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# NAO- GRILL BB12182G Owner's Manual

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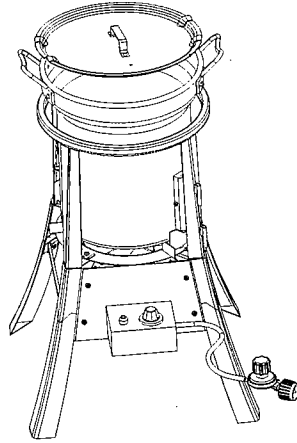


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----- Manual continues below -----

**Model BB12182G/ TR-F-04-B  
(Electric ignition system) Safety-T-Cooker**

**ASSEMBLY AND OPERATING INSTRUCTIONS**



**HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED.**

It is the consumer's responsibility to see that the Turkey fryer is properly assembled, installed and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

**THIS TURKEY FRYER IS ONLY SUITABLE FOR USE WITH DISPOSABLE PROPANE CYLINDER.**



**DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Remove Saf-T-Cooker Stockpot from Cooking Stand.
4. If odor continues, keep away from the appliance, immediately call your gas supplier or 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. Do not store spare LP cylinder within 10 feet (3.05m) of this appliance
2. Never operate this appliance within 10 feet (3.05m) of any other gas cylinder.
3. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
4. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.5m) of this appliance.
5. Never operate this appliance unattended
6. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish oil or grease fires with water
7. When cooking with oil/grease, do not allow the oil/grease to get hotter than 350°F (176.5°C)
8. Do not leave oil/grease unattended.



**WARNING**

Read and follow instructions carefully before assembly or use.

- Failure to follow these instructions could result in death, serious bodily injury and / or property loss.
- For household outdoor use only. Not for commercial use.
- These instructions must be left with consumer and retained for future use.

- CONTACT 1-866-NAO-GRIL (1-866-626-4745) FOR ASSISTANCE.
- DO NOT RETURN TO PLACE OF PURCHASE

## SAFETY PRECAUTIONS & WARNINGS


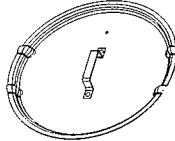
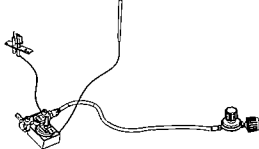

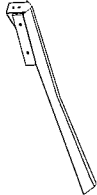
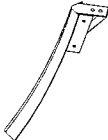
**This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using the appliance. Following all warnings and instructions when using the appliances. Keep this manual for future reference.**

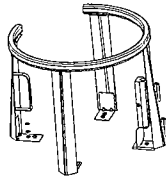
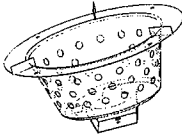
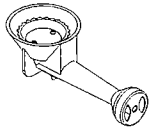

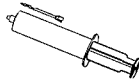
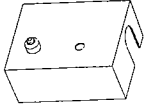

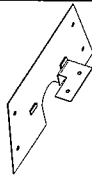
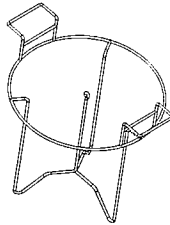
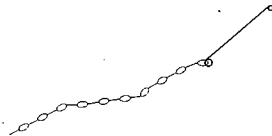
1. The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Codes, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.
2. This is an ATTENDED appliance. Do NOT leave this appliance unattended while heating oil, grease or water, cooking food or when hot after use [oil, grease or water above 100°F (38°C)]. Heated liquid can remain at scalding temperatures long after cooking has ended.
3. Keep children and pets away from the appliance at all times.
4. To prevent accidental fires, before using the appliance, ensure that the fuel supply hose is not damaged and all joints and connections and regulator are not leaking by leaving the appliance valve closed, turn on the LP tank valve and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard or if the soapy solution bubbles, there is a leak. Turn the LP tank valve off. Do NOT use the appliance if there is leak. Contact 1-866-626-4745 on how to obtain and replace the parts.
5. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
6. This appliance is for OUTDOOR use only. Do NOT operate in a building, apartment, condominium balcony, deck, garage or any other enclosed area. Do NOT install, or operate in or on a recreational vehicle or boat.
7. This appliance is not intended for and should never be used as a heater.
8. Do not operate this appliance under ANY overhead construction, roof covering (car port), awning or overhang. Keep a minimum clearance of 10 feet (3.05m) from all sides, front and back of the appliance to ANY structure or combustible material.
9. ALWAYS wear protective wear, shoes, apron, and safety glasses that will prevent burn hazards while attending to the appliance.
10. When cooking, the appliance must be one level stable, non-combustible surface in an area clear of combustible material, an asphalt surface (blacktop) may not be acceptable for this purpose.
11. Keep the fuel supply hose away from any heated or hot surfaces including burner body, burner element, legs, heat/wind shield, cooking vessel, and cooking liquid.
12. When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of thermometer. If the thermometer supplied with this appliance been lost or damaged the replacement must be the one specified in this manual, contact 1-866-626-4745 on how to obtain a replacement.
13. The thermometer must be checked before each use by inserting it into a pot of boiling water and ensuring that it registers approximately  $212 \pm 20^{\circ}\text{F}$  ( $100 \pm 10^{\circ}\text{C}$ ). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.
14. If the temperature exceeds  $400^{\circ}\text{F}$  ( $200^{\circ}\text{C}$ ) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than  $350^{\circ}\text{F}$  ( $175^{\circ}\text{C}$ ) before relighting burner according to the instructions in this manual. If there is a lid (or hood), do not remove the lid.
15. When cooking with oil or grease, fire-extinguishing materials like a Type ABC or BC Dry Chemical fire extinguisher a type BC or ABC fire extinguisher may in some circumstances contain the fire. shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Immediately call the Fire Department or dial 911.
16. Food contaminated with chemical residue from a fire extinguisher should not be consumed.
17. Use only those accessories, such as cooking vessels and accessory attachments manufactured and recommended for use with this appliance, to allow for safe and proper performance of this appliance. Do NOT use glass, ceramic or plastic cooking vessels on the burner.

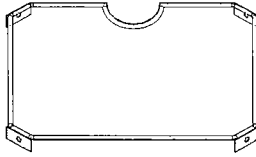
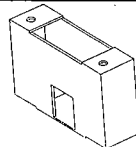

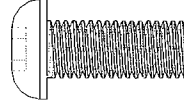
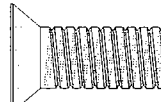
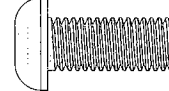


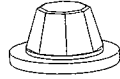

18. Do NOT place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation.
19. NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
20. Introduction of water or ice from any source into the cooking 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 to remove excess water before being immersed in the hot oil/grease.
21. Avoid bumping of or impacting with the appliance to prevent spillage or splashing of hot cooking liquid.
22. Do NOT drop food or accessories into the hot cooking liquid. Lower food and accessories slowly in the cooking liquid in order to prevent splashing and overflow.
  
23. To avoid accidental burns from burner flame or hot oil, turn OFF the burner before removing food from the appliance.
24. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.
25. In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off burner and gas supply. Do NOT attempt to move the appliance or the cooking vessel.
26. Do NOT move the appliance when in use or the oil is hot. Allow the cooking vessel to cool to 115°F(45°C) before moving or storing.
27. After using this appliance, always turn the the LP tank control valve OFF first and then turn regulator valve OFF second. If the appliance is not in use, the gas must be turned off at the LP tank
28. Extinguish all open flames before connecting the gas supply to the fryer and before checking for leaks.
29. Do NOT smoke while connecting the LP tank to the appliance and while checking for leaks.
30. Do NOT use this product for anything other than its intended purposes. This appliance is not intended for commercial use.
31. Do NOT modify or alter this burner or its components. Modifications or alterations of this burner or its components will void warranty and may cause serious personal injury, property damage, or death.
32. Perform the soapy water leak test every time you use this appliance. Do not light the burner until after you have checked the hose, regulator, needle valve, and all LP gas connections for leaks. Check for leaks by spreading a thin layer of soapy water on each connection, regulator, needle valve, and the entire length of the hose. Leaks can be detected by bubbles that form in the soap film. Never operate this appliance when there are gas leaks.
33. Always 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 with the same hose shown in this manual. Do NOT use the appliance. Call 1-866-626-4745 for replacement.
34. If you smell gas, shut off the propane tank and leave the area immediately. Propane is heavier than air and will accumulate in low places. Only return to the area after it has time to ventilate. If you still smell gas, call your local fire department for assistance.
35. Do NOT attach a LP tank, move, or alter fittings when the cooker or cooking liquid is hot.
36. Do NOT loosen or disconnect any gas fitting while the cooker is in use.
37. Always disconnect the appliance from the LP tank when not in use.
38. Do NOT use the lid while heating the oil or while deep-frying.
39. This appliance has an open flame so do NOT lean over the burner and keep your hands, hair, face, and clothing away from the burner at all times because they could catch on fire when lighting the burner or while the burner is in operation. In sunlight or other bright light, the flame may be almost invisible.
40. Do NOT conduct activities around this appliance during and after use until the burner, pot, and cooking liquid has cooled to room temperature. The burner, pot, and cooking liquid are extremely hot during use and remain extremely hot for a period of time following its use.
41. Use caution when removing food or a basket from the pot to avoid pulling the pot off of the burner.
42. If there is wind, locate the burner in an outdoor area that is protected from the wind. Always locate the LP tank up wind from the burner.
43. Don't recycle the cooked oil.

**OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED**

**PARTS LIST**

No	Part name	Part drawing	Part Number	Qty
1	Stockpot with drain spout		STC-F-04-01	1
2	Stockpot Lid		STC-F-04-02	1
3	Temperature Valve Assembly with Gas Hose, Regulator, Pilot Light Burner, and Temperature Sensor Probe attached.(pre-assembly)		STC-F-04-03 Valve assembly STC-F-04-15 Regulator and Hose assembly	1
4	Rear legs		STC-F-04-04	2
5	Front right leg		STC-F-04-05	1
6	Front left leg		STC-F-04-06	1

7	Upper Stand Assembly with Temperature Sensor Locking Handles, and Temperature Sensor Probe Mounting Bracket		STC-F-04-07	1
8	Burner Basket		STC-F-04-08	1
9	Burner		STC-F-04-09	1
10	12" Thermometer		STC-F-04-09	1
11	2 OZ Marinade Injector		STC-F-04-10	
12	Control panel with Electronic Ignition Button		STC-F-04B-01	1
			STC-F-04-16 Igniter Button (preassembled)	
13	Stand Front Panel		STC-F-04-11	1
14	Poultry Stand		STC-F-04-12	1
15	Match Holder with chain		STC-F-04-13	1

16	Leg support		STC-F-04-14	1
17	Pilot Light Cover		STC-F-04-15	1
18	AAA Battery		N/A	1
<b>Hardware</b>				
A	Bolts M6		M6x10	16
B	Bolt M4		M4x5	2
C	Bolt M4		M4*10	2
D	washer		M6	16
E	Lock washer		M6	16
G	Temperture control knob		N/A	1
H	Heat conducting silica gel bag		N/A	1

ASSEMBLY INSTRUCTIONS(Estimated time for assembly will be 45 mins)

Required Tools: adjustable wrench or pliers (not supplied); Philips and flat head screwdrivers (not supplied)

Cooking Stand Assembly

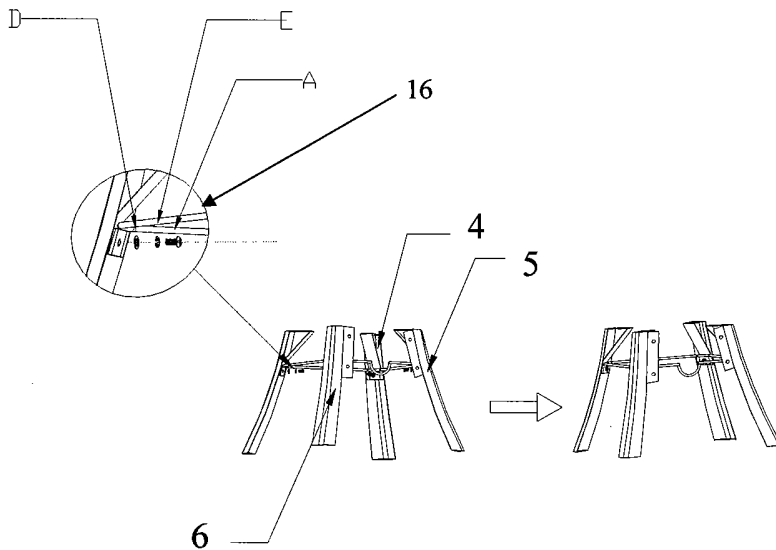
Step 1:

Remove all packaging materials and check to make sure you have all items listed in the PARTS LIST and assembly pictures.

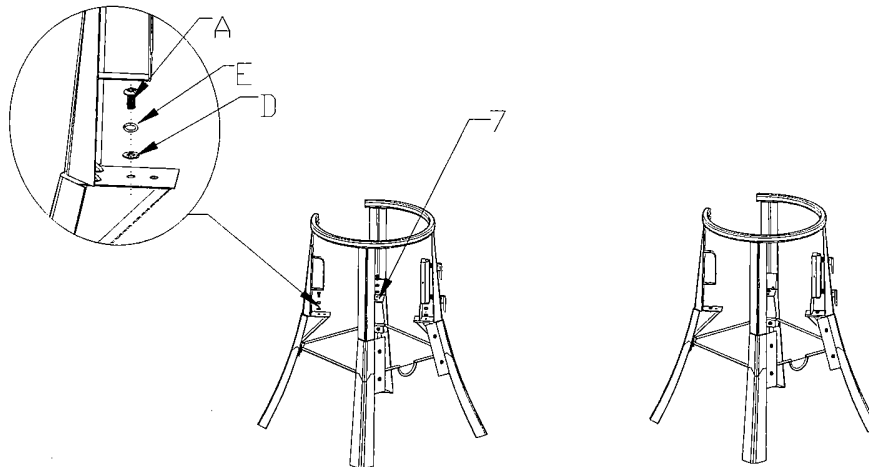
Step 2: (Cooking Stand assembly)

Find and identify Front and Rear Legs (Parts 4, 5, & 6.) Attach to Leg Support Ring (Part 16) with M6 Washers (D), Lock washers (E) and, Bolts M6X10 (A.)

Note: The 2 front legs have steel sheet tabs, one on the left leg and one on the right leg and both tabs should face front and inwards. The side of the Leg Support Ring with the U shape (burner support rest), should face the front. Please see illustration below

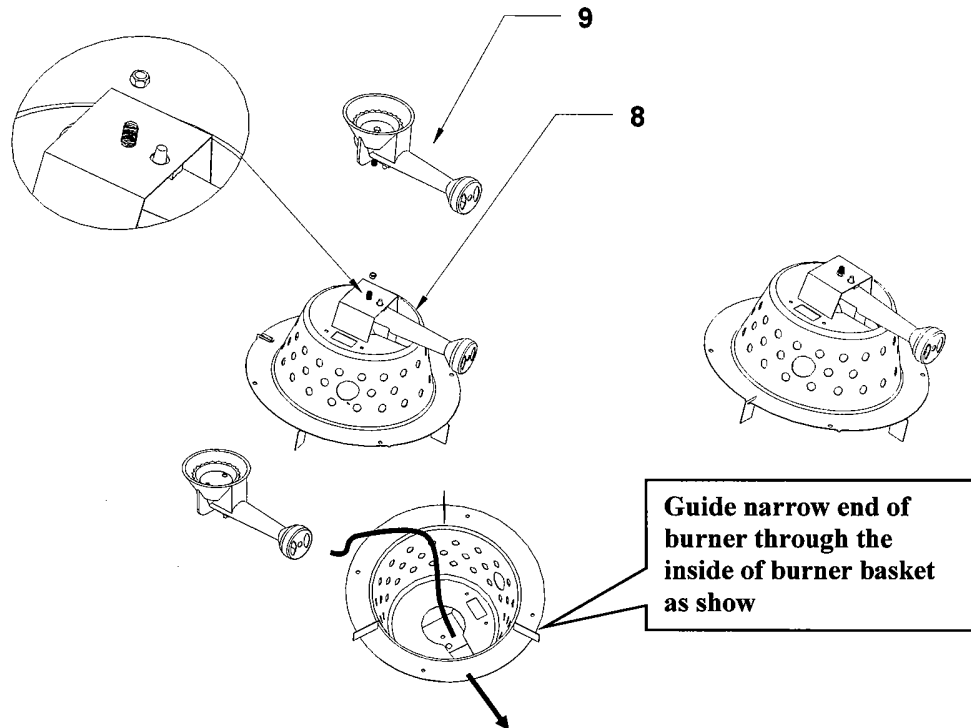


Step 3: Attach Upper Stand Assembly (Part 7) to leg assembly, with Bolts M6X10 (A) (4 pcs), Lock washer E (4 pcs) and M6 Washers (D) (4pcs) as shown on diagram. Do not fully tighten them yet. You will tighten them in Step 7. Note: Place the open side of the upper stand assembly to the back, as shown in illustration



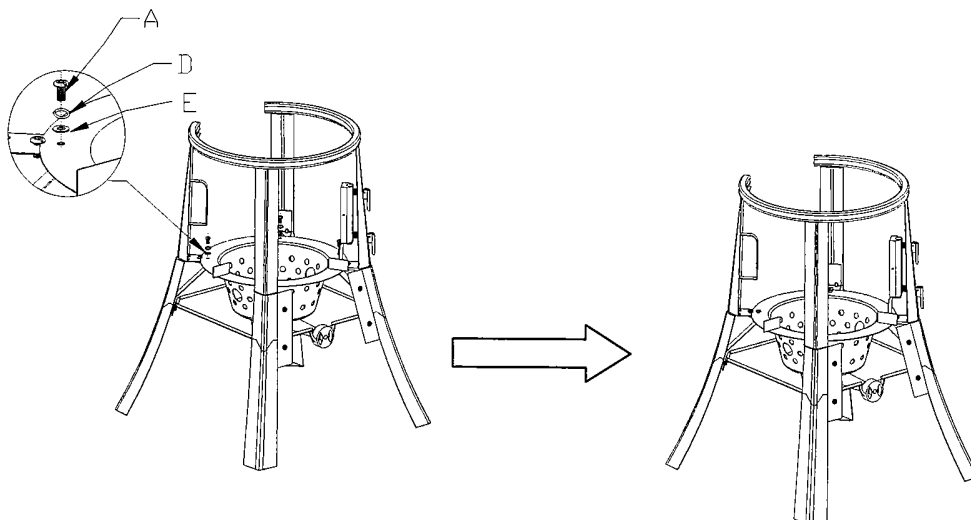
#### Step 4: (Burner Basket Assembly)

Remove burner from box, unscrew the pre-assembled nut from the burner, and set it aside. Attach Burner (9) to Burner Basket (8) as shown. Screw nut to burner as shown, and tighten securely. Note: Guide narrow end of burner through the inside of burner basket.

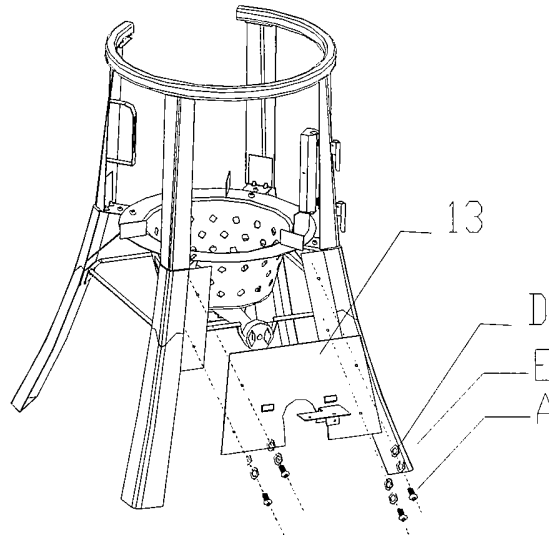


#### Step 5:

Attach Burner Basket Assembly (from step 4) to the Stand Assembly (from step 2, ) using Bolts M6X10 (A) (4pcs), M6 Washers (D) (4 pcs) and Lock Washers E (4 pcs). Do not fully tighten them yet. You will tighten them in Step 7.



**Step 6:** Attach Stand Front Panel assembly (part 13) to the Stand Assembly using Bolts M6X10 (A) (4pcs), M6 Washers (D) (4 pcs) and Lock Washers E (4 pcs).

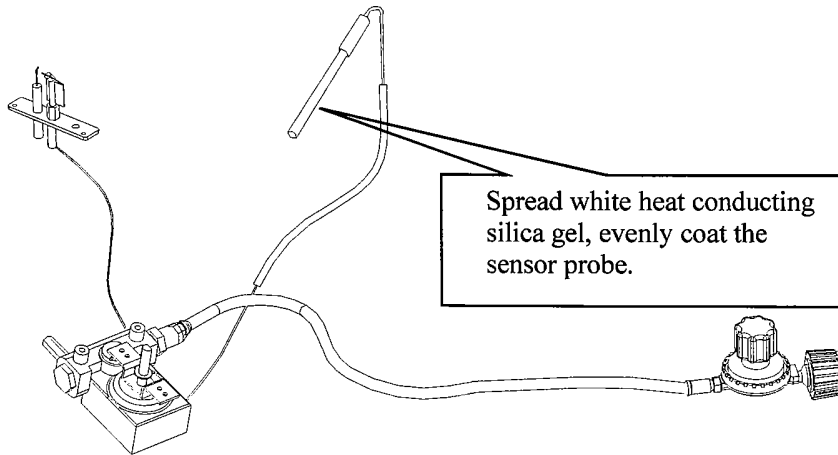


**Step 7: Temperature sensor probe assembly (Very important)**

**Step 7-A: conduct heat silica gel coating**

Carefully remove temperature valve assembly (part 3) from packing.

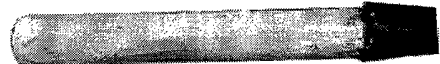
Locate heat conducting silica gel, cut along dotted line, and spread evenly, coating the sensor probe surface



Cut conduct heat silica gel as show

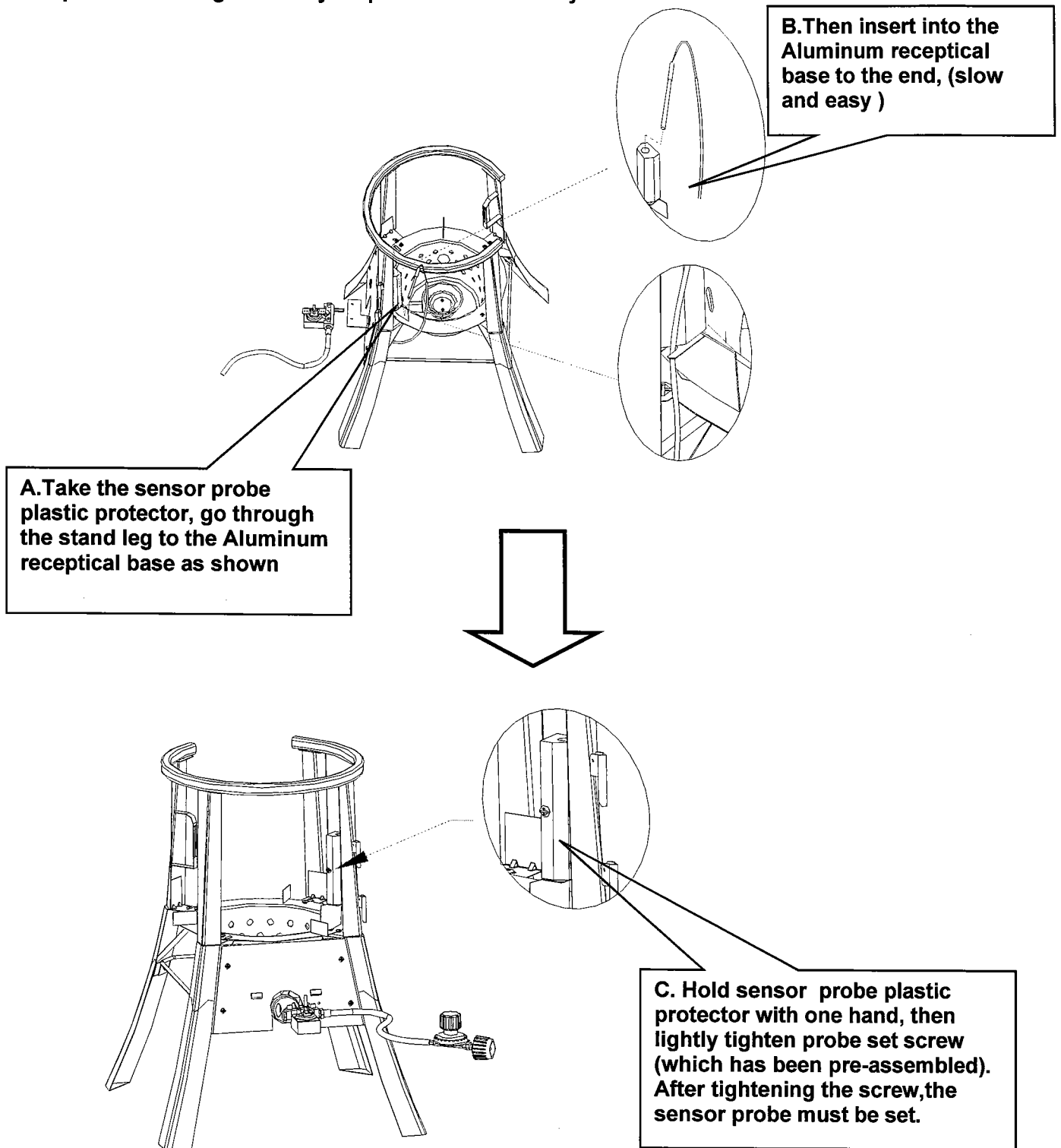


Before coating



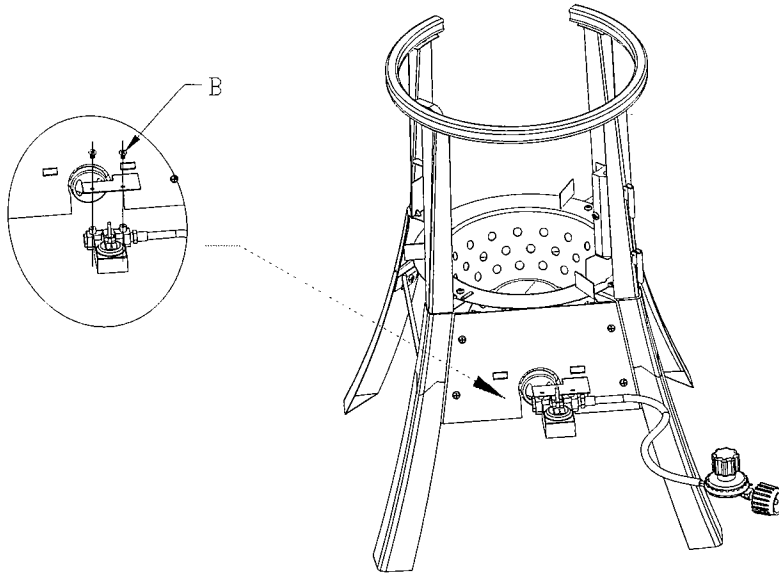
After coating

**Step 7-b: Following assembly step should be carefully**

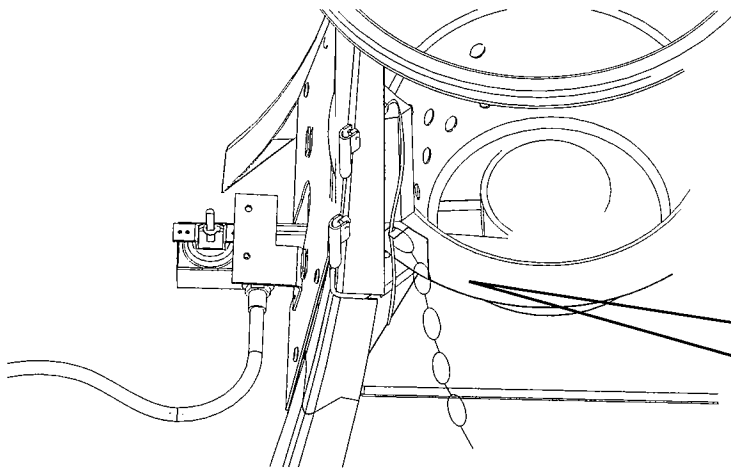


### Step 8 Assemble temperature valve.

**A:** Remove Temperature Valve Assembly with Gas Hose and Regulator (part 3) from box and insert temperature valve into burner orifice. Screw the Temperature valve to its bracket (part 13) as shown on diagram using Bolts M4X5 (2 pcs.) Tighten all bolts on stand assembly.

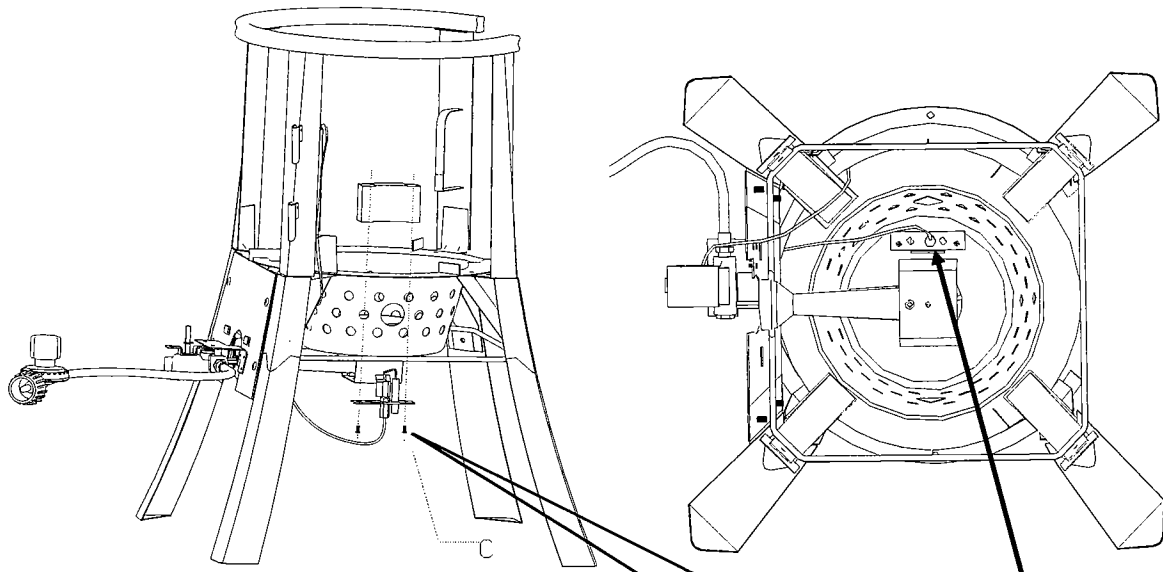


### B: Temperature Probe Connection Lead and Match holder assembly



Attached the temp probe connection lead onto hook on the stand leg as shown. Then attach match holder.

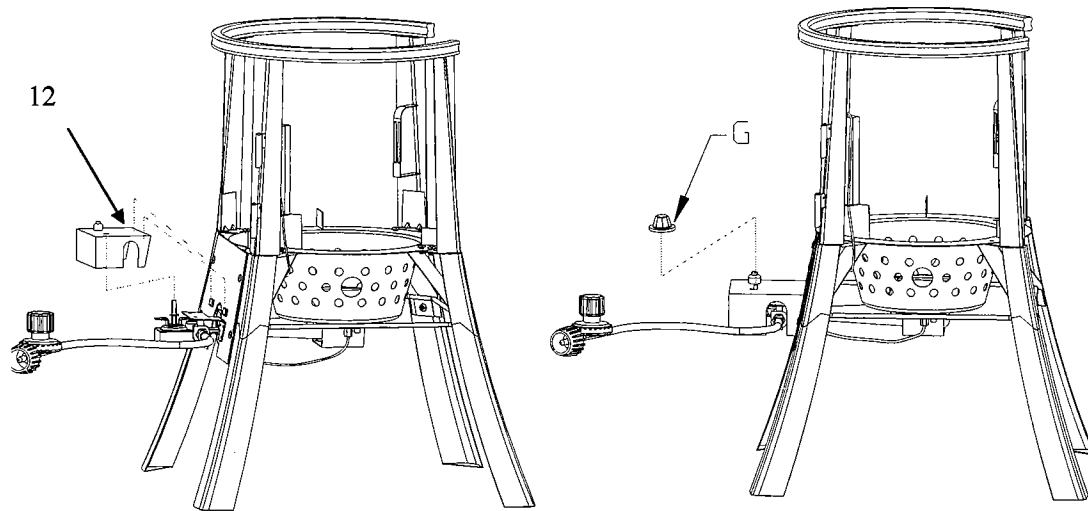
### Step 9: Pilot Light Assembly (VERY IMPORTANT)



Assembly Pilot light Cover (part 17) and pilot burner (part 3):  
Place the pilot light and pilot burner cover as show, attach them by using bolt C.  
Turn the stand over to tighten the two bolts.

### Step 10: Control panel assembly

**A:** Attach the control panel (part 12) by sliding hooks into slots on the front panel as shown.

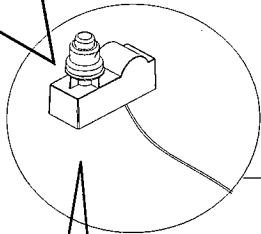


Then attach temperature control knob (part G).

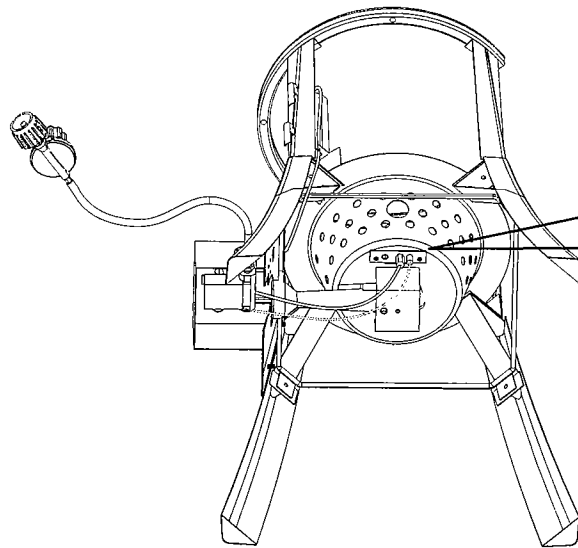
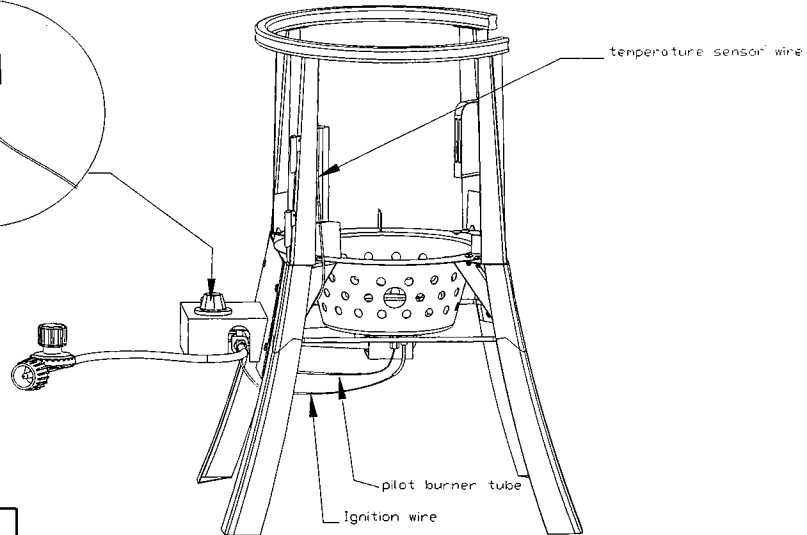
## Step 11: connect ignition wire



Unscrew the cap of ignition, put AAA battery into and screw the cap.  
**Note: Put the “-” pole of battery towards inside.**



Insert the ignition wire pin to electrical ignition electrode as show.

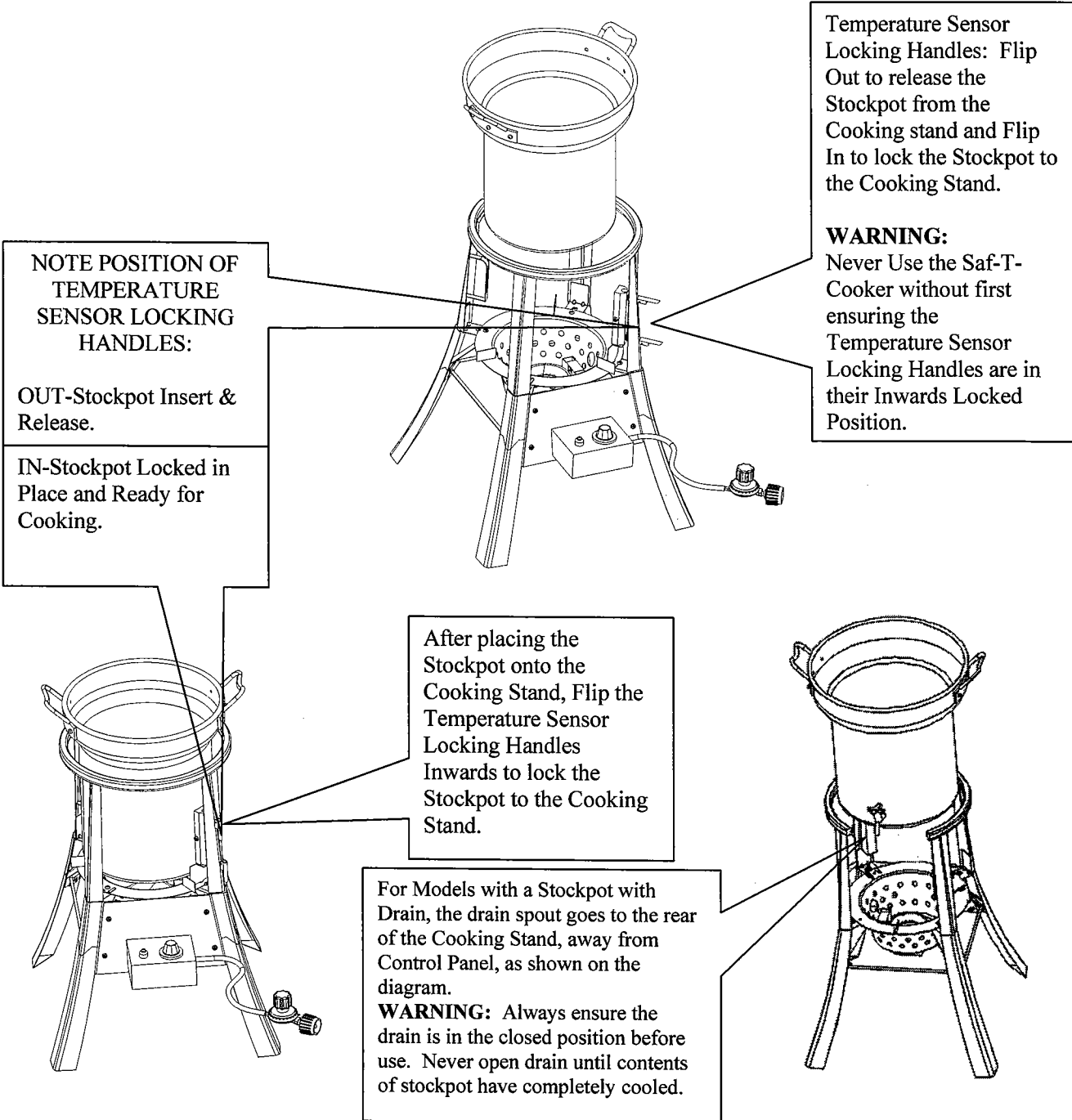


Finally, insert the ignition wire pin to the pilot burner ignition electrode as show.

**Electronic Ignition wire Correct Position**

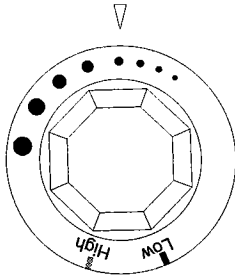
# Instructions For Using Your Saf-T-Cooker:

Before you place the Stockpot on the Cooking Stand, flip the Temperature Sensor Locking Tabs upwards and outwards, to release the Temperature Sensor Lock. Place the Stockpot on the Cooking Stand, and flip the Temperature Sensor Locking Tabs downwards and inwards to lock the Stockpot in place. Never light or cook with your Saf-T-Cooker without ensuring the Temperature Sensor Locking Tabs are in the Inwards and Locked Positions.

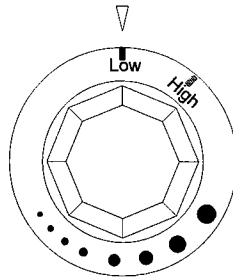


## How to use the temperature control valve

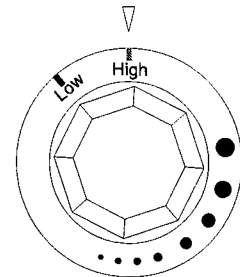
Before you place the Stockpot on the Cooking Stand, flip the Temperature Sensor Locking Tabs upwards and outwards, to release the Temperature Sensor Lock. Place the Stockpot on the Cooking Stand, and flip the Temperature Sensor Locking Tabs downwards and inwards to lock the Stockpot in place. Never light or cook with your Saf-T-Cooker without ensuring the Temperature Sensor Locking Tabs are in the inwards and Locked Positions.



Recommend setting



Low

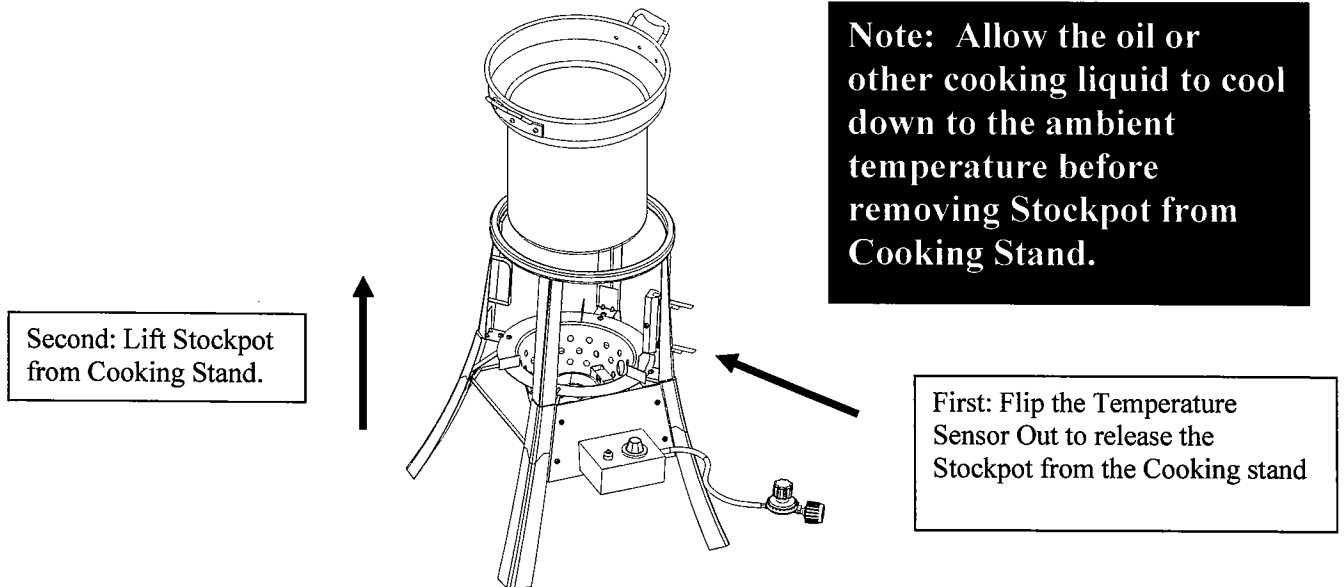


High

### Important:

1. This valve is designed for temperature adjustment only. To turn off the Saf-T-Cooker burner, you must close regulator valve with its red on/off knob, and close the propane tank valve.
2. Temperature valve setting in the high position is between 150-195°C or 302-383°F.
3. Temperature valve setting in the low position is approximately 75-100°C or 167-212°F.
4. Temperature valve setting in the center position (between high and low), is between 120-150°C or 248-302 °F (recommended)

**Warning:** Before you remove the Stockpot from the Cooking Stand, please flip the Temperature Sensor Locking Handles Out to release it.



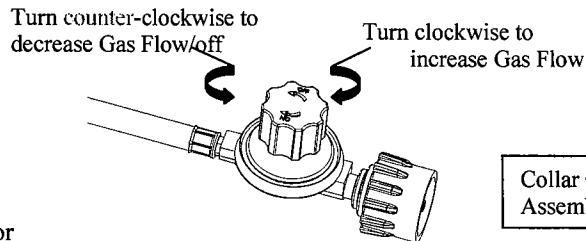
1. Do not place temperature probe face to wind at any time.

2. Do not use this appliance when outside temperature is below 0 °C (32° F)
3. If stockpot body is damaged and will not form tight contact with the temperature probe, the temperature auto control function will be lost.
4. If at any time, the Stockpot is not securely locked to the Cooking Stand. The temperature auto control function will be lost.
5. If the Temperature Sensor Probe or its probe connection lead are damaged, the temperature auto control function will be lost.

## Connect to LP cylinder

Make sure the valve on the LP cylinder is clean. Connect the regulator to the right. Hand tighten. (as shown below)

the cylinder valve by turning the collar to



**CAUTION:** The Regulator Valve Controls the “Volume of Gas Only”. Use the Tank Valve to turn Gas Supply “ON” or “OFF”

Collar Connects Hose Assembly to Propane Tank

Connect to Tank  
(Clockwise)

Disconnect from Tank  
(Counter-Clockwise)

## LEAK TESTING

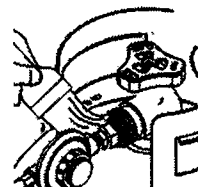
( After assembly is complete, check for gas leaks before lighting.)

### FOR YOUR SAFETY

- A leak test must be repeated each time the LP tank is connected or reconnected.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- The cooker must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fire or electrical appliances. During the leak test, keep the cooker away from open flames or sparks.

### TO TEST FOR A LEAK

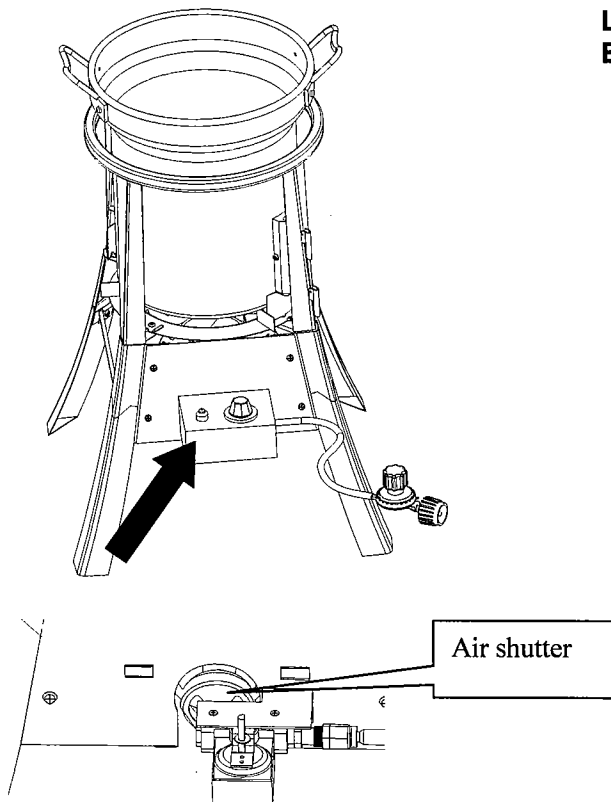
1. Close the regulator valve. This shuts off the flow of gas from the regulator to the burner.
2. Be sure regulator is tightly connected to LP tank.
3. Open LP cylinder valve by 1/4 turn. This allows gas into the regulator and stops it at the closed regulator valve. If you hear a rushing sound, turn the gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Splash on a soapy liquid (ex. dishwashing liquid and water) on the connections around the regulator and POL-cylinder connection.(figure# d) If “growing” bubbles appear, there is a leak. Close LP tank valve immediately. Retighten connections and repeat the leak test procedures. DO NOT use the cooker if any leak can not be stopped. Call **1-866-626-4745** for replacement of hoses.
5. Always close the LP tank valve after performing a leak test by turning the hand wheel clockwise.



(Figure #d)

## LIGHTING

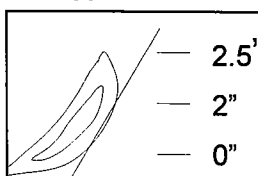
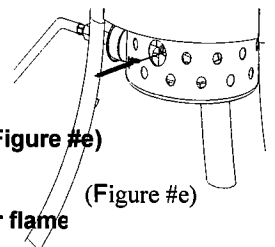
### LIGHTING INSTRUCTIONS: ELECTRONIC IGNITION



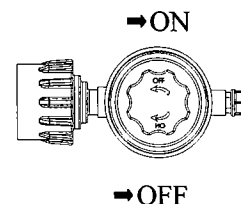
2. Adjust the air shutter on the burner before you attempt to light the burner. Make sure the air shutter does not fully cover the two air holes when you try to light the burner.
3. Open tank gas valve fully
4. Slowly open the regulator valve ¼ turn. Gas will immediately flow through the system.
5. Push the electric ignition.
6. After lighting the burner, open the regulator valve until a large yellow flame appears. If the flame does not turn blue, shut off unit, wait until it cools completely and adjust the air shutter on the burner until the flame turns blue.
7. Use the red regulator on/off knob to adjust the flame intensity. Turn clockwise for a larger flame and counter-clockwise for a smaller flame.
8. If you've attempted to light the burner and failed, then allow 5 minutes for any accumulated gas to dissipate before attempting to light it again.
9. When you have finished using the cooker, turn off the gas from the tank valve first. It will take a few seconds for the fire to go out and for the propane gas to "bleed" from the hose and regulator assembly. After the fire is completely out, turn the regulator valve to the "OFF" position. After the gas is off, a small "candle" flame may appear at the orifice for about two seconds. This is normal

### LIGHTING INSTRUCTIONS: MANUAL LIGHTING

1. Adjust the air shutter before you attempt to light the burner. Make sure the air shutter does not fully cover the two air holes when you try to light the burner.
2. Open tank gas valve fully.
3. Insert long stick match in the Match Holder that is attached to the leg, light the match and be ready to place the match under the burner.
4. Slowly open the regulator valve ¼ turn. Gas will immediately flow through the system.
5. Light the burner from the bottom, keep hands and face away from the top of the cooker. (Figure #e)
6. After lighting the burner, open the regulator valve until a large yellow flame appears. Adjust the air shutter on the burner until the flame turns blue. Use the red regulator on/off knob to adjust the flame intensity. Turn clockwise for a larger flame clockwise for a smaller flame.
7. If the flame does not turn blue, shut off unit, wait until it cools completely and adjust the air shutter on the burner until the flame turns blue
8. If you've attempted to light the burner and failed, then allow 5 minutes for any accumulated gas to dissipate before attempting to light it again.
9. When you have finished using the cooker, turn off the gas from the tank valve first. It will take a few seconds for the fire to go out and for the propane gas to "bleed" from the hose and regulator assembly. After the fire is completely out, turn the regulator valve to the "OFF" position. After the gas is off, a small "candle" flame may appear at the orifice for about two seconds. This is normal.



Observe Flame Height when lit:  
Flame should be a Blue / Yellow  
color between 2"– 2.5" high



Turn the red regulator on/off knob clockwise to the for greater gas flow and higher flame, and counter-clockwise to reduce the gas flow and reduced flame size.

**Warning: Check the pilot first, if pilot can't be ignited, DO NOT use the appliance.**

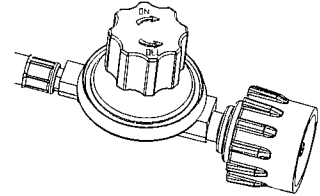
TIPS

If you have difficulty lighting this cooker, be sure to:

- a. First open tank valve fully.
- b. Open regulator valve 1/8 – ¼ turn and light your cooker.
- c. Control flame intensity with regulator valve.
- e. Turn the unit "off" with the tank valve.

## TROUBLESHOOTING

1. Most propane tanks are equipped with a safety device to shut off the flow of gas should the hose be cut or severed. Sometimes this safety device may be tripped when lighting the cooker. To prevent this, ALWAYS make sure the regulator valve is in the closed position ( turned fully " ANTI-clockwise": Figure # f) before opening the tank valve.



(Figure #f)

## GENERAL CLEANING AND MAINTENANCE

TIPS

- \*\*\* Before using for the first time, wash your pot in hot, soapy water. Dry immediately to prevent water spots. To prevent scratches, avoid using sharp utensils when cooking.
- \*\*\* Discoloration of the stainless steel will result if the pieces are allowed to overheat excessively. For hard-to-clean stains or discoloration of the stainless steel, use a non-abrasive stainless steel cleaner. Follow the directions on the containers using a clean, damp sponge or cloth. DO NOT scrub finish with a soap-filled steel wool pad or harsh abrasive cleanser, as scratching will occur.
- \*\*\*Do NOT obstruct the flow of combustion and ventilation air.
- \*\*\* Should clean the pot after use everytime.

1. Store cooker in a cool dry place.
2. Spray lubricant on the burner grid after it has cooled to prevent rust.
3. For long term storage, cover the cast iron burner and place in a plastic bag, with the hose and regulator assembly.
4. Spiders and small insects have been known to spin webs inside the venturi tube of the cast iron burner. Obstructions in the venturi tube interfere with the flow of air and gas through the burner. This can cause a yellow flame or a flashback. If this happens, remove the cast burner from the frame and clean the venturi tube with a stiff, bent wire or screwdriver. We also advise cleaning inside the top ports as well.
5. Do not tamper with or attempt repairs on the burner, frame, valve, or LP cylinder. Allow only qualified LP gas dealers to make repairs.
6. Always close the tank valve first after use. Always use and store the LP cylinder in an upright position. Never store the LP cylinders in occupied enclosures.

### Some Useful Reminders

- a. ForOutdoor Use Only!! Never use inside a garage, porch, on a closed deck or near any building. Keep the cooker away from open flames, sparks and lit cigarettes.
- b. NEVER COVER THE STOCKPOT WITH THE LID WHEN FRYING WITH OIL. Always use a 12" Steel long stem thermometer when deep-frying; Do not allow the oil temperature to exceed 375° F. Risk of fire will occur if you exceed this temperature. Control the cooking temperature with the valve on the cooking stand. If the oil begins to smoke, reduce the heat by turning the Temperature Control Valve to the "LOW" position!
- c. Your Saf-T-Cooker is equipped with a temperature shutoff to stop the flow of gas if the oil temperature exceeds 392° F, however this safety feature is not intended to allow you leave the Saf-T-Cooker unattended while it is in use. Always maintain a close watch of the cooking temperature as displayed on the included thermometer; if the oil temperature begins to exceed the 375° F maximum frying temperature, lower the temperature by turning the Temperature Control Valve towards "LOW."

- d. Do not touch hot surfaces. Always wear long oven mitts to protect hands and forearms when lifting the lid during steaming and when lowering the poultry stand into the stockpot for frying. Use both hands to lift the poultry stand from the stockpot.
- e. After cooking with your Saf-T-Cooker, allow it to cool down for a minimum of two hours (allow contents to cool completely) before moving it or attempting to drain the oil or other cooking liquid. Never attempt to move the cooker when in use. Do Not move the pot if it contains hot oil or other hot liquids. Always allow the cooker to cool completely before attempting to move or clean it.
- f. An approved fire extinguisher nearby is recommended – consult your local authority for recommended type and size.
- g. After boiling seafood or peanuts, do not pour salt water onto your lawn. It will kill the grass!! Allow the water to cool and pour it down street drains.
- h. Do not modify or alter this cooker or its components.

## PREPARATION AND COOKING INSTRUCTIONS

Thank you for your purchase of the Saf-T-Cooker outdoor cooking appliance. This product is built to last of rugged aluminum and steel, and other quality materials. Your Saf-T-Cooker will allow you to fry, steam, and boil meat, seafood, vegetables, and other foods. Maximum capacity is 25 pounds.

**CAUTION:** The Saf-T-Cooker unit is designed for use as a outdoor cooker only. Do not use any of its component parts indoors on a stove, range or other indoor cooking appliance. Be sure to read and follow all the instructions provided with your gas cooker and propane tank.

### Step 1: The Equipment

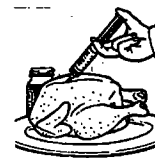
- Included in the unit carton is a high-pressure burner, cooking stand, electromechanical temperature control unit, and a 35 quart stockpot with accessories to allow frying, Accessories include a poultry rack a 2 OZ capacity marinade injector, and a vented lid.
- The included 12" long-stemmed deep fry thermometer must be used to maintain proper oil temperature at all times.

### Step 2: Ingredients

- The 35-qt stockpot is capable of frying a turkey up to 25 pounds.
- Peanut oil or vegetable oil maybe use for frying. Peanut oil is the healthier choice for frying and also remains clear longer for reuse. For a 10-16 pound turkey use 2-1/2 – 3 gallons. ( Larger size turkeys require less oil.)

**TIPS** \*\* To determine the amount of oil needed, lower the turkey into the pot and cover with water. Remove the turkey and meassure the amount of water. Use the same amount of oil in place of the water when frying the turkey.

- Seasonings: salt and pepper, poultry seasoning or Cajun seasoning.
- Optional: Marinade for injecting into turkey. (Figure 1)



(Figure 1)

### Step 3: Preparation:

- Thaw the turkey completely.
- Wash the turkey and pat dry with paper towels. Remove giblets, neck, and trim away all excess fat. Make sure the opening around the neck is clear.
- Make a 1-inch cut in the skin at the leg-thigh joints. ( This will allow oil to drain when turkey is done. )
- Coat the turkey inside and out with seasonings and/or use an injectable marinade.
- Place turkey upside down on poultry rack, with legs facing up.

### Step 4: Cooking

- Follow the the instructions to set up the burner and fryer pot.
- Place the burner and the fryer pot on a flat, level, non-combustible solid surface.
- Pour peanut oil into the pot. Use the amont determined in Step 2. Attach the thermometer to the top edge, making sure the stem of the thermometer is as far down as possible without touching the bottom of the pot.
- Light the burner as per instructions. Carefully place the pot on the cooker and then adjust the flame higher. DO NOT adjust the flame to full blast.
- Heat the peanut oil to 350° F. Measure the temperature of the oil with the deep fryer thermometer. When the oil reaches 325° F, reduce heat and allow the oil graduatly up to 350° F. We do not recommend the frying temperature to exceed 375° F. Such a high frying temperature will overcook your turkey and the results will not be as pleasing as frying it with the lower recommended temperature 350° F.

- Using both hands and with hands and arms protected by long oven mitts very slowly and carefully lower the poultry rack into the Stockpot until it reaches the bottom. After you lower the turkey into the hot oil the temperature will go down. Slowly increase and keep the temperature at constant 350°F. Fry the turkey about 3 to 4 minutes per pound.
- When the turkey is done, turn the cooker off the tank. Leaving the pot on the cookers, use the oven mitts to hold the poultry stand to lift the turkey out of the pot slowly and into another pan to drain and cool. Check the thigh joint temperature for doneness. Poultry should be at 180°F when completely cooked.
- Carefully remove the poultry stand from the turkey and place on platter.....Enjoy!!

**CAUTION!** Use extreme care and caution when frying whole turkeys, chickens, or any other foods. Grease fires can occur. To reduce the chance of injury and/or property damage, be sure to:

1. Use outdoors only! Never leave the cookers unattended!!
2. Use in an open area away from any building, decks, shrubbery, or trees.
3. Carefully read and follow all operation instructions provided with the gas cooker and the propane tank.
4. Should a grease fire occur, turn off the gas at the tank and cover the pot with the lid.
5. The poultry stand will be very hot after frying. Make sure to use the oven mitts to hold the poultry stand to lift the turkey.

## LIMITED WARRANTY

Test Rite Products Corporation warrants this product against manufacturing defects in materials and workmanship, for a period of one year from the date of purchase. This warranty shall cover repairs or replacement parts for the product, in its original as-built configuration, in which shall be provided at the discretion of Test Rite Products, Corp. This warranty applies only to the original purchaser. Normal wear and tear of the product is not subject to warranty. In the event of misuse, abuse, alterations, improper set up, acts of God or any unauthorized modification of the product, this warranty shall be deemed void.

Test Rite Products Corporation shall not be liable, in any event, for any incidental or consequential damages, either in the breach of this warranty or any other reason, resulting from the use of this product. Liability, in any event, shall be limited to the amount of the original purchase price of this product. NO OTHER WARRANTIES WHETHER EXPRESSED OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY TO THIS PRODUCT, OTHER THAN THAT STATED HEREIN.

For service regarding this warranty, call our Customer Service Department at 866-626-4745. Proof of purchase in the form of an original receipt with date of purchase is required. DO NOT ship parts or units without a return authorization number. Upon receipt of an authorization number, the product must be shipped prepaid.

This warranty gives you specific legal rights. You may also have other rights that vary from state to state.