RED MOUNTAIN VALLEY®

Retain this manual for future use.

OWNERS MANUAL

RED MOUNTAIN VALLEY®

36 QT TURKEY FRYER

Assembly Instructions & User Manual



Tools Required:

- **Screwdriver (not included)**
- **Adjustable wrench (not included)**

- This instruction manual contains important 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.

⚠ WARNING

Read carefully and understand all **ASSEMBLY AND OPERATION INSTRUCTIONS** before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury .

DANGER

If you smell gas:

1. Shut off gas to the appliance.

2. Extinguish any open flame.

3. If odor continues, keep away from the appliance and immediately call the fire department.

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

1. Never operate this appliance unattended.

2. Never operate this appliance within 10 feet (3.0m) of any structure, combustible material, or other gas cylinder.

3. Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.

4. Do not fill cooking vessel beyond maximum fill-line.

5. Never allow oil or grease to get hotter than 400 °F or 204 °C. If the temperature exceeds 400°F (204 °C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.

6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (46°C) or less.

7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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

PROP 65 WARNING

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

WARNING

This appliance is not intended for commercial use.

Safety Symbols
The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

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

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

WARNING

1. **Never leave the appliance unattended. Keep children and pets away from the appliance at all times.**
2. **The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.**
3. **This appliance shall not be used on or in any apartment or condominium balcony or deck.**
4. **This appliance is for OUTDOOR USE ONLY. DO NOT use in building, garage, or any other enclosed area.**
5. **This appliance is not intended to be installed in or on a boat. This appliance is not intended to be installed in or on recreational vehicles.**
6. **This appliance is not intended for and should never be used as a heater.**
7. **When cooking, the fryer/boiler must be on a level, stable non-combustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.**
8. **Keep the fuel supply hose away from any heated surface.**
9. **When cooking with oil or grease, the thermometer provided MUST be used. Follow the instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer has been lost or damaged, a replacement thermometer must be one specified by the appliance manufacturer.**
10. **If the temperature exceeds 400 °F (204°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 the burner according to the manufacturer's instructions. If there is a lid (cover), do not remove it.**
11. **When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish it 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 vessel with oil, grease, or water. Follow the 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. **Do not place an empty cooking vessel on the appliance while in operation. Placing an empty cooking vessel on the appliance while in operation will result in melting the cooking vessel. Use caution when placing anything in a cooking vessel while the appliance is in operation.**
15. **In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.**
16. **Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (46°C) before moving or storing.**

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for one year from the date of purchase, PROVIDED claims are submitted, in What with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits, and exceptions (Hereinafter Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing, and manufacturer's obligation(s) shall be limited to replacement if any, of the defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.

4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates One year from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL THE MANUFACTURER BE LIABLE FOR ANY INCIDENTIAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME. LOSS OF FOOD, INCONVENIENCE, EXPENSE FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS, OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** The manufacturer's liability shall be limited to the delivery of a good, merchantable product and, if necessary, the repair or replacement, at manufacturer' s option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only The original purchaser.
8. **RESERVED RIGHT TO CHANGE:** The manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights that vary by jurisdiction.
10. This warranty does not cover the following items:

- Chips or scratches on porcelain or painted surfaces.
- Rust or corrosion has not been deemed a manufacturing or materials defect.
- Discoloration or loss of paint due to handling during assembly, heat, or cleaning products. Paint may require touch-up.
- Stainless steel discoloration or corrosion
- Consumables such as batteries

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner does not light up.	The connection between the regulator and the LP tank is not in good condition.	Check and make sure the regulator coupling nut is tightened to the LP tank valve.
	The LP tank valve and regulator control valve does not open.	The regulator control valve and LP tank valve is the open during normal operation. The regulator control valve is opened in the clockwise direction and the LP tank valve is opened in the counter-clockwise direction.
	The LP tank is empty.	Check and make sure the LP tank is filled with fuel.
	Push button on the safety valve was not pushed down.	Press and fully hold down push button on the safety valve after the lighted match is placed on the burner.
The burner does not stay lit.	The push button on safety valve was not fully pushed down for at least 10 seconds.	Fully hold down the push button on safety valve for at least 10 seconds and then release.
	The timer is not activated.	Fully turn the timer control knob clockwise.
	The thermocouple is not in the direct flame path of the burner.	Ensure the thermocouple is assembled in the right position and the nut is tightened on the thermocouple. (See Assembly Instruction- step 2 for detail) Make sure the flame has full contact with the thermocouple.
	High wind conditions.	If the wind blows out the flame, the gas supply will be cut off. Move out of the wind and restart.
	The timer has completed its cycle.	Each cycle of the timer is 15 minutes, after 15 minutes, the burner will go off automatically. Please reset the timer.
The oil is not reaching the desired temperature.	The food is not fully defrosted.	Do not attempt to fry a frozen or partially frozen turkey or food. Ensure the turkey or food is completely thawed prior to proceeding.
	The regulator control valve is not fully opened.	Fully open the regulator control valve. The regulator control valve is opened in the clockwise direction and the LP tank valve is opened in the counter-clockwise direction.
	Overfilled Protection Device (OPD) on tank has been tripped.	Overfilled Protection Device (OPD) has been activated. To reset, turn off the regulator controls valve and LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator control valve to the LP tank valve and slowly open the LP tank valve until it is fully open.

WARNING

Installation Safety Precautions.

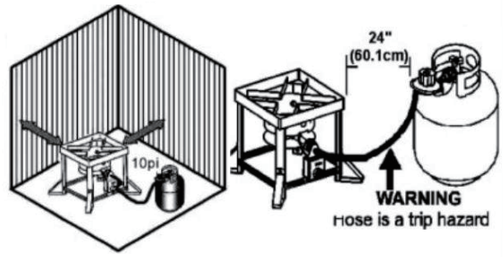
- Use the appliance only with LP (liquid propane) gas and the regulator/valve assembly supplied.
- Installation must conform with local codes or, in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58;* or *Natural Gas* and *Propane Installation Code, CSA B1 49.1. Propane Storage and Handling, CSA B149.2.*
- This appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.



- Use appliance at least 10 ft (3m) from any wall or surface. Do not use under overhead construction. Maintain at least 10 ft (3m) clearance from combustible material such as pilot lights on water heaters, electrical appliances that are plugged in, etc. Never use under balconies made of wood or ANY overhead construction.
- Apartment Dwellers: Check with management to get the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed use outside at an apartment. If allowed, use outside on the ground floor with a ten (10) foot clearance from walls or rails.
- Before opening the LP tank valve, check the coupling nut for tightness. When the appliance is not in use, turn off the control knob and LP tank valve.
- Never move the appliance while in operation or still hot.
- If you notice grease or other hot material dripping from appliance onto the valve, hose, or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect the valve, hose, and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect the the safety or the use of appliance.
- Clean and inspect the regulator and hose assembly each time you use the appliance. If there is evidence of abrasion, wear, cutsr, or leaks, the regulator and hose assembly must be replaced prior to the appliance being put into operation.

WARNING

- Never use a cooking vessel larger than 30 qt., a diameter greater than 11-3/4 inches and taller than 15-1/2 inches.
- Never fill the pot above the upper fill line. Oil can splatter, causing staining, or discoloration to the ground surface.
- Never place a 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 move the a appliance when in use. Allow the pot to cool before moving or storing.
- Never leave the appliance unattended. Keep children and pets away from the appliance at all times.
- This appliance is not intended for and should never be used as a heater.
- Never operate appliance with a LP tank out of the correct position specified in assembly instructions.



Keep the fuel supply hose away from any heated surface

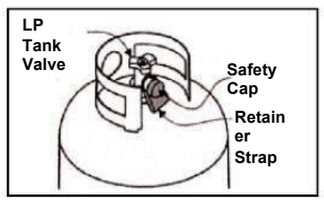
- Always close the LP tank valve and remove the coupling nut before moving the LP tank from the specified operating position.
- Appliance shall not be used for commercial cooking.
- This appliance will be hot during and after use. Use a insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Avoid bumping or impacting the appliance to prevent spillage or splashing of the hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, care should be taken to avoid burns from hot cooking liquids.

DANGER

- The safety relief valve on the LP tank could activate the release of gas and cause an intense fire with a risk of death or serious injury. Therefore, follow the instructions bulleted below exactly.
  (a) Do not store a spare LP gas cylinder under or near this appliance.
  (b) Never fill the cylinder beyond 80 percent full.
  (c) If the instructions in (A) and (B) are not followed exactly, a fire causing death or serious injury may occur.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/ appliance and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport and Storage

- Turn OFF all control knobs and LP tank valve. Turning coupling nut counterclockwise by hand only--- do not use tools to disconnect. “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.”
- A disconnected LP tank in storage or being transported must have a dust cap installed as shown. Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio, or other building. Never leave an LP tank inside a vehicle that may become overheated by the sun.
- Do not store LP tanks in an area while children play.



LP Tank

The LP tank used with your appliance must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12”(30.5cm)(diameter)x18”(45.7cm)(tall) with 20lb. (9kg) capacity maximum.
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

LP tank valve must have

- Type 1 outlet compatible with the regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal and include a collar to protect the LP tank valve.


OPD Hand Wheel

- Fill the pot to the mark with peanut oil. Do not place an empty cooking vessel on the appliance while in operation. Placing an empty cooking vessel on the appliance while in operation will result in melting the cooking vessel. Use caution when placing anything in the cooking vessel while the appliance is in operation.



Light the burner unit and heat the oil to325°F. Never leave the fryer unattended at any time.



- Check the oil using a deep fry temperature gauge. If it has reached 325°F, you are ready to start deep frying. Monitor the temperature throughout the frying process to maintain 325°F never let the oil temperature get hotter than 325°F.
- If the oil exceeds 400°F or if the oil begins to smoke, immediately turn the burner off.
- Wear long, insulated, flame- -retardant gloves to protect your hands and arms.



Use the lift handle to slowly lower the turkey into the oil. Pause at several points before reaching the bottom of the pot.

- 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 the frying basket, care shall be taken to avoid burns from hot cooking liquids.
- Adjust the burner to maintain 325°F. Monitor the fryer during the entire process to assure a safe frying experience. Do not leave the fryer unattended.
- Cook until a golden brown color is achieved. Normal cooking time is 3 1/2 minutes per pound.

DANGER

•Do not fill past the maximum fill line marked on the pot.

•An oil overflow may occur resulting in a fire that could cause property damage, personal, injury or death. Follow the directions above to prevent this.

•Do not place an empty cooking vessel on the appliance while in operation. Placing an empty cooking vessel on the appliance while in operation will result in melting the cooking vessel. Use caution when placing anything in the cooking vessel while the appliance is in operation.

WARNING

Avoid bumping or impacting the appliance to prevent spillage or splashing of the hot cooking liquid. The 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.

- Remove the turkey from the oil with care and place it on paper towels in an aluminum pan.
- Using a meat thermometer, check for an internal meat temperature of 180°F.
- Remove the turkey fryer accessory and allow the turkey to “set” for 15 minutes to allow the juices to settle into the turkey. Slice and serve!

Using Your Thermometer

Check the thermometer before each use by inserting it into a pot of boiling water and ensuring that it registers approximately 212°F +/- 20 °F (100°C+/-10°C). If it does not function properly, obtain a replacement the thermometer specified by the manufacturer before using the appliance. Prior to lighting, position thermometer clip so that at least 2.75" of the thermometer tip is submerged in oil. Reposition the thermometer as necessary to cook. Continue to use the thermometer until the burner is turned off.



The following safety measures are recommended when using your fry set.

LOCATION MATTERS

Select a safe place to fry your turkey. It should be in an open area, outside, and on a cement or brick surface. Place the liquid propane gas tank and fryer so that if any wind blows on a wooden deck. Keep a minimum clearance of 10 feet from the sides, front, and back of the fryer to any construction.

PREPARE PROPERLY



- Remove and discard any thermometer buttons, leg holders, and giblet packs contained inside the completely thawed turkey. **Do not attempt to fry a frozen or partially frozen turkey. Ensure your turkey is completely thawed prior to proceeding.** The USDA recommends thawing 24 hours (1 day) for every 4-5 pounds in the refrigerator.



- Insert the T-Star stand-up through the cavity of the turkey so that the legs are at the top.

Determining the maximum fill level when using a vessel without a maximum fill line:



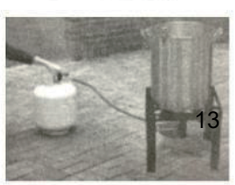
- Place the turkey (or other food product) on the lifter.
- Place the turkey and lifter into the frying basket.
- Fill the pot with water just until the turkey is completely submerged. There must be a minimum of 3 inches or 8 cm between the water level and the top of the pot.
- Remove the turkey from the pot and either mark the water level on the side of the pot or measure the amount of water in the pot.
- Remove the water and completely dry the pot ,the frying basket and the turkey.
- This is the amount of peanut oil the pot is to be filled with to cook the turkey.
- Use marinade by injecting it into the thicker areas of the turkey breasts and thighs.



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



FRY WITH CARE



- Check your hose at both ends for proper connection. Also, place the LP tank and hose so that they are not located directly next to the fryer (see photo). Center the pot over the burner on the cooker.

LP (Liquefied Petroleum Gas)

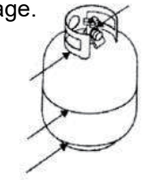
- LP gas is nontoxic, odorless, and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten eggs) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- The LP dealer must purge tanks before filling.
- Dealer should NEVER fill the LP tank more than 80% of the LP tank volume. The volume of propane in tanks will vary by temperature.
- A frosted-covered regulator indicates gas overfill. Immediately close the LP tank valve and call the LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from the LP tank, contact an LP dealer or call a local FIRE DEPARTMENT for assistance. Check the telephone directory under " GAS Companies" for the nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service, using only reputable exchange companies that inspect, precision fill, test and, certify their cylinders. Exchange your tank only for OPD safety feature-equipped tanks as described in the "LP tank" section of this manual.
- Always keep new and exchanged LP tanks in the upright position during use, transit, or storage.
- Leak test new and exchanged the LP tanks BEFORE connecting to the appliance.



LP Tank Leak Test

For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during the leak test.
- Do not use an open flame to check for gas leaks.
- LP tank must be leak-checked outdoors in a well-ventilated area, away from open flames or sparks.

Use a clean paintbrush and 50/50 soap and water solution.

Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result.

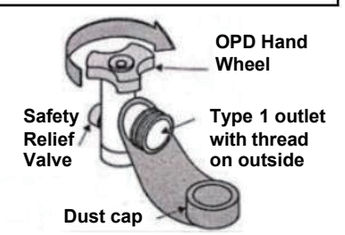
Brush soapy solution onto all metal seams and the entire valve area.

DANGER

If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.

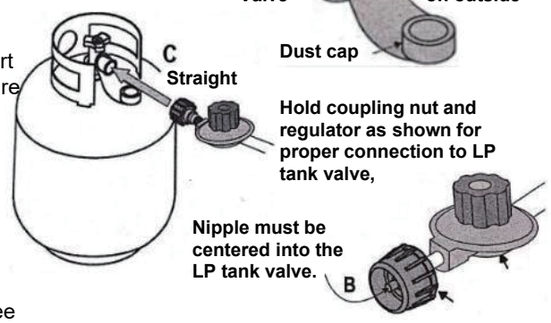
Connecting Regulator to the LP Tank

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





Do not use a POL transport plug (A) the (plastic part with external threads)! It will defeat the safety feature of the valve



5. Hold the regulator, and insert nipple (B) into the LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.
6. Turn the coupling nut clockwise to tighten to a full solid stop.

   The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete the connection. TIGHTEN BY HAND ONLY--- DO NOT USE TOOLS.

NOTE: If you cannot complete the connection, disconnect the regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

Disconnecting Regulator to the LP Tank

1. Turn the control knob of the regulator to the OFF position.
2. Turn the LP tank OFF by turning the hand wheel clockwise to a **full stop.**
3. Turn the coupling nut counterclockwise to loosen the connector. Loose by hand only---do not use tools.
4. When disconnected, the regulator should be hung on the hook attached to the appliance.

WARNING

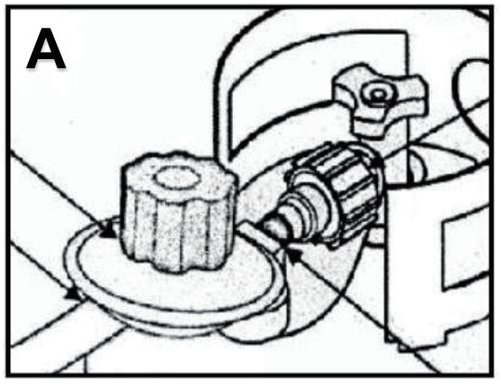
- Do not insert any tool or foreign objects into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in a explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP system of a camper, trailer, or motor home.
- The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulator and hose assemblies must be those specified by the appliance manufacturer.
- Turn off the gas at the supply cylinder when not in use.

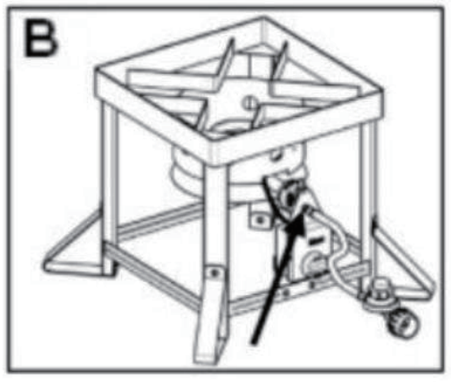
WARNING

- Do not use the appliance until the leak is checked.
- If a leak is detected at any time, STOP.
- If you cannot stop a gas leak, immediately close the LP tank valve, leave the area of appliance, and call the LP gas supplier or your fire department!

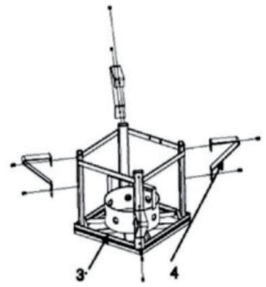
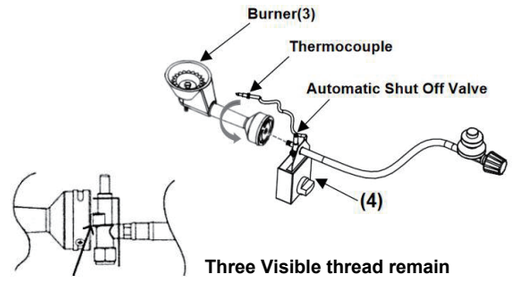
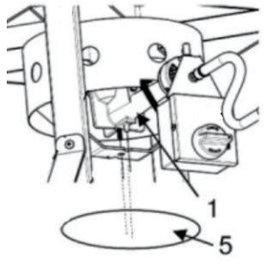
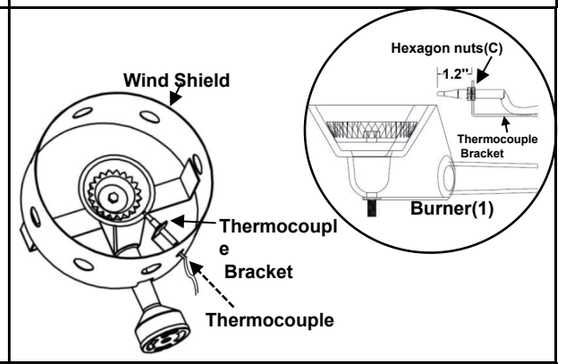
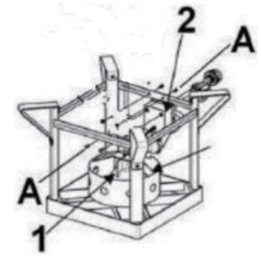
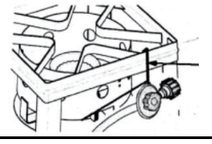
Leak Testing Valves, Hoses and Regulator

1. Turn all control knob(s) to OFF.
2. Be sure the regulator is tightly connected to LP tanks.
3. Completely open the LP tank valve by turning the hand wheel counterclockwise. If you hear a rushing sound, turn the gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush the soapy solution onto indicated connections shown below in A and B.
5. If "growing" bubbles appear, there is a leak. Close the LP tank valve immediately and retighten connections. If leaks can not be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial
number, model, and name of items needed to the email sportsman@forcome.com**.** Use only replacement parts specified by the manufacturer.
6. Always close the LP tank valve after performing the tank leak test by turning the hand wheel clockwise.

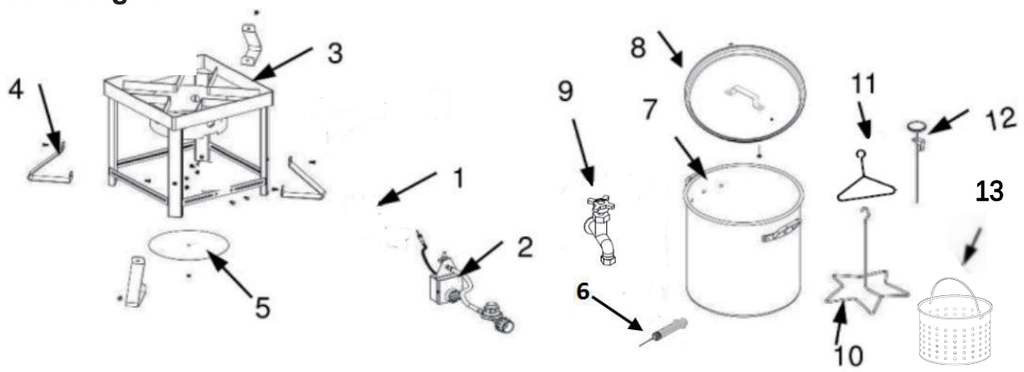




Assembly Instructions:

1	**Attach 4 legs (4) to Steel Stand (3) using 2 M6 bolts per leg**	
2	**Attach the cast iron burner (1) to the automatic shut off valve in the timer control box (2) by turning the cast iron burner clockwise. Do not fully tighten the burner to the valve, tighten until 3 threads remain visible on the valve.**  **Proper connection is critical for the correct operation of unit**	
3	**Unscrew the pre-assembled M6 lock nut and M6 flange nut (B) from the threaded pin of the burner (1). Insert burner between windshield and burner support bar. Insert the threaded pin of the burner through the hole of the support bar then through the small hole of the heat shield (5), and screw M6 lock nut and M6 flange nut (B) .**	
4	**3. Unscrew a pre-assembled M8 hexagon nut first. Insert the thermocouple through the hole of windshield and Thermocouple Bracket. Screw the M8 hexagon nut onto the thermocouple to fix the thermocouple tightly, and make sure the end of the thermocouple sticking out about 1.2 inches from L-type thermocouple bracket.**	
5	**Align Time Control Box (2) to support the bar using 2 pcs of M6 bolts (A).** **Tighten all the bolts and nuts .** **Now, the Steel Stand has been assembled.**	
6	**When transporting or storing the LP cooker, detach the tank first, then hook the regulator onto the burner or cooker stand to prevent damage to the regulator.**	

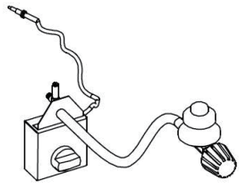
Product Diagram



1. Burner 1 pc



2. Timer control box



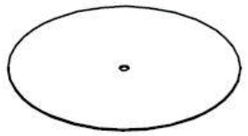
3. Steel Stand 1 pc



4. Legs 4 pc



5. Heat Shield 1 pc



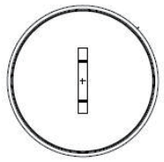
6. injector



7. 36qt (34L) Pot 1 pc



8. Lid 1 pc



9. Spigot 1pc

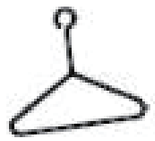


Pre-assemble

10. T-Star Stand 1 pc



11. Lifter 1 pc



12. 12" Thermometer 1 pc



13. Fry Basket 1pc

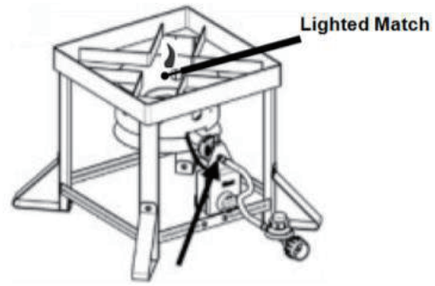
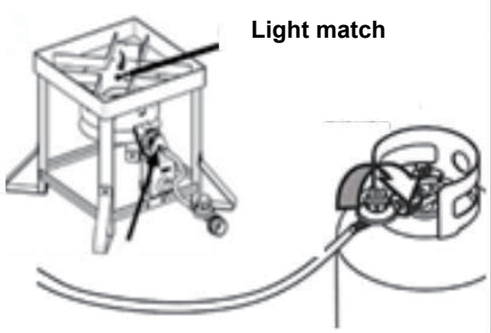


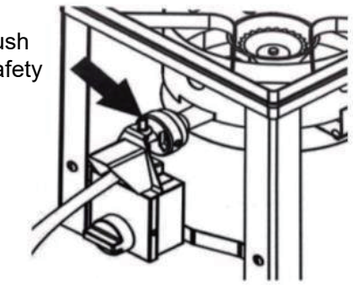
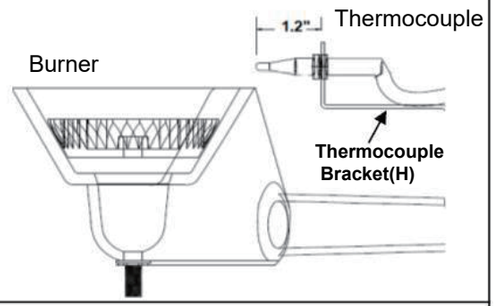
Hardware List

A	Bolt M6 (Sliver) – 10pcs. -Packaging in the plastic bag (For steel stand)	
B	lock nut M6 -1pc ; Flange nut M6 -1pc (Pre-assembled on the Burner)	
C	Hexagon nut M8 - 2pcs (Pre-assembled on the thermocouple of Timer Control Box)	

Lighting Instructions

Note: Do not lean over LP cooker while lighting.

Step	Procedure	Illustration
1.	Read all the instructions before lighting.	
2.	Turn the regulator control valve to the OFF position.	
3.	Fully turn the timer control knob clockwise.	
4.	Fully open the LP tank valve.	
5.	Light the match and place it over the burner. Tip: Wooden kitchen match works best.	
6.	PRESS and continually HOLD down the push button on safety valve while slowly turning ON the regulator control valve. Continually hold down the push button on the safety valve. DO NOT stand with your head or arms over cooker.	

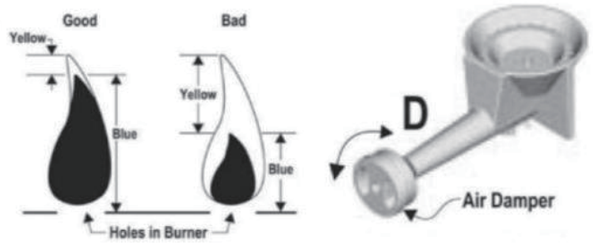
7.	**After the burner is lit, continue to HOLD the push button for 10 seconds and then release. Holding the push button of the safety valve for less than 10 seconds will cause the burner flame to go out.**	Hold the Push button of safety valve 
8.	**If ignition does not occur in 5 seconds, turn the regulator and LP tank valve off, wait 5 minutes, and repeat the lighting procedure.**	
9.	**Check the position of the thermocouple, make sure the flame has full contact with the thermocouple. Note: If the thermocouple does not have full contact with flame, unit will not stay it.** **Adjust the length of the thermocouple with two brass nuts as shown in the figure, It needs to be at least 1.2 inches from the L-type thermocouple Bracket (H).**	
	The cycle time for the timer is around 15 minutes. If the timer is not reset within around 15 minutes, the burner will shut OFF automatically. If this occurs, please follow lighting instructions and continue to cook.	

CAUTION

If burner does not light OR if burner flame is accidentally extinguished, turn knob to OFF, wait 5 minutes, try again. If the burner does not ignite with valve open OR if burner flame accidentally extinguished after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Burner Flame Check

- Light Burner, rotate the regulator knob from HIGH to LOW. You should see a smaller flame in the LOW position than seen on the HIGH. Always check the flame prior to each use. The air damper (D) mounted on the back of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.



Turning LP Cooker Off

- Turn all knobs to the OFF position, and turn LP tank OFF by turning the hand-wheel clockwise to a full stop.

Hose Check

- Cleaning and inspection of the pressure regulator and hose assembly prior to use.
- Before each use, check to see if there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

Cleaning the Burner

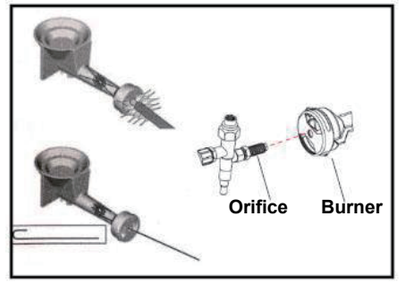
CAUTION

Checking and cleaning burner/venture tubes for insect nests. A clogged tube can lead to fire beneath the appliances. Spiders nests or wasps mud inside the burner may cause fire at the air damper. If a fire occurs, immediately turn off the gas supply at the LP tank valve.

Note:
Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance.
To help prevent a blockage and ensure full heat output, clean and inspect the burner tube often (once or twice a month). NOTE: Water or air pressure will not normally clear a spider web.

Steps for Cleaning the Burner:

1. Remove the orifice/hose from the burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the above obstructions, use an accessory flexible venture brush or bend a small hook on one end of a long flexible wire such as the one shown in the small picture.
4. Inspect and clean the burner if needed.
5. Reattach the orifice/hose to the burner.



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

Cleaning and Maintenance

•Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
•Do not block holes in the bottom or sides of the appliance.
•Check burner flames regularly.
•Use appliance only in well-ventilated space. NEVER use in enclosed space such as a carport, garage, porch, covered patio, or under ANY overhead construction.
•Completely thaw meat and poultry prior to placing them in hot oil.
•To minimize splattering, dry surfaces of meat and poultry prior to placing them in hot oil.
•When the LP tank is connected to the appliance, store it outdoors in well-ventilated space and out of reach of children.
•Store appliance indoors ONLY if LP tank is turned off, disconnected, and removed from appliance then stored outdoors.
•Keep the appliance clear and free from gasoline and other flammable vapors and debris.
•Do not obstruct the flow of combustion and ventilation air.
•Keeping the ventilation opening(s) of the LP tank enclosed and free and clear of debris.
•Clean all cooking surfaces of vessels, aluminum pots, and pans with warm, soapy water and a nylon cleaning pad to avoid oxidation, corrosion, and rusting.

CAUTION

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP tank. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm the patio, lawn, or the like.

Suggested Cleaning Materials:

- Mild dishwashing liquid detergent
- Hot water
- Wire brush
- Paper clip
- Nylon cleaning pad
- Soft brass-bristled brush

Component Cleaning:

- Burner: Use a wire brush to loosen corrosion from the burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- Cooking surfaces, pots, and pans: Clean the cooking surface with soapy water and a nylon cleaning pad.