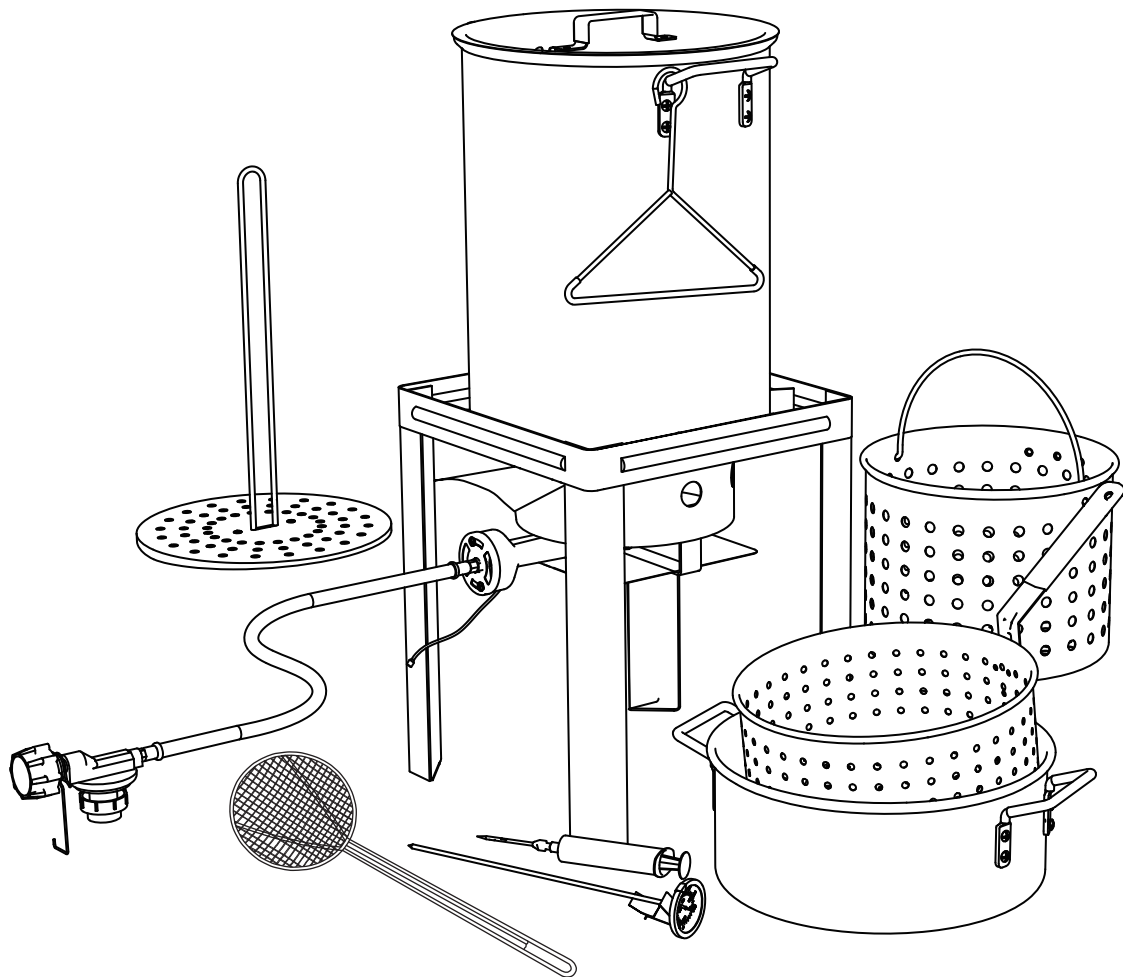

USER MANUAL

Turkey and Fish Fryer Kit



30QT+10QT

Email: OutdoorFryer@hotmail.com

WARNING

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN FIRE, EXPLOSION, BURN HAZARD, OR CARBON MONOXIDE POISONING, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

01 Propane Use Only

DO NOT attempt to connect the stove to a natural gas supply. Use only with propane, utilizing the hose and regulator supplied with the stove and an approved bulk propane tank.

02 Outdoor Use Only

This appliance is for OUTDOOR use only. DO NOT use it in a building, garage, tent, or enclosed area. DO NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.

03 Supervision Required

This is an ATTENDED appliance. DO NOT leave this appliance unattended while the burner is lit or heating oil, grease, water, or cooking food. Monitor the appliance when hot after use (oil, grease, or water above 100°F (38°C)). Heated liquid and equipment can remain at scalding temperatures long after cooking.

04 Keep Children and Pets Away

Keep children, pets, and unauthorized persons away from the appliance at all times.

05 Avoid Impaired Operation

The use of alcohol, prescription, or non-prescription drugs may impair your ability to assemble or operate this appliance safely. Do not use this appliance if you are under the influence of alcohol or prescription or non-prescription drugs.

06 Minimum 10ft Clearance

Keep this appliance at least 10 ft. (3.05m) away from any construction and combustible material. Please do not use it on or under any apartment or condo balcony or deck.

07 Stable Cooking Surface

When cooking, the appliance must be on a level, stable, fireproof surface such as brick, concrete, or dirt. Surfaces such as wood, asphalt, or plastic, which may burn, blister, or melt, are unsuitable.

08 Leak Check Before Use

Before using the appliance, check all fittings for leaks. Keep the hose away from heated surfaces. Use only the specified LP hose/regulator assembly.

09 Overheated Oil Caution

If the oil temperature exceeds 350°F (177°C) or begins to smoke, immediately turn the Regulator Valve OFF and wait for the temperature to decrease to less than 350°F (177°C).

WARNING

10 Fire Safety Precautions

It is important to keep a Type BC or ABC fire extinguisher nearby in case of a fire. If you encounter an oil or grease fire, do not use water to put it out, as this can make the fire worse. Instead, call the Fire Department and use a Type BC or ABC fire extinguisher to contain the fire until help arrives.

11 Proper Oil and Water Levels

NEVER overfill the cooking pot with oil, grease, or water. Follow the instructions in this manual for establishing proper oil, grease, or water levels.

12 Thaw and Towel-Dry Before Frying

Introducing 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 thawed entirely and towel-dried before being immersed in the fryer.

13 Caution when Lowering Food

Lower food slowly into the cooking liquid to prevent splashing or overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.

14 Handle Hot Surfaces with Care

This appliance and pot, including handles and lids, get dangerously hot. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.

15 Avoid Placing Empty Vessels on Appliance

Please don't put an empty cooking vessel on the appliance while it's on. Be careful when adding anything to it. Use a vessel that fits the capacity and diameter specified in the manual.

16 Weather Precautions

In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil/ grease, turn off the Regulator Valve and Cylinder Valve. Do not attempt to move the appliance or cooking vessel.

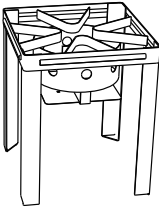
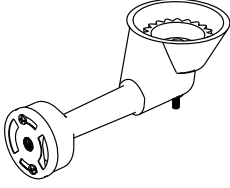
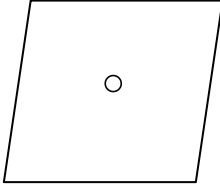
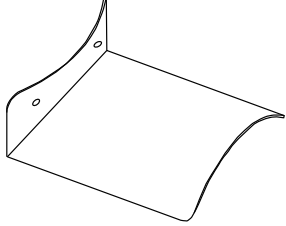
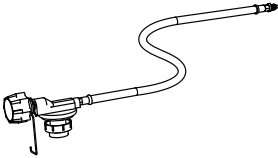
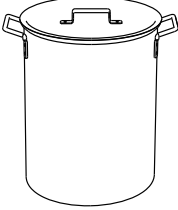
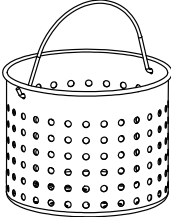
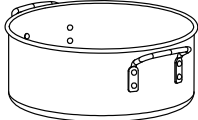
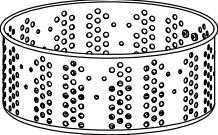
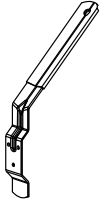
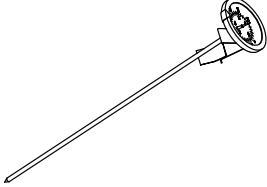
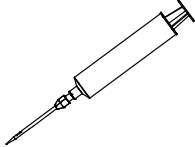
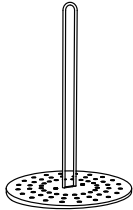
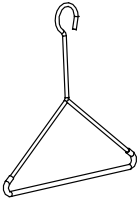
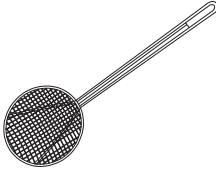
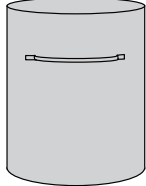
17 Allow Cooling Before Moving

DO NOT move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) before moving or storing.








CALIFORNIA PROPOSITION 65

1. Combustible by-products, such as carbon monoxide, produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm. Wash your hands after handling this product.

PACKING LIST

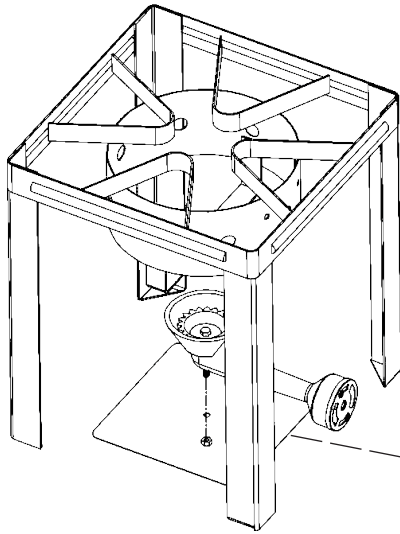
#1) Stove Stand - 1pc 	#2) Burner - 1pc 	#3) Heat Shield - 1pc 	#4) Coverplate - 1pc 
#5) Regulator / Hose - 1pc 	#6) 30QT Pot with Lid - 1pc 	#7) 20QT Basket - 1pc 	#8) 10QT Pot - 1pc 
#9) 10QT Basket - 1pc 	#10) Handle - 1pc 	#11) Thermonter - 1pc 	#12) Marinade Injector - 1pc 
#13) Turkey Rack - 1pc 	#14) Rack Lifter - 1pc 	#15) Skimmer - 1pc 	#16) Cover - 1pc 

HARDWARE LIST

A	M6 Hex head bolt - 2pcs 	Packaged in bag for #4 coverplate assembly
B	M6 Flange nut - 2pcs 	
C	Nylon lock nut M6 - 1pc ; Flange nut M6 - 1pc  	Pre-assembled on the #2 Burner
D	M5 Bolt - 3pcs M5 Nut - 3pcs M5 Tooth Washer - 3pcs   	Packaged in the bag for #10 handle

ASSEMBLY INSTRUCTIONS

1



Unscrew the pre-assembled M6 Lock Nut and Flange Nut (C) from the **Burner (#2)**.

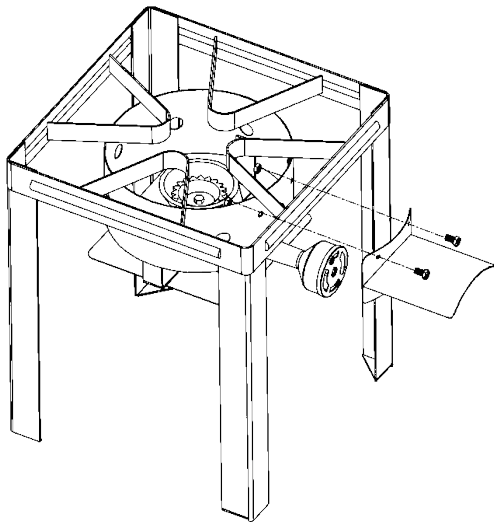
Insert the threaded pin of the burner into the center hole of the burner holder of the **Stove Stand (#1)**.

Align with the burner pins, then fix the **Heat Shield (#3)** outside the burner holder. Tighten all nuts.



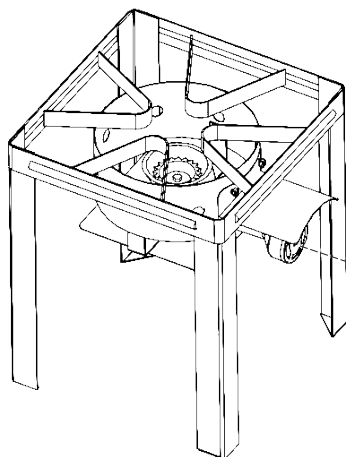
Sharp Edges, Beware of Cuts!!

2

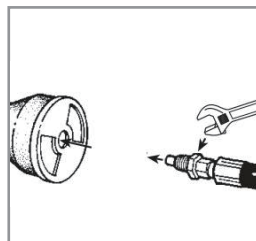


Attach the **Coverplate (#4)** to the windshield of the **Stove Stand (#1)** using 2 pcs M6 Hex head bolt (A) and M6 Flange nut (B). Tighten all bolts and nuts.

3



Connect the hose to the burner.

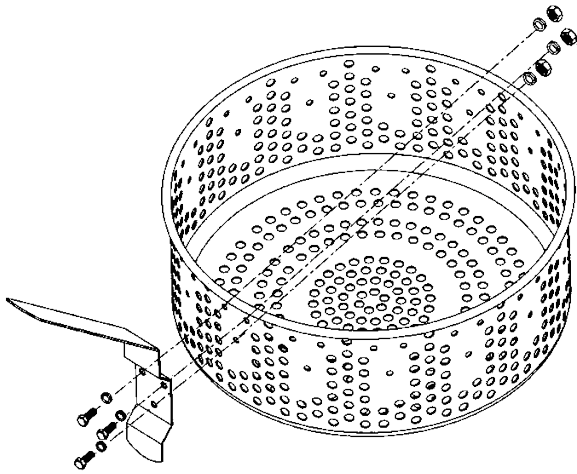


Note: When connecting the Hose to the unit, insert the male fitting of the hose. Tighten the fitting onto the throat of the burner using a wrench.

Do not over-tighten. You should be able to turn the air control panel.

ASSEMBLY INSTRUCTIONS

4

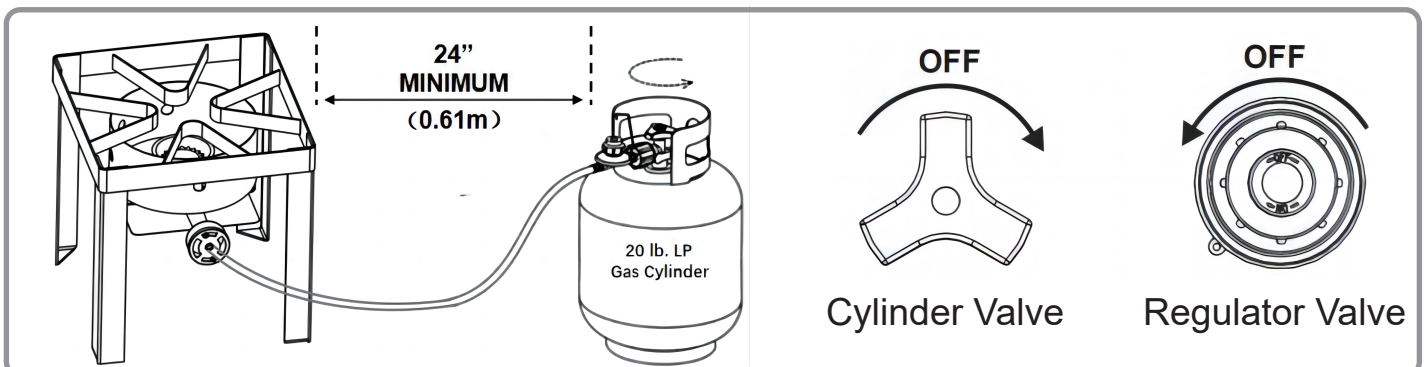


Basket Assembly

Insert the M5 Bolts/Washers through the Basket Handle and Basket; insert 3 Nuts and 3 Washers with an adjustable wrench, and tighten.

LIGHTING INSTRUCTIONS

1. Before proceeding, ensure there are no leaks. Close the **Cylinder Valve** on the gas cylinder and the **Regulator Valve** on the hose.
2. Open the **Cylinder Valve** by turning it counterclockwise.
3. Use a long-nosed lighter or a fireplace match to ignite the burner from the side. Keep your face and hands away from the burner.
4. Slowly turn on the **Regulator Valve** until the burner ignites while keeping your face and hands away from the burner.
5. Adjust the Regulator Valve to set the desired flame height.
6. To relight, follow steps 1-5 again. Please be careful as the cooker will still be hot.
7. If the ignition fails to occur within 5 seconds, turn off the **Cylinder Valve**, wait for at least 5 minutes for the gas to disperse, and then repeat the lighting procedure.



LIGHTING WARNING

01 Safe Shutdown Procedure

After using the cooker, turn off the Regulator Valve first, followed by the Cylinder Valve. Ensure there is no flame and all valves are switched off before leaving the cooker.

02 24 Inch Safe Distance

Keep at least a 24-inch distance between the appliance and the cylinder.

03 Cool Down Before Leaving

Wait until it has fully cooled down before leaving it unattended. When removing food from the cooker, always wear protective mitts.

04 Proper Hose Disconnection

Disconnect the hose from the cylinder by turning the fitting counterclockwise until the regulator is separated from the cylinder tank.

05 Indoor Storage Guidelines

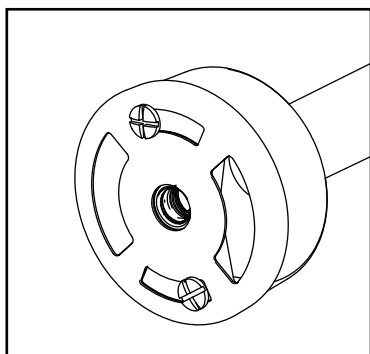
Storage of this cooker indoors is permissible only if the cylinder is disconnected and removed from the cooker. Keep the entire unit in the area to avoid insects and contaminants clogging the hose.

06 Check if Tubing is Blocked

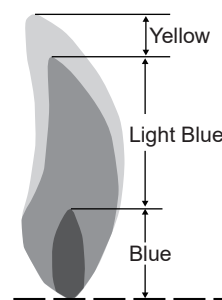
Small insects and spiders can enter venturi tubes causing blockages, leading to smoky, yellowish flames or preventing burner lighting. Turn off gas before cleaning, cool down, remove burner, clean venturi tube using a brush/pipe cleaner, and ensure it's properly seated over the gas valve orifice. Clean the venturi tube periodically, especially at the start of the season.

BURNER FLAME CHECK

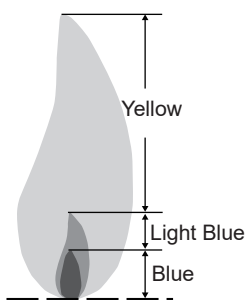
Adjust the flame of the burner using the **Air Shutter** until you achieve the desired blue flame with little or no yellow flame. Always check the flame before use.



Good



Bad



WARRANTY AND SERVICE

The warranty period of the product is 180 days from the date of purchase. If the product has any problem, please feel free to reach out to us and we will work out solutions for you ASAP.

If you have any inquiries, please reach out to us through the platform where you made your purchase. This will help us quickly identify your product model.

Email: OutdoorFryer@hotmail.com



After-sales



Guidance



Business