

BRINKMANN®

TURKEY FRYER™

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

KEEP THIS MANUAL FOR FUTURE REFERENCE

READ THIS MANUAL

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance.

⚠WARNING

FAILURE TO FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL COULD RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.



FOR ALL 815-3500 and 816-3500 SERIES.

NOT FOR COMMERCIAL USE.

⚠ DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance at the LP cylinder.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your Fire Department.

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

⚠ DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of any other gas cylinder.
3. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. When cooking with oil/grease, never allow the oil/grease to get hotter than 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.
6. 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.
7. If a fire should occur keep away from the appliance and immediately call your Fire Department. Do not attempt to extinguish an oil/grease fire with water.

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

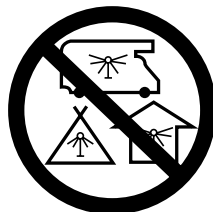
⚠ WARNING



- Never store a spare LP gas cylinder under or near this fryer.
- Never fill the cylinder beyond 80% full.
- A fire causing death or serious injury may occur if the above is not followed exactly.



DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space such as a camper, tent, car or home.

⚠ WARNING

- For **OUTDOOR** use only. Do **NOT** use in a building, home, garage, balcony, porch, tent or any other enclosed area.
- Smoking oil is an indication that the oil is too hot and may ignite. Oil ignites at varying temperatures; therefore, never allow the oil to exceed 400°F (200°C) and **NEVER LEAVE HEATING OIL UNATTENDED.**
- Carefully monitor the temperature of the oil with the thermometer and regulate the temperature so that it does not reach the "Fire Hazard" zone on the thermometer. If necessary, turn the gas **OFF** to the appliance to allow the oil to cool.
- When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer/boiler has been lost or damaged, a replacement thermometer must be obtained before using this fryer. Use only replacement thermometer # 072-0012-0. This thermometer can be obtained by contacting The Brinkmann Corporation at 1-800-527-0717.
- Test the thermometer before each use by inserting it into a boiling pot of water and ensure that it registers approximately 212°F +/- 20°F (100°C +/- 10°C). If the thermometer does not function properly, a replacement thermometer must be obtained before using this fryer. Use only replacement thermometer # 072-0012-0. This thermometer can be obtained by contacting The Brinkmann Corporation at 1-800-527-0717.
- 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. (See instructions on page 10 for relighting.) If there is a lid (cover), do not remove the lid as oxygen will feed a fire.
- Never overfill the cooking vessel with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels. (see page 11)
- When cooking with oil/grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire immediately call the Fire Department. Do not attempt to extinguish with water. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Do **NOT** use lid when heating or cooking with oil.
- When cooking, the fryer/boiler must be on a level, stable, noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not store or use gasoline or other liquid/aerosols with flammable vapors in the vicinity of this fryer.
- Do **NOT** operate appliance any closer than 10 feet from any combustible materials including walls or railings or under overhead construction as these materials could ignite should grease fire occur.
- Do **NOT** install or use in or on recreational vehicles and/or boats.
- 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 burner and gas supply. Do not attempt to move the appliance or cooking vessel.
- 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

⚠ WARNING

products **MUST** be completely thawed and towel dried before being immersed in the fryer.

- **Do not leave the appliance unattended. Keep children and pets away from the appliance at all times. Carefully monitor all activity around fryer to avoid burns or other injuries.**
- **Do not place empty cooking vessel on the appliance while in operation as it could melt. Use caution when placing anything in cooking vessel while the appliance is in operation.**
- **Check all gas connections by following directions in the "Gas Leak Testing" section on page 8 of this manual. Never test for gas leaks with a lighted match or open flame. Do not operate this fryer with a gas leak.**
- **Storage of this appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance and left outdoors. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.**
- **The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies may be purchased by calling 1-800-527-0717.**
- **Use caution when walking or standing near fryer as splattered oil may have created a slick surface.**
- **Avoid bumping of or impact with the appliance to prevent spillage or splashing of 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 shall be taken to avoid burns from hot cooking liquids.**
- **Hot oil or water can cause severe burns and permanent disfigurement; use caution and common sense when operating this product.**
- **DO NOT use external electrical sources with this appliance.**
- **Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being used. Only use replacement hose # 155-3500-0. This hose can be obtained by contacting The Brinkmann Corporation at 1-800-527-0717. Replace hose at least every two years.**
- **Keep the fuel supply hose away from any heated surfaces.**
- **The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Use caution and common sense.**
- **Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.**
- **This appliance is not intended for and should never be used as a heater.**
- **This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.**
- **Never use a cooking vessel larger than 36 quarts or one that does not fit within the retaining brackets of the fryer stand.**
- **Do not use this fryer for other than its intended purpose.**
- **Combustion by-products from the use of this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.**

INSTALLATION INFORMATION:

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code/ANSI Z223.1/NFPA 54
- Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58
- Natural Gas and Propane Installation Code CSA B149.1

To check your local codes, see your local LP gas dealer or natural gas company.

This fryer was not intended to be connected to a natural gas supply line.

⚠ WARNING

LP GAS CYLINDER (NOT SUPPLIED WITH THIS FRYER)

The LP (Liquid Propane) gas cylinder specifically designed to be used with this fryer must have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

- **DO NOT connect this fryer to an existing #510 POL cylinder valve with Left Hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.**
- **DO NOT connect to a propane cylinder exceeding this capacity.**
- **DO NOT connect to a cylinder that uses any other type of valve connection device.**

CYLINDER SPECIFICATIONS:

When purchasing or exchanging a cylinder for your gas fryer, it 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 as applicable with a listed over-filling prevention device (OPD).

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

WARNING

- Turn off the cylinder valve when your fryer is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your fryer.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder near your fryer.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

DANGER

- Never store a spare LP gas cylinder near your fryer. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.

**NOTE: PROPANE GAS IS HEAVIER THAN AIR AND WILL COLLECT IN LOW AREAS.
PROPER VENTILATION IS EXTREMELY IMPORTANT.**

- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the valve outlet. Damage to the back-check could result. A damaged back-check can cause a leak, possibly resulting in explosion, fire, severe bodily harm, or death.

WARNING

FILLING THE LP GAS CYLINDER:

- Allow only qualified LP gas dealers to properly fill or repair your LP gas cylinder.
- New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame, an explosion causing severe burns, bodily harm, or death could occur.
- Always use a protective cylinder cap when fryer is not connected to cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-filling prevention device (OPD).

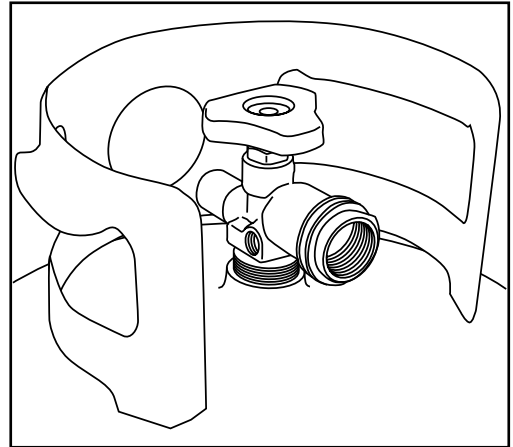
HOSE AND REGULATOR:

Your fryer is equipped with a Type 1 connection device with the following features:

1. The system will not allow gas flow from the cylinder until a positive connection to the valve has been made.

NOTE: The cylinder valve must be turned off before any connection is made or removed.

2. A thermal device that will shut off the gas flow if the device is subject to temperatures above 240°F to 300°F (115°C to 150°C). If this should happen, remove the entire regulator assembly and dispose of properly. A replacement regulator assembly can be purchased by contacting Brinkmann at 1-800-527-0717. The cause of the excessive heat should be determined and corrected before using your fryer again.
3. A flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour.



⚠ WARNING

- **Never use your fryer without leak testing all gas connections and hoses. See the section on "Leak Testing" in this manual for proper procedures.**

⚠ WARNING

The pressure regulator and hose assembly supplied with your gas fryer is designed to work with an LP gas supply cylinder.

- **DO NOT attempt to connect it to any other fuel supply source such as a natural gas line.**
- **DO NOT use any other pressure regulator/hose assembly other than the one supplied with your fryer.**
- **DO NOT attempt to adjust or repair the regulator. A replacement regulator can be supplied by contacting Brinkmann. The regulator is designed to operate at a maximum output pressure of 10 psi (pounds/square inch).**

During assembly and/or replacement of the gas cylinder, keep the gas supply hose free of kinks and/or damage.

Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your fryer. Only the Brinkmann supplied replacement should be used.

⚠ WARNING

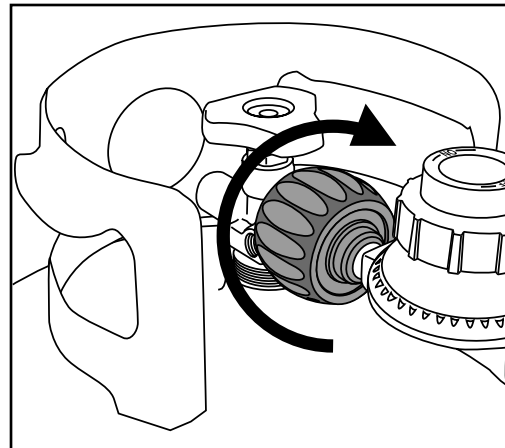
CONNECTING HOSE AND REGULATOR TO AN LP GAS CYLINDER

- Insure the cylinder valve is **CLOSED** prior to connecting the LP gas cylinder to your fryer. Turn the regulator control knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to fryer. Read and follow all warnings on the LP cylinder.

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Remove the protective plastic cap from the cylinder valve and the connection device.
3. Insert the nipple of connection device into the valve outlet. Insure that the device is centered properly.
4. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not over-tighten the knob onto the valve. Do not use tools to tighten connection.

NOTE: If you are unable to make the connection, repeat steps 3 and 4.

5. Check that the hose does not contain kinks, does not come into contact with sharp edges, and does not contact surfaces that may become hot during use.
6. Leak check all fittings before lighting your fryer. See section on "Leak Testing" in this manual.



⚠ DANGER

LEAK TESTING:

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** only in a well ventilated area.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the fryer is in use or while fryer is still hot.

⚠ WARNING

WHEN TO PERFORM A LEAK TEST:

- After assembling your fryer 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 fryer has been moved.
- At least once per year or if your fryer has not been used for more than 60 days.

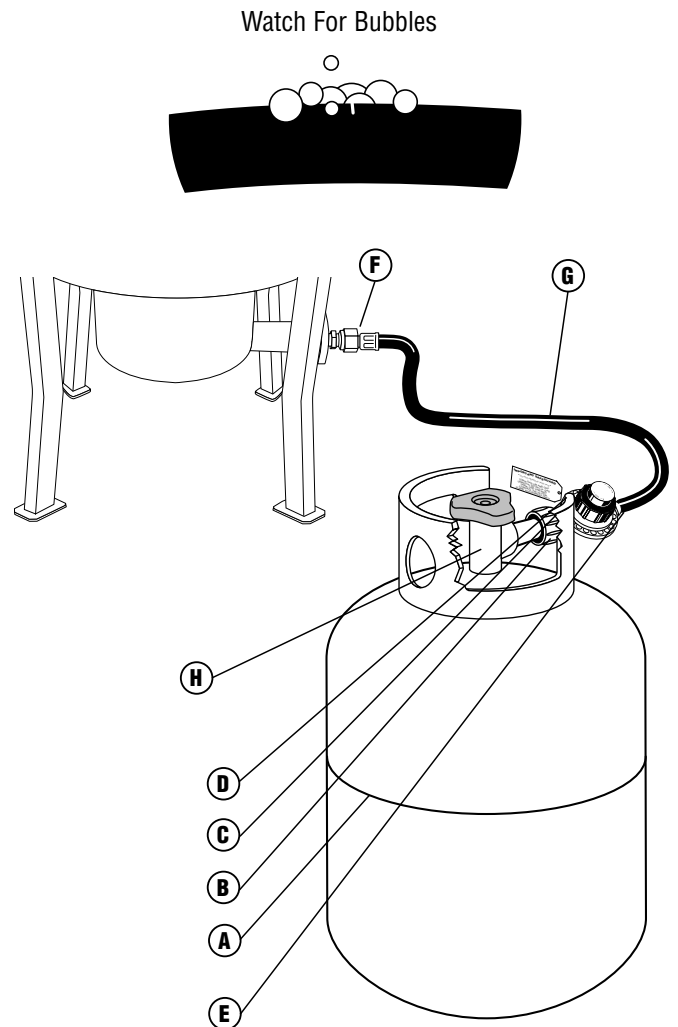
GAS LEAK TESTING:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. To turn on the fuel supply, turn the cylinder valve knob one turn counterclockwise.
3. Apply the soap water mixture to the following:

- Ⓐ Supply tank (cylinder) weld
- Ⓑ Connection nut to cylinder valve
- Ⓒ Back side of connection nut to brass nipple
- Ⓓ Brass nipple connection into regulator
- Ⓔ Regulator connection to gas supply hose
- Ⓕ Gas supply hose connection to burner assembly
- Ⓖ The full length of gas supply hose
- Ⓗ Cylinder valve to cylinder

4. Check each place listed (A-H) for growing bubbles which indicates a leak.
5. Turn OFF gas supply at cylinder valve.
6. Turn ON control knob to release gas pressure in hose.
7. Turn control knob to OFF position.
8. Tighten any leaking connections.
9. Repeat soapy water test until no leaks are detected. **DO NOT** use the fryer if leaks cannot be stopped. Contact a qualified gas appliance repair service.
10. Turn OFF gas supply at cylinder valve until you are ready to use your fryer.
11. Wash off soapy residue with cold water and towel dry.
12. Wait 5 minutes to allow all gas to evacuate the area before lighting fryer.

NOTE: The 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.

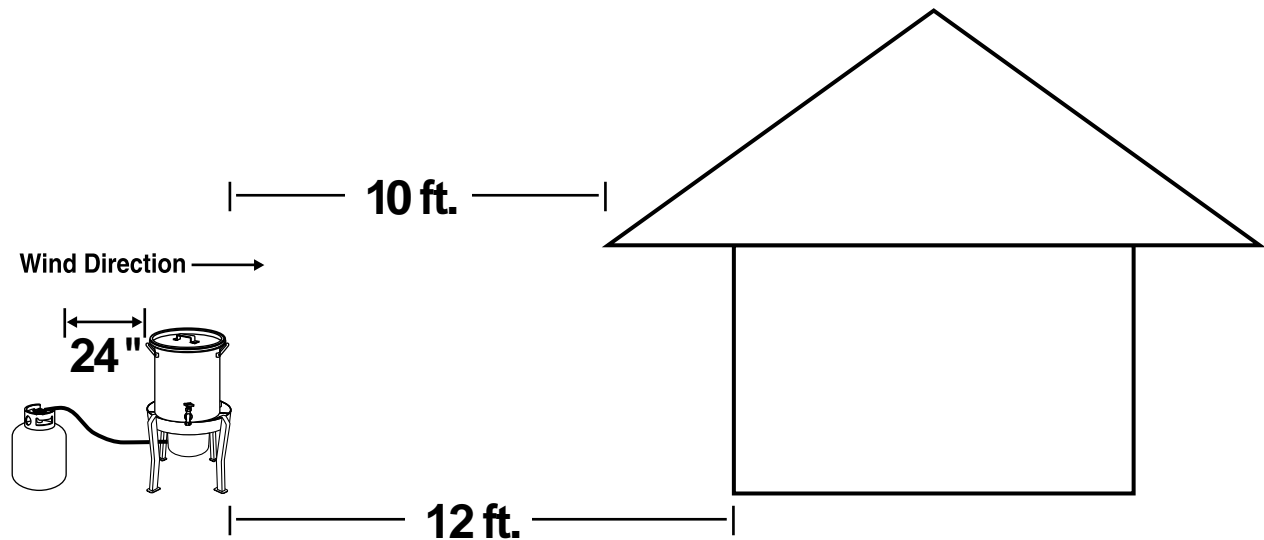


⚠ WARNING

PRE-START CHECK LIST:

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the fryer has been assembled, stored, moved, cleaned, or repaired. **DO NOT** operate this fryer until you have read and understand **ALL** of the warnings and instructions in this manual.

- Insure that the fryer is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. Hose should be at least 3 inches from hot surfaces.
- Leak check all gas connections and hose. See section on "Leak Testing".
- Ensure that all electrical supply cords are properly grounded and are kept away from this appliance, water and hot surfaces. Do not use external electrical sources with this appliance.
- Position your fryer on level ground in a well ventilated location, a safe distance from combustible materials, buildings and overhangs. Propane cylinder should be positioned upwind from fryer.



⚠ CAUTION! Hose is a trip hazard. Do not walk between fryer and cylinder.

NOTE: Due to the intense heat from burner, it is normal for discoloration to occur on fryer during the first few uses.

LIGHTING INSTRUCTIONS:

Follow the instructions exactly.

1. Make sure the regulator control knob and cylinder valve are in the OFF positions.
2. Turn on the fuel supply by rotating the cylinder valve counterclockwise to full open.
3. **DO NOT** stand with head, body, or arms over the fryer when lighting.

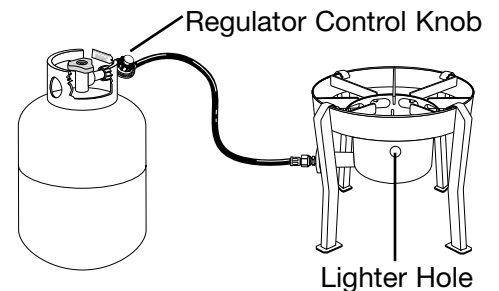
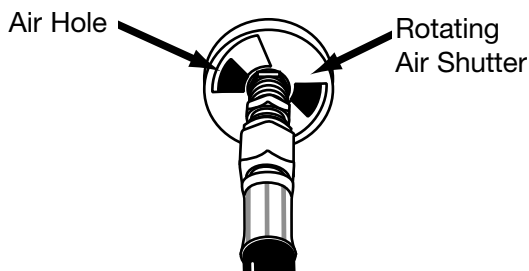
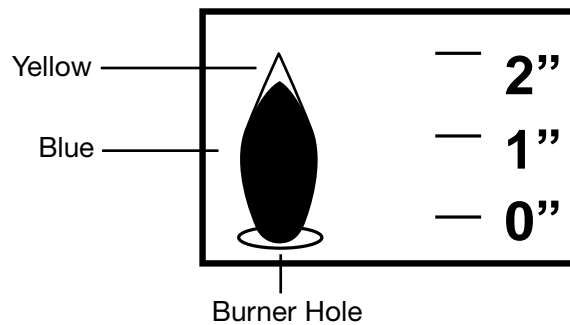
4. Insert paper match in match holder prior to striking. Strike and place match through lighting hole to approximately 1/2" (2 to 3 cm) from the burner. We recommend the use of a long wooden match.
5. Slowly turn regulator control knob clockwise until burner lights.
6. If burner does NOT ignite immediately, turn the regulator control knob and cylinder valve to OFF, wait 5 minutes for gas to evacuate and repeat steps 1 through 4 until burner ignites.
7. If the burner does not light within the first few attempts, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. **DO NOT** attempt to operate the fryer until the problem is found and corrected.

HOW TO REIGNITE BURNER:

It is recommended to place lid over cooking vessel before reigniting burner. Follow steps 1 through 4 above, to reignite burner. Use caution when lighting burner, hot oil from cooking vessel may have splattered and run down the sides of the unit.

BURNER FLAME CHECK

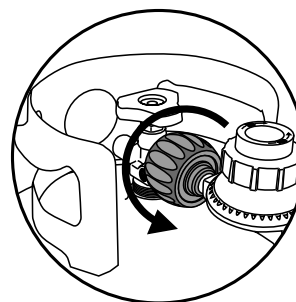
Adjust flame height using regulator control knob. Rotate air shutter to achieve mostly blue flame. The air damper mounted on the back of your burner helps to control the amount of air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper until the desired flame is achieved.



NOTE: Make sure the male fitting on the fryer is screwed into the air shutter and tightened securely. Do not over-tighten as the air shutter needs to move freely in order to adjust air intake. Check the attachment for proper connection every time propane tank is connected to fryer.

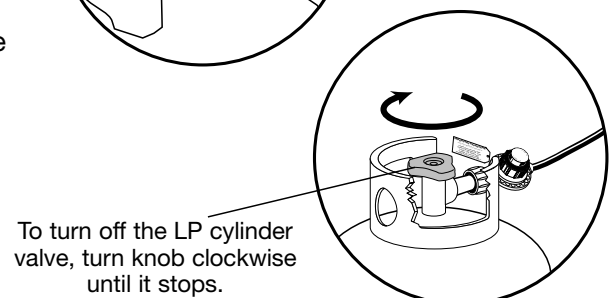
TURNING OFF THE FRYER:

1. Turn OFF the LP cylinder valve.
 2. Turn regulator control knob to the OFF position.
- NOTE:** Turn off LP cylinder first to prevent gas from being left in the system under pressure.
3. To disconnect valve regulator/hose assembly, turn the large regulator coupling counter-clockwise by hand.



⚠ CAUTION!

- The LP cylinder valve should always be in the OFF or closed position when the fryer is not in use.



OPERATING INSTRUCTIONS

WARNING

Read, understand and follow all warnings and instructions contained in this manual. DO NOT skip any of the warnings and instructions contained in the preceding sections of this manual.

- Never leave heating oil unattended - it can ignite.
- Smoking oil is an indication that the oil is too hot and may ignite. Oil ignites at varying temperatures; therefore, never allow the oil to exceed 400°F and NEVER LEAVE HEATING OIL UNATTENDED.
- Never allow oil to reach "Fire Hazard" zone on the thermometer.
- Never exceed maximum fill line on cooking vessel.
- Make sure fryer is at least 10 ft from all combustible materials including overhangs.
- Aluminum pots will melt if placed over burner empty.
- It will take approximately 20-30 minutes to preheat your oil. Never leave oil unattended during preheating or cooking process as it can ignite and hot oil is extremely hazardous and should be monitored at all times.
- Use extreme care when lowering or removing food from hot oil or liquid.

HOW TO DETERMINE PROPER AMOUNT OF OIL

(For Use With Cooking Vessels That Do Not Have Maximum Fill Line)


1. Place the food product on or in the holder. (turkey stand or strainer basket)
2. Place the food product and holder into the empty vessel.
3. Fill the vessel with water just until the food product is completely submerged. (Bird elbows need not be covered. There must be a minimum of 3 inches between the water level and top of the vessel.)
4. Remove the food product from the vessel and either mark the level on the side of the vessel or measure the amount of water in the vessel.
5. Remove the water and completely dry the vessel and the food product.
6. This is the amount of cooking oil the vessel is to be filled with to cook the food product.

DEEP FRIED WHOLE TURKEY – USING BOILING POT WITH TURKEY STAND AND HANGER OR BASKET

NOTE: When deep frying a whole turkey, select a turkey in the 10 to 18 lb. range and thaw completely. (if using a 36 quart pot, do not exceed 22 lb. turkey.)

Step 1:

Determine the amount of oil required by following instructions above. If pot has a spigot, make sure spigot is tightly closed and safety cap is secure.

 WARNING: Fryer thermometer should not be inserted into food or touching food when measuring temperature of cooking oil. End of thermometer should be below oil level.

Step 2:

Place pot with oil on fryer. Make sure thermometer is clipped to side of pot. Do not use lid when heating or cooking with oil. Bring liquid to the desired cooking temperature (325°-350°F for frying) approximately 20-30 minutes. Never leave heating oil unattended. It can ignite. Carefully monitor temperature and never allow oil to reach "Fire Hazard" zone on thermometer.

Step 3:

Pat the turkey dry and sprinkle Brinkmann Fried Turkey Rub'N Spice or other seasoning between skin and meat of the turkey.

Step 4:

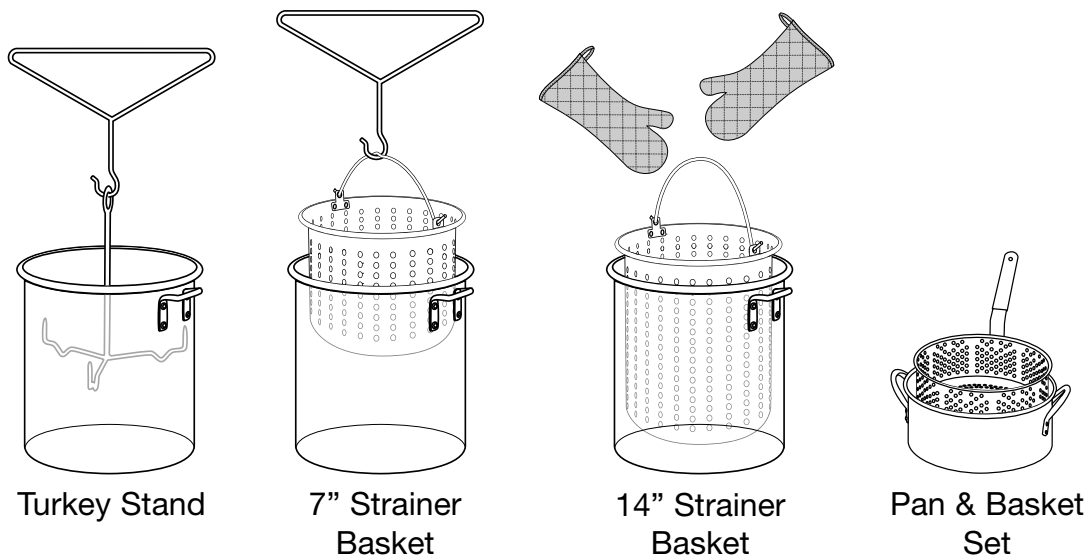
Place seasoned turkey with the neck cavity pointing up on Turkey Stand or place turkey in basket. Wearing protective gloves and clothing, use the Hanger to slowly lower stand or basket into hot oil. It is important to maintain a temperature between 325°(150°C) and 350°F (175°). Regulate the flame with regulator control knob as needed. Do not let oil overheat as a fire may result.

Step 5:

Estimate cooking time by the formula of 3½ minutes of frying time per pound of turkey (example: a 10 lb. turkey should cook approximately thirty-five minutes). Check doneness with a meat thermometer after removing turkey from hot oil. Use caution as food will be very hot.

Step 6:

When food is done, turn fryer OFF. Always turn propane cylinder valve OFF first, then turn the regulator control knob OFF. Allow fryer and oil to cool completely. Never attempt to drain oil or move pot until oil has cooled below 115°F (45°C) - Severe burns could result.



⚠ WARNING: To remove the Turkey Stand or 7" Strainer Basket, grip the turkey hanger firmly with both hands and insert through hole at top of Turkey Stand or under notched handle of 7" Strainer basket. Only use the Turkey Hanger provided with your fryer kit. Use of any other item or hanger could lead to personal injury.

⚠ WARNING: Always remove the Turkey **SLOWLY** from boiling pot to allow hot liquid to drain. Lifting Turkey out of pot too quickly may cause hot liquid to splash out of boiling pot and could result in severe burns for anyone near the pot. Be sure to lift straight up and attain proper clearance above rim to prevent overturning pot with hot liquid.

⚠ WARNING: When using 10 quart Pan & Basket, always hang basket directly over pan on the hang tab. This allows hot liquid to drain back into the pan. Hanging the basket in any other way could cause the pan to tip over, spilling hot liquid.

BURNER ASSEMBLY/MAINTENANCE

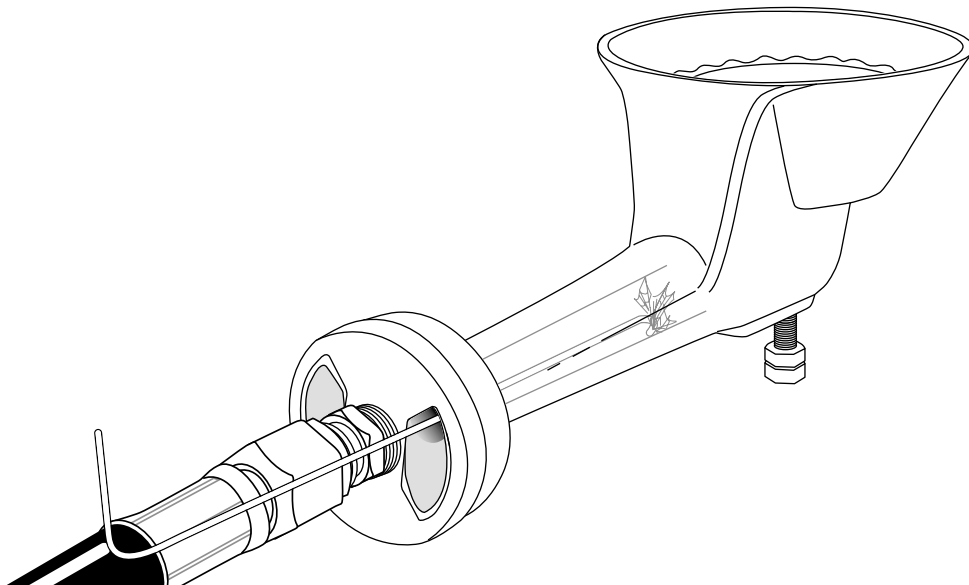
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Although your burner is constructed of cast iron, it may rust as a result of the extreme heat and acids from cooking foods. Regularly inspect the burner for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.

⚠ WARNING: DO NOT obstruct the flow of combustion and ventilation air. Burner tube can become blocked by spiders and other insects building their nests. A blocked burner tube can prevent gas flow to the burner and could possibly result in a burner tube fire. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the fryer.

1. Turn gas off at regulator control knob and LP cylinder valve.
2. Disconnect hose regulator from burner assembly.
3. Use a narrow bottle brush or a stiff wire bent into a small hook to run through the burner tube.

NOTE: Wear eye protection when cleaning burner.

4. Check each port to make sure air comes out each hole.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. If burner is damaged, obtain a replacement burner.
7. Reinstall burner and retaining nuts on support strap inside burner stand.



CLEANING & GENERAL MAINTENANCE

- Check and tighten any loose hardware at least every 6 months.
- Clean appliance with mild dishwashing detergent, hot water and sponge. A soft bristle brush can also be used.
- Inspect entire appliance including hose & regulator and replace any damaged or worn parts. Use only parts specified by The Brinkmann Corporation.

ASSEMBLY INSTRUCTIONS

⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR FRYER.

Inspect contents of the box to ensure all parts are included and undamaged.

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

An adjustable wrench is needed to assemble this fryer.

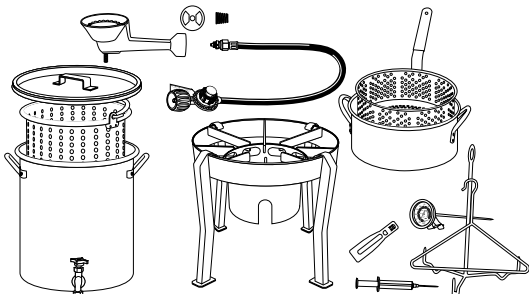
PARTS LIST:

- 1 Owner's Manual
- 1 Fryer Stand
- 1 Burner Assembly
- 1 Hose & Regulator with Safety Tag
- 1 Heat Shield
- 1 Match Holder
- 1 Air Shutter
- 1 Spring

OPTIONAL PARTS: (depending on your model)

- 1 Boiling Pot and Lid
- 1 Boiling Pot with Spigot and Lid
- 1 Turkey Stand and Hanger
- 1 Deep Fry Thermometer
- 1 7" Strainer Basket
- 1 14" Strainer Basket
- 1 10 qt. Pan and Basket
- 1 Marinade Injector

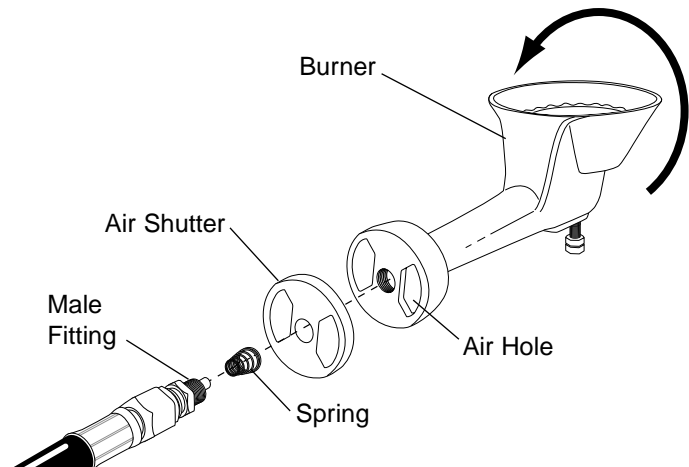
Turkey Fryer Gas Cooker



Step 1

Insert male fitting through spring and air shutter. Keep narrow end of spring facing toward fitting. Attach burner to male fitting by screwing burner counter-clockwise onto fitting.

NOTE: Do not over-tighten the male fitting as the air shutter needs to move freely in order to adjust air intake. Check the attachment for proper connection every time propane tank is connected to fryer.



Step 2

Remove nut from bottom of burner assembly.

Step 3

Position the stand upside down as shown.

Step 4

Place burner assembly inside stand with threaded bolt protruding through support strap as shown.

Step 5

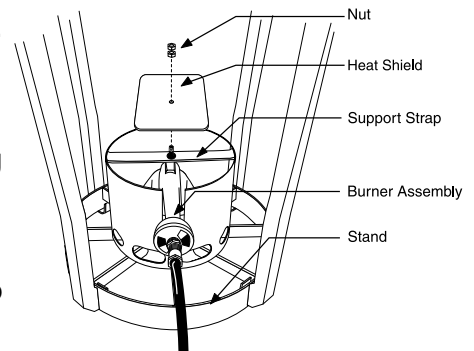
Place Heat Shield on support strap with threaded bolt protruding through center hole.

Step 6

Thread nut onto bolt and securely tighten. Do not overtighten.

Step 7

Set fryer with burner assembly upright on flat surface. Make sure burner assembly is securely attached to fryer.



PROCEED TO "GAS LEAK TESTING" SECTION ON PAGE 8.

90 DAY LIMITED WARRANTY

For 90 days from date of purchase, The Brinkmann Corporation warrants the Boiling Pot with Turkey Stand and Hanger against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover Boiling Pot with Turkey Stand and Hanger that have been altered or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Boiling Pot with Turkey Stand and Hanger under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. **A receipt or proof of purchase will be required. A Return Authorization Number must be clearly marked on the outside of the box.** Any Boiling Pot with Turkey Stand and Hanger returned to Brinkmann must include your name, address and telephone number. Please make sure the item is properly packed, postage prepaid, and insured. The Brinkmann Corporation will not be responsible for any Boiling Pot with Turkey Stand and Hanger forwarded to us without a Return Authorization Number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

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ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Cooker against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover Cooker that have been altered or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

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