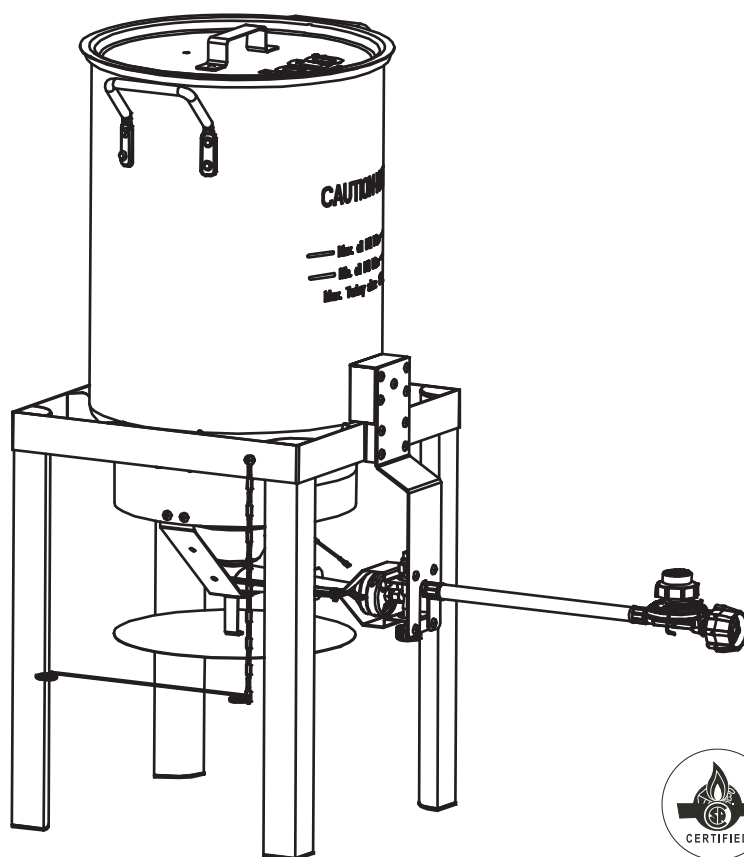


Assembly Instructions & User's Manual

Turkey Fryer

Model# LCPTFK
LCPTFK36



Keep this manual for future reference

Warning:

READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE OR
OPERATE THIS PRODUCT.

Adult assembly required.

Keep screws and parts out of reach of children.

Customer Service: 800-391-0436, 8:00am to 5:00pm,

Monday thru Friday Eastern Standard Time

(Made in China)

WARNINGS

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

This 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.

DANGER

- **NEVER** operate this appliance unattended.
- **NEVER** operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- **NEVER** operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- **DO NOT** fill cooking vessel beyond maximum fill line.
- **Never** allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°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 (45°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

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

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.**

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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

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, injury 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.


Equipped for use on: Propane. Main Max. Input Rating: 54,000 BTU/H

Certified under ANSI 21.89 - CSA 1.18 -2017 Outdoor Cooking Specialty Gas Appliance

 **WARNING: FOR OUTDOOR USE ONLY.** If stored indoors, detach and leave cylinder outdoors. This appliance must be at least ten (10') feet (3m) from any wall, railing or other object.

The appliance shall not be located or used under overhead unprotected combustible construction.

 **WARNING:** This appliance comes with a supplied CSA approved regulator which must be used with this appliance. Replace only with regulator Model No. KR-126 or RY0952N .

 **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. If instructions or parts are missing contact customer service.

This appliance is not designed nor intended for commercial use.

DANGER

Failure to follow these instructions and warnings could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. Using an LP appliance has a degree of risk that you are assuming. Properly following these instructions and warnings will help minimize that risk.

- DO NOT USE ON SURFACES such as wood, asphalt or plastic. These surfaces are combustible and may melt or catch fire.
- NEVER overfill cooking container above maximum fill line. Follow the proper instructions to ensure proper cooking liquid fill levels.
- Hot cooking liquids can remain dangerously hot long after cooking. NEVER handle the cooking

WARNINGS

appliance until the cooking liquid has cooled to less than 115°F (45°C).

- DO NOT move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves to protect from hot surfaces or splatter from cooking liquids. Closed toed shoes should always be worn during operation of this appliance.
- Keep children and pets away from the cooking appliance at all times.
- The use of alcohol, prescription drugs or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance. Do not operate when under the influence.
- The minimum outside operating temperature of this appliance is 32°F (0°C). NEVER use this appliance when temperature is below this minimum.
- Take CAUTION when in close proximity to appliance. Falling or tripping near the gas appliance may result in the splashing or igniting of hot cooking liquids and potentially cause personal injury or property damage.
- This appliance is NOT intended for commercial use.
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.
- NEVER operate this appliance ON or UNDER any overhead roof covering, awning, overhang, apartment, condominium, balcony or deck.
- NEVER operate this appliance indoors or any enclosed area. This appliance should ONLY be used outdoors. The appliance shall not be used in a building, garage or any other enclosed area.
- NEVER install or use this appliance on a boat or other recreational vehicles.
- This product is NOT designed to be used as a heater. NEVER use this appliance as a source of heat.
- Keep the fuel supply hose away from any heated surfaces.
- 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. NEVER attempt to move the appliance or cooking vessel.
- When cooking, the appliance must always be on a level, stable, non-combustible surface such as brick, concrete, or dirt. NEVER use this appliance around surfaces such as asphalt, wood, dry grass or leaves, vinyl or plastic.
- Keep the cooking area adjacent to the gas fryer, clear of debris and free of anything flammable or combustible.
- Keep the fuel supply hose away from any heated surfaces.
- NEVER place an empty cooking vessel on the appliance while in operation.
- Use caution when placing anything in the cooking vessel while application is in operation to prevent splashing or overflow. Use caution when removing food from the appliance to avoid burns or serious injury.
- Accessory attachments and cookware for this Outdoor Fryer by other manufacturers are not recommended for use with this appliance.
- 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

WARNINGS

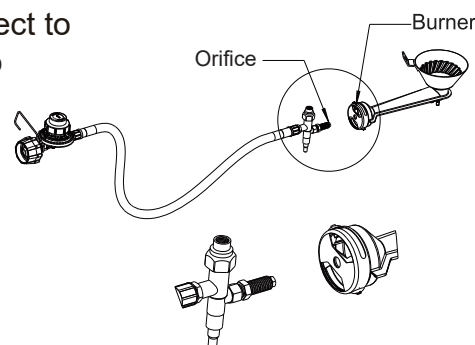
ONE USED. Replacement pressure regulator and hose assemblies must be those supplied by the manufacturer.

- NEVER use a cooking vessel larger than the capacity and diameter recommended by the manufacturer.
- NEVER overfill the cooking vessel with water. Follow instructions in this manual for establishing proper water levels.
- Introduction of water or ice from any source may cause overflow and severe burns from water splatter.
- Avoid bumping of or impact with 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 shall be taken to avoid burns from hot cooking liquids.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.
- Be sure nothing is obstructing the flow of combustion or air ventilation.
- Maintain proper clearances from combustible construction, the minimum clearance shall be at least 10 ft (3 m) from any structure or combustible material.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- 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.
- When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer or boiler has been lost or damaged, a replacement thermometer must be the one specified by the appliance manufacturer.
- If the temperature exceeds 400°F (200°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 (175°C) before lighting burner. If there is a lid (cover), do not remove the lid as oxygen will feed a fire.
- The maximum weight of turkey is 18lbs for this stand and vessel. Overweight turkey will cause oil overflow.

⚠ WARNING: This product can expose you to chemicals including lead, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

The manufacturer already properly located the burner with respect to the orifice. It will make the appliance burn sufficiently. Please do not attempt to adjust the burner. It is pre-set to the factory specifications.

The burner should be removed and cleaned occasionally. When the burner is reassembled, align the cone thread of the safety valve to the center line of the burner, then tighten the burner. Doing this is critical for maximum performance and efficiency.



WARNINGS: LP TANK

DANGER

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

1. Do not store a spare LP gas cylinder under or near this appliance.
2. NEVER fill the cylinder beyond 80 percent full.
3. If the instructions in 1 and 2 are not followed exactly, a fire causing death or serious injury may occur.
4. The safety release valve on the LP tank could activate the leaking of gas and cause a severe fire and increase the risk of serious injury or death.
5. If you smell, see or hear leaking gas IMMEDIATELY get away from the LP tank and contact your FIRE DEPARTMENT.

LP TANK REMOVAL, TRANSPORT AND STORAGE:

1. Turn control knobs OFF at regulator and LP tank valve. Turn coupling nut counterclockwise by hand only. NEVER use tools to disconnect.
2. 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.
3. A disconnected LP tank in storage or being transported must have a safety cap installed. NEVER leave an LP tank in a car that can become overheated by the sun.
4. The cylinder must be stored outdoors out of the reach of children. NEVER store the cylinder in enclosed spaces such as a garage, carport, covered porch or any other structure.
5. When the appliance is not in use, the gas must be turned off at the supply cylinder.
6. Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.

LP TANK:

The LP tank must meet the following requirements in order to be used with your appliance:

- Measurements must be 12" (30.5cm) in diameter by 18" (45.7cm) high with 20lb. (9.1kg) maximum capacity.
- The LP gas supply cylinder 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.

The LP tank must include the following:

- QCC Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This safety device is identified as the triangular hand wheel. Only use tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal and include collar that protects LP tank valve.

Liquefied Petroleum Gas (LP):

- LP gas is odorless, non-toxic, and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten eggs) so you can smell if there is any leaking.
- LP gas is highly flammable and can unexpectedly ignite when combined with the air.

WARNINGS: LP TANK

CONNECTING REGULATOR TO LP TANK:

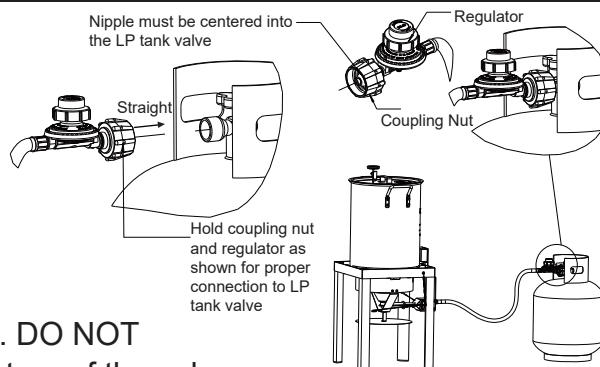
1. Place LP tank on a secure, level and stable surface.
2. Turn control knob to the "OFF" position.
3. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
4. Remove the protective cap from the LP tank valve.

HINT: Always use cap and strap supplied with valve. DO NOT use a POL transport plug. It will defeat the safety feature of the valve.

5. Hold regulator, insert nipple into LP tank valve. Hand tighten the coupling nut while holding the regulator in a straight line with LP tank valve so as not to cross thread the connection.
6. Turn the coupling nut clockwise to tighten a full solid stop. The regulator will seal on the backcheck.

HINT: An additional one-half to three-quarters turn is required to complete.

NOTE: If you cannot complete the connection, repeat steps 5 and 6. If you are still unable to complete the connection, DO NOT use this regulator.



LEAK TESTING VALVES, HOSE AND REGULATOR

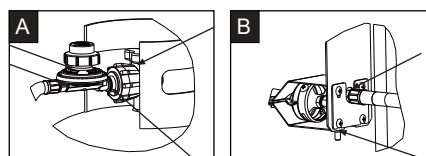
- Leak test must be repeated each time LP tank is exchanged or refilled.
- DO NOT smoke or have anything nearby that can easily ignite, such as lighters or matches.
- DO NOT use an open flame to check for gas leaks.
- Appliance must be leak checked outdoors in a well-ventilated area away from open flames or sparks.

STEPS TO LEAK TEST:

1. Use a clean paint brush and 50/50 soap and water solution.

NOTE: Use a mild soap and water. DO NOT use household cleaning agents. Damage to gas train components could result.

2. Brush soapy solution onto all metal seams and entire valve area. Slowly turn the LP tank valve counterclockwise to the open position. At the first sign of bubbles around the tank connection, immediately turn the valve off by turning clockwise. After 10 seconds, turn the LP tank to the off position and continue to watch for any bubbles. UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.
3. If bubbles are observed at the valve attachment, you may attempt to tighten the valve, and repeat the test from the beginning after waiting 5 minutes.
4. Brush soapy solution onto indicated connections shown at right in A and B.



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.
6. For assistance with any malfunction related to the LP tank, regulator or hose, contact your propane dealer or customer service.

WARNING

If growing bubbles begin to appear there is a leak. IMMEDIATELY turn off LP tank valve. If bubbles continue, IMMEDIATELY get away from the LP tank and contact your FIRE DEPARTMENT (e.g. 911)

WARNINGS: LP TANK

REGULATOR HOSE ASSEMBLY CHECK:

WARNING

Before each use, check to see if there is evidence of abrasion, wear, cuts or leaks on the hose. If damage is evident, the hose must be replaced prior to appliance use.

DISCONNECTING REGULATOR FROM THE LP TANK:

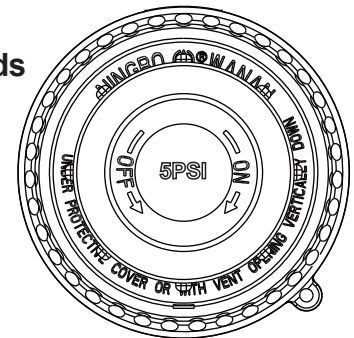
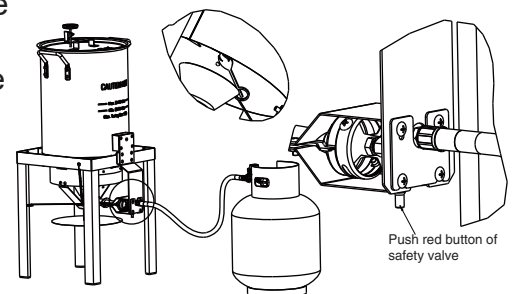
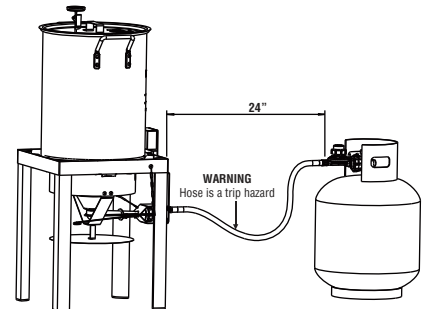
1. Turn control knob to the OFF position.
2. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
3. Turn the coupling nut counterclockwise to loosen the connector.

NOTE: Loosen by hand only. DO NOT use tools.

4. When disconnected, the regulator should be hung on the hook attached to the appliance.

INSTRUCTIONS FOR LIGHTING BURNER:

1. Read all instructions before lighting. Only light burner outdoors.
2. Confirm that the regulator control valve and cylinder valve are completely closed and in the "OFF" position.
3. Ensure a minimum of 24 inches separate the LP tank and the appliance. Note that the LP hose is a tripping hazard and special care must be observed.
4. Open the LP tank valve fully by turning counter clockwise.
5. Open regulator control valve by turning clockwise until fully open.
6. Use an ignited long match and allow flame to be placed directly over the burner.
7. **Push and continually hold push red button of safety valve upwards until the burner is lit. DO NOT stand with head or arms over cooker. After the burner is lit, continue to hold the push button of safety valve for 30 seconds and then release.**
8. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.
9. When burner is lit, turn the regulator control valve to the desired heat output position between "ON" and "OFF".



SHUT DOWN INSTRUCTIONS

1. Close LP tank valve.
2. Turn the regulator control knob counter clockwise to "OFF" position.

WHEN THE BURNER FLAME IS ACCIDENTALLY EXTINGUISHED

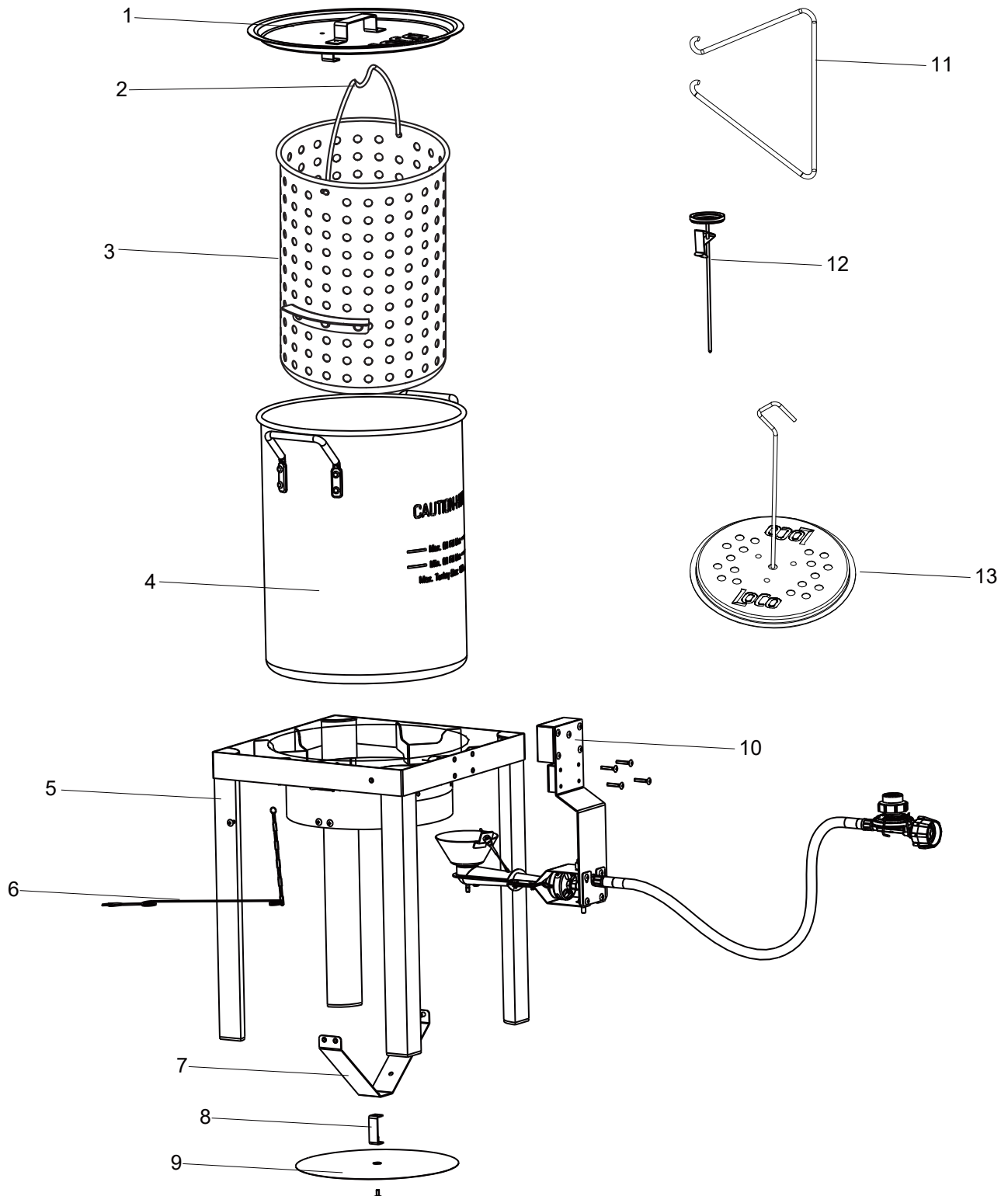
1. Close the LP tank valve.
2. Turn the regulator control valve to the "OFF" position.
3. Inspect if the hose etc. connections are good, wait 5 minutes. After waiting 5 minutes, re-start the appliance following the lighting instructions.

⚠ DANGER

NEVER allow this appliance to operate unattended. Failure to follow this Danger Statement could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. If a fire should occur, keep away from the appliance, move everyone to safety and immediately contact the fire department and emergency personal (e.g 911).



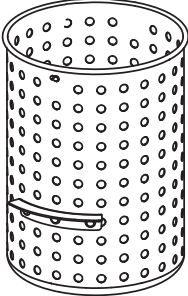
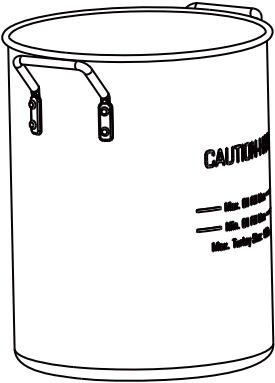
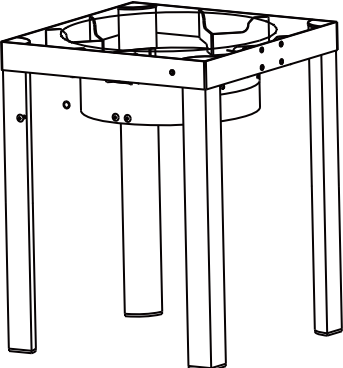
ALWAYS have an appropriately rated fire extinguisher on hand when using this product. A Class "B" dry chemical OR CO2 extinguisher or preferably a Class "K" extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.

EXPLODED VIEW


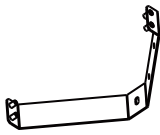


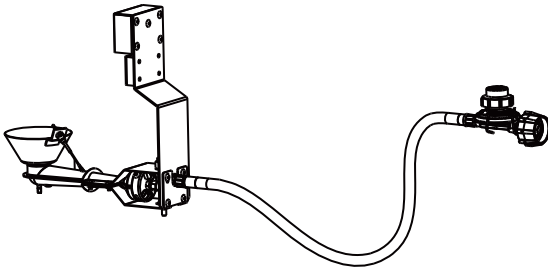
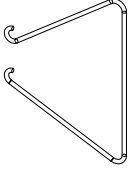

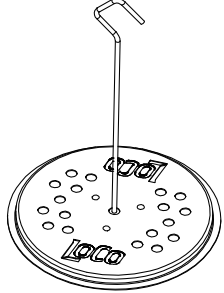


PARTS LIST


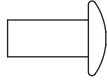
NOTE: Wash all parts that will come in contact with food or water with warm soapy water, rinse and towel dry.

Part #	Description	Image	Qty
1	Lid		1
2	Strainer Basket Handle		1
3	Strainer Basket		1
4	Pot		1
5	Stand		1

PARTS LIST

Part #	Description	Image	Qty
6	Match Lighter		1
7	Burner Mounting Plate		1
8	Connecting piece		1
9	Heat Shield		1
10	Burning system		1
11	Hanger		1
12	Thermometer		1
13	Poultry Stand		1

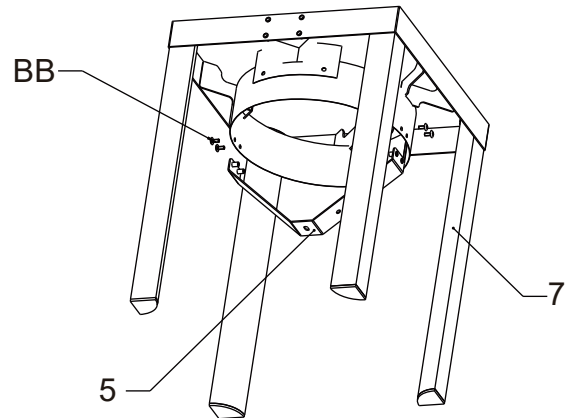
HARDWARE

Part #	Description	Image	Qty
AA	M4 x 25 Bolt		4
BB	M4 x 10 Bolt		5

ASSEMBLY INSTRUCTIONS

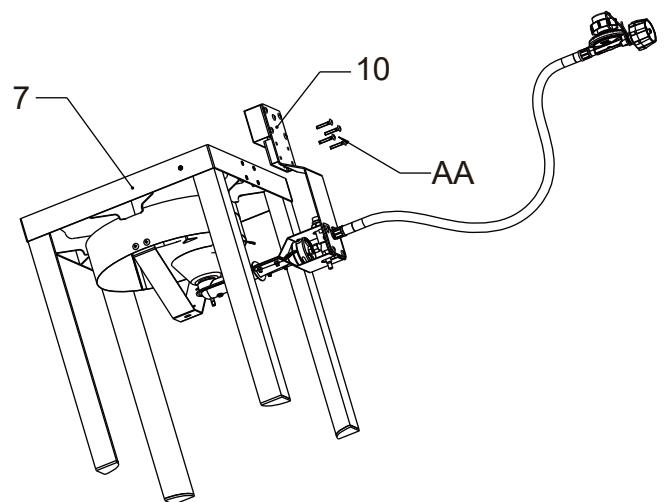
STEP 1

Attach the burner fixing plate (7) to the stand (5) with four M4 x 10 bolts (BB).



STEP 2

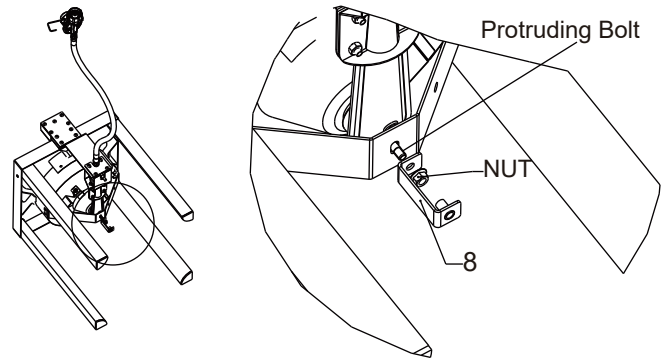
Take down the nut from burner, store the nut for next procedure use. Put the protruding bolt on the burner through the hole on the burner fixing plate (7), attach the burning system (10) to the stand (5) with four M4 x 25 bolts (AA).



ASSEMBLY INSTRUCTIONS

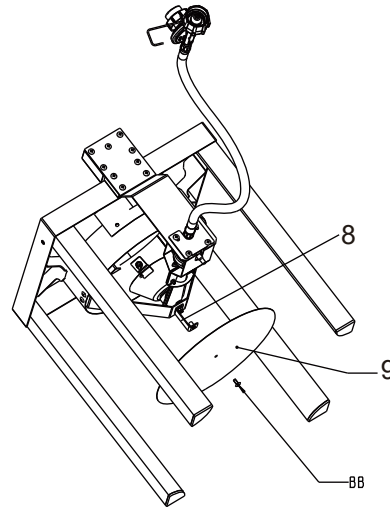
STEP 3

Put the hole on the upper of the connecting piece (8) through the protruding bolt on the burner, tighten them with the nut which took down in step 3.



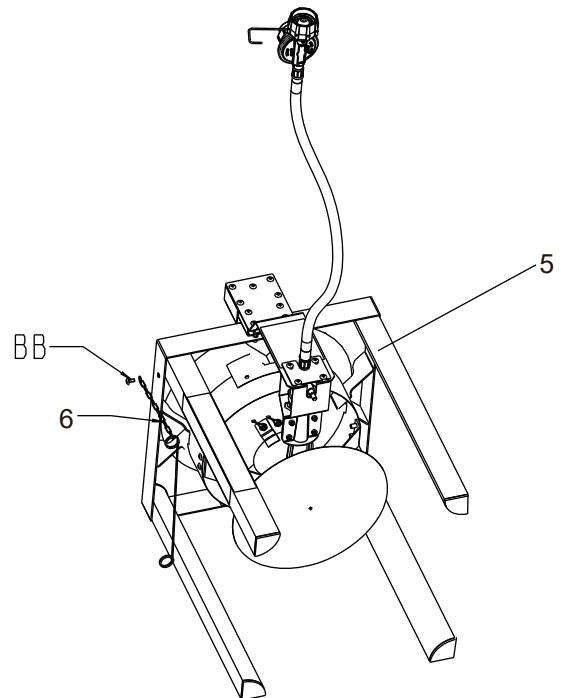
STEP 4

Attach the heat shield (9) to the connecting piece (8) with one M4 x 10 bolt (BB).



STEP 5

Attach the match lighter (6) to the stand (5) with one M4 x 10 bolt (BB).



STEP 6

Connect to LP tank.

Refer to instructions on PAGE 8 of Connect to LP tank. this guide.

OPERATING/COOKING INSTRUCTIONS

WARNING

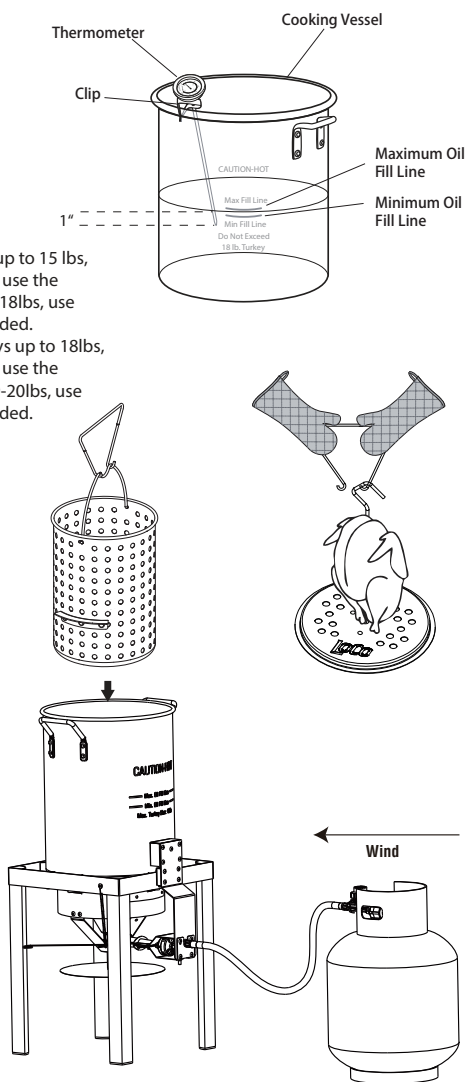
When using the Turkey Fryer please keep in mind that it is important to never fill the appliance over the marked "Max Fill" line. Doing so could result in the unit becoming top heavy and creating an unsafe condition.

- Never overfill the cooking vessel with more oil, grease or water than specified by vessel manufacturer instruction.
- Never fill the oil less than the Minimum Oil Fill Line, or it will cause the oil temperature to rise too fast.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- 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.
- Check your thermometer before each use by inserting it into a pot of boiling water and ensuring that it registers approximately 212 ± 20°F (100 ± 10°C). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.

OPERATING/COOKING INSTRUCTIONS

DEEP FRIED WHOLE TURKEY

LCPTFK: For turkeys up to 15 lbs, it is recommended to use the basket. For turkey 16-18lbs, use the poultry rack provided.
LCPTFK36: For turkeys up to 18lbs, it is recommended to use the basket. For turkeys 19-20lbs, use the poultry rack provided.



Note: Turkey must be thawed completely.

Step 1:

Determine the amount of oil required by following instructions above.
 Always use the provided lifter & heat resistant gloves(not provided).

⚠ WARNING: Fryer thermometer should not be inserted into food or touching food when measuring temperature of cooking oil. End of thermometer should be at least one inch below oil level.

Step 2:

Place cooking vessel with oil on fryer. Make sure thermometer is clipped to side of pot. Do not use lid when heating or cooking with oil. Bring liquid to the desired cooking temperature (325° F-350° F (163° C-175° C) for frying) approximately 20-30 minutes. Never leave heating oil unattended. It can ignite. Carefully monitor temperature and never allow oil to reach "Fire Hazard" zone on thermometer. This fryer is equipped with a temperature control shut-off valve. If the oil gets too hot it will shut-off. If this happens allow the oil to cool down then restart the burner using the instructions on page 9.

Step 3:

Use marinade by injecting it into the thicker areas of the turkey breasts and thighs. To use, load the injector with marinade and insert the needle into the turkey. Withdraw the needle slowly while pushing the plunger, minimizing large pockets of marinade and spreading it more evenly. Discard any unused marinade. Completely pat dry the inside and outside surfaces of the turkey. This is very important as it reduces the splattering of oil. After patting the turkey dry, add herb rubs or seasonings to the skin.

Step 4:

Place seasoned turkey horizontally in strainer basket. Wearing protective gloves and clothing, use the Hanger to slowly lower basket into hot oil. When lowering make sure that the twist and drain tabs of the strainer basket do not contact the tabs on the inside of the pot handles. It is important to maintain a temperature between 325°(163°C) and 350°F (175°C). Regulate the flame with regulator control knob as needed. Do not let oil overheat as a fire may result.

Step 5:

Estimate cooking time by the formula of 3 1/2 minutes of frying time per pound of turkey (example: a 10 lb. turkey should cook approximately thirty-five minutes). When the cook time is reached, remove the basket using the hanger. Align the twist and drain tabs of the strainer basket with the tabs on the inside of the pot handles. Then allow the turkey to drain while checking the internal temperature. Check doneness with a meat thermometer after removing turkey from hot oil. Use caution as food will be very hot.

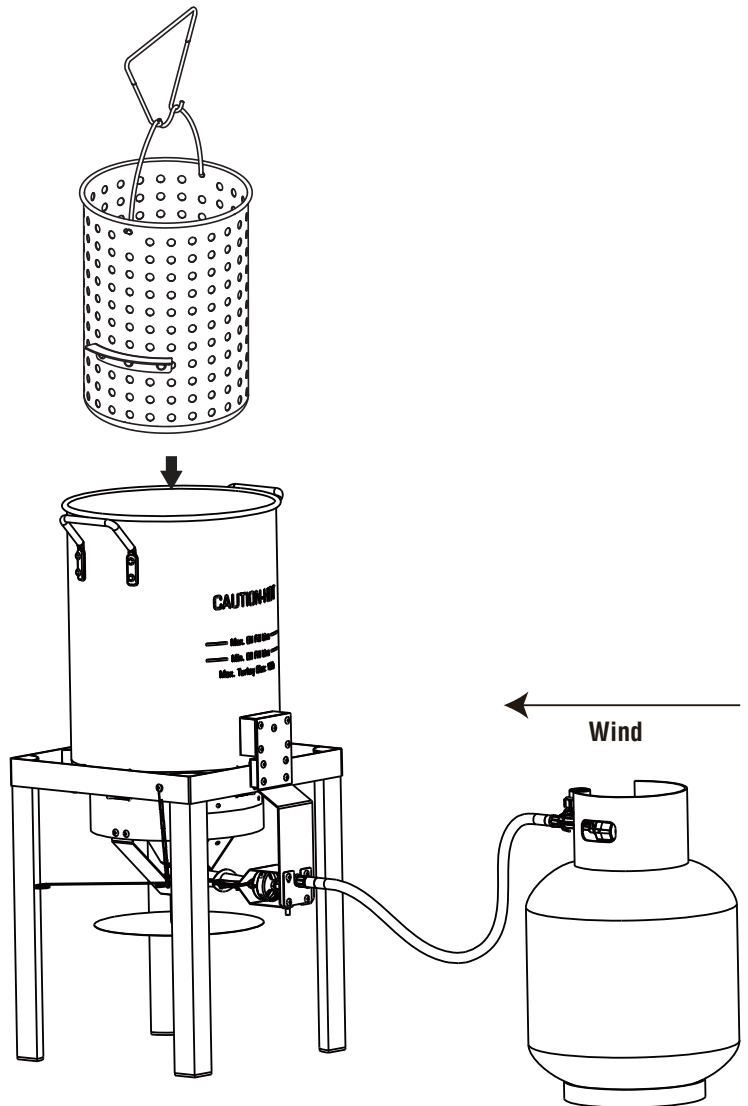
OPERATING/COOKING INSTRUCTIONS

Step 6:

When food is done, turn fryer OFF. Always turn propane cylinder valve OFF first, then turn the regulator control knob OFF. Allow fryer and oil to cool completely. Never attempt to drain oil or move cooking vessel until oil has cooled below 115°F (45°C) - Severe burns could result.

⚠ WARNING: To remove the Strainer Basket, grip the turkey hanger firmly with both hands and insert under notched handle of Strainer basket. Only use the Turkey Hanger provided with your fryer kit. Use of any other item or hanger could lead to personal injury.

⚠ WARNING: Always remove the Turkey **SLOWLY** from cooking vessel to allow hot liquid to drain. Lifting Turkey out of cooking vessel too quickly may cause hot liquid to splash out of cooking vessel and could result in severe burns for anyone near the pot. Be sure to lift straight up and attain proper clearance above rim to prevent overturning cooking vessel with hot liquid.



CARE AND MAINTENANCE

HOW TO CLEAN:

CAUTION

Allow unit to fully cool (115°F or 45°C) before performing any cleaning.

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

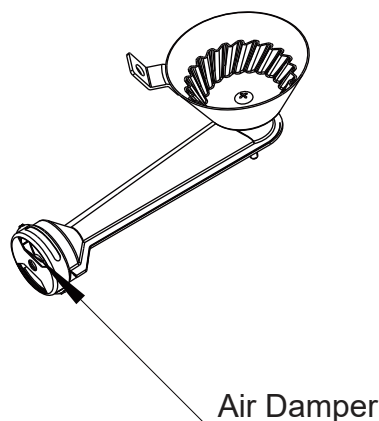
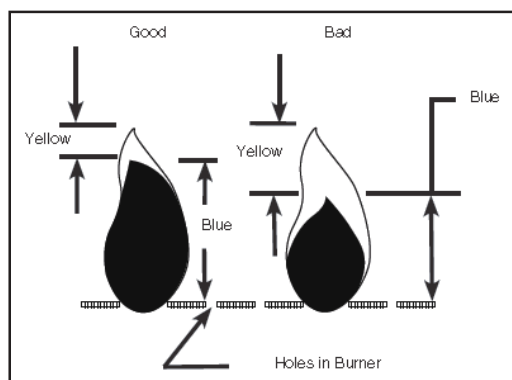
Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

DO NOT obstruct the flow of combustion and ventilation air.

BURNER FLAME CHECK

Light burner, Adjust flame height using regulator control knob. Always check flame prior to each use.

The air damper mounted on the back of the burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provided the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.



CLEAN THOROUGHLY AFTER EVERY USE.

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).

1. Before cleaning turn off the appliance 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. 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.
3. Confirm that all components are completely dry before using or placing in storage.
4. We recommend that the unit be thoroughly cleaned prior to every use.
5. Store all components in a dry location when not in use.

CARE AND MAINTENANCE

SUGGESTED CLEANING MATERIALS:

- Hot water
- Mild dishwashing liquid detergent
- Soft, nylon cleaning pad

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.

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.

WARNING

NEVER mix oil and water in unit.
Ensure inside of cooking pot is completely dry before adding any liquids.

WARRANTY INFORMATION

The appliance 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 (1) 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's 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.

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