

SBCOOKTR SINGLE BURNER TURKEY FRYER INSTRUCTION MANUAL



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE,
DO NOT OPERATE THIS PRODUCT!

DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem, have questions or need parts for this product, call Customer Service at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

Visit online <http://www.sportsmanseriesbrand.com>

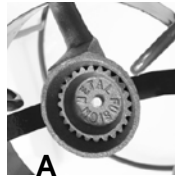
FOR CONSUMER USE ONLY - NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR REFERENCE.

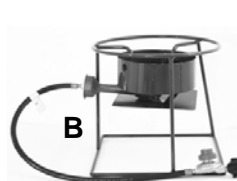
SPECIFICATIONS

Attach Your Own LP Tank (LP Tank Not Included)

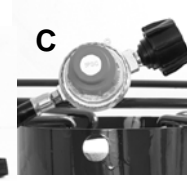
A) 54,000 BTU Cast Burner



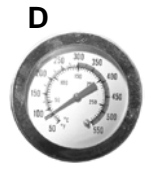
B) 12" Height Stove Stand



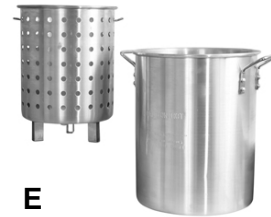
C) 2.5 Ft. LP Hose & Adjustable Regulator With Type 1 Connection



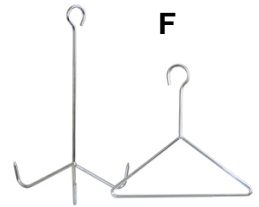
D) 12" Deep Fry Thermometer Displays Liquids Cooking Temperature



E) 29 Quart Aluminum Pot (7.25 Gallon) With Basket & Lid



F) Fish Hook And Rack



IMPORTANT SAFE OPERATION PRACTICES



WARNING! This symbol points out important safety instructions which, if not followed, could endanger the personal safety and/or property of yourself and others. Read and follow all instructions in this manual before attempting to operate this machine. Failure to comply with these instructions may result in injury. When you see this symbol. **HEED ITS WARNING!**



CALIFORNIA PROPOSTION 65

WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.



DANGER! This machine was built to be operated according to the safe operation practices in this manual. As with any type of equipment, carelessness or error can result in serious injury.

1. Read, understand, and follow all instructions on the machine and in the manual(s) before attempting to assemble and operate. Keep this manual in a safe place for future and regular reference and for ordering replacement parts.
2. Be familiar with all controls and their proper operation. Know how to stop the machine and disengage.
3. Never allow children under 16 years of age to operate this machine. Children 16 and over should read and understand the instructions and safe operation practices in this manual and on the machine and be trained and supervised by an adult.
4. Never allow adults to operate this machine without proper instruction. Do not use if under the influence of alcohol or drugs.

IMPORTANT SAFETY INSTRUCTIONS

DANGER

- USE THIS PROPANE COOKER ONLY OUTDOORS IN NON-CONFINED AREAS
- DO NOT OPERATE THIS PROPANE COOKER UNATTENDED
- KEEP AT LEAST SEVERAL FEET OF CLEARANCE ON ALL SIDES TO ALLOW PROPER VENTILATION

STOP!

Before using propane cooker, if you have any questions regarding the hazard and safety notices listed in this manual, call 1-888-287-6981, Monday - Friday, 8 AM - 4 PM Central Time.

To avoid personal injury or property damage use extreme care in handling LP Propane fuel.

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your Fire Department.
4. Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder. Do not locate this appliance under ANY overhead construction.
5. Only use propane burning units outdoors. Risks include fire and carbon monoxide fumes. Lack of ventilation can cause injury or death.
6. Never operate this appliance within 25 feet (7.5m) of any flammable liquids or vapors.
7. Do not fill cooking vessel beyond maximum fill line (if applicable).
8. When cooking with oil/grease, always use the thermometer provided and never allow the oil/grease to get hotter than 350°F (177°C). If the temperature exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
9. Heated liquids and equipment remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 100°F (38°C) or less.
10. If a fire should occur, keep away from the appliance and immediately call your Fire Department. Do not attempt to extinguish an oil/grease fire with water. When cooking, have a Type BC or ABC fire extinguisher readily available. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.

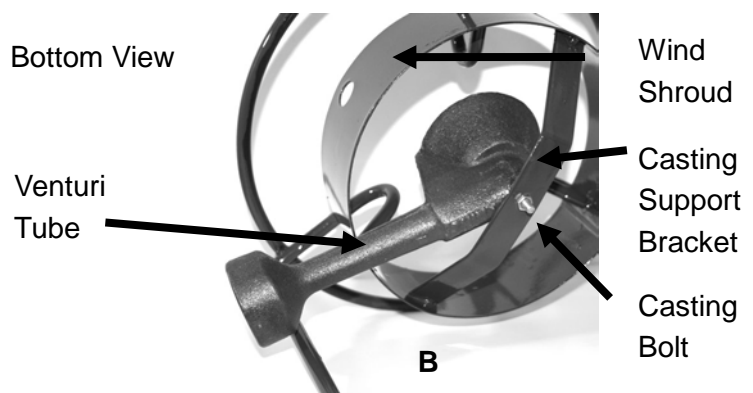
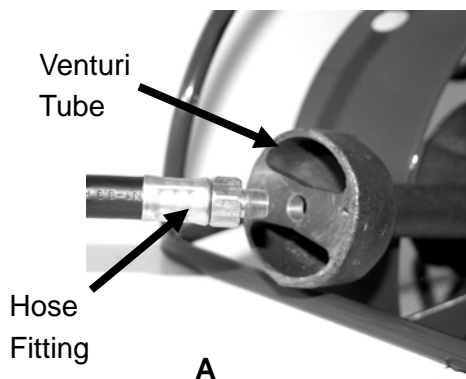
DANGER

This is an ATTENDED appliance. Do NOT leave this appliance unattended while the burner is lit or while 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 has ended.

- 11) Keep children, pets and unauthorized persons away from the appliance at all times.
- 12) The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Do NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.
- 13) This appliance is for OUTDOOR use only. Do NOT use in a building, garage, tent or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.
- 14) Do not locate this appliance under any overhead construction. Keep a minimum clearance of 10 ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of any combustible material. Do not use on or under any apartment or condo balcony or deck.
- 15) When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.
- 16) Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly supplied with the unit should be used with this appliance.
- 17) When cooking with oil or grease, the thermometer provided MUST be used. If the thermometer supplied with the fryer/boiler has been lost or damaged, contact Customer Service to obtain a new one before using the appliance.
- 18) If the temperature of cooking oil exceeds 350°F (177°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 the instructions in this manual.
- 19) When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/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.
- 20) NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

Assembly

Tools Required: A) ADJUSTABLE WRENCH (B) LEAK TESTING SOLUTION



- A) Attach the Venturi tube with the fitting on the hose.
- B) Place the casting bolt through the hole on the flat bar casting support. The Venturi tube of the burner should be located **underneath** the wind shroud. For cookers supplied with a heat plate, place the heat plate onto the casting bolt beneath the flat bar casting support bracket. Reinstall nut to casting bolt. Tighten.

Thermometer Instructions

1. Always use a deep fry thermometer when using this appliance as a fryer/boiler.
 - a. Before each use, make sure that the thermometer is properly calibrated by placing the tip in a pot of boiling water. The thermometer should register within +/-20° of 212°F or +/-10° of 100°C.
 - b. Hang the thermometer on the inside of the pot with the probe immersed in the cooking liquid.

WARNING! Never place a lid over a pot when monitoring the temperature of oil.

- c. Once the fire has been lit, monitor the temperature on the thermometer at all times. Water boils at 212°F (100°C). The temperature of hot oil should never be allowed to exceed 350°F (177°C).

⚠ DANGER

Oil can ignite at high temperatures. Most thermometers have a Red Zone above 350°F (177°C) to signify Danger. Never allow the temperature to exceed 350°F (177°C). If the temperature goes above 350°F (177°C) immediately turn the burner and gas supply OFF and wait for the temperature to decrease to below 350°F (177°C) before relighting. If at any point during the cooking process the oil begins to smoke, immediately turn the burner and gas supply OFF regardless of the reading on the thermometer.

- d. When the cooking is complete and the cooker has been turned off, allow the temperature of the oil to fall below 100°F(38°C) before moving the pot, cooking oil, or cooker.

2. Never cover the pot when cooking with oil.
3. Always thaw and dry food completely before placing it into hot oil. Frozen or wet food may cause oil or grease to overflow.
4. Never put an empty pot over an open flame.
5. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/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.
6. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Immediately call your Fire Department. A Type BC or Type ABC fire extinguisher may, in some circumstances, contain the fire.

Determining Proper Fill Levels For Cooking Vessels

Never overfill the cooking vessel with oil, grease or water. Never fill a pot beyond the maximum fill line. If the pot being used does not have a maximum fill line, follow these instructions to determine the amount of cooking liquid to be used:

- a. Place the food product in or on the holder.
- b. Place the food product and holder into the empty vessel.
- c. Fill the vessel with water until the food product is completely submerged. There must be a minimum of 3 inches (7.5cm) between the water level and top of the vessel.
- d. 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.
- e. Remove the water and completely dry the vessel and the food product.
- f. This is the amount of cooking liquid the vessel is to be filled with to cook the food product.

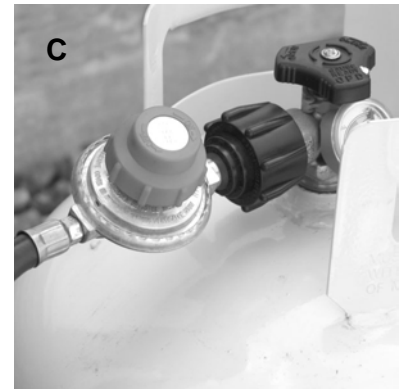
LP Gas Cylinder Information

Only use a 20 lb. (9 kg) LP Gas Cylinder. Important information to remember about LP Gas cylinders include:

1. Always read and follow the cylinder manufacturer's instructions.
2. Make sure that the gas cylinder is not overfilled. The maximum weight of a properly filled 20 lb. (9 kg) LP gas cylinder is approximately 38 lb (17 kg). Never fill the cylinder beyond 80% full.
3. Make sure that the cylinder valve has the proper connection for a Type 1 appliance fitting.
4. Do not store a spare LP gas cylinder under or near this appliance.
5. Disconnect the cylinder from the cooker for storage.
6. Store the cylinder out of the reach of children.
7. Do not use or store the cylinder in a building, garage or enclosed area.
8. Always use a 20 lb. (9 kg) cylinder in the proper upright position for the proper vapor withdrawal. It should also be stored and transported in the upright position.
9. The cylinder must have a protective collar to protect the cylinder valve.
10. 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.
11. Cylinder must be turned OFF while not in use.

Connection Instructions

1. Check that your hose assembly valve is set to not allow gas flow. If you have an adjustable regulator, turn the regulator control counter-clockwise until it stops. This is the OFF position. If you have a non-adjustable regulator with manual valve(s), turn the manual valve(s) clockwise until it stops. This is the OFF position.
2. Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise. Hand tighten with the regulator positioned upright. (Image C)
3. Perform the Leak Test.



Always read and follow these and the cylinder manufacturer's instructions. Failure to follow these instructions and warnings could result in fire, explosion, burn hazard or carbon monoxide poisoning which could cause Property Damage, Personal Injury or Death.

Leak Test

Before lighting the appliance, a thorough leak test must be satisfactorily completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints after the cylinder valve is opened (no more than 1/2 turn). If bubbles are seen, indicating a leak, turn off the cylinder and tighten the leaking connection until a further leak test shows no leaks.

Gas Cylinder Placement Instructions

1. Never operate this appliance within 10 ft. (3.05m) of any structure, combustible material or other gas cylinder. Never operate this appliance within 25 ft. (7.5m) of any flammable liquids or vapors.
2. There must be no combustibles or roof overhead.
3. For models with a tank ring for cylinder retention, place the cylinder base inside the ring. The prongs that extend from the cart handle should bracket the cylinder's collar. For all other models keep 24" (.61m) of space between the LP gas cylinder and the appliance.
4. The LP gas cylinder and appliance must be located so that any wind is blowing the heat of the appliance away from the propane cylinder. This also helps fire prevention by blowing the flames of a grease fire away from the propane cylinder.
5. Center the pot over the burner on the cooker. Do NOT use any pot larger than the recommended size for your cooker.

Tips For Caring For Aluminum Fry Pans And Boiling Pots

It is not necessary to season aluminum pots before cooking with them. Wash with a liquid dish washing detergent and towel dry.

After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has cooked to the outside of the pot while cooking with your outdoor cooker, scrub the outside of the pot with a steel wool scouring pad.

DO NOT SPRAY OVEN CLEANER ON ALUMINUM POTS TO REMOVE GREASE OR SOOT. OVEN CLEANER WILL CAUSE THE FINISH TO BECOME DULL.

If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and steel wool to loosen the food.

If hard water causes darkening on the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes. Never place an empty aluminum or stainless steel pot on a lit cooker. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.