



**SMOKER/OVEN/STOVE
OUTDOOR COOKER
ASSEMBLY INSTRUCTIONS
AND USE AND CARE MANUAL**

MODEL/SERIAL # _____

**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.**

METAL FUSION, INC.

712 St. George Avenue.
Jefferson, LA 70121

If you have any problems or questions

Call Us Toll Free at

1-800-783-3885

7:30 AM to 3:30 P.M. CST • Monday through Friday

(504) 736-0201

www.kingkooker.com

⚠ WARNING

**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.**

DANGER

If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open front door slowly (if applicable). Open the door approximately 1-2 inches (2.5-5.0cm) and check for flare-up before opening door completely. Quick introduction of oxygen to the cooking chamber could lead to possible flare-up.**
- 4. 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.

DANGER

- 1. Never operate this appliance unattended.**
- 2. 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.**
- 3. Only use propane burning units outdoors. Risks include fire and carbon monoxide fumes. Lack of ventilation can cause injury or death.**
- 4. Never operate this appliance within 25 feet (7.5m) of any flammable liquids or vapors.**
- 5. Do not fill cooking vessel beyond maximum fill line (if applicable).**
- 6. 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.**
- 7. Heated liquids and equipment remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids or cooking chamber have cooled to 100°F (38°C) or less.**
- 8. 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.**

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.

⚠ WARNING

READ AND UNDERSTAND BEFORE USING THIS PRODUCT

Throughout this manual the words appliance, cooker, smoker, fryer/boiler, burner, oven and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

- 1) 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 [cooking chamber, oil, grease or water above 100°F (38°C)]. Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.
- 2) Keep children, pets and unauthorized persons away from the appliance at all times.
- 3) 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.
- 4) 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.
- 5) Do not locate this appliance under **ANY** overhead construction. Keep a minimum clearance of 10ft. (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.
- 6) When cooking, the appliance 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.
- 7) 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 specified by Metal Fusion, Inc. should be used with this appliance.
- 8) This appliance is not for frying turkeys.
- 9) When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of thermometer. If the thermometer supplied with the appliance has been lost or damaged, a replacement thermometer specified by Metal Fusion, Inc. shall be obtained before using the appliance.
- 10) If the temperature 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.
- 11) 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.
- 12) **NEVER** overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

- 13) 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.
- 14) 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.
- 15) This appliance and pot (including handles, doors, racks, pans and lids) get dangerously hot in use. 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.
- 16) Do **NOT** place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation. Never use a cooking vessel larger than the capacity and diameter specified in this manual.
- 17) 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.
- 18) Do **NOT** move the appliance when in use. Allow the cooking vessel/chamber to cool to 100°F (38°C) before moving or storing.
- 19) Avoid bumping of or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.
- 20) See Use and Care section for LP Gas Cylinder Information. A 1 lb. (16.4 oz) propane cylinder should be used with this cooker. The cylinder must be marked "Propane." The LP-gas supply cylinder used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U. S. Department of Transportation (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*. Do not store a spare LP-gas cylinder under or near this appliance. For proper vapor withdrawal, the cylinder should be used in the proper upright position. The cylinder must be disconnected when not in use. Do not carry or store the cylinder in the cooker bag. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.
- 21) This appliance is not intended for commercial use.
- 22) Use King Kooker® appliances only in accordance with state and local ordinances, 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 *CSA B149.1, Natural Gas and Propane Installation Code*.



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AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON
MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE,
PERSONAL INJURY OR DEATH.**

**READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE
USING YOUR KING KOOKER® PRODUCT**

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METAL FUSION, INC.

LIMITED ONE-YEAR WARRANTY

WHAT THIS WARRANTY COVERS

This warranty covers all components of this outdoor cooker to be free from defects in materials and workmanship, with the exceptions stated below.

HOW LONG COVERAGE LASTS

This warranty runs for one year from the date of purchase. Please keep your receipt with this manual for future reference.

WHAT IS NOT COVERED

This warranty does not cover the following:

Incidental and Consequential Damages. This warranty does **not** cover incidental and consequential damages arising in any way out of the use of this outdoor cooker. The liability of Metal Fusion, Inc. is, in any event, limited to the amount of the original purchase price of this outdoor cooker, and remains in force only as long as the product remains in its original, as-built configuration. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Neglectful Operation. This warranty does **not** cover any loss or damage arising in any way due to the negligent operation of this outdoor cooker.

Altered, Repaired or Misused Equipment. This warranty does **not** cover any loss or damage arising in any way out of the use of this outdoor cooker when it has been altered, repaired by persons other than Metal Fusion, Inc., or when it has been abused or misused, or when it has been used other than in accordance with the manufacturer's operating instructions, including, without limitation, any damage to the consumer's pots because they were placed on a lit cooker while the pot is empty. When using smoker, use only the water pan provided.

Other Assumed Responsibilities. Unless otherwise provided by law, this warranty does **not** cover any responsibility or liability arising in any way out of the use of this product where that responsibility or liability was purportedly assumed by any other person or agent.

Paint, Discoloration and Rust. This warranty does **not** cover the paint on the outdoor cooker, as in a normal use of the outdoor cooker, the paint will be burned off. Nor does this warranty cover discoloration or rust to the cooker as these occurrences are part of the cooker's normal wear and tear.

WHAT METAL FUSION, INC. WILL DO

Metal Fusion, Inc. will repair or replace any outdoor cooker that proves to be defective in materials or workmanship. In the event repair is not possible or economically feasible, Metal Fusion, Inc. will replace your outdoor cooker with an identical or substantially equivalent outdoor cooker. Metal Fusion, Inc. will perform this service at no charge to you, except for the actual cost of shipping and handling the outdoor cooker or replacement parts.

HOW TO GET SERVICE

In the event you have a problem or malfunction with your outdoor cooker, simply call Metal Fusion, Inc. at (800) 783-3885.

HOW STATE LAW APPLIES

This warranty gives you specific rights, and you may have other rights which vary from state to state.

OWNER'S REGISTRATION



Dear Customer,

Thank you for purchasing a King Kooker®! Please take a moment to fill out your registration form and return it to us. We are always happy to hear suggestions and comments from our customers about our products. Completion of this registration allows us to contact you if the need arises. Please keep your receipt with your instruction manual. It will be necessary as a proof of purchase for us to help you if there is a problem with your cooker.

Name: _____

E-Mail: _____

Address: _____

Telephone: _____

Model# _____

Date of Purchase _____

Place of Purchase _____

Price Paid _____

Was this a gift _____ or did you _____ purchase it yourself?

Comments:

A SATISFIED CUSTOMER IS OUR MAIN GOAL. If you have any questions or problems, please call us at 1-800-783-3885 before returning the product to the point of purchase. Please have your receipt available when calling.

**THANK YOU,
ENJOY YOUR COOKING EXPERIENCE.**

CUT HERE

TAPE HERE

FOLD

Place
Stamp
Here

METAL FUSION, INC.
712 St. George Avenue
Jefferson, LA 70121

FOLD

SECTION I

ASSEMBLY INSTRUCTIONS

⚠WARNING

THE USE AND CARE MANUAL MUST BE READ AND UNDERSTOOD BEFORE USING THE APPLIANCE

IMPORTANT: This appliance has multiple uses. The cooking base and the pot can be used together as a fryer, a boiler, or a stove. The base and the smoker cabinet can be used together as a smoker or an oven. The instructions regarding the smoker cabinet apply to the appliance's use as a smoker or oven, whether using a wet or dry cooking process.

Throughout this manual the words appliance, cooker, smoker, fryer/boiler, burner, oven and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

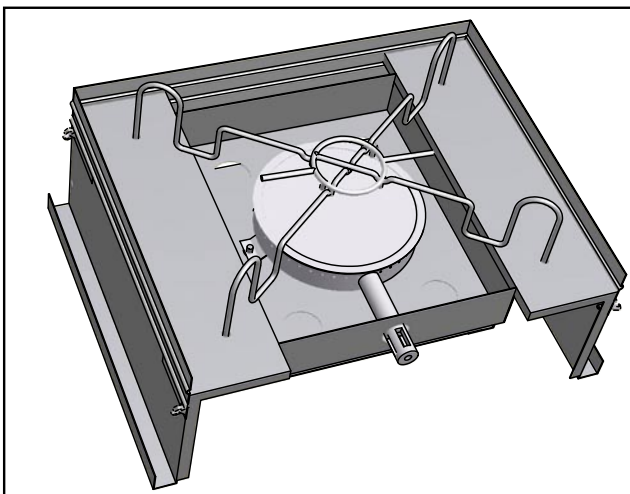
ASSEMBLY INSTRUCTIONS

TOOLS REQUIRED:

**PHILLIPS HEAD SCREWDRIVER, TORQUE WRENCH or ADJUSTABLE WRENCH,
LEAK TESTING SOLUTION**

1. Before assembling, check that all cooker components are included in the shipping carton. Identify these cooker parts from the required parts list for both the Fryer-Boiler Assembly and the Smoker Cabinet Assembly. If any parts are missing, contact Metal Fusion, Inc. at 1-800-783-3885 between the hours of 7:30 a.m. and 3:30 p.m. CST Monday through Friday for replacements.
2. Read assembly instructions, and understand sequence of assembly, before commencing to assemble your cooker.
3. This package consists of two main components once assembled:
 1. **Fryer-Boiler** -See page 10 for assembly.
 2. **Smoker Cabinet** -See pages 11- 12 for assembly.

The fryer-boiler provides a heat source for the smoker cabinet and must be assembled first. The fryer-boiler can also be used independently from the smoker cabinet as an outdoor cooker. When using this appliance as a fryer-boiler alone (no smoker), do NOT use any pot larger than 10 quarts.



Fryer-Boiler



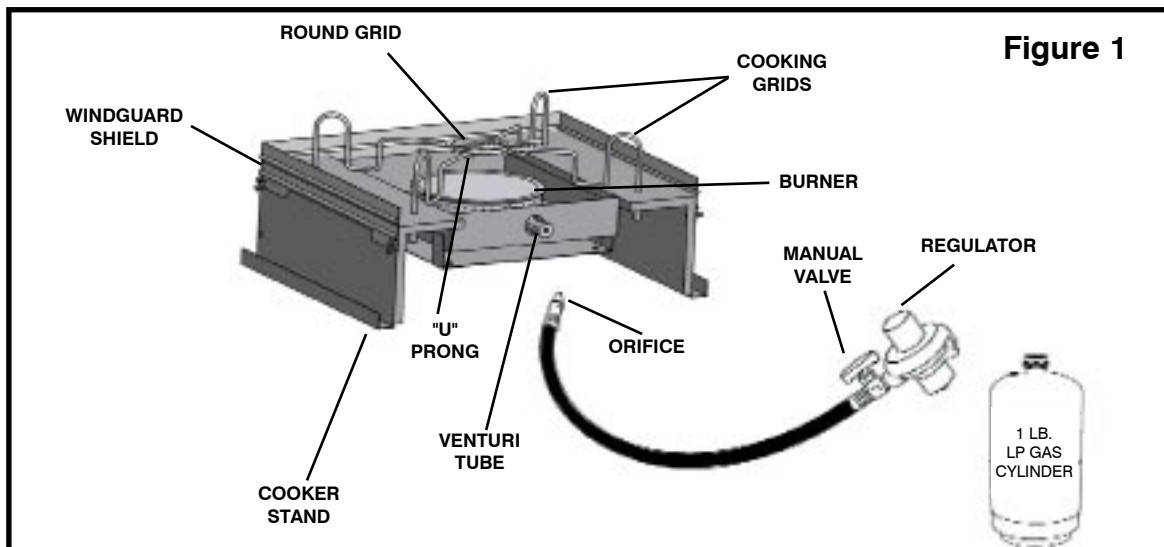
Smoker Cabinet

FRYER-BOILER ASSEMBLY

REQUIRED PARTS LIST:

- (1) Cooker Stand and Burner
- (2) Chrome Cooking Grids
- (1) Chrome Round Cooking Grid
- (1) Hose and Regulator
- (1) Deep Fry Thermometer
- (1) Windguard Shield
- (4) Wing-Head Thumb Screws

1. Locate the three chrome cooking grid pieces. There will be one long grid piece with three indentions, one long grid piece with two indentions and one round grid piece. Insert the long piece with the three indentions into the top of the cooker stand using the holes provided. The piece should be inserted diagonally across the top of the burner as per **Figure 1** below. Place the second long piece (two indentions) into the remaining holes of the stand. This piece should rest diagonally across the burner and nestle into the middle indentation of the first long piece. Place the round grid piece on top of the installed cooking grids with the four "U" prongs facing down. The "U" prongs should be placed around the installed long pieces to hold the round grid in place. See below **Figure 1**.
2. A windguard shield is provided for use as an accessory for fryer-boiler use only (not for use with smoker cabinet.) The windguard shield can not be installed if using this appliance as a smoker. To attach windguard shield, align the four holes located on the windguard shield to the four holes located on the sides of the cooker frame (two holes on each side.) Insert wing-head thumb screws (4) through the windguard shield and tighten to cooker frame. See below **Figure 1** for picture of correct assembly.
3. Tighten the hose fitting into the venturi with a torque wrench, up to a torque of 95 to 105 lb./in. Alternatively, hand tighten securely and then, using a wrench, tighten an additional 1-1 1/2 turns. See below **Figure 1**.



4. If using this cooker as a fryer-boiler, go to the **Use and Care** section of this manual for further instructions. If using as a smoker base, continue on to the next page.

SMOKER CABINET ASSEMBLY



Figure 2

REQUIRED PARTS LIST:

- (1) Smoker Front Door
- (1) Smoker Back Wall
- (1) Rear Access Door
- (1) Left Side Wall
- (1) Right Side Wall with Hinges
- (1) Front Face Plate
- (1) Smoker Top
- (3) Dampers
- (1) Front Door Cool Grip Handle with 1.5" Threads, (2) Flat Washers, (1) Latch, (1) Lock Washer and (1) Nut
- (1) Rear Access Door Cool Grip Handle with 1" Threads, (1) Flat Washer, (1) Latch, (1) Lock Washer and (1) Nut
- (1) Steel Water Pan
- (1) Steel Wood Chip Pan and Lid
- (2) Chrome Racks
- (1) Cabinet Thermometer
- (7) Wing-head Thumb Screws
- (7) Small Screws/Nuts/Lock Washers

1. Locate "right" side wall (with hinges) and place on flat surface (rack holder tabs facing down). Align four holes on rear access door to four holes located on hinges (hinges placed on top of rear access door). See below **Figure 3** for picture of correct assembly. Insert four small screws through holes in hinges and rear access door and tighten with lock washers and nuts on inside of rear access door.

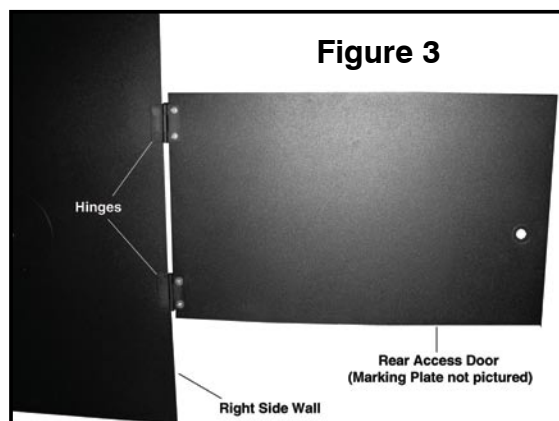


Figure 3



Figure 4

2. Attach the smoker back wall (with four bracket pins) to the two side walls by sliding the four bracket pins located on the smoker back wall into the bracket receivers located on the two side walls (two on inside of each wall). See **Figure 4** above for example of a proper bracket pin/receiver attachment. The rack holder tabs located on each side wall should face towards the inside of the smoker chamber and the handles should face towards the outside.
3. Attach the front face plate to the two side walls by inserting the bracket pins (located on the inside of the front face plate) into the bracket receivers located on the bottom front edge of each side wall. Insert wing-head thumb screws (2) through the holes on front face plate and tighten as pictured in **Figure 2**.
4. Install the smoker front door to the "right" side wall using the provided bracket pins/receivers located on outside of wall.

(Smoker Cabinet Assembly instructions continued on pg. 12)

5. Install the smoker top piece over the outside of the attached smoker side walls and smoker back wall. Make sure to align the three holes on the sides of the smoker top to the corresponding holes located on each side wall and smoker back wall. Tighten with supplied wing-head thumb screws (3).
6. Install the dampers onto each side wall and top of the smoker cabinet using supplied small screws, lock washers and nuts (one screw through each damper.) Screws should be inserted toward inside of smoker cabinet. Tighten on inside of cabinet with supplied lock washers and nuts.
7. Install front smoker door handle using (1) cool grip door handle with 1.5" threads, (2) flat washers, (1) latch (steel tab), (1) nut and (1) lock washer. Insert flat threaded end of handle through front smoker door as shown in **Figure 5**. Keep cool grip handle horizontal. Place the (2) flat washers over the flat threaded end of handle protruding from spacer on inside of front smoker door. Place latch (steel tab) over the flat threaded end of handle protruding from spacer on inside of front smoker door. The rectangular latch should be positioned on the handle with the long side down (see **Figure 6**) so that when the door is closed and handle is turned to the lock position it will latch behind the smoker body to hold the door closed. Place the lock washer against the latch. Tighten with supplied nut. To latch the front door shut, close door and turn handle down to latch in place.

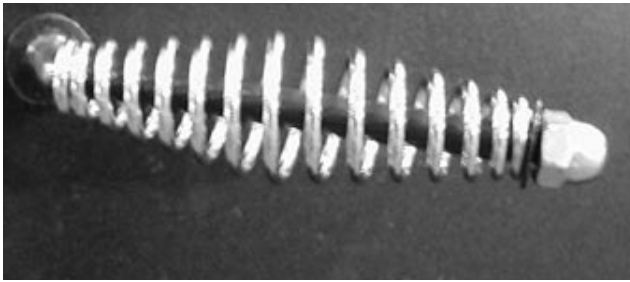


Figure 5



Figure 6

8. Install rear access door handle using (1) cool grip door handle with 1" threads, (1) latch (steel tab), (1) flat washer, (1) nut and (1) lock washer. Insert flat threaded end of handle through rear access door as shown in **Figure 7**. Keep cool grip handle horizontal. Place the flat washer over the flat threaded end of handle on inside of rear access door. Place latch (steel tab) over the flat threaded end of handle on inside of rear access door. The rectangular latch should be positioned on the handle with the long side down (see **Figure 8**) so that when the door is closed and handle is turned to the lock position it will latch behind the smoker body to hold the door closed. Place the lock washer against the latch. Tighten with supplied nut. To latch the rear access door shut, close door and turn handle down to latch in place.



Figure 7

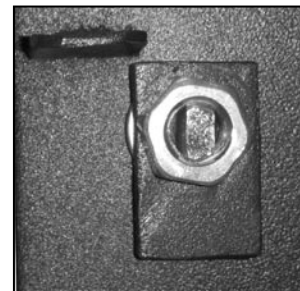


Figure 8

9. Install cabinet thermometer on front smoker door. Remove nut from stem of thermometer and insert stem through the front of the smoker door in hole provided. Reattach nut to thermometer stem on inside of door to tighten.
10. Go to the **Use and Care** section of this manual for further instructions.

SECTION II

USE AND CARE

IMPORTANT: This appliance has multiple uses. The cooking base and the pot can be used together as a fryer, a boiler, or a stove. The base and the smoker cabinet can be used together as a smoker or an oven. The instructions regarding the smoker cabinet apply to the appliance's use as a smoker or oven, whether using a wet or dry cooking process.

Throughout this manual the words appliance, cooker, smoker, fryer/boiler, burner, oven and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

▲WARNING

READ AND UNDERSTAND BEFORE USING THIS APPLIANCE.

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.

THERMOMETER INSTRUCTIONS AND SAFETY PRECAUTIONS FOR DEEP FRYING WITH OUTDOOR COOKERS

1. Always use a deep fry thermometer when using this appliance as a fryer/boiler.
 - a. Before each use of the appliance make sure that the thermometer is properly calibrated by placing the tip in a pot of boiling water. The thermometer should register within $\pm 20^{\circ}$ of 212°F or $\pm 10^{\circ}$ of 100°C . If the thermometer is miscalibrated, contact Metal Fusion, Inc. to obtain a replacement before using the appliance.
 - b. Hang the thermometer on the inside of the pot with the probe immersed in the cooking liquid. 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).

IMPORTANT: Oil can ignite at high temperatures. Most King Kooker® 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 according to instructions in the manual. 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. Allow time for the oil to cool, then contact Metal Fusion, Inc. for further instructions.
 - d. When the cooking is complete and the cooker has been turned off, allow the temperature of the cooking liquid to fall below 100°F (38°C) before moving the pot, cooking oil, or cooker.
 - e. Please call Metal Fusion, Inc. at (800) 783-3885 with any questions concerning the use or operation of the thermometer.
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.
7. This appliance is not for frying turkeys.

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

This appliance is manufactured for use with **1lb. (16.4 oz) LP Gas Cylinders**. Important information to remember about LP Gas cylinders include:

1. Always read and follow the cylinder manufacturer's instructions.
2. Always check cylinder's seals before use. Never use with damaged or missing seals. Discard cylinder if dirt or rust particles are in valve area.
3. Do not store a spare LP gas cylinder under or near this appliance.
4. Disconnect the cylinder from the cooker for storage.
5. 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 and plugs may result in leakage of propane.
6. Store the cylinder out of the reach of children.
7. Do not carry or store the cylinder in the cooker bag.
8. Do not use or store the cylinder in a building, garage or enclosed area.
9. Always use the cylinder in the proper upright position for the proper vapor withdrawal. It should also be stored and transported in the upright position.
10. Never refill a disposable cylinder. On average, a full 1lb. cylinder (16.4 oz) will give you two hours of normal cooking with this appliance.
11. To discard of cylinder, contact local refuse hauler or recycle center. Never put in fire or incinerator. Do not puncture.

⚠WARNING

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.

CONNECTION INSTRUCTIONS

1. Check that your hose assembly valve is set to not allow gas flow. Turn the manual valve clockwise until it stops. This is the OFF position.
2. Remove dust cap from cylinder valve. Save cap for use in storing. Screw propane cylinder into regulator. Be careful not to cross thread. Hand tighten only. Refer to Figure 1, page 10.
3. Perform the Leak Test:

LEAK TEST

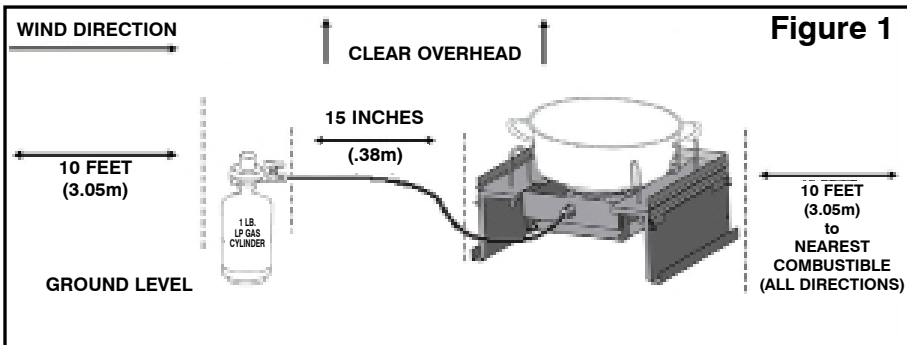
Before lighting the appliance, a thorough leak test must be satisfactorily completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints after connecting the cylinder to the regulator. If bubbles are seen, indicating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

If tightening the connection does not stop the leak, call Metal Fusion, Inc. (800) 783-3885, for assistance.

NEVER USE HOSE/REGULATOR ASSEMBLY IF LEAKING.

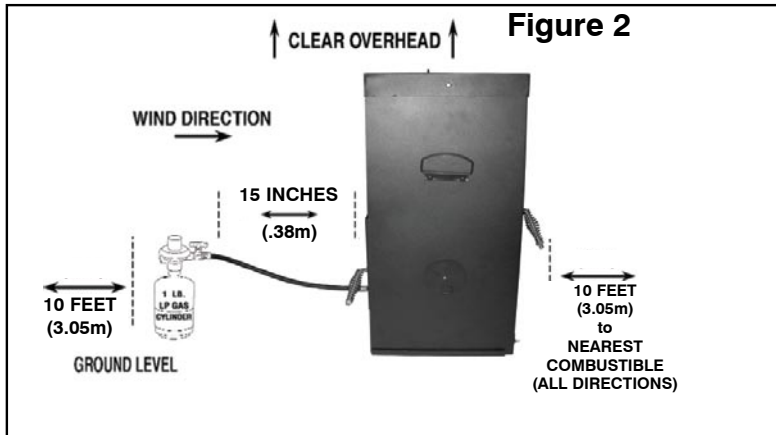
4. Before lighting the cooker, check that the venturi tube is free of obstruction and that the orifice is properly threaded into the venturi tube as per the instructions on page 10. Both situations must be corrected if necessary before lighting to prevent flashback.

PLACEMENT INSTRUCTIONS



WARNING

Keep 15 inches (.38m) between the cylinder and the appliance. Placing the cylinder too close to the appliance could result in fire or explosion which could cause property damage, personal injury or death.



The hose connecting the appliance to the tank poses a trip hazard. Do not step over the hose or walk between the cylinder and appliance. Tripping could cause the appliance or cylinder to tip over, leading to fire or explosion which could cause property damage, personal injury or death.

1. Never operate this appliance within 10ft. (3.05m) of any structure, combustible material or other gas cylinder. Never operate this appliance within 25ft. (7.5m) of any flammable liquids or vapors.
2. There must be no combustibles or roof overhead.
3. Keep 15 inches (.38m) 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. **When using a pot with the fryer-boiler (no smoker cabinet placed over fryer-boiler):** Place the pot centered over the burner onto the cooking grids (see **Figure 1**). Do NOT use any pot larger than 10 quarts. A windguard shield is provided for use as an accessory for fryer-boiler use only (not for use with smoker cabinet.) The windguard shield can not be installed if using this appliance as a smoker. See pg. 10 for assembly instructions.

When using as a smoker: Place the assembled smoker cabinet over the fryer-boiler (see **Figure 2**). The windguard shield can not be installed to fryer-boiler frame. The front smoker door should be located on the opposite side from the hose. The hose should be routed out the rear of the smoker cabinet under rear access door. See **Figure 2** above. The bottom of the smoker cabinet should be placed securely into the side rails of the cooker base. Align the hole located on each wall of the smoker cabinet to the hole located on the side wall of the fryer-boiler. Tighten with two wing-head thumb screws (one on each side) to secure smoker cabinet to fryer-boiler (see Figure 3, pg.16 for picture of wing-head thumb screw attachment).

PREPARATION OF SMOKER CABINET

1. Prepare the wood chip and water pans for smoking (See below picture for proper pan placement). The water pan should always be installed into the smoker when cooking (the water pan will collect drippings from hot food and extend your burner's life). Only use the water pan provided with this unit.

Rear Access Door Opened



Figure 3

Water Pan placed onto bottom set of sidewall tabs.

Wood Chip Pan placed onto chrome cooking grids.

(2) Wing-head Thumb Screws Attach Smoker Cabinet to Fryer/Boiler

NOTE: When opening rear access door, move gas cylinder to side of smoker (hinge side) in order to open door fully. When the door is closed return the cylinder to the position as listed in Figure 2, pg. 15.

Wood Chip Pan for Wet or Dry Smoking: If a wood smoked flavor is desired, use the wood chip pan, placed on the chrome cooking grids of the fryer-boiler. Do not place the wood chip pan in the smoker cabinet at the beginning of the smoking process. When only one hour of smoking time is left remove the lid from the wood chip pan and add the desired amount of wood chips. Place lid back on the wood chip pan. Turn off gas to the appliance following the instructions in this manual. Check to make sure there is no flame and all valves are off. Wearing protective mitts, open the rear access door on the back of the smoker and carefully place the wood chip pan onto the chrome cooking grids of the fryer-boiler. The smoker will be extremely hot. Use Caution! Relight the fryer-boiler according to the instructions in this manual. Close the door and allow the remaining cooking time to pass. Refer to "Using Wood Chips to Add Flavor" on page 21 for more information.

Water Pan for Wet Smoking: Fill the water pan to within 1/2 inch (1.27 cm) of the top with water and your favorite marinade, soft drink or beer. Place the water pan inside the smoker using the lowest set of tabs before lighting your cooker. Using protective oven mitts, open the rear access door on the back of the smoker and visually check the water pan every hour during cooking. The smoker and water pan will be extremely hot. Turn off gas to the appliance, following the instructions in this manual, before adding more liquid. Use caution when removing and installing the water pan as hot liquid can splash. Never allow the water to completely evaporate.

For Dry Smoking or For Baking: Do not add water or marinade to the water pan.

Tip: Line the water pan with aluminum foil for easy clean up.

2. Preparing the Racks:

Open front door to smoking chamber and install racks (without food) onto provided tabs located on the sidewalls of the smoker cabinet (see below picture.) Make sure racks are level when installed. Place food on installed racks as desired before lighting. Once desired cooking time has passed, using well insulated pot holders or oven mitts for protection from hot surfaces and cooking tongs or other utensils, carefully remove food from racks. Racks can not be installed or removed from the smoking chamber with food placed on them.



3. Go to the **Lighting and Operating Instructions** section.

⚠ WARNING

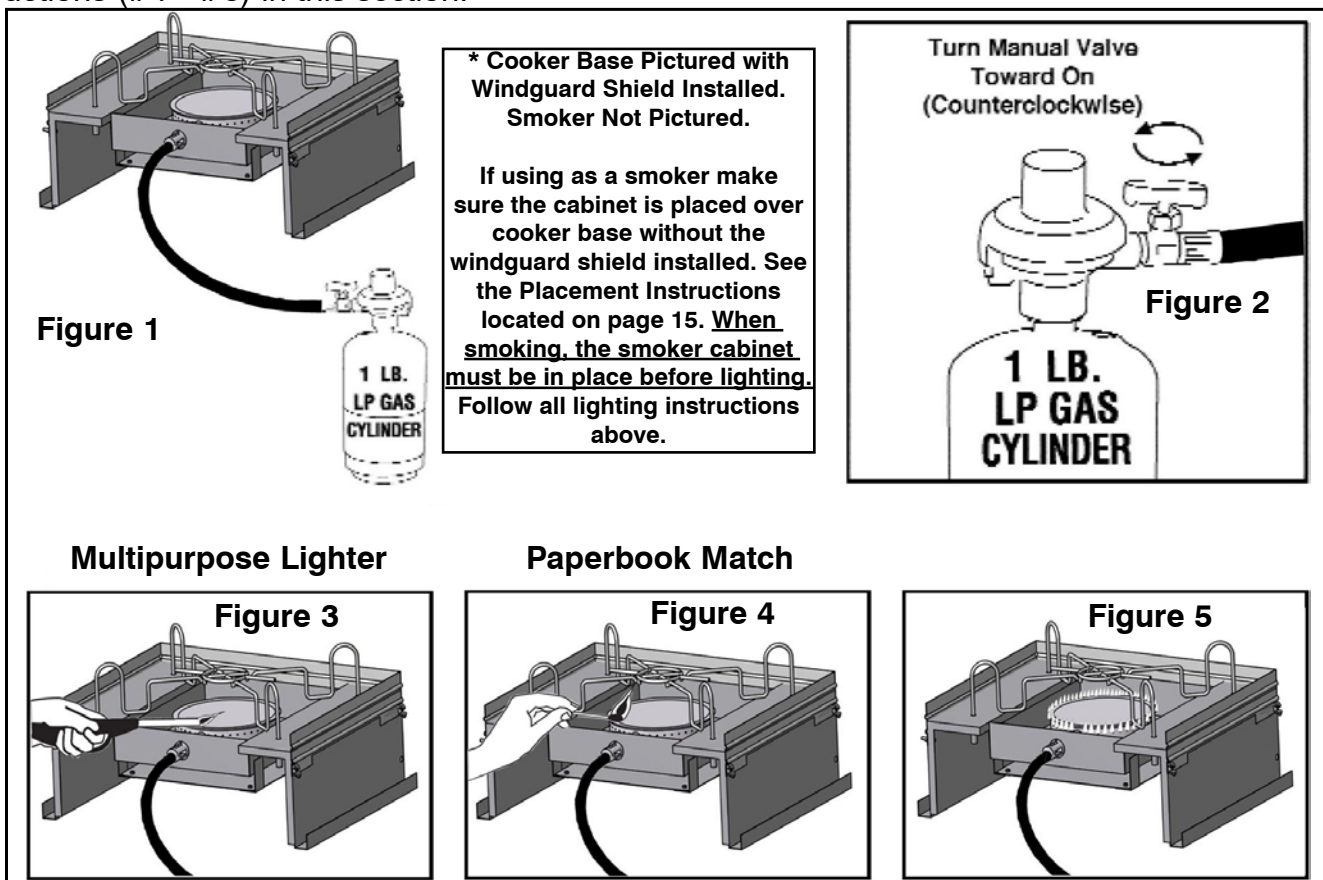
FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

LIGHTING AND OPERATING INSTRUCTIONS

⚠WARNING

THE COOKER MUST NOT BE LIT UNTIL THE PRECEDING PLACEMENT INSTRUCTIONS HAVE BEEN COMPLETELY FOLLOWED.

1. Check the burner to make sure it is set up as per the illustration (Figure 1). When smoking, the smoker cabinet must be in place before lighting. When using this appliance as a smoker, never light the burner with the smoker doors closed. Never lean into the smoker chamber while lighting. The rear access door located on the back of the smoker must be opened while lighting. NOTE: When opening rear access door, move gas cylinder to side of smoker (hinge side) in order to open door fully. When the door is closed return the cylinder to the position as listed in Figure 2, pg. 15.
 2. Place the end of a lit multipurpose lighter above the burner as per Figure 3, or use a lit paper book match placed above the burner as per Figure 4. Turn the manual valve control toward the “ON” position (Figure 2) until ignition occurs. Turning the manual valve counterclockwise increases the gas flow to the burner and hence the flame size (Figure 5).
- When lighting the burner, if ignition does not occur in 3 to 5 seconds, turn the manual valve clockwise until it stops. This is the OFF position. Wait 5 minutes for gas to disperse. Repeat lighting procedure.
3. Check that the flame is blue and that the flames are emitted completely around the burner (see Figure 5). If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 19 for more information regarding a yellow flame or blockage.
 4. Always monitor the flame throughout the cooking process. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the manual valve OFF. Open smoker doors slowly (if applicable), wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions (#1 - #3) in this section.



⚠WARNING

NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING.

SMOKING WITH PROPANE

1. Once the cooker is lit according to the **Lighting and Operating Instructions** on page 17, set the flame intensity to the desired setting. When smoking with propane, the heat intensity will remain constant.
2. Use the thermometer to monitor the temperature of the smoker. If it falls lower than the desired temperature, turn up the flame intensity by adjusting the manual valve. Adjust the damper(s) more open to reduce heat or closed to increase heat.
3. When checking food for doneness, open the front door approximately 1-2 inches (2.5-5.0cm) and check for flare-up before opening door completely. Quick introduction of oxygen to the cooking chamber could lead to possible flare-up. Opening the doors adds cooking time to the food. When the outside temperature drops below 60° F (16° C), we suggest adding more cooking time.
4. Use caution and exercise care when installing or removing the water and wood chip pans. **NOTE: When opening rear access door, move gas cylinder to side of smoker (hinge side) in order to open door fully. When the door is closed return the cylinder to the position as listed in Figure 2, pg. 15.**
Use caution and exercise care when placing or removing food from the smoker cabinet. Racks can not be installed or removed from the smoking chamber with food placed on them. Carefully remove food from racks when cooking time has passed. Always wear well insulated oven mitts or use pot holders for protection from hot surfaces.
5. See below chart for estimated cooking times. Variations will result depending upon the distance of the food to the flame, amount of food in the smoker and the number of times the doors are opened during cooking. **A 1lb. (16.4 oz) LP gas cylinder will give you approximately two hours of normal cooking with this appliance. When referencing the below smoking chart for cooking times, please plan your supplies accordingly.**

KING KOOKER SMOKING CHART

FOOD	QUANTITY	APPROX. COOKING TIME 250-350°F(121-177°C)-MEDIUM HEAT	FULLY COOKED MEAT/TEMP/DESC. (Use a meat thermometer)
Fish & Seafood			
Whole, Large	4 to 6 lbs.	2 to 3 hrs.	Flakes Easily With Fork
Whole, Small	FULL RACK	1 to 2 hrs.	Flakes Easily With Fork
Fillet	FULL RACK	3/4 to 1 hr.	Flakes Easily With Fork
Shrimp, Crablegs	FULL RACK	1/2 to 1 1/2 hrs.	Pink, Resilient
Lobsters			Meat Pulls Away from Shell
Poultry			
Chicken, Whole or Split	1 to 4 Fryers	2 1/2 to 3 hrs.	190 °F(87° C)
Chicken, Stuffed	1 to 4 Fryers	3 1/2 to 4 1/2 hrs.	Slice Leg Joint to Check for Doneness
Chicken, Breast Parts	FULL RACK	2 1/2 to 3 hrs.	190 °F(87° C)
Turkey	12 to 20 lbs.	4 to 5 hrs.	190 °F(87° C)
Turkey Stuffed	12 to 20 lbs.	4 to 5 hrs.	190 °F(87° C)
Small Game Bird	FULL RACK	1 1/2 to 2 1/2 hrs.	190 °F(87° C)
Large Game Bird	5 to 7 lbs.	3 to 4 hrs.	190 °F(87° C)
(Duck, Pheasant, Goose)			Well Done
Beef			
Whole Rump Roast	4 to 6 lbs.	3 to 5 hrs.	140 °F(60° C) Rare
Brisket	1 to 6 lbs.	5 to 7 hrs.	160°F(71° C) Medium
Ribs	FULL RACK	3 to 3 1/2 hrs.	170 °F(77° C) Well Done
Pork			
Ribs	FULL RACK	3 to 3 1/2 hrs.	170 °F(77° C)
Chops (3/4")	FULL RACK	2 1/2 to 3 1/2 hrs.	170 °F(77° C)
Ham (Pre-Cooked)	All Sizes	2 to 3 hrs.	130 °F(54° C)
			Well Done Meat
			Pulls Away From The Bone
Lamb			
Leg	3 to 6 lbs.	3 to 5 hrs.	180 °F(82° C)
Wild Game			
Venison	1 to 5 lbs.	2 to 5 hrs.	170 °F (77° C)

ALL COOKING TIMES ARE ESTIMATES

A meat thermometer can determine the proper amount of doneness.

Place the thermometer into the thickest part of the meat for 5 minutes to register the temperature immediately after removing from smoker. Make sure it is not touching the bone.

TURNING OFF AND STORING THE COOKER AFTER USE

⚠WARNING

NEVER MOVE THE SMOKER, COOKER OR POT WHILE IN USE OR STILL HOT [ABOVE 100°F (38°C)].

1. After each use turn OFF the King Kooker® at the manual valve. Turn the valve clockwise until it stops. This is the OFF position. **Check to make sure there is no flame and the manual valve is turned OFF.** Do not leave the smoker/cooker until it has cooled completely. When removing food from the smoker/cooker wear protective mitts and use tongs or other utensils. The smoker cabinet racks can not be removed with food placed on them.
2. Unscrew the propane cylinder from the appliance regulator. Replace the cylinder's dust cap to keep valve clean.
3. Once completely cooled, the smoker cabinet can be disassembled for storage or transport. Clean the parts according to the Maintenance Instructions on pages 19-20. Carefully store all parts within the provided smoker bag for future use. Follow all assembly and use instructions located in this manual when re-assembling the unit for future use.
4. Storage of this smoker/cooker indoors is permissible only if the cylinder is disconnected and removed from the cooker. Do not carry or store the cylinder in the cooker bag. Do not use or store cylinder in a building, garage or enclosed area. Read and follow cylinder manufacturer's instructions. The cylinder must be stored out of the reach of children at all times. Keep entire unit in area to avoid insects and contamination that can clog the venturi tube.

⚠WARNING

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

MAINTENANCE OF OUTDOOR COOKERS AND ACCESSORIES

1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker inspect and remove any combustible items.
2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with 10ft. (3.05m) of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.
3. Before each use of the appliance check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.
4. Follow all Lighting Instructions in the Use and Care Manual each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube.
If there is any obstruction or a yellow flame, turn off the cooker and allow time for it to cool. Disconnect the hose from the cooker. Check the venturi tube of burner with a flashlight to see if there is a blockage. If a blockage is present, use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Assemble and light the cooker again as per the instruction manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30am-3:30pm (CST) Monday through Friday.
5. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Contact Metal Fusion, Inc. at (800) 783-3885 for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Metal Fusion, Inc. should be used with the appliance.
6. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30 am-3:30pm (CST) Monday through Friday.
7. Cleaning of the appliance:
Fryer-Boiler and Hose/Regulator: If necessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner unit or hose and regulator into water as this will cause rust. Store the appliance in a protected area. Always disconnect the propane cooker from the cylinder. Follow storage instructions for the cylinder supplied by the cylinder manufacturer.
Aluminum or Stainless Steel Pots: Clean after each use according to the directions on page 20.
Cast Iron Cookware: Clean after each use according to the directions on page 20.

(continued on pg. 20)

Thermometer(s): Clean after each use with mild soapy water and towel dry. Do not submerge in liquid or put in dishwasher.

Smoker Cabinet/Accessories: The chrome racks and water/wood chip pans should be washed with a mild soapy water solution after each use. Do not use very abrasive cleaners. They may damage the finish of the product. Once cleaned, remove any moisture from water and wood chip pans with clean dry rag. The walls of the smoker chamber can be wiped off as needed. Store the appliance in a protected area.

Cooker Bag: Handwash with mild soapy water. Hang to dry.

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.

SEASONING & CARE OF CAST IRON COOKWARE

New Cast Iron Pots are coated with paraffin to prevent rusting. Before using for the first time, wash with mild soapy water, rinse, and dry thoroughly. Never use abrasive detergents. Grease the entire surface of the cookware with a thin coating of solid vegetable shortening. Do not use salted fat (margarine or butter). Heat for 30-60 minutes in oven at 300-350°F (149-177°C.) Remove from oven, pour out excess grease, and wipe with a paper towel. This completes the seasoning process. Each time the cast iron is used, coat the entire surface with a thin coat of solid vegetable shortening, wipe with a paper towel, and store.

INFORMATION REGARDING COOKING OIL

In our instructions we suggest peanut oil for deep frying. While this is an excellent choice, any good liquid vegetable oil may be substituted.

SUGGESTIONS FOR KEEPING USED COOKING OIL:

After initial use, let the oil cool. While slightly warm, filter out particles before storing in original container or similar sturdy plastic or glass container. This can be accomplished by using filter paper (coffee filters) or a clean cloth (dishtowel). Never pour hot oil into a container. For best results store oil in a cool place. It can be reused within 30 days. Discard after second use or when the flavor of reheated oil becomes objectionable to taste.

Helpful Hint: Try frying a batch of french fried potatoes after cooking. This aids in improving the flavor of the oil for the next use.



SECTION III RECIPES

from
The King of Outdoor Cooking™

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING THE PRODUCT

SMOKING

Congratulations on your purchase of your King Kooker Outdoor Propane Cooker. You will be delighted with the variety of dishes you can prepare with your smoker. Use your imagination and you can be a gourmet chef, surprising your friends and family with the wonderful meals you will prepare. We have provided a few recipes below to get you started. Reference the “King Kooker Smoking Chart” on page 18 for estimated cooking times and temperatures. We suggest using a King Kooker Meat Thermometer or any other high quality meat thermometer to accurately test for doneness. There are a wide variety of seasonings/marinades available to experiment with and enjoy. Cook with your smoker and EAT LIKE A KING!

REMEMBER: When checking or removing food, the smoker, food and racks will be extremely HOT. Always wear protective oven mitts when handling and use caution.

Using Wood Chips To Add Flavor

Wood chips of various flavors can be added to the wood chip pan when smoking. Some choices are hickory, pecan, apple, cherry, and mesquite. Soak the wood chips for at least one hour to prevent a bitter taste. Wait to add the wood chips until only one hour of smoking time is left. This gives a pleasant flavor to the smoked food without overpowering it with the smoked flavor.

Using Marinades/Dry Seasonings to Add Flavor

King Kooker marinades and dry seasonings add succulent flavor to all types of cooking. For maximum flavor and taste, generously rub on dry seasonings and inject marinade the night before cooking or at least one hour before. Always cover food and refrigerate once seasoning/marinade is added. Marinade can also be added to the water pan as desired. Garlic Butter and Hot & Spicy King Kooker marinades do an excellent job. King Kooker Cajun and Sweet & Spicy Dry Rub seasonings are great examples of dry seasonings you can use.

Recipes for Smoked Foods

Smoked Turkey or Chicken

Ingredients : 12 - 20 lb. Turkey or 4 - 5 lb. whole fryer
King Kooker Cajun Seasoning
King Kooker Marinade (Optional)

Prepare your turkey or chicken for cooking by thawing, removing the giblet pack & neck, rinsing the bird inside & out. Pat dry with paper towels. Inject with marinade if desired. Sprinkle King Kooker Cajun Seasoning generously on the bird, inside & out. Check the Smoking Chart on page 18 for approximate time & temperatures. If you prefer to stuff your turkey or chicken, refer to stuffing recipes on the following page.

Jalapeno Corn Bread Dressing

Ingredients: 2-6 oz. packages of your favorite sweet corn muffin mix & additional ingredients as per the mix instructions.
1 tbsp. chopped canned jalapeno peppers, drained
4 oz. canned chicken broth
4 oz. water
1/2 cup chopped onions
1/4 cup chopped bell pepper
1/4 cup chopped celery
1 tbsp. chopped parsley
1/4 cup cooking oil
4 oz. can sliced mushrooms, drained
1 well beaten egg

Mix the corn bread batter as per the instructions on the package and add the jalapenos. Oven bake the corn bread and allow to cool. Use a large saucepan and your kitchen stove or an outdoor cooker to prepare the dressing. Place the cooking oil in the pot. Combine the onion, bell pepper, celery, & parsley in the pot. Saute until the onions are clear, not browned. Add mushrooms. Crumble the corn bread and stir into the onion mixture. Add the chicken broth and water. Stir over a low heat for a few minutes. Pour the well beaten egg into the mixture & stir well. This should stuff 1 turkey or 2 chickens. Refer to the stuffing directions on the bottom of this page.

Andouille Dressing

Ingredients: 18 oz. french bread stuffing mix
1/4 cup chopped bell pepper
1/2 cup chopped onion
1/4 cup chopped celery
1 tbsp. parsley
1/2 stick butter
1 lb. andouille chopped into small pieces
1 egg well beaten
1 quart of water

Use a large saucepan and your kitchen stove or outdoor cooker to prepare the dressing. Place the cooking oil in the pan. Combine the onions, bell pepper, celery & parsley in the pot and saute on low flame until the onions are clear, not browned. Add the andouille & saute for a few more minutes. Add the stuffing mix & the water. Continue to simmer while stirring in mix. Add the egg to the mixture. Stir & remove from the heat. Refer to the stuffing directions on the bottom of this page.

Oyster Dressing

Ingredients : 1 stick of butter or margarine
3 large yellow onions finely chopped
1 bunch of green onions finely chopped
2 or 3 stalks of celery finely chopped
2 tbsp. chopped parsley
5 or 6 dozen oysters, drained
1 loaf of sliced bread
Large bowl of water
2 eggs well beaten
Salt & Pepper

Use a large saucepan and your kitchen stove or outdoor cooker. Turn on low heat. Place the butter in the pan. Add the yellow & green onions, celery, and parsley to the pan and saute until the onions are clear. Add the oysters to onion mixture. Dip a slice of the bread into the bowl of water and then squeeze the excess water out of the bread. Tear the squeezed bread into pieces & drop into saucepan with onion & oyster mixture. Continue wetting & adding all bread. Stir the mixture occasionally during the process. When the entire loaf of the bread has been added, stir in the eggs. Salt and pepper to taste. Sometimes oysters are very salty. Saute for a few minutes longer & remove from heat. Refer to the stuffing directions on the bottom of this page.

Stuffing Directions

Stuff into the large cavity of the turkey or chicken and sew closed or close the opening with stuffing pins. Each recipe should adequately stuff 1 turkey or 2 chickens. Refer to the Smoking Chart on page 18 for cooking times. When done, remove the stuffing & carve the turkey or chicken.

Smoked Split Whole Chicken

Ingredients: 4-5 lb Fryer

King Kooker Sweet & Spicy Rub

Prepare your chicken for cooking by thawing, removing the giblet pack and neck, and rinsing the chicken inside and out. Pat dry with paper towels. Cut the side opposite the breast straight down the middle into the cavity (do not fully sever chicken). Generously rub in King Kooker Sweet & Spicy Rub seasoning. Place the split chicken on rack with the breast up and the rib cage against the rack. Cook according to the Smoking Chart on page 18. Test for doneness using a meat thermometer.

Smoked Ribs

Ingredients: Full Rack of Beef or Pork Ribs

King Kooker Sweet & Spicy Rub

Barbeque Sauce (Optional)

Rinse ribs to prepare for cooking. Sprinkle Sweet & Spicy Rub generously on the ribs and rub the mixture into the meat. Arrange on the smoker rack and cook according to the Smoking Chart on page 18. For wet ribs, barbeque sauce may be added if desired when one hour of cooking time remains. Also, a second coat of sauce may be added before serving. To test for doneness, slice between the bone, see if it is tender and done to your liking.

Smoked Brisket

Ingredients: 1-Brisket (1-6 lbs.)

1-Marinade Injector

King Kooker Marinade

Garlic Cloves- as desired

King Kooker Sweet & Spicy Dry Rub

Large Pan for Marinating Brisket

Rinse the brisket and pat dry with a paper towel. Inject the brisket with marinade as desired. Make small slits in the brisket and stuff with the garlic cloves. Sprinkle with King Kooker Sweet & Spicy Dry Rub and rub the mixture into the meat. Place the meat into the marinating pan and pour some marinade over the brisket. Cover the brisket in the pan and place in refrigerator to marinate overnight, or at least one hour. When ready to smoke, remove the brisket from the marinating pan and sprinkle again with King Kooker Sweet & Spicy Dry Rub. Place the brisket on the rack and cook according to the Smoking Chart on page 18. When the smoking is complete, remove the brisket from the smoker and immediately check for doneness with a meat thermometer. Slice thinly and enjoy.

Smoked Leg of Lamb

Ingredients: 3-6 lb. Leg of Lamb

Garlic Cloves- as desired

Olive Oil

Dried Rosemary

Rinse the lamb and pat dry with a paper towel. Slice small slits and stuff each slit with a garlic clove. Rub the lamb with olive oil. Sprinkle generous amounts of rosemary on the lamb. Cover with aluminum foil. Refrigerate and marinate overnight if desired. Remove from marinating pan and place on a rack for smoking. Smoke according to the Smoking Chart on page 18. When the cooking time has passed remove from smoker and immediately check for doneness using a meat thermometer.

Smoked Venison Roast

Ingredients: Venison Roast
King Kooker Garlic Butter Marinade or King Kooker Hot & Spicy Marinade
Sweet & Spicy Dry Rub

Rinse the roast and pat dry with a paper towel. Inject with the King Kooker marinade of your choice. Generously sprinkle and rub the roast with King Kooker Sweet & Spicy Dry Rub seasoning. Place the roast into a pan and cover with foil. Marinate overnight in the refrigerator. Remove from pan and place on the rack of the smoker. Cook according to the Smoking Chart on page 18. When planned cooking time has passed, remove the roast from the smoker and immediately test for doneness with a meat thermometer.

Smoked Salmon Steaks

Ingredients: Salmon Steaks, Approximately 1 1/2" Thick
King Kooker Cajun Seasoning
1 - Yellow Onion, Sliced and Separated
1 - Green Pepper, Sliced into Rings
1 - Lemon, Sliced

Cover a rack from the smoker with aluminum foil to prevent steak breakage and fish drippings. Arrange the steaks on the covered rack. Prepare your salmon by generously covering with King Kooker Cajun Seasoning on both sides. Place rings of the onion, green pepper, and lemon on top of the salmon steaks. Plan cooking time according to the Smoking Chart on page 18. At the end of the planned cooking time, remove the rack from the smoker and check for doneness. The meat should flake easily with a fork.

Smoked Butterflied Shrimp

Ingredients: Shrimp, 16-20 to the pound
King Kooker Cajun Seasoning
1 - Lemon
1 - Lime

Prepare your shrimp for cooking by thawing, if frozen, and removing the heads. Cut the shrimp down the back and butterfly. Remove the vein, leaving the shells on. Sprinkle generously with King Kooker Cajun Seasoning. Arrange individually on the rack of the smoker. Squeeze lemon and lime over shrimp before placing into the smoker. Cook for the time recommended in the Smoking Chart on page 18. When the planned cooking time has passed, remove the rack from the smoker. Check for doneness by making sure they are a pink color and that shells are separating from the meat.

Smoked Baked Potatoes

Ingredients: Potatoes, Sweet or Russet
(7 potatoes will fit on the Potato Baking Accessory Rack sold separately for use with this smoker.)
Cooking Oil

Scrub the potatoes to prepare for cooking. Puncture with the tines of a fork at various points around the potato. Rub each potato with cooking oil. Place upright on the points of a potato rack, or arrange by laying flat on a smoker rack. Cook for approximately 1 1/2 hours at 300°F (149 °C). Remove from the smoker when the cooking time has passed. Check for doneness by sticking with a fork to make sure the potato is soft enough to puncture with minimal pressure. Split and serve with butter and sprinkle with your choice of toppings.

Smoked Corn on the Cob

Ingredients: Corn on the Cob, Frozen or Fresh, with Husk and Silk Removed, and Rinsed
Butter
King Kooker Cajun Seasoning

Melt butter in a dish. Brush each ear of corn with a basting brush and sprinkle with King Kooker Cajun Seasoning. Wrap each ear individually with aluminum foil. Arrange on the smoker rack and bake at 300 °F (149 °C) . Plan to cook the fresh corn for 1 1/2 hours and frozen for 1 hour. When cooking time has passed, remove the rack from the smoker and cool the corn before serving.

Other King Kooker® Specialties

Fried Seafood

Wash and drain seafood. Remove any excess moisture, this will reduce splashing and popping in hot oil. Thoroughly coat seafood with King Kooker® Seasoned Fish Fry. Place in oil or shortening at 325 - 350°F (163-177°C) and cook until golden brown on all sides. Heavier breading may be obtained by dipping seafood in a mixture of egg and milk before coating with seasoned fish fry.



Blackened Fish

Heat a cast iron skillet for at least ten minutes on your King Kooker®. Allow the skillet to get almost white hot -- hot enough to see the "flame circle" in the center of the skillet. This recipe produces lots of smoke.

Fish fillets should be 1/2" (1.25cm) thick for best results. Dip fillets in melted butter or margarine and shake King Kooker® Blackened Redfish Seasoning on both sides of fillets. Drop into the skillet and cook for 45 seconds on each side. Serve piping hot.

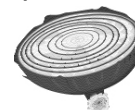


Fried Onion Rings

Ingredients: Colossal onions (if available), 2 beaten eggs, 1/2 cup milk, flour, King Kooker® Seasoned Fish Fry.

Cut onions into rings, wash and drain. Blend eggs and milk in a bowl for dipping. Dip each onion ring into egg and milk mixture, then into flour. Dip onion ring again in the egg and milk mixture, then coat with King Kooker® Seasoned Fish Fry.

Heat oil to 350°F (177°C). Drop onion rings one at a time into the heated oil. When the rings float to the top, remove from oil. Serve warm.



Fried Mushrooms

Ingredients: Mushrooms, water, oil, King Kooker® Seasoned Fish Fry.

Slice mushrooms 1/8" (.32cm) thick and submerge in water to wet the slices. Coat slices thoroughly with King Kooker® Seasoned Fish Fry. Heat oil to 350° F (177°C). Place the mushroom slices into heated oil. When the mushroom slices float to the top, remove from oil. Serve warm.



King Kooker® Wings

Ingredients: 3-5 lb. thawed and dried wings, King Kooker® Cajun Seasoning, cooking oil, Wing Sauce of flavor of choice.

Heat the cooking oil to 325° F (163° C). Coat the wings with King Kooker® Cajun Seasoning. Place some of the wings carefully into the heated cooking oil. Cook until the wings float and appear done. Remove the batch from the grease carefully with a skimmer long enough to keep hands away from hot oil. Check a wing for doneness. If done, add a few more wings to cook the next batch. Always monitor the temperature of the oil to keep it at 325°F (163° C). After removing the wings from the oil, dip them into the wing sauce of choice.



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Outdoor Cooker Safety Precautions



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.

Read and understand the entire Assembly Instructions and Use and Care Manual before using this product. If you lose your manual and need a replacement, or have questions, please contact us at 1-800-783-3885 between the hours of 7:30 A.M. and 3:30 P.M. CST Monday-Friday, or go to www.kingkooker.com

WARNING: This Product Contains, and its Use Will Create Chemicals Known to The State of California to Cause Cancer and Birth Defects (Or Other Reproductive Harm).



USE ONLY OUTDOORS!



DO NOT use under any overhang or roof. Keep a minimum clearance of 10 ft. (3.05m) on all sides of the cooker or smoker.



DO NOT use on combustible surfaces.



ALWAYS keep children, pets and any unauthorized persons away from the cooker or smoker.



ALWAYS use a deep fry thermometer to monitor the temperature of the grease while frying and preheating.



NEVER LEAVE COOKER OR SMOKER UNATTENDED while in use or still hot.



ALWAYS wear shoes while cooking. Keep hair and clothing from coming into contact with the cooker or smoker while in use or still hot.



ALWAYS wear protective mitts and use extreme caution not to splash hot oil.



NEVER cover the pot while frying or preheating.



ALWAYS turn the burner **OFF** when cooking is complete.



ALWAYS thaw and dry food completely before cooking.

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Rev. 06/2010-E