

BAYOU CLASSIC®



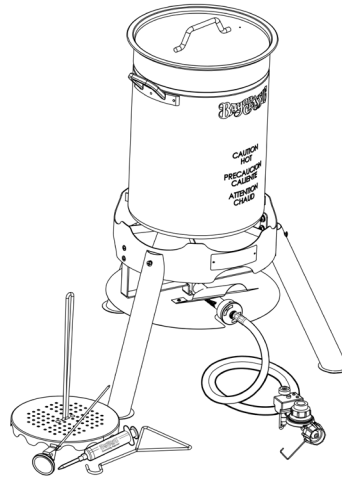
**READ MANUAL
BEFORE USE**



**OUTDOOR USE
ONLY**

MODEL NUMBERS:

200-401
200-410
200-420
200-430
200-440
200-450
200-460
200-470



Turkey Fryer Kit

OWNER'S MANUAL

**SAFETY ALERTS, ASSEMBLY & OPERATING INSTRUCTIONS
GENERAL MAINTENANCE & STORAGE**



KEEP THIS MANUAL FOR FUTURE REFERENCE

THIS APPLIANCE IS NOT INTENDED FOR COMMERCIAL USE

This Instruction Manual contains important information necessary for the proper assembly and safe use of the appliance. You must carefully read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. This manual is for Barbour International Bayou Classic® products only. If you are using another manufacturer's product, refer to the manual supplied with that product. Only use approved Bayou Classic® replacement parts and accessories with this appliance. For Questions, or to order, please contact:

Barbour International, Inc. • 101 Cypress Way, Brandon, MS 39042
1-800-864-6194 (English Only) • Monday - Friday 7:30am - 4:30pm CST

www.thebayou.com

SAFETY SYMBOLS



Not following these instructions will most certainly result in fire or explosion which will cause property damage, personal injury, or death.



Hazard or unsafe practices could result in severe property damages, personal injury, or death.



Hazard or unsafe practices possibly resulting in minor property damages, personal injury, or death.



IF YOU SMELL GAS:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open Lid.**
- **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.



- **Never operate this appliance unattended.**
- **Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.**
- **Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.**
- **Do not fill cooking vessel beyond maximum fill line.**
- **Never allow oil or grease to get hotter than 400° F or 200° C. If the temperature exceeds 400° F (200° C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
- **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115° F (45° C) or less.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.**

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



WARNING



- **Sober adult operation ONLY! Use of alcohol, prescription or nonprescription drugs may impair ability to properly assemble or safely operate appliance.**
- **Do not use appliance for anything other than its intended purpose.**
- **This appliance is for OUTDOOR USE ONLY, and shall not be used in a building, garage or any other enclosed area.**
- **Minimum clearance for appliance shall be at least 10-ft (3-m) from any structure or combustible material. Do not use appliance on or under any apartment or condominium balcony or deck. For more details, see instructions for placement of cooker in this manual.**
- **This appliance is not intended for use in or on a boat or recreational vehicle.**
- **Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.**
- **Keep children and pets away from the cooking area at all times.**
- **Use caution when placing anything in a cooking vessel while the appliance is in operation. Never drop food or accessories into hot cooking liquid. Lower food and accessories S-L-O-W-L-Y into the cooking liquid in order to prevent splashing or overflow.**
- **Always take care when removing food to avoid burns from steam or hot cooking liquids**
- **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 with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.**
- **In the event of rain, snow, hail, sleet or other forms of precipitation while cooking, cover the cooking vessel immediately and turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel.**
- **All food products MUST be completely thawed before cooking.**

If you have any doubts or concerns about your ability to use this product contact Barbour International, Inc. Should you still have concerns about operating this product, then do not use. Contact your dealer for return or refund. Strict compliance to these instructions, plus common sense operation, are primary accident prevention measures. Restrict the use of this appliance to adults who can read, understand and follow the warnings and instructions found in this manual.

Safety Precautions & Warnings

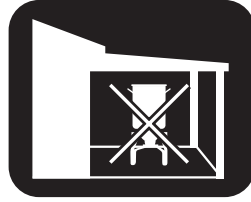
Outdoor gas appliance does not have automatic thermostat controls and must be attended and monitored at all times during use.



NEVER LEAVE UNATTENDED



OUTDOOR USE ONLY



NEVER USE UNDER FLAMMABLE OVERHANG



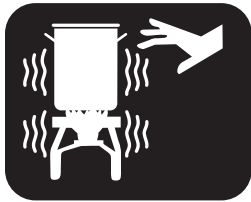
NEVER USE ON FLAMMABLE SURFACES



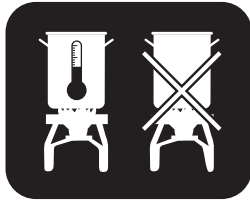
KEEP CHILDREN AND PETS AWAY FROM COOKER



NEVER LEAN OVER BURNER



HOT DURING AND AFTER USE!



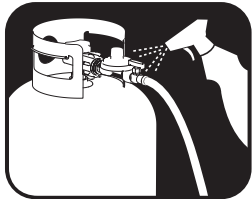
USE THERMOMETER



TRIP HAZARD WATCH YOUR STEP



KEEP FIRE EXTINGUISHER NEARBY



ALWAYS PERFORM GAS LEAK TEST

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

REMEMBER: THINK SAFETY AND USE COMMON SENSE!

LIMITED WARRANTY

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this appliance and no other person, that if this appliance is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such gas appliance shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase from an authorized retailer or distributor. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the appliance, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, surface chips and cracks, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors. AFTER THE PERIOD OF THE ONE (1)-YEAR EXPRESS WARRANTY, VENDOR DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. FURTHER, VENDOR SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor assumes no responsibility for any defects caused by third parties. This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may apply to you.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

ABOUT THIS PRODUCT

This product is a specialized high pressure gas appliance having greater heat output than traditional kitchen stoves. It can be referred to as a “cooker” or “appliance” in this manual. The appliance is only designed to operate with the cooking vessel (pot) provided. The appliance is only designed to operate with the approved hose and regulator (HVR) utilizing Liquid Propane gas for fuel as outlined in this manual. Always use the thermometer provided with this appliance.

GENERAL OPERATING

- Always inspect the appliance and its components before every use as described in this manual:
 - A. Ensure appliance is properly assembled and connected to the LP cylinder
 - B. Verify that the thermometer is accurate and working properly
 - C. Inspect hose and tank for evidence of abrasion, wear, cuts or leaks
 - D. Confirm that nothing is obstructing the burner
 - E. Perform Gas Leak Test before lighting
- Position the appliance properly. Use these instructions to determine maximum fill level for vessel without a maximum fill line:
 - A. Place the food product on the holder.
 - B. Place the food product and holder into the empty vessel.
 - C. Fill vessel with water just until the food product is completely submerged. There must be a minimum of 3-in (8-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 liquid the vessel is to be filled with to cook the food product.
- Follow Lighting/Re-Lighting Instructions in this manual
- The thermometer provided **MUST** be used.
- This appliance will be hot during and after use; always wear protective clothing when operating the appliance. Use insulated mitts or gloves for protection from hot surfaces or splatter from cooking liquids. Wear close-toed shoes.
- Carefully monitor all activity around cooker to avoid burns or other injuries.
- Make adjustments to the regulator valve and air shutter to control temperature. Use caution when near cooker as splattered liquid may have created a slick surface.
- When removing food from the vessel, care should be taken to avoid burns from hot cooking liquids.
- When cooking is completed, turn off gas and follow the Care & Maintenance Instructions


DANGER

- **DO NOT place an empty cooking vessel on the cooker while in operation.**
- **DO NOT move the appliance while in use.**
- **Keep the fuel supply hose away from any heated surface(s).**
- **If any part or component of this appliance appears damaged or inaccurate, DO NOT USE. Call Barbour International, Inc. for a replacement part.**

ASSEMBLY INSTRUCTIONS

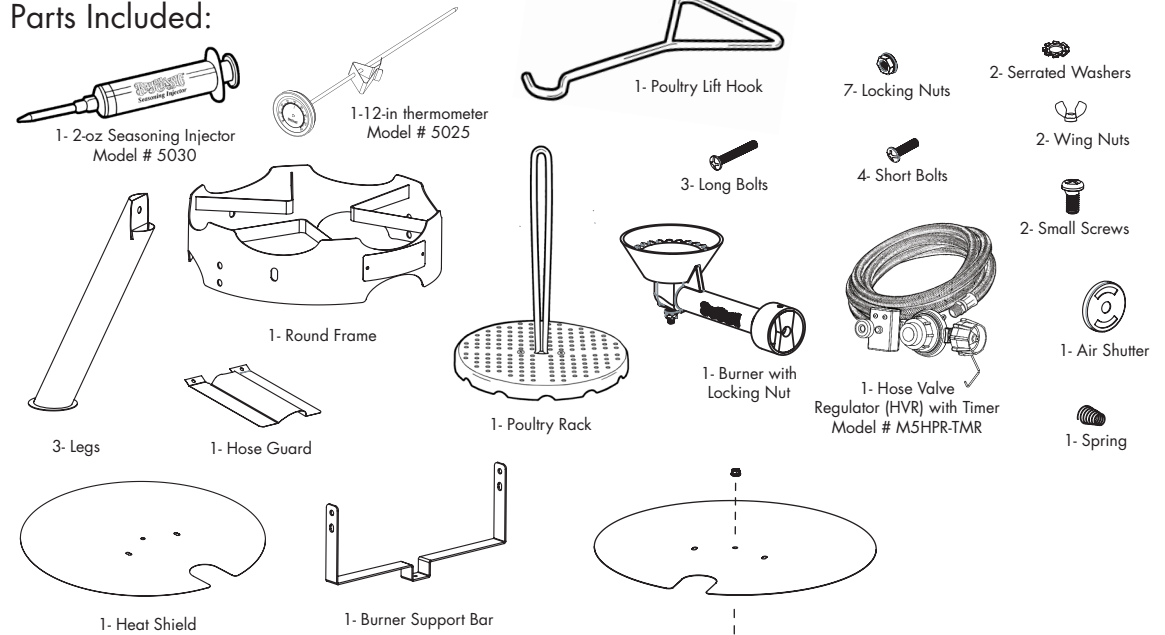
Carefully assemble this appliance according to these instructions. Inspect contents in the box to ensure all parts are included and undamaged. Please contact Barbour International, Inc. if any parts appear damaged or missing. Proof of purchase will be required.

Tools required:



Adjustable Wrench
Phillips Head Screwdriver

Parts Included:



- 1- 2-oz Seasoning Injector Model # 5030
- 1- 12-in thermometer Model # 5025
- 1- Poultry Lift Hook
- 7- Locking Nuts
- 2- Serrated Washers
- 2- Wing Nuts
- 3- Long Bolts
- 4- Short Bolts
- 2- Small Screws
- 1- Round Frame
- 1- Burner with Locking Nut
- 1- Hose Valve Regulator (HVR) with Timer Model # M5HPR-TMR
- 1- Air Shutter
- 1- Spring
- 3- Legs
- 1- Hose Guard
- 1- Poultry Rack
- 1- Stockpot with Lid
- 1- Heat Shield
- 1- Burner Support Bar

1. Remove components from the box and packaging. Turn round frame upside down as shown for proper assembly.

2. **Mount Burner Support Bar** – Line up holes in support bar to the holes in the frame. Attach with four short bolts and four locking nuts. Wrench tighten.

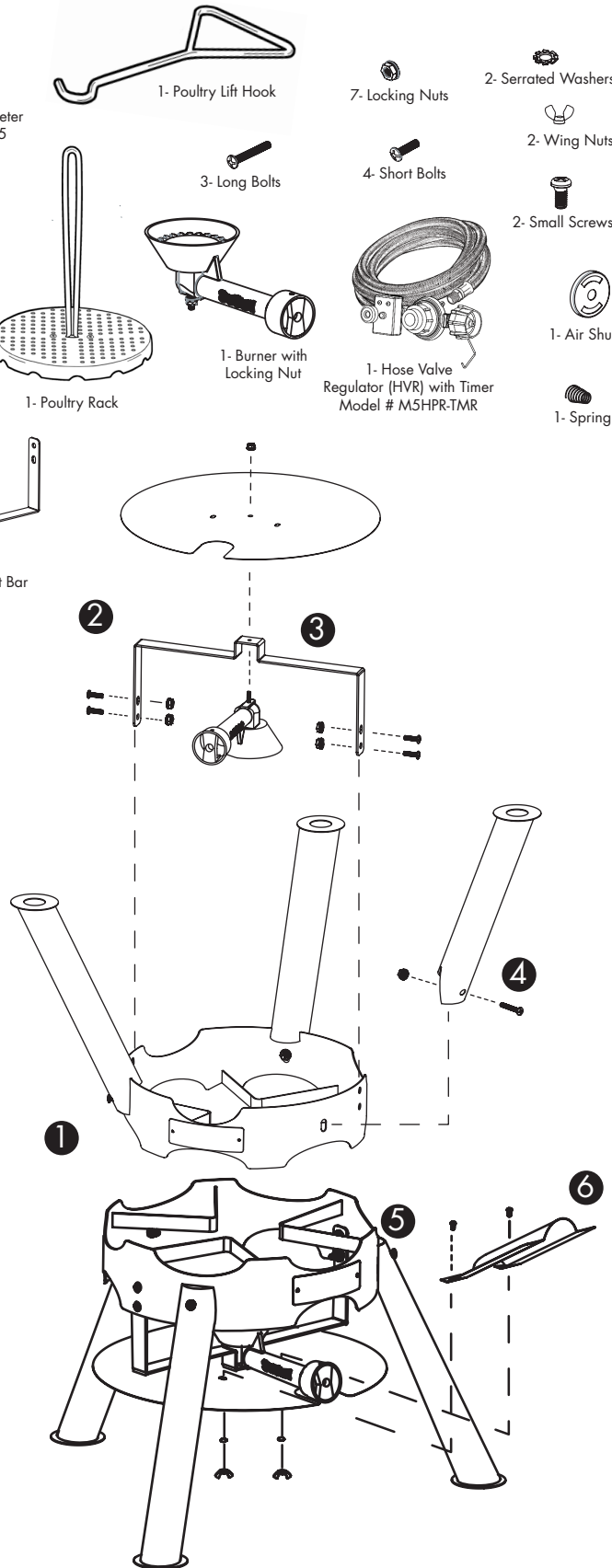
3. **Attach Burner and Heat Shield to Support Bar** – Remove locking nut from bottom of burner. Turn burner upside down and position burner into “U” of support bar with end of burner turned to the front. Insert mounting bolt into center hole of bar. Holding burner in place, position heat shield over bolt. Attach locking nut and wrench tighten. NOTE: make sure cutout in heat shield is turned toward end of burner (front of cooker) to avoid interference.

4. **Attach Legs to Round Frame** – Slide legs on frame to match holes. Insert long bolts and attach with locking nuts. Hand tighten.

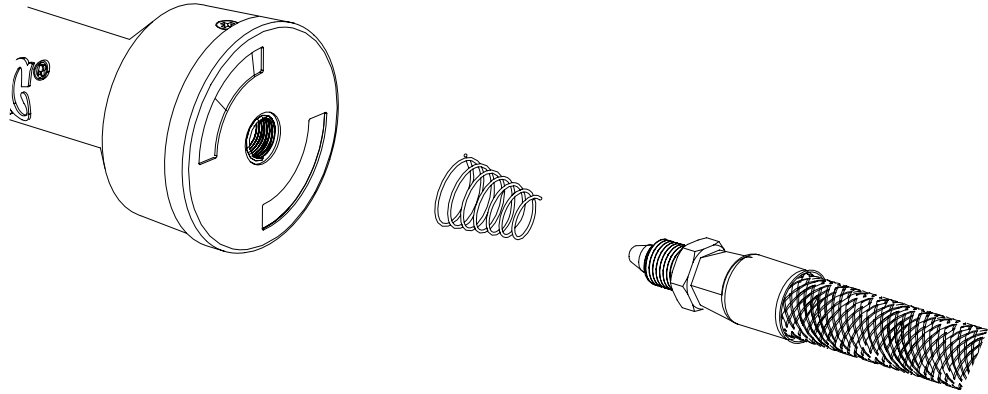
5. Return frame assembly to upright position and fully tighten leg bolts with a wrench.

6. **Attach Hose Guard to Heat Shield** – Place hose guard over the burner and align its holes with the holes in the heat shield. Attach the hose guard with the small screws, locking washers and wingnuts as shown.

(continued on next page)

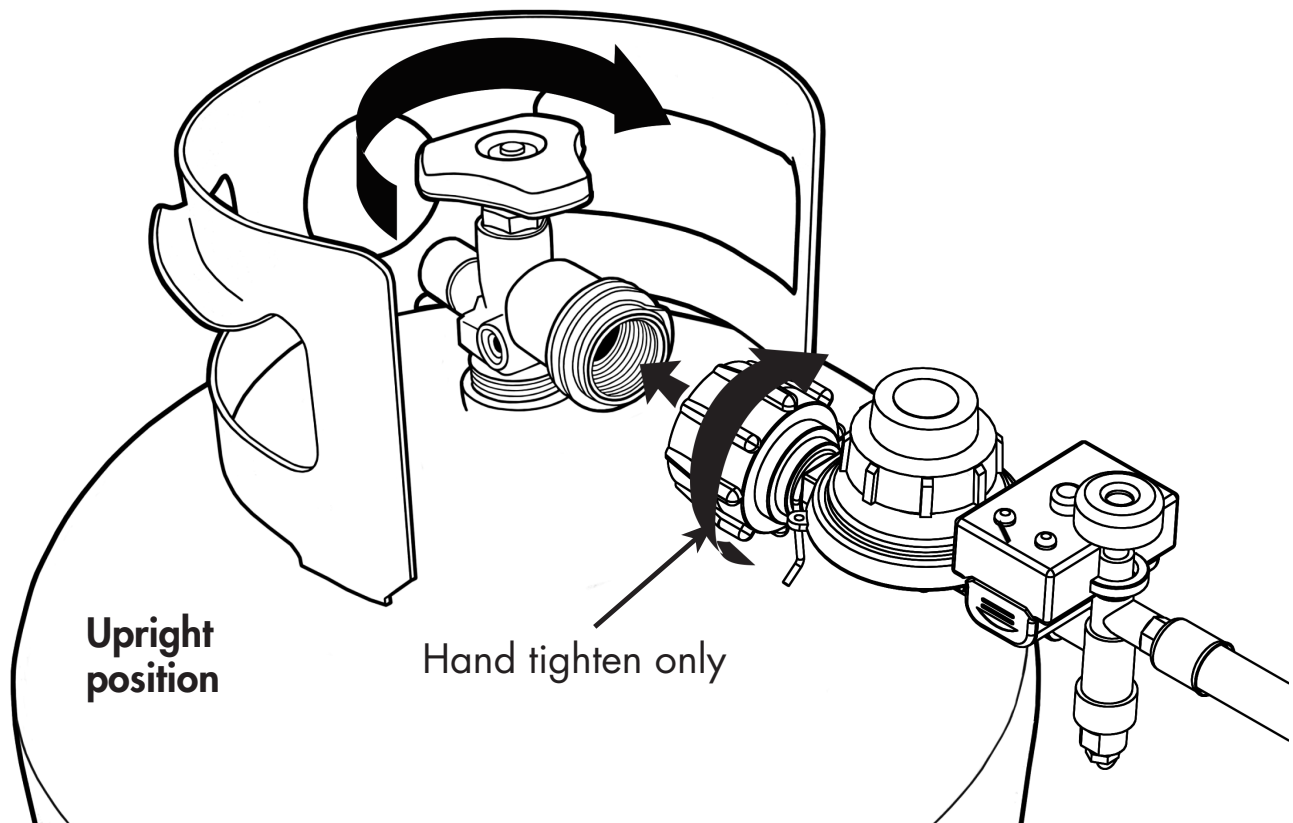


7. Attach Hose to Burner – Hold the air shutter up against the end of the burner. Place small end of spring onto tip of hose, and insert hose into threaded hole at the end of the burner. Tighten the hose into the burner until spring is mostly compressed and connection is firm. NOTE: the air shutter should be allowed to turn freely, but still hold its position.



8. Connect Hose Valve Regulator (HVR) to LP Cylinder –

Check that the LP cylinder is upright and the valve is closed by turning the knob as indicated on the top of the valve until fully closed. Remove the protective safety cap from the LP cylinder valve and insert the nipple of the large coupling nut into the cylinder valve outlet (confirm the coupling nut is centered). Turn the large coupling nut clockwise by hand and tighten to a full stop. Do not cross-thread, and do not use tools.



LIQUID PROPANE (LP) CYLINDER

This appliance is designed to only operate using Liquid Propane (LP) gas in a self-contained gas supply system (tank). Please follow these instructions for proper specifications and operation.

! DANGER !

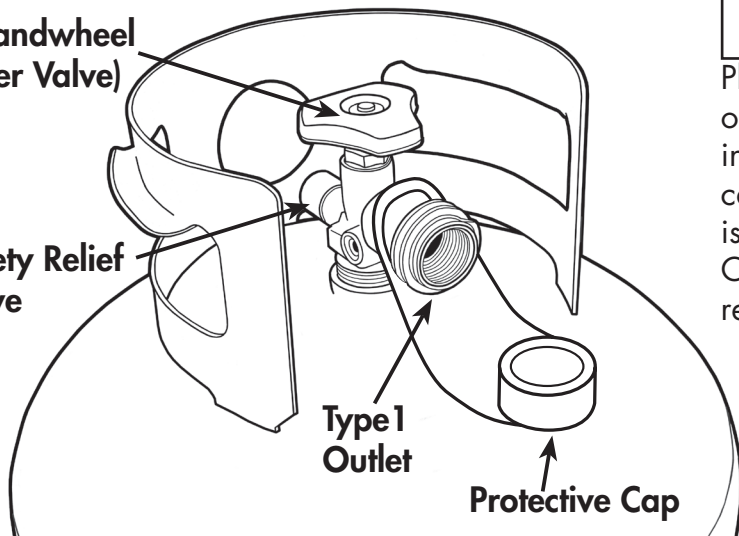
CARBON MONOXIDE HAZARD

This appliance can produce Carbon Monoxide, an odorless and poisonous gas. Never operate this appliance in a building or confined area where ventilation may be restricted. Using it in an enclosed space can kill you.

- Read and follow all warnings and instructions on the LP cylinder.
- Specifications (These features and specifications MUST be present):
 1. 20-lbs (9.1 Kg); 12.5-in (31.75-cm) diameter x 18-in (45.72-cm) tall
 2. Type-1 gas cylinder valve outlet to accommodate the hose and regulator supplied with this appliance. The Type-1 valve must prevent gas flow until a positive seal is obtained.
 3. Over-Filling Protection Device (OPD)
 4. Collar to protect the cylinder valve
 5. Cylinder must be arranged for vapor withdrawal
 6. Protective cap
- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the *Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339*.
- If you exchange the LP cylinder, make sure the new tank complies with all the specifications listed here.

OPD Handwheel
(Cylinder Valve)

Safety Relief
Valve



! CAUTION !

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.

! DANGER !

- A. Never store a spare LP gas cylinder under or near this appliance.**
- B. Never fill the cylinder beyond 80 percent full**

If the information in (A) and (B) are not followed exactly, a fire causing death or serious injury may occur.

WARNING

- **Do not attempt to alter or disconnect the LP cylinder while the appliance is in use.**
- **Do not move the LP cylinder while it is connected to the appliance. Always disconnect to move the appliance and/or tank.**
- **This appliance is not designed to be connected to a Natural Gas Supply Line.**
- **The hose and regulator assembly supplied with this appliance must be used. Approved replacement parts must be obtained from Barbour International, Inc.**
- **If the appliance is not in use, the gas must be turned off at the supply LP cylinder.**
- **LP cylinders must be stored outdoors out of the reach of children, and shall not be stored in a building, garage or any other enclosed area.**
- **Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.**
- **Always secure the LP cylinder in an upright position.**
- **Always use the protective cap when not connected to the hose and regulator. Only use the cap supplied with the LP cylinder; any other type may result in leakage of propane.**

THERMOMETER TEST (Check before each use)

TEMPERATURE ACCURACY:

While wearing protective glove, hold the thermometer by the dial and insert stem into boiling water. The needle should quickly move around the dial and register approximately 212°F (100°C) (**plus or minus 5°F**). This indicates whether or not temperature reading is accurate.

NOTE: Due to water evaporation, the maximum reading possible on a thermometer in hot water is 212°F (100°C).

Replace a faulty thermometer with **Model# 5025**.

WARNING

- **NEVER insert the stem of the thermometer into food. This will cause an incorrect temperature reading.**
- **DO NOT attempt to use your thermometer if it is not working.**

! WARNING !

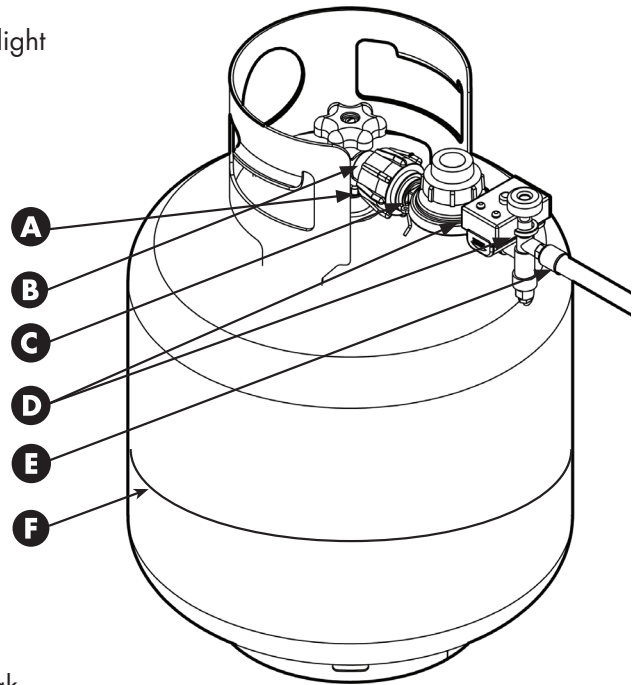
WHEN TO PERFORM A LEAK TEST

- After assembling your cooker and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled or if any of the gas components are replaced.
- Any time your cooker has been moved.
- At least once per year or if your cooker has not been used for more than 60 days.

GAS LEAK TEST INSTRUCTIONS

Note: The gas leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing. **DO NOT** use a flashlight to check for bubbles.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Turn the gas cylinder valve to the OFF position. Then turn regulator valve to OFF position.
3. To turn ON the fuel supply, turn the cylinder valve knob one turn in open direction. Gas will flow through and stop at the closed regulator valve.
4. Using a clean brush, apply the soap water mixture to the following:
 - A** Cylinder Valve to Cylinder
 - B** Connection Nut to Cylinder Valve
 - C** Back side of Connection Nut to Brass Nipple
 - D** Front and Back Side of Timer
 - E** Regulator connection to Gas Supply Hose
 - F** LP Cylinder Welds
5. Check each place **A - F** for growing bubbles which indicates a leak.
6. Turn OFF gas supply valve on LP Gas Cylinder.
7. Turn regulator valve to OFF position.
8. Tighten any leaking connections.
9. Repeat soap water mixture test until no leaks are detected.
DO NOT use cooker if gas leaks cannot be stopped.
10. After you are certain there are no leaks, turn tank valve and regulator valve to OFF position. Wait 5 minutes for any gas fumes to evacuate before lighting the burner.



! WARNING !

If growing soap bubbles persist throughout any portion of the Gas Leak Test, terminate use immediately.

PLACEMENT OF COOKER

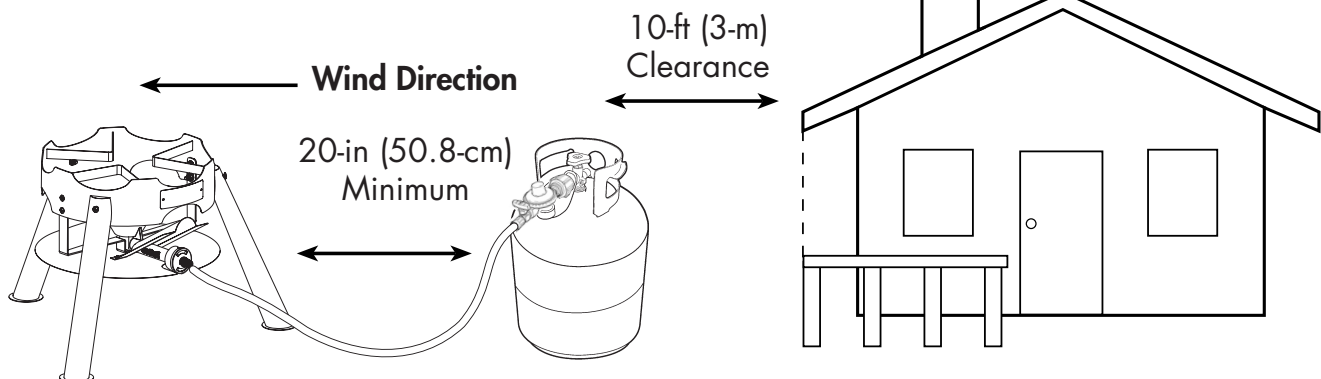
⚠ DANGER 🔥

- This appliance is portable and should not be installed into cabinetry or any other enclosed casing. Any placement or installation of the appliance 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 B149.1; Propane Storage and Handling, CSA B149.2.*
- Keep the cooking area clear and free of any combustible material such as spare LP tanks (full or empty), household chemicals, paint, gasoline and other flammable vapors and liquids.
- Never enclose the appliance to block the wind. Either relocate your cooker to a less windy location, or choose not to operate your appliance until the wind has stopped.

⚠ WARNING 🔥

- Choose a safe outdoor space, clear of combustible material to operate your appliance.
- Place the appliance on a level, stable noncombustible surface such as brick, concrete, or dirt.
- Prior to lighting, check wind direction. Place cooker DOWNWIND from the LP cylinder.
- Place LP cylinder at least 20-in (50.8-cm) away from the appliance.

↑ Make sure overhead is clear of combustible materials! ↑

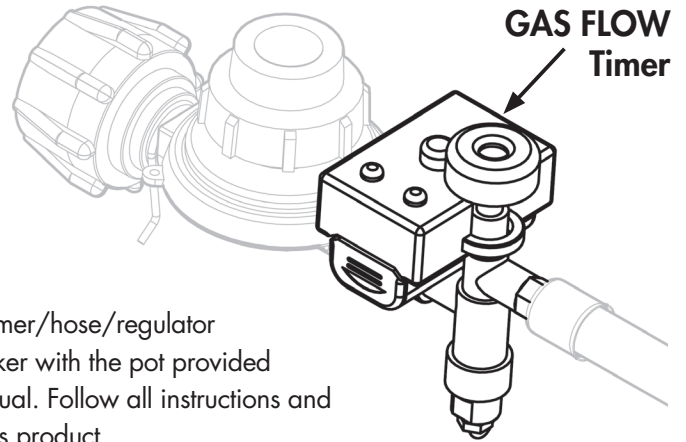


- Do not locate appliance closer than 10-ft (3-m) from any combustible materials; including walls or railings.
- Do not locate appliance under overhead unprotected combustible construction or tree limbs.
- Do not position cooker on wood, asphalt, or plastic/rubber mat which may burn, blister, or melt.
- Do not attempt to move the appliance or cooking vessel when cooking.
- Hose is a trip hazard.
- Tank could tip over.

GAS FLOW TIMER

INTRODUCTION

Your new Bayou Classic® Outdoor Cooker is equipped with a timer located on the hose/regulator (see picture). The timer is designed to shut-off the flow of gas after a pre-set time period (approximately a 15 minute operational cycle) unless manually reset by the user. This timer/hose/regulator assembly should ONLY be used on this Bayou Classic® Outdoor Cooker with the pot provided containing oil or water in accordance with the instructions in this manual. Follow all instructions and warnings contained in this manual for proper assembly and use of this product.



IMPORTANT: The timer is **NOT** a replacement for proper monitoring and will not measure or control the temperature of the cooking liquid within the pot. Your cooker must always be attended while in use and monitored after use while still hot 100°F (38°C). The oil in the pot can overheat quickly if left unattended. The thermometer supplied with this appliance must always be used to monitor the temperature of the cooking liquid.

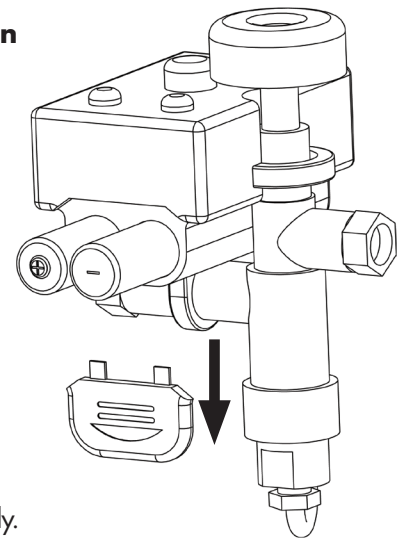
DANGER

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.

BATTERY INSTALLATION

The timer requires two "AAA" alkaline batteries (not included) for operation. Follow the below instructions for proper installation.

1. Always disconnect regulator from the propane tank before installing or removing batteries.
2. Locate battery cover on timer. Press and slide battery cover off as shown.
3. Install two "AAA" alkaline batteries. Match positive (+) and negative (-) symbols located on the case and batteries to insure proper installation.
4. Replace the battery cover.
5. If the red "Low Battery" light becomes lit during use the batteries need to be replaced. Repeat the above steps to remove and replace batteries.



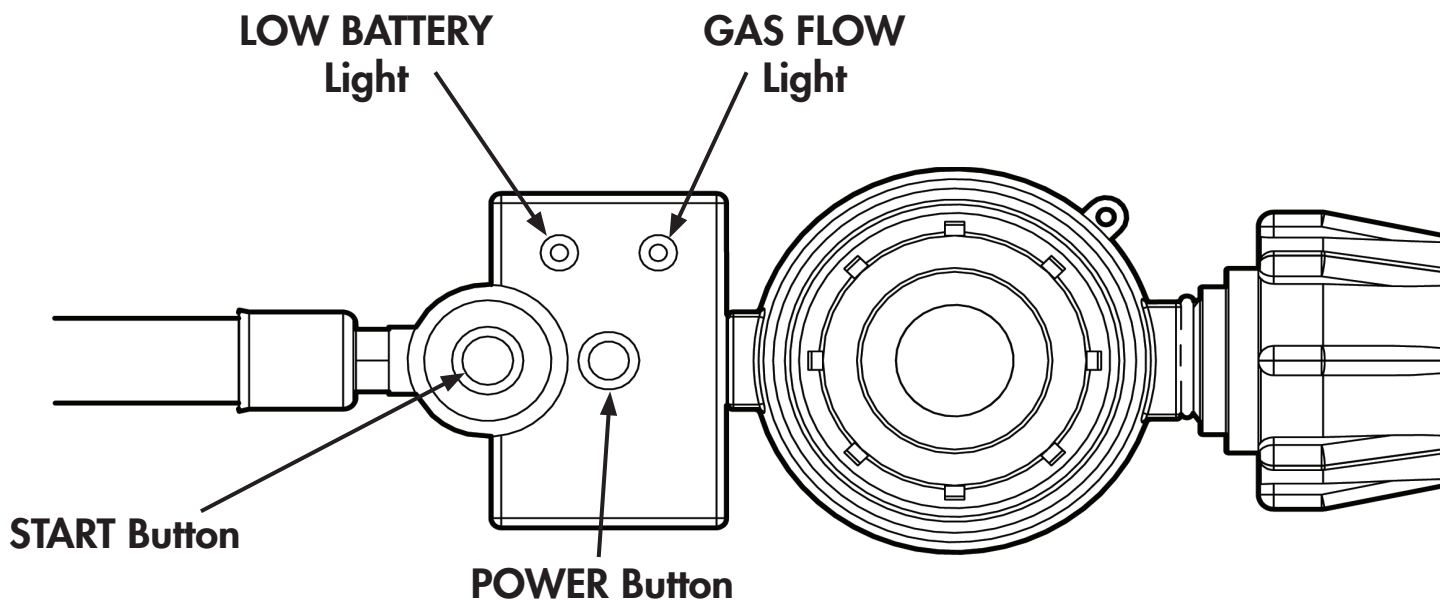
BATTERY WARNINGS AND CAUTIONS

1. Always read and follow the battery manufacturer's instructions.
2. Keep batteries away from small children. If battery is swallowed consult a physician immediately.
3. Do not dispose of batteries in a fire. Dispose of batteries safely, following guidelines for your area.
4. Install batteries correctly according to the "Battery Installation" directions above. Improperly installed batteries may result in leaks and/or possible explosion.
5. Remove batteries from product after each use.

NOTE: Batteries which are not removed from this device will eventually corrode and leak and may cause the timer to malfunction. If the batteries were not removed and/or if the unit has been stored outdoors, test the timer for proper operation. With the tank cylinder valve closed, start timer operation. Press the black "POWER" button, both lights will blink once. Press red "START" button. The green light will remain on. The timer is now set for a 15 minute operational cycle, The green light (steady for 10 minutes and blinking for a further 5 minutes) will then go off showing that the timer is operating properly and you may proceed to use the cooker in accordance to the warnings and instructions in this manual.

LIGHTING AND OPERATING INSTRUCTIONS

IMPORTANT: The Cooker must not be lit until the preceding placement instructions have been completely followed. (Illustrations page 10)



1. Open tank cylinder control valve by turning it to OPEN Direction (*Figure 1*).
2. To start timer operation, push the black **"POWER"** button. Both lights will blink once. Press red **"START"** button. The green light will remain on. The timer is now set for a 15 minute operational cycle. **NOTE:** Gas will **NOT** flow to the burner unless the timer is turned on.
3. Insert a multipurpose lighter below the windscreen, to the edge of the burner, or use a long fireplace match placed above the burner. Turn the regulator control toward the **"ON"** position until ignition occurs (*Figure 2*). Turning the regulator control toward the **"ON"** direction increases the gas pressure to the burner and hence the flame size. **When lighting the appliance, 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.**
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 regulator and cylinder valve OFF. Wait 5 minutes for gas to disperse and relight the cooker according to the directions in this section.

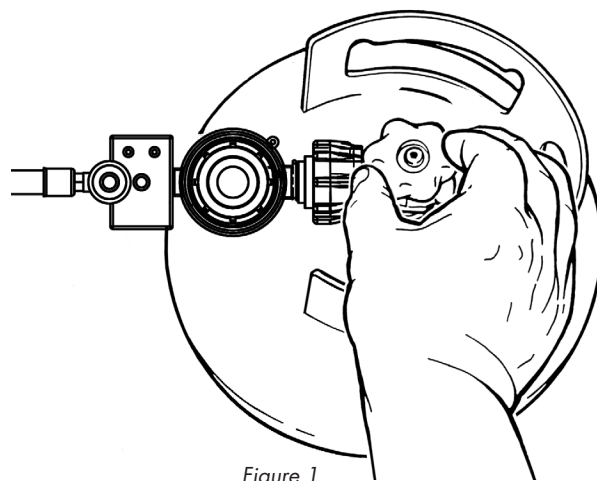


Figure 1

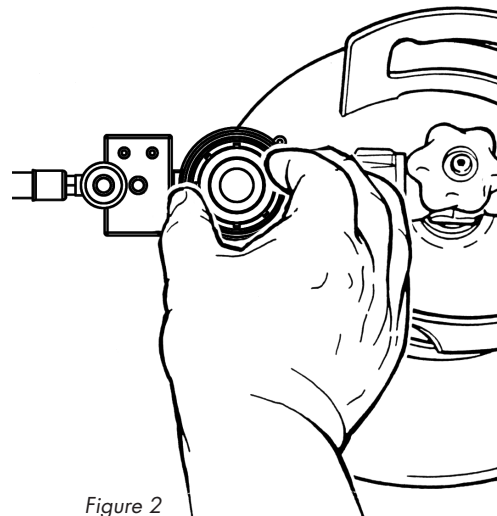


Figure 2

5. The timer will run 15 minutes before shutting off gas flow. The timer can be reset manually throughout the cooking process without shutting off the gas flow by pressing the red **“START”** button. This will start a new 15 minute operational cycle. At 5 minutes remaining in an operational cycle, the gas flow light (green) will blink slowly. At 2 minutes remaining in an operational cycle, the gas flow light (green) will blink quickly. If the timer completes a 15 minute cycle without being reset (pressing red **“START”** button), the gas flow will be turned off and the flame extinguished. If additional cooking is required, relight the cooker according to the directions in this section.

IMPORTANT: The timer does not measure temperature and will not control the temperature of the cooking liquid within the pot. The temperature must be controlled manually by observing the thermometer and adjusting the flame with the regulator control knob (turn counterclockwise to reduce the flame, clockwise to increase the flame.)

 **CAUTION** 

NEVER reset the timer without first reading the thermometer temperature.

6. **DO NOT** manually reset the timer if the oil temperature reaches 400°F(200°C). If the temperature exceeds 400°F (200°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 (175°C) before relighting burner according to the manufacturer’s instructions. If there is a lid (cover), do not remove the lid.

 **CAUTION** 

Do not attempt to light this appliance without first following the instructions in this manual for proper assembly, placement, and testing.

 **WARNING** 

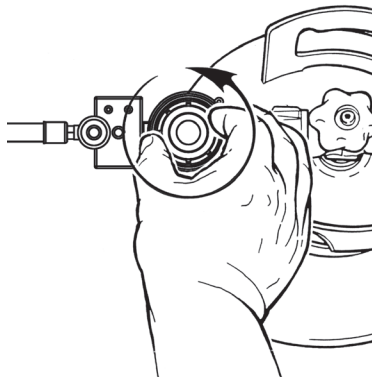
- **Do not stand with head, body or arms over the appliance when lighting. Loose hair and clothing can catch fire.**
- **Do not light burner at air intake.**

 **CAUTION** 

If the appliance does not light after 2 or 3 attempts, turn OFF gas supply and regulator. Refer to Trouble-Shooting Tips and DO NOT attempt to operate the appliance until the problem is resolved.

BURNER FLAME CHECK

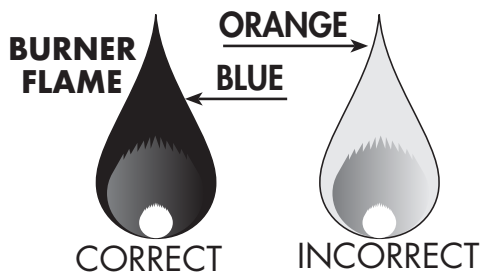
Follow these instructions to adjust to the optimal burner flame.



1. Adjust the Regulator Valve to achieve the desired flame height.



2. Adjust the air shutter by rotating it until a mostly blue flame is achieved.



A blue flame with little or no yellow flame indicates a proper air/gas mixture and provides the best heat.

CAUTION

In sunlight or other bright light, the flame may not be visible. Always use caution around an open flame.

RE-LIGHTING

If the appliance is accidentally extinguished, turn OFF the LP cylinder valve. Wait 5 minutes to allow gas to evacuate/dissipate, repeat Steps 1 through 4 of the Lighting Instructions.

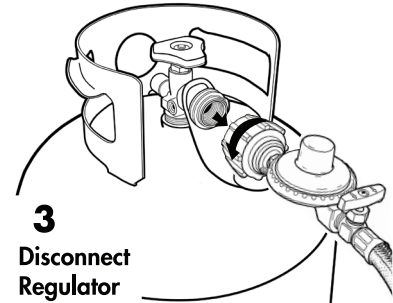
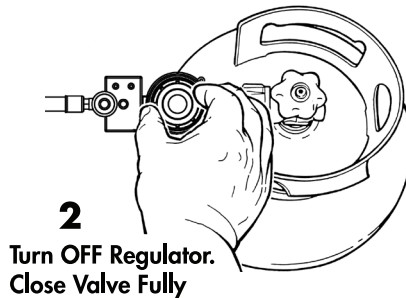
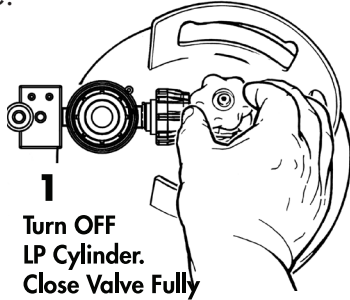
WARNING

The appliance will be HOT after being operated. DO NOT TOUCH the frame or cooking vessel when re-lighting the burner.

MAINTENANCE & CARE

Follow these simple steps to keep your appliance looking good and functioning properly for years.

1. Before first use of the appliance, light the cooker and let it run for 5-7 minutes. This initial fire will burn away the manufacturing oil and residue. It is normal to have smoke or slight odor.
2. Always turn OFF the gas supply and disconnect the hose and regulator from the LP cylinder to move or store.



3. If you ever experience a spill over while cooking, make sure you clean off the cooker before storing. Wait until the cooker is completely cool, and simply spray off the residue from the spill-over. NOTE: The next time you use the cooker, it may burn off residue from the previous spill-over, causing an odor and/or smoke.
4. To prevent rust on a steel cooker, spray the cooked frame with high temperature grill paint or WD-40 on any areas where the paint is chipped or shows signs of wear.

⚠ WARNING 🔥

NEVER spray anything on a HOT cooker:

- spraying water will give off steam that can cause burns.
- Spray paint and other petroleum distillates can burst into flame.

5. The HVR supplied with this kit is an independently CSA certified product. Read and follow all instructions and warnings on the supply hose safety tags. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. No matter the physical appearance, replace the hose and regulator assembly every two years. Replace only with regulator **Model #M5HPR-TMR**.



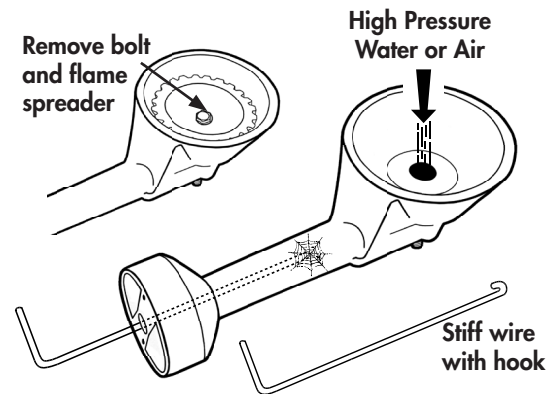
⚠ WARNING 🔥

- Do not attempt to adjust or repair the hose and regulator assembly. Contact Barbour International, Inc. for a replacement.
- Do not attempt to disassemble any part of the hose and regulator assembly.
- The brass valve is NOT an ON/OFF control. It only adjusts the intensity of the flame. Use the LP cylinder OPD Handwheel to turn off the gas supply.
- Always turn OFF at the LP cylinder OPD Handwheel before attempting to connect or remove the regulator.
- Never allow the hose to come in contact with sharp edges, or any surfaces that may become hot during use.

6. Always check the burner/venturi tubes for any obstructions such as insects or insect nests in the burner.

To remove burner obstructions:

- Use a narrow bottle brush or stiff wire bent into a small hook to run up and down the length of the burner tube.
- If necessary, disassemble the burner by removing the serrated nut and unscrewing the mounting bolt from the center of the burner. Use a water hose or compressed air to flush out any debris.



CAUTION  **Wear eye protection when flushing out the burner.**

WARNING  **Check and clean the burner with every use. A clogged tube can lead to a fire beneath the appliance.**
Do not obstruct the flow of combustion and ventilation air.

7. Before using for the first time, wash your pot with hot soapy water. Dry immediately to prevent water spots.

8. To prevent scratches, avoid using sharp utensils with your pot.

9. Discoloration of stainless steel will result from exposure to excessive heat. For hard to clean stains or discoloration of the pot, apply a non-abrasive stainless steel cleaner with a clean, damp sponge or cloth. Do not use a steel wool pad or harsh abrasive cleanser as scratching will occur.

10. Overheating may cause food to scorch and stick to cookware.

11. Never store liquids in cooking vessels. Salt and seasoning will weaken the integrity of the pot.

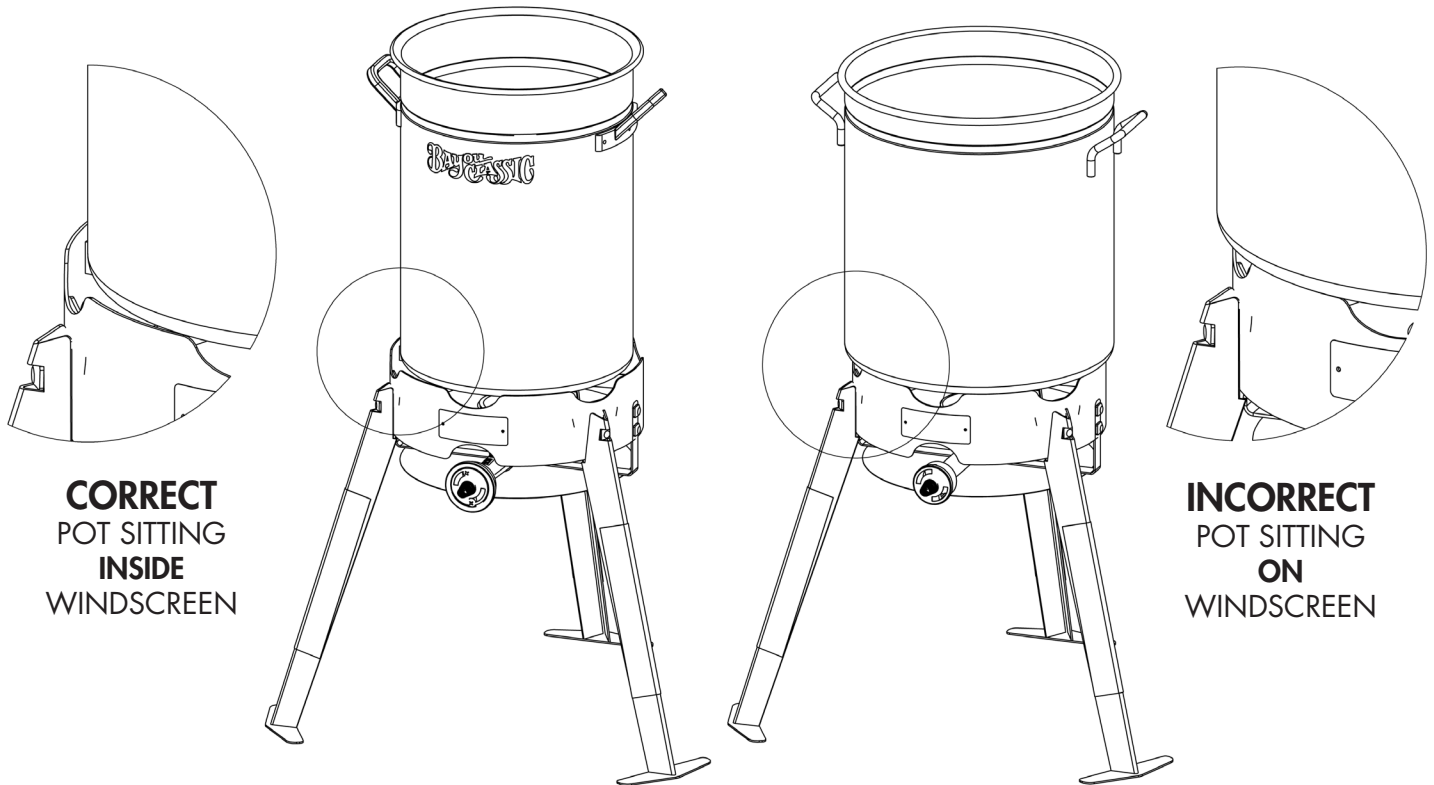
12. Boiling with large quantities of salt is very corrosive and can cause pits in all forms of cookware. To reduce the chance of this occurring, add salt after water begins to boil. Clean cookware thoroughly after each use.

13. Store appliance in a dry place. If storing indoors (including a shed or garage), detach the LP cylinder and store the tank outside. For long term storage, cover the burner and the HVR with a plastic bag.

14. Do not store this appliance, or any of its components, in a corrosive environment. A corrosive environment can be a highly damp area, or a saltwater/marine environment.

WARNING

- **Do not use a cooking pot or vessel larger than pot supplied with the unit. Cooking Pot or vessel must fit inside the windscreen of the fryer.**



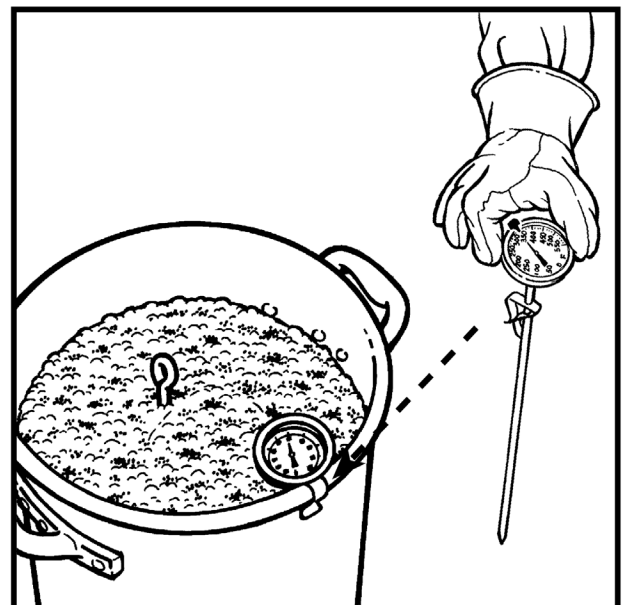
PLACEMENT OF THERMOMETER

1. Make sure clip on thermometer is near the top of the probe (stem).
2. Attach the thermometer clip on the inside of the pot with the probe immersed in the oil at least one inch.

Do NOT insert the probe into poultry. This is not a meat thermometer. This can cause incorrect thermometer reading.

3. Check temperature reading every 3 minutes during heat-up and when frying. Do NOT allow oil temperature to exceed 350°F (177°C).

Remember: Think Safety & Use Common Sense!



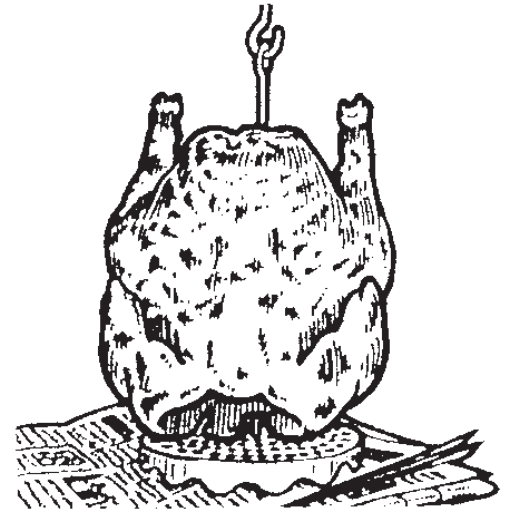
FOR YOUR SAFETY, FOLLOW THESE STEPS ON HOW TO PROPERLY DEEP FRY A TURKEY

- **STEP 1** - If a max fill line is indicated on the pot, then STEP 1 is not needed. Fill the pot with oil to the fill line and go to STEP 2. If there is no indication line, place thawed turkey onto poultry rack and lower turkey into empty pot. Fill pot with water until the turkey is covered. There must be at least 3-in (8cm) between this water level & the top of the pot. Remove the turkey from the pot allowing all water to drain from the turkey. Once turkey has been removed, mark the waterline. Empty the water from the pot and fill with oil up to the marked line.
- **STEP 2** - Insure that turkey is completely thawed and free of excess water and ice. Inject turkey with a marinade of your choice. Cover the outside of turkey with cajun dry rub seasoning. Place the turkey on poultry rack with legs pointing up. Ignite burner (see page 12) and bring oil temperature to 350°F (177°C).

Turn the burner off before placing the turkey into oil. Wearing cooking gloves, and being sure to stay away from hot steam, lower the turkey into the oil very slowly. Re-light the burner. Using the thermometer keep the oil temperature at 350°F (177°C). Cook turkey for 3.5 minutes per pound. Turkey may float before cooking time is complete. Continue cooking turkey for the total amount of time calculated. When cooking is complete, turn burner OFF and remove food slowly.

Example: Cooking a 25-lb (11.36-kg) turkey
3.5 minutes x 25-lbs = 87.5 minutes

Total cooking time: 87.5 minutes



Thawing a Frozen Turkey

The USDA recommends thawing 24 hours (1 day) for every 4-5 pounds in refrigerator.

WARNING

- **Do not allow oil to get hotter than 400° F (204° C). One gallon of oil can reach 350° F (177° C) in 7 to 10 minutes. Use thermometer to check temperature, or if oil begins to smoke, IMMEDIATELY turn burner OFF.**
- **When in use, do not leave fryer unattended. Oil will heat up quickly and ignite at 550° F (287° C) to 700° F (371° C).**
- **Failure to completely thaw and dry foods may cause oil or grease to overflow. When frying with oil or grease, all food products **MUST** be completely thawed and towel dried to remove excess water. If ice is present on food, this means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire.**
- **Do not leave oil/grease unattended while in use.**

TROUBLE-SHOOTING

Contact Barbour International, Inc. customer service at **1-800-864-6194**, or visit **www.thebayou.com**.

Symptom	Cause	Possible Solution
Burner will not light	Obstruction in the burner	Disconnect hose and regulator. Inspect and clean burner. Flush burner if necessary.
	Part of appliance is damaged	Inspect LP tank, burner, and HVR assembly for damage. Contact Barbour International, Inc. to replace damaged parts.
	LP tank has low fuel	Use a tank fill gauge to always know gas level. If gas is too low to operate, refill or exchange tank.
Burner is clean, but still will not light	Poor oxygen/gas mixture	Turn air shutter to almost closed position, then try to re-light.
	Not enough gas flow from tank	Open LP cylinder valve all the way.
	LP tank has low fuel	Use a tank fill gauge to always know gas level. If gas is too low to operate, refill or exchange tank.
	Damaged hose & regulator assembly	Contact Barbour International, Inc. to replace damaged hose and regulator assembly.
Yellow, sooty irregular flame	Poor oxygen/gas mixture	Adjust air shutter to obtain optimum blue flame.
	Obstruction in the burner	Disconnect hose and regulator. Inspect and clean burner. Flush burner if necessary.
Cooker lights, but flame is very small	LP tank has low fuel	Use a tank fill gauge to always know gas level. If gas is too low to operate, refill or exchange tank.
	Gas Flow Limiting Device has activated	Turn LP cylinder valve and HVR brass valve OFF. Wait 30 seconds and repeat steps for lighting.
Flame dramatically reduces, and LP cylinder has frost on it.	LP tank has low fuel	Use a tank fill gauge to always know gas level. If gas is too low to operate, refill or exchange tank.
	Extended cooking on HIGH; the liquid propane is freezing inside the tank.	Turn unit OFF, and stop cooking until frost melts and tank is no longer cold to the touch. If you return to cooking with the same LP tank, operate on MEDIUM to MEDIUM-HIGH.
Hissing or gurgling sounds coming from appliance	Moisture in the burner	Turn unit OFF and wait for it to cool down. Inspect burner and pour water out.
	Damaged or leaking hose and regulator assembly	Turn unit OFF and wait for it to cool down. Perform Gas Leak Test to confirm gas leak. Contact Barbour International, Inc. to replace damaged hose and regulator assembly, Model# M5HPR-TMR.
Flame has gone out	LP tank has low fuel	Use a tank fill gauge to always know gas level. If gas is too low to operate, refill or exchange tank.
	Too windy	Check wind direction and wait for wind to die down, or set cooker away from windy areas.
	Obstruction in the burner	Disconnect hose and regulator. Inspect and clean burner. Flush burner if necessary.
Timer will not work	Batteries are dead	Replace Batteries - See page 11
	Did not press Power or Start button	Follow Timer instructions - See page 12
	Faulty Timer	Contact Barbour International, Inc. to replace hose and regulator assembly, Model# M5HPR-TMR.
Timer stopped before time was up	Batteries are dead	Replace Batteries - See page 11

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