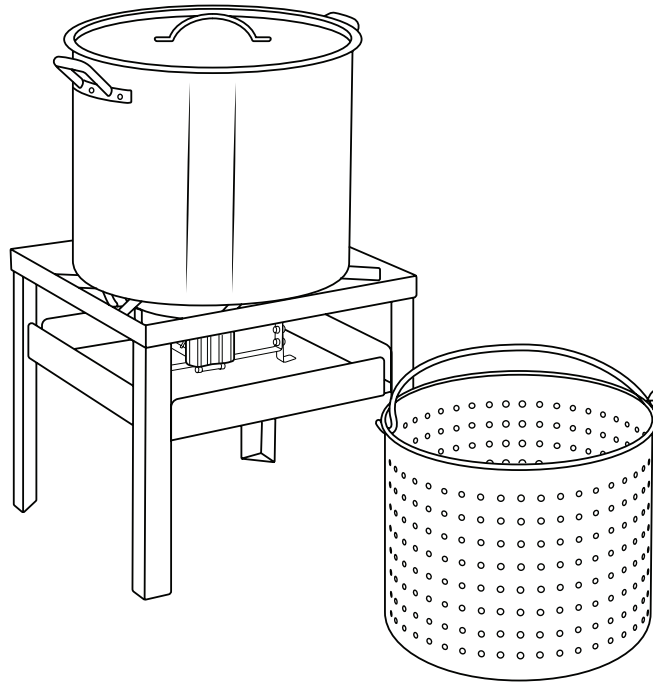




INSTRUCTION MANUAL

PROPANE BOILER BUNDLE

MODEL NO(S). FS-60, FS-80, FS-100



PLEASE RETAIN THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE.



Price Zone dba
International

COMMERCE, CA 90040
SUPPORT@GASONE.COM
TOLL FREE: 1.800.698.5070
CUSTOMER SERVICE HOURS:
M-F: 9 AM-5 PM PST

FOR CALIFORNIA CONSUMERS ONLY:



WARNING

CANCER AND REPRODUCTIVE HARM.
GO TO WWW.P65WARNINGS.CA.GOV



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WARRANTY INFORMATION

LIMITED WARRANTY

GASONE warrants that for the period of one year this product, will be free from defects in material and workmanship. GASONE, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product of component. If the product is no longer available, replacement will be made with a similar product of equal or greater value. This is your exclusive warranty. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. GASONE dealers, service centers, or retail stores selling GASONE products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than GASONE or an authorized service center. Further, the warranty does not cover acts of God, such as fire, flood, hurricanes and tornados.

GASONE shall not be liable for any incident or consequential damages caused by the breach of any express or implied warranty or conditions. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty or conditions. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. How to obtain warranty service: do not return this product to the store. Call 1(800) 698-5070 or write us at GASONE, 6211 Randolph St. Commerce, CA 90040. Be prepared to give your name, address, model number, description of the problem, phone number, and proof of retail purchase (sales slip).

DISCLAIMERS

Apart from the warranty and disclaimers as described in this warranty statement. There are explicitly no further warranty or voluntary declarations of liability given here which go beyond the statutory liability applying to us.

The present warranty statement also does not limit or exclude situations or claims. Where we have mandatory liability as prescribed by statute.

You assume the risk and liability for loss, damage, or injury to you and your property and/or others and their property arising out of the misuse or abuse of the product or failure to follow instruction in the accompanying owner's manual.

This warranty applies to private single family home or apartment use only and does not apply to grills used in commercial, communal, or multi-unit settings such as restaurants, hotels, resorts, or rental properties.

We may from time to time change the design of its products. Nothing contained in this warranty shall be construed as obligating to incorporate such design changes into previously manufactured products. Nor shall such changes be construed as an admission that previous designs were defective. This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.

- **WARNING: ALWAYS** keep children and pets away from the product when in use.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning - **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or on a boat.

SAFETY INFORMATION AND WARNINGS

Statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage.

DANGER: If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

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 (oil, grease or water above 100°F(38C)). 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** place this appliance under **ANY** overhead construction. Keep a minimum clearance of 10 ft (3.05 m) from the sides, front and back of appliance to **ANY** construction. Keep the area clear of combustible material. **DO NOT** use on or any under apartment or condo balcony or deck.
6. 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.
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 GasOne should be used with this appliance.
8. When cooking with oil or grease, a reliable thermometer **MUST** be used. Follow instructions in this manual for proper installation and use of thermometer.
9. 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 re-lighting burner according to the instructions in this manual.
10. 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 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.

SAFETY INFORMATION AND WARNINGS (CONT.)

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 to completely cool to touch 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 20 lb. (9 kg) cylinder should be used with this cooker. The LP-gas supply cylinder used must have a protective collar and 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. Never fill the cylinder beyond 80% full. For proper vapor withdrawal, the 20 lb. (9 kg) cylinder should be used in the proper upright position. Cylinder must be turned off while not in use. **Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.**

21. Use Gas One appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.

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.

ADDITIONAL SAFETY INFORMATION REGARDING COOKING VESSELS

This appliance is only intended for heating water (not oil or grease.) This appliance is not for frying.

Never overfill the cooking vessel with 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 just until the food product is completely submerged. There must be a minimum of 3 inches (7.5 cm) 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.

INFORMATION REGARDING LP GAS

WHAT IS LP GAS?

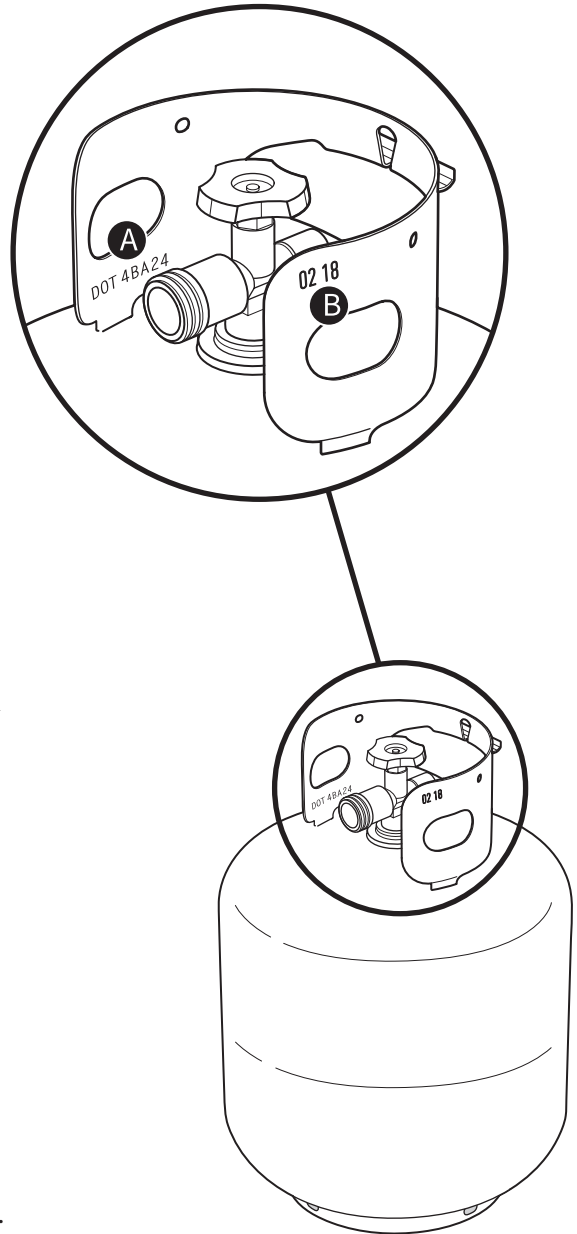
Liquified petroleum gas, also called LP, LP gas, liquid propane, or simply propane, is the flammable, petroleum-based product used to fuel your grill. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a tank. LP is a liquid. As pressure is released from the tank, the liquid readily vaporizes and becomes gas.

SAFE HANDLING TIPS FOR LP TANKS

- A dented or rusty liquid propane tank may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane tank with a damaged valve.
- Although your liquid propane tank may appear to be empty, gas may still be present and the tank should be transported and stored accordingly.
- The LP tank must be installed, transported, and stored in an upright secure position. LP tanks should not be dropped or handled roughly.
- Never store or transport the LP tank where temperatures can reach 125° F (51.7° C) (the tank will become too hot to hold by hand).
- 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.

LP Tank Requirements:

- The tank must be approximately 18¼ inches (46.35 cm) high and 12¼ inches (31.1 cm) in diameter with a marked 20 pound (9.07 kg) LPG capacity or 47.6 pound (21.6 kg) water capacity as stated by the manufacturer. Other tanks may be acceptable provided they are compatible with the grill retention means (tank scale).
- The tank used must be constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (D.O.T.).
- Tanks must be provided with a listed OPD (Overfilling Prevention Device) and a Type 1 (CGA 791) tank connection. The tank connection must be compatible with the grill connection.
- The tank must include a collar to protect the tank valve.
- Tanks must have a D.O.T. certification (A) and a testing date (B) that is within five years of current use.



INFORMATION REGARDING LP GAS (CONT.)

WHAT IS A LEAK CHECK?

Once the LP tank is properly installed, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the tank. The fuel system in your grill features factory made connections that have been thoroughly checked for gas leaks and the burners have been flame-tested. We recommend performing a thorough leak check after assembly, as well as annually.

CHECKING FOR GAS LEAKS

1) Wet fittings with a soap and water solution using a spray bottle, brush, or rag. You can make your own soap and water solution by mixing 20% liquid soap with 80% water, or you can purchase leak check solution in the plumbing section of any hardware store.

2) Slowly open gas supply by turning tank valve counterclockwise while checking for bubbles.

3) If bubbles appear there is a leak:

a) If the leak is at the cylinder, turn off the gas. **DO NOT OPERATE THE APPLIANCE.** Disconnect the tank and return the tank to your local retailer.

b) If the leak is at the regulator, turn off the gas. **NEVER ATTEMPT TO TIGHTEN THE REGULATOR WITH TANK VALVE OPEN. DO NOT OPERATE THE APPLIANCE.** Contact Customer Service: SUPPORT@GASONE.COM

c) If the leak is at any fittings indicated in illustration re-tighten fitting with a wrench and recheck for leaks with soap and water solution. If leak persists. turn off the gas. **DO NOT OPERATE THE APPLIANCE.**

d) If the leak is at any fittings indicated in illustration, turn off the gas. **DO NOT OPERATE THE APPLIANCE.**

4) If bubbles do not appear, leak checking is complete:

a) Turn gas supply off at the tank and rinse connections with water.

NOTE: Since some leak test solutions including soap and water, may be slightly corrosive; all connections should be rinsed with water after checking for leaks.

DANGER: Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.

DANGER: Leaking gas may cause a fire or explosion.

DANGER: Do not operate the appliance if there is a gas leak present.

DANGER: If you see, smell, or hear the hiss of gas escaping from the liquid propane tank:

1) Move away from liquid propane tank.

2) Do not attempt to correct the problem yourself.

3) Call your fire department.

DANGER: Always close the tank valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this grill is in operation.

DANGER: Do not store a spare LP tank under or near this grill. Never fill the tank beyond 80% full. Failure to follow these instructions exactly may result in a fire causing death or serious injury.

INFORMATION REGARDING LP GAS (CONT.)

INSPECT THE HOSE

Routine inspection of the hose is necessary.

1. Confirm that the appliance is off and cool.
2. Check hose for any signs of cracking, abrasions, or cuts. If the hose is found to be damaged in any way, do not use the grill.

ADDITIONAL WARNING REGARDING LP GAS AND GAS CONNECTIONS

DANGER: Do not line the slide-out grease tray or cookbox with aluminum foil.

DANGER: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.

WARNING: Use caution when removing catch pan and disposing of hot grease.

WARNING: Use heat-resistant barbecue mitts or gloves when operating grill.

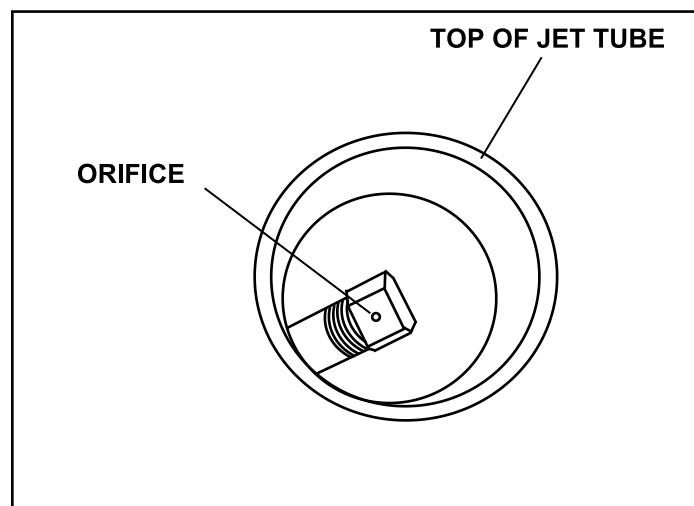
WARNING: If the hose is found to be damaged in any way, do not use the grill. Replace using only authorized replacement hose.

WARNING: Keep ventilation openings around tank clear and free of debris.

BEFORE LIGHTING THE COOKER

Before lighting the cooker, check that the jet pipes and orifice(s) are free from obstruction.

The orifice(s) under the jet tube should be positioned pointing up directly through the tube as per the image below. Both situations must be corrected if necessary before lighting to prevent flashback.



MAINTENANCE AND CARE

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 10 ft. (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 OPERATION Instructions (Page 10) 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, and the air shutter adjustment has not solved the problem, turn off the cooker and allow time for it to cool. Disconnect the hose from the cooker. Remove the air shutter using a Phillips head screwdriver. Check the venturi tube 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. Reattach the air shutter to the venturi tube using the Phillips screwdriver. Assemble and light the cooker again as per the instruction manual.
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. Visit www.gasone.com for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by GasOne should be used with the appliance.
6. For parts that may have become damaged or lost, please reach out to GasOne customer support to purchase replacement parts.

CLEANING THE APPLIANCE

1. Cooker & LP 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.

2. Aluminum or Stainless Steel Pots:

Clean after each use according to the directions on following page.

3. Cast Iron Cookware:

Clean after each use according to the directions on following page.

4. Thermometer:

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

MAINTENANCE AND CARE (CONT.)

TIPS FOR CARING FOR 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 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.

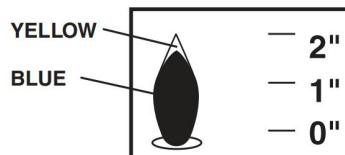
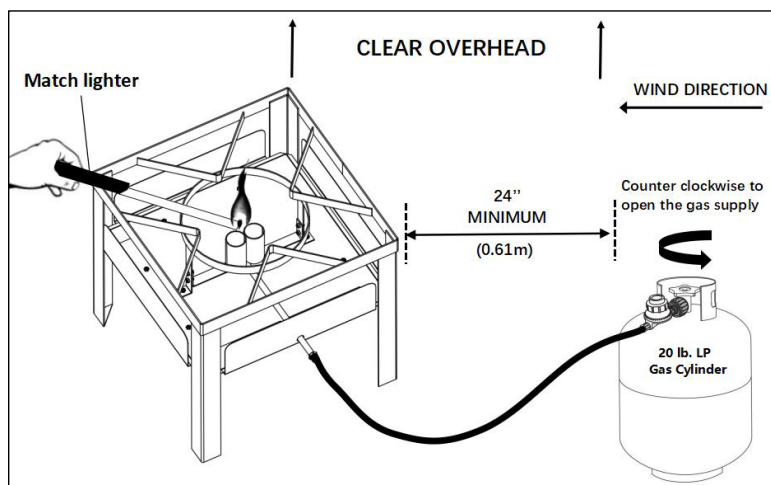
OPERATION

WARNING: NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING OR WHILE THE APPLIANCE IS LIT.

FOR MODELS WITH ADJUSTABLE REGULATOR

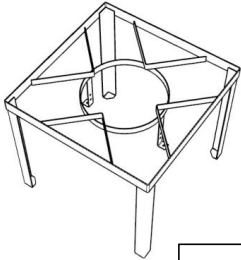
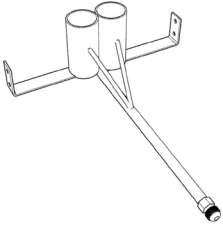
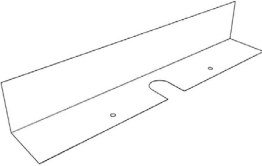
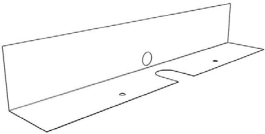
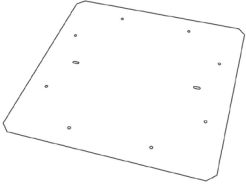
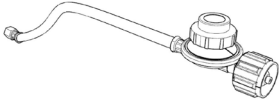

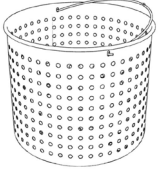
1. Check the casting to make sure it is set up as per the illustration.
2. Make certain that the regulator control is turned OFF by turning it counterclockwise until it reaches the stop.
3. Open cylinder control valve by turning it counterclockwise as per the diagram.
4. Insert a multipurpose lighter through the hole in the shroud as per the illustration, or use a paper book match placed above the casting as per the illustration. Turn the regulator control toward the ON position until ignition occurs. Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame the size. When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the regulator and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.
5. Check that the flame is blue and that the flames are emitted from every port in the casting. If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to "Lift" off the burner. 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 8 for more information regarding a yellow flame.
6. Always monitor the flame throughout the cooking process. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the regulator and cylinder valve OFF.

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.





PARTS LIST

Part List

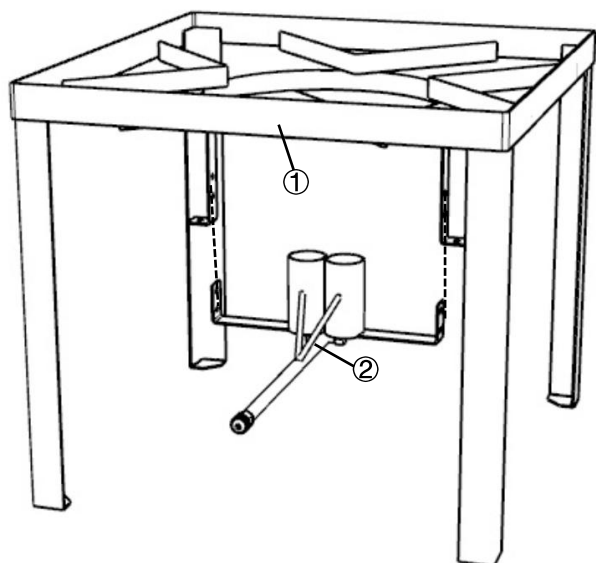
<p>① Cooker stand</p>  <p>1PC</p>	<p>② Jet Burner</p>  <p>1PC</p>	<p>③ Side Heat Shield</p>  <p>3PCS</p>	<p>④ Front Heat Shield</p>  <p>1PC</p>
<p>⑤ Bottom heat shield</p>  <p>1PC</p>	<p>⑥ Regulator/Hose</p>  <p>1PC</p>	<p>⑦ Stock Pot with Lid</p>  <p>1PC</p>	<p>⑧ Basket</p>  <p>1PC</p>

Hardware List

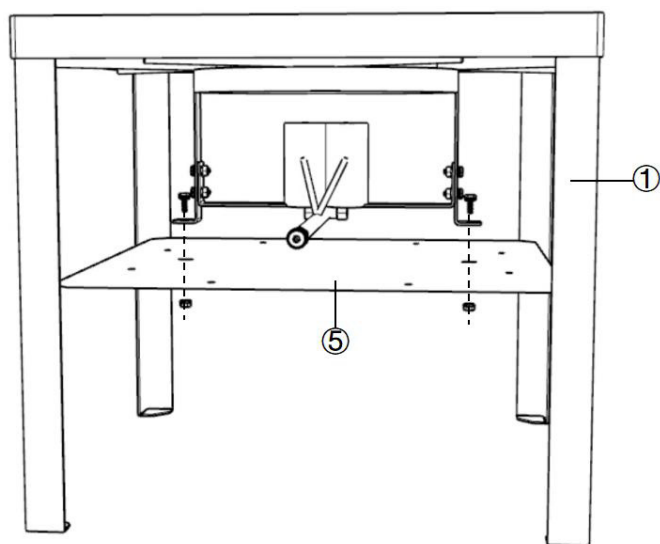
A	M6 Hex head bolt		14pcs
B	M6 Flange nut		14pcs

ASSEMBLY

1. Assemble the jet burner (2) to the cooker stand (1) with four bolts/nuts.

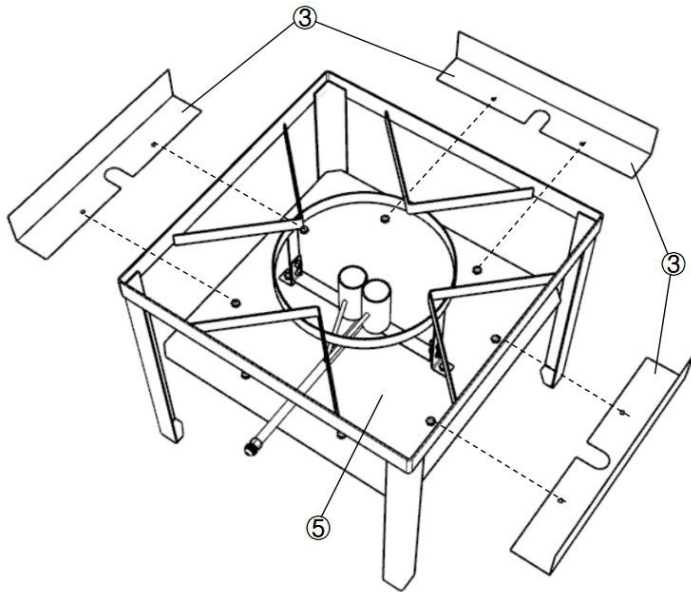


2. Assemble the bottom hot shield plate (5) to the cooker stand (1) with two bolts/nuts.

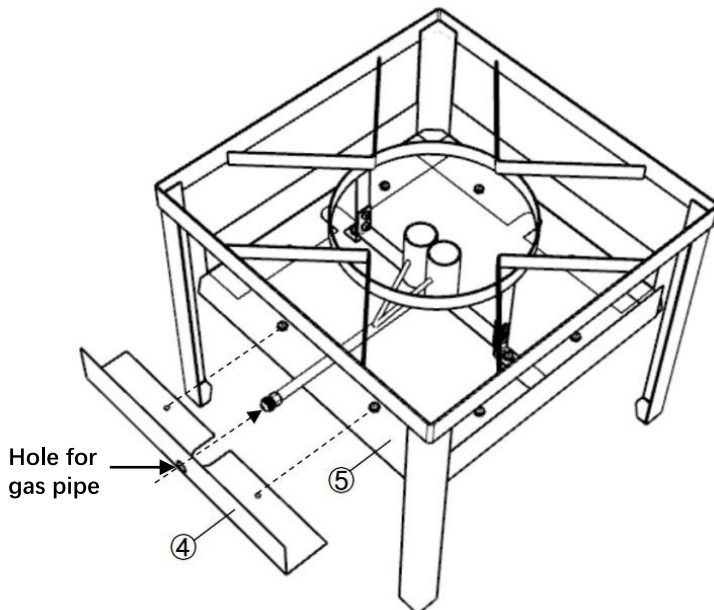


ASSEMBLY

3. Assemble three side heat shields (3) to the bottom heat shield plate (5) with six bolts/nuts.



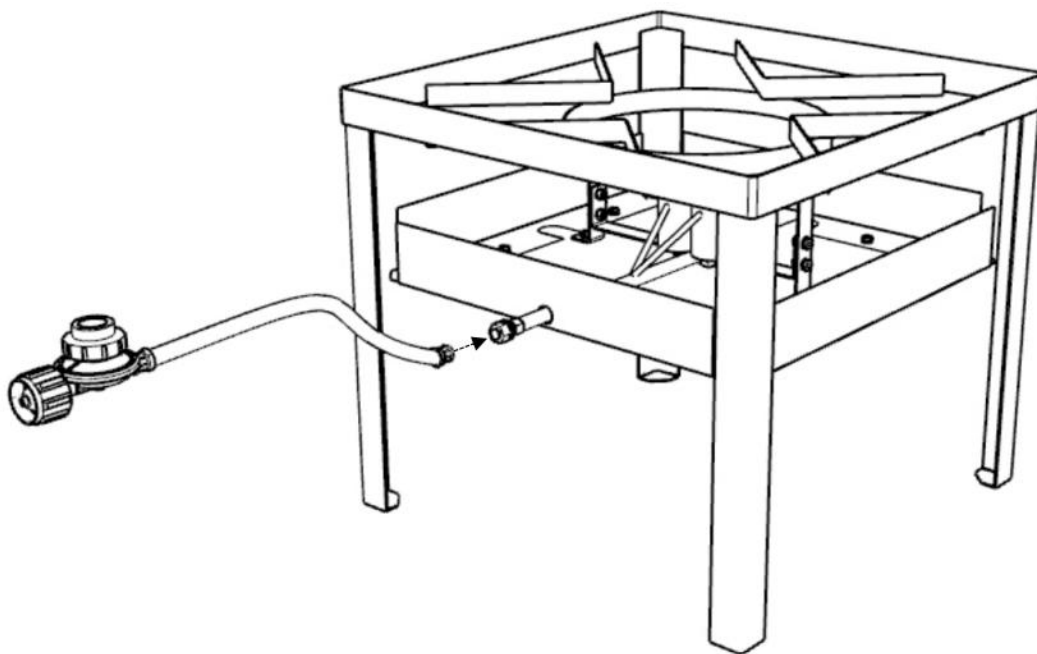
4. Assemble the front heat shield (4) to the bottom heat shield plate (5) with two bolts/nuts.



Note: There is a special hole on the front heat shield (4) used to go through the gas pipe.

ASSEMBLY

5. Attached propane hose (6) to the brass fitting of jet burner (2).



6. Completed.

