gas port holes with an open paper clip. Replace corroded or damaged burners that would emit excess gas. (see next page for more detail)

5.Confirm that all components are completely dry before using or placing in storage.

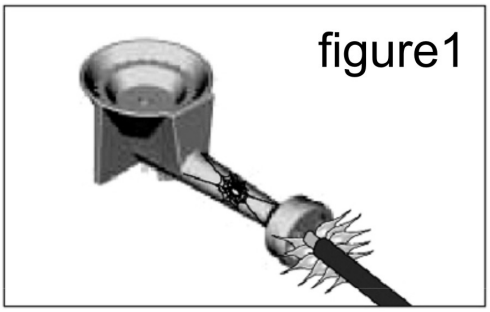
6.Store all components in a dry, covered location when not in use with the cylinder detached.

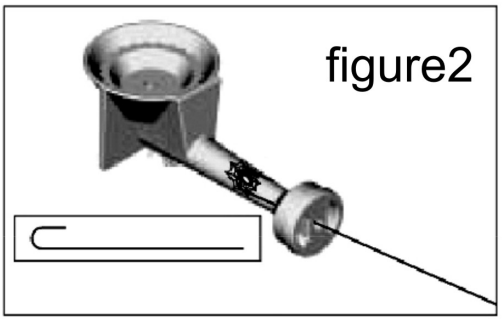
NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on amount of use).

Care and Maintenance

Steps for Cleaning the Burner:

1. Remove brass connector / hose from the burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove obstructions, use a **FLEXIBLE** accessory, brush, or bend a small hook on one end of a long flexible wire. (as shown in figure2)
4. Inspect and clean the burner if needed.
5. Reattach brass connector to burner.





Warranty Information

This product has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for one year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor , service company , or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement nor for incidental or consequential damage.