

BRINKMANN®

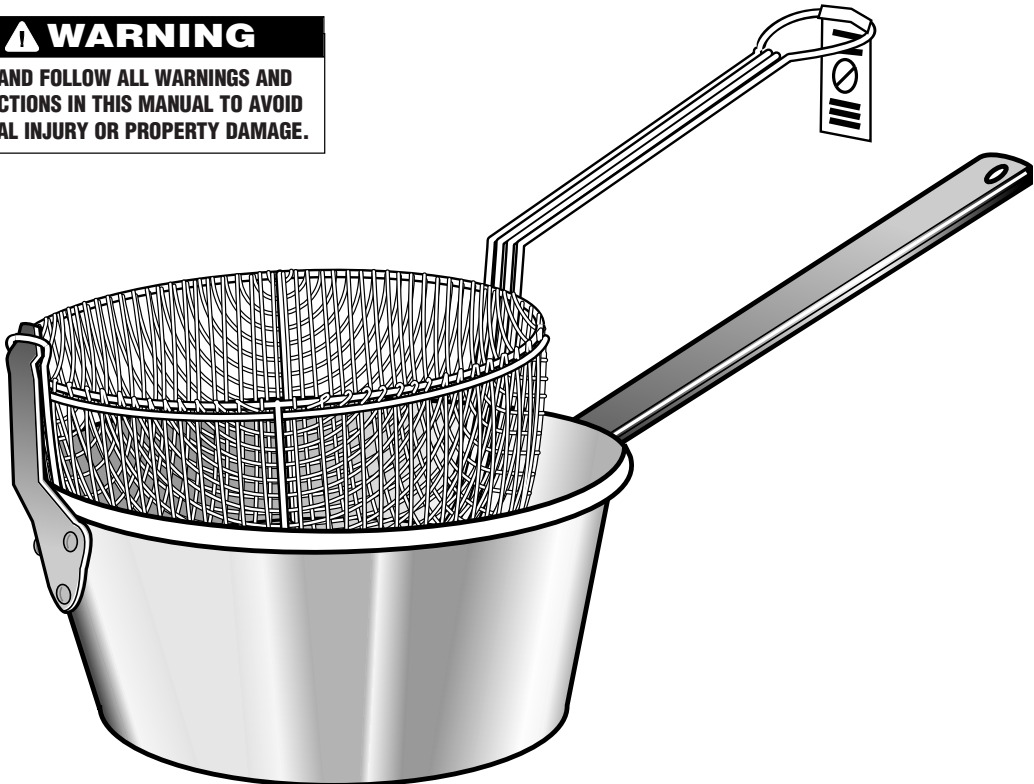
2-Gallon Pan & Basket Set

Professional Quality 2-Gallon
Fry Pan & Strainer Basket

OWNER'S MANUAL **OPERATING AND SAFETY INSTRUCTIONS**

⚠ WARNING

**READ AND FOLLOW ALL WARNINGS AND
INSTRUCTIONS IN THIS MANUAL TO AVOID
PERSONAL INJURY OR PROPERTY DAMAGE.**



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO USE YOUR PAN & BASKET SET AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU USE YOUR PAN & BASKET SET. WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

**READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE USING YOUR PAN & BASKET SET.**

WARNING

- Do not fill cookware beyond one-half full with liquid to allow room for the addition of food and to avoid boil-over of hot liquid. In some cases, depending on the weight or size of food, even less liquid will be required.
- Hot oil or water can cause severe burns and permanent disfigurement; use caution and common sense when using this product.
- Smoking oil is an indication that the oil is too hot and may ignite. Reduce flame immediately to avoid igniting oil. Never exceed 375° F.
- Frozen food should be completely thawed before placing in hot oil. Pat food dry before placing in hot oil. Never add water or food that is dripping wet to hot oil as this could cause oil to splash and cause severe burns.
- Do not move pan while in use or while pan contains hot liquid.
- Avoid bumping into cooker pan or pan handle to prevent hot liquid spills or overturning pan. Pan should only be used with a cooker suitable for large pans.
- Never place empty pan over an open flame. The heat can cause the bottom of the pan to melt. Always have liquid in pan prior to placing over flame.
- Do not leave pan unattended when hot or in use. Only adults are to use this product, keep children and pets safely away. Carefully monitor all activity around pan to avoid burns or other injuries.
- Carefully read and follow manufacturer's warnings and instructions in the use of their cooker.
- In case of grease fire, do not use water to extinguish flame. Use fire extinguisher approved for use with oil or grease fires or other appropriate means to extinguish flame.
- Always wear oven mitts/gloves to protect your hands from burns. Avoid touching hot surfaces.
- Use caution when walking or standing near pan as splattered oil may have created a slick surface.
- Always remove the strainer basket **SLOWLY** from pan to allow hot liquid to drain. Lifting strainer basket out of pan too quickly will cause hot liquid to spray out of basket and could result in severe burns for anyone near the pan.
- Always hang basket directly over pan on the hang tab (see illustration on page 2). 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.
- Use extreme care when lifting basket out of pan or off hang tab. Always steady the pan by gripping the pan handle with one hand while **SLOWLY** lifting basket up with the other to ensure pan and basket are not stuck together. Failure to do so could create a situation where you pull the pan off the burner spilling the hot contents onto yourself or someone else. As contents may be heavy and oil may drip or splatter from the basket, extra attention must be used during this process to avoid overturning pan of hot liquid.
- When lifting basket out of pan, be sure to have proper clearance above rim to prevent overturning pan with hot liquid.
- After food is cooked, turn off cooker and remove food. Allow cooker, pot and liquid to cool completely before handling.
- Do not use this pan for other than its intended purpose.

⚠ WARNING

- Children can fall into pan and drown in even a small amount of liquid. Keep pan out of reach of children. Do not store pan with liquid inside.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN USING YOUR PAN & BASKET SET.
FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.

OPERATING INSTRUCTIONS

⚠ **READ ALL SAFETY WARNINGS & INSTRUCTIONS CAREFULLY BEFORE USING PAN & BASKET SET.**

Step 1

Fill pan with liquid until half full.

- ⚠ **WARNING:** Never fill the pan more than half way to allow room for addition of food and to avoid hot liquid from boiling over and causing severe burns. Do not place an empty pan on heat source.

Step 2

Place pan with liquid on cooker or stove. Bring liquid to the desired cooking temperature (350°-375°F for frying). For best results, use a deep fry thermometer to check the temperature of the liquid in pan. If oil begins to smoke, reduce heat to avoid igniting the oil. Do not allow oil to exceed 375°F as it can ignite.

Step 3

Use the strainer basket to **SLOWLY** lower food into pan to avoid splashing hot liquid.

- ⚠ **WARNING:** Frozen food should always be thawed completely before placing in oil. Pat food dry before placing in hot oil.

Step 4

Allow food to cook. When food is done, turn heat source off and carefully remove food. Test food for doneness. Use caution as food will be very hot.

- ⚠ **WARNING:** Use extreme care when lifting basket out of pan or off hang tab. Always steady the pan by gripping the pan handle with one hand while **SLOWLY** lifting basket up with the other to ensure pan and basket are not stuck together. Failure to do so could create a situation where you pull the pan off the burner spilling the hot contents onto yourself or someone else.

Step 5

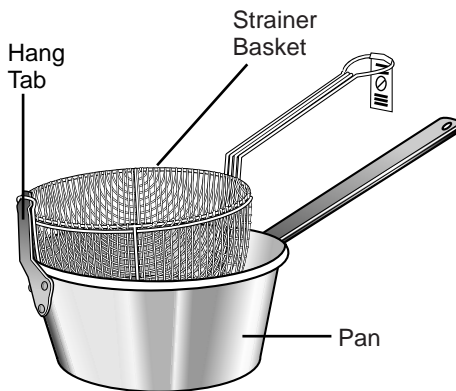
Always allow cooker, pan and liquid to cool completely before handling.

Part List:

- 1 Fry Pan
- 1 Strainer Basket

NOTE:

We recommend that you use high quality cooking oil such as peanut oil when deep frying. Peanut oil can withstand many frying cycles as well as high frying temperature when cooking large quantities of food.



- ⚠ **WARNING:** Always remove the strainer basket **SLOWLY** from pan to allow hot liquid to drain. Lifting strainer basket out of pan too quickly will cause hot liquid to spray out of basket and could result in severe burns for anyone near the pan.

Proper Care and Maintenance

- Wash with warm, soapy water and dry thoroughly after each use.
- Store indoors in a dry area.

90-DAY LIMITED WARRANTY

For 90-days from date of purchase, The Brinkmann Corporation warrants this 2-Gallon Pan & Basket Set 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 2-Gallon Pan & Basket Set 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 scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged parts 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 for your 2-Gallon Pan & Basket Set under the terms of this warranty, please call Customer Service Department at 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.** 2-Gallon Pan & Basket Sets 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 2-Gallon Pan & Basket Set forwarded to us without authorization.

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

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 90-DAYS FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE 2-GALLON PAN & BASKET SET TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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