



INSTASTART™ Electronic Ignition  
Allumage électronique

**PROPANE FRYER  
FRITEUSE À PROPANE**

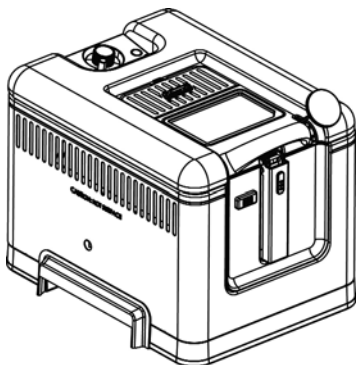
Standard Ignition  
Allumage standard

ANSI Z21.89b-2006/CSA 1.18b-2006  
Outdoor Cooking Specialty Gas Appliances  
Appareil spécial de cuisson à gaz pour l'extérieur

**Instructions for use  
Notice d'emploi**



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[www.coleman.com](http://www.coleman.com)



**9937 Series**

**IMPORTANT**

**CONSUMER/USER:** 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. Keep this manual for future reference.

If you have questions about assembly, operation, servicing or repair of this appliance, please call Coleman at 1-800-835-3278 or TDD: 316-832-8707. In Canada call 1-800-387-6161.

** DANGER**

**If you smell gas:**

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and 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. Never operate this appliance unattended.**
- 2. Never operate this appliance within 10 feet (3.05 m) of any structure, combustible material or other gas cylinder.**
- 3. Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.**
- 4. Do not fill cooking vessel beyond maximum fill line.**
- 5. 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.**
- 6. Never allow oil or 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.**
- 7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

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

Only persons who can understand and follow the instructions should use or service this outdoor fryer.

If you need assistance or outdoor fryer information such as an instruction manual or labels, contact The Coleman Company, Inc.

## **! 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.**

This manual contains important information about the assembly, operation and maintenance of this outdoor propane appliance. General safety information is presented on this page and is also located throughout these instructions. Particular attention should be paid to information accompanied by the safety alert symbol "**! DANGER**", "**! WARNING**", "**! CAUTION**".

Keep this manual for future reference and to educate new users of this product. This manual should be read in conjunction with the labeling on the product.

Safety precautions are essential when any mechanical or propane fueled equipment is involved. These precautions are necessary when using, storing, and servicing. Using this equipment with the respect and caution demanded will reduce the possibilities of personal injury or property damage.

The following symbols shown below are used extensively throughout these instructions. Always heed these precautions, as they are essential when using any mechanical or propane fueled equipment.

## **! CAUTION**

- The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate the appliance.
- 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 with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
- 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 has been lost or damaged, a replacement thermometer must be one specified by the appliance manufacturer.
- If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the Control Knob OFF and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturer's instructions. Do not open the lid.
- Do not use an oil reservoir other than the one supplied with the appliance, or an approved replacement from Coleman.
- Never overfill the oil reservoir with oil, grease or water. The proper oil, grease or water level is indicated by the marks on the oil reservoir.
- When cooking, the appliance 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 leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- 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.

## **! DANGER**

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

## **! WARNING**

**WARNING** indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

## ⚠ CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

## ⚠ DANGER



### • EXPLOSION - FIRE HAZARD

- Never store propane near high heat, open flames, pilot lights, direct sunlight, other ignition sources or where temperatures exceed 120 degrees F (49°C).
- Propane gas is heavier than air and leaking propane will sink to the lowest level possible. It can ignite by ignition sources including matches, lighters, sparks or open flames of any kind many feet away from the original leak. If you smell gas, leave the area immediately.
- Never install or remove propane tank while outdoor fryer is lighted, near flame, pilot lights, other ignition sources or while outdoor fryer is hot to touch.
- During operation, this product can be a source of ignition. Never use the fryer in spaces that contain or may contain volatile or airborne combustibles, or products such as gasoline, solvents, paint thinner, dust particles or unknown chemicals.
- Minimum distance shall be at least 10 ft (3 m) from any structure or combustible material.
- Do not use gas fryer on or under any apartment, or condominium balcony or deck.
- Do not use under overhead unprotected combustible construction.
- Provide adequate clearances around air openings into the combustion chamber.
- DO NOT use gas fryer indoors or in garages, breezeways, sheds or enclosed areas.
- Do not obstruct the flow of combustion and ventilation air.

## ⚠ WARNING

We cannot foresee every use which may be made of our products.

**Check with your local fire safety authority if you have questions about use.**

Other standards govern the use of fuel gases and heat producing products for specific uses. Your local authorities can advise you about these.

- Never refill disposable cylinders.
- Use the preset regulator that came with the fryer. Do not attempt to adjust.
- The installation must conform with local codes or, in 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, Natural Gas and Propane Installation Code, CSA B149.1, and Propane Storage and Handling, CSA B149.2.*
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- This appliance is not intended for commercial use.

## ⚠ DANGER



### • CARBON MONOXIDE HAZARD

- This fryer is a combustion appliance. All combustion appliances produce carbon monoxide (CO) during the combustion process. This product is designed to produce extremely minute, non-hazardous amounts of CO if used and maintained in accordance with all warnings and instructions. Do not block air flow into or out of the fryer.
- Carbon Monoxide (CO) poisoning produces flu-like symptoms, watery eyes, headaches, dizziness, fatigue and possibly death. You can't see it and you can't smell it. It's an invisible killer. If these symptoms are present during operation of this product **get fresh air immediately!**
- **For outdoor use only. If stored indoors, detach cylinder outdoors.**
- **Never use inside house, camper, tent, vehicle or other unventilated or enclosed areas. This fryer consumes air (oxygen). Do not use in unventilated or enclosed areas to avoid endangering your life.**

## ⚠ WARNING

- This product is fueled by propane gas. Propane gas is invisible, odorless, and flammable. An odorant is normally added to help detect leaks and can be described as a "rotten egg" smell. The odorant can fade over time so leaking gas is not always detectable by smell alone.
- Only cylinders marked "propane" must be used.
- Use only propane gas set up for vapor withdrawal.
- Propane gas should be stored or used in compliance with local ordinances and codes or with ANSI/NFPA 58. Turn off propane and disconnect cylinder when not in use.
- Cylinders must be stored out of reach of children.

### CALIFORNIA PROPOSITION 65:

**WARNING:** This fuel, and byproducts of combustion of this fuel, contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.

## ⚠️ WARNING



### • BURN HAZARD

- Never leave fryer unattended when hot or in use.
- Keep out of reach of children.
- Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the fryer.
- 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.
- This appliance is not for frying turkeys.

## ⚠️ CAUTION

### • SERVICE SAFETY

- Keep all connections and fittings clean. Inspect propane cylinder and fryer propane connections for damage before attaching.
- During set up, check all connections and fittings for leaks using soapy water. Never use a flame. Bubbles indicate a leak. Check that the connection is not cross-threaded and that it is tight. Perform another leak check. If there is still a leak, remove the cylinder and contact Coleman for service or repairs.
- Use as a cooking appliance only. Never alter in any way or use with any device or part not expressly approved by Coleman.
- Clean fryer frequently to avoid grease accumulation and possible grease fires.
- Check the thermometer before each use by inserting it into a pot of boiling water and ensuring that it registers approximately 212°F ± 20°F (100°C ± 10°C). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.

## Technical Characteristics

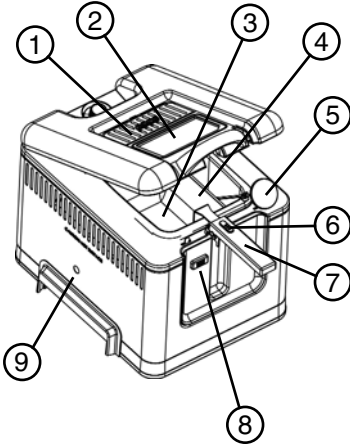
Input: 6,000 BTU/H

Category: Pressure regulated propane

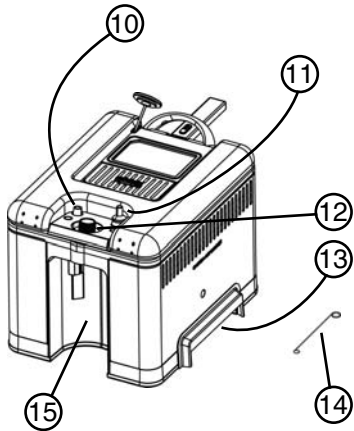
Fuel: 16.4 oz. disposable propane cylinders

Regulator: 9937

## Features



1. Vent Opening and Filter
2. See Through Window
3. Wire Basket
4. Oil Reservoir
5. Thermometer
6. Handle Release Button
7. Basket Handle
8. Lid Release Button
9. Flame Viewing Port



10. Automatic Valve
11. Electronic Igniter
12. Control Knob
13. Carry Handle
14. Match Extension
15. Propane Cylinder Compartment

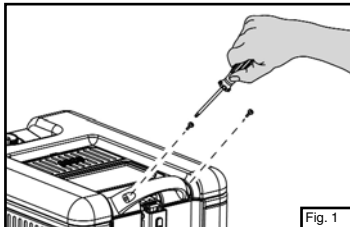
(Propane Sold Separately).

## Components

- Remove the components from the carton and discard all packing components.
- Wash the oil and food contact surfaces with hot soapy water and dry completely. These items include the Wire Basket, Oil Reservoir, and the Thermometer. Wipe the inside and outside surfaces with a clean damp cloth and dry completely.
- Set the fryer on a sturdy, flat surface. **For outdoor use only.**

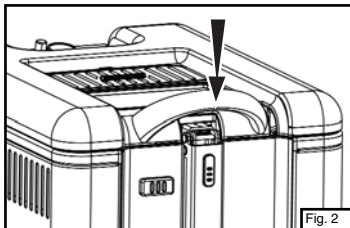
## Handle Assembly

- Attach the Handle Assembly with two screws (Fig. 1). The screwdriver is not included.

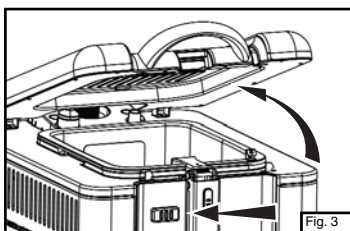


## To Set Up

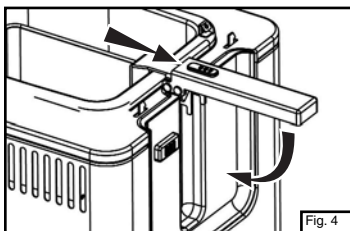
- To close, push the lid down until it snaps into the closed position (Fig. 2).



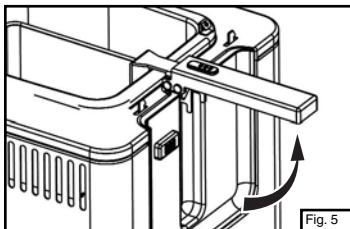
- To open the lid, slide the lid release button to the left (Fig. 3).



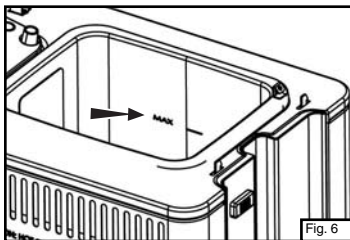
- To place the handle in the storage position, slide the handle release button, pull the handle outward, then lower the handle (Fig. 4).



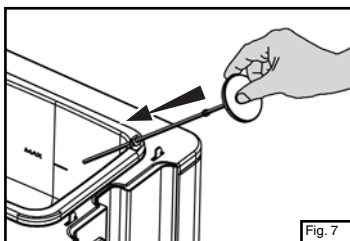
- Raise the handle to the operating position. It will snap into place (Fig. 5).



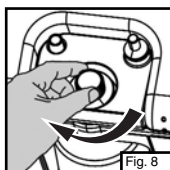
- Remove the basket and fill the oil reservoir with cooking oil to the "MAX" fill line, indicated by the marks on the oil reservoir (Fig. 6).



- Insert the thermometer into the thermometer holder and close the lid (Fig. 7).



- Turn off control knob (Fig. 8).



■ **Note:** Use Coleman 16.4 oz. disposable propane cylinders. The LP-gas supply cylinder to be used 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.*

■ Remove plastic cap from top of propane bottle and screw propane bottle into regulator hand tight (Fig. 9).



## Leak Check

### ⚠ WARNING

- Perform leak test outdoors.
- Extinguish all open flames.
- NEVER leak test when smoking.
- Do not use the outdoor fryer until connection has been leak tested and does not leak.

### ⚠ CAUTION

#### • SERVICE SAFETY

- Keep all connections and fittings clean. Inspect propane cylinder and fryer propane connections for damage before attaching.
- During set up, check all connections and fittings for leaks using soapy water. Bubbles indicate a leak. Never use a flame.

## Operation

### ⚠ DANGER



#### • CARBON MONOXIDE HAZARD

- For outdoor use only.
- Never use inside house, camper, tent, vehicle or other unventilated or enclosed areas. This unit consumes air (oxygen). Do not use in unventilated or enclosed areas to avoid endangering your life.

### ⚠ DANGER



#### • EXPLOSION - FIRE HAZARD

- Propane is heavier than air and can accumulate in low places. If you smell gas, leave the area immediately.
- Always attach or detach propane source outdoors; never while unit is lighted, near flame, pilot lights, other ignition sources or while unit is hot to touch.
- This unit is very hot during use and can ignite flammables too close to the burners.
- Minimum distance shall be at least 10 ft (3 m) from any structure or combustible material.
- Do not use gas fryer on or under any apartment, or condominium balcony or deck.
- Keep gasoline and other flammable liquids and vapors well away from unit.

■ Do not attempt to operate until you have read and understood all General Safety Information in this manual and all assembly is complete and leak checks have been performed.

## To Light

### ⚠ WARNING

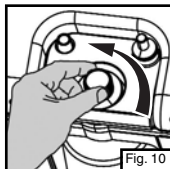


#### • BURN HAZARD

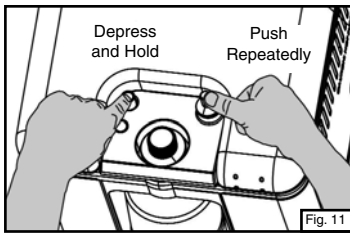
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Never leave fryer unattended when hot or in use.
- Keep out of reach of children.

## INSTASTART™ Electronic Ignition

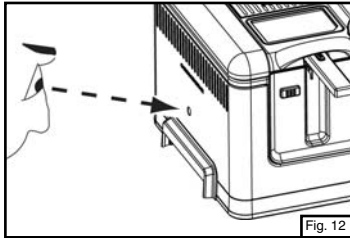
1. Close the lid.
2. Open the control knob counterclockwise to HIGH (Fig. 10).



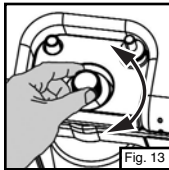
3. Depress and hold the Automatic Valve (Fig. 11).
4. Push the electronic igniter repeatedly (4 to 5 times) until the flame ignites (Fig. 11).
5. After burner ignition, continue to hold the Automatic Valve in for 8-15 seconds.
6. If the flame doesn't immediately light, turn off the control knob and wait five minutes for gas to clear, then repeat Steps 2 through 5.
7. If the burner does not light after trying again, turn off the control knob and try match lighting the burner. If the fryer is wet the igniter may not spark.



- Observe the flame through the observation hole (Fig. 12).
- Flame should be blue with a hint of yellow on tips.



- Adjust flame with the control knob (Fig. 13).

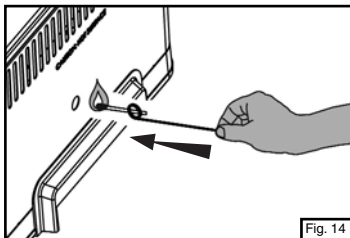


### Match Lighting

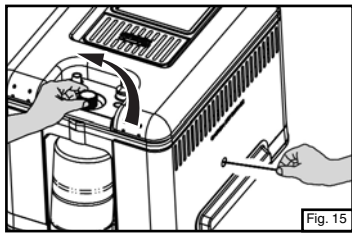
## ⚠ CAUTION

Use a LONG wooden match or a match extension.

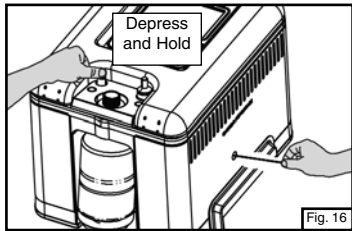
1. Close the lid.
2. Light a LONG wooden match or use the match extension supplied with the unit, and place through the observation hole so the flame is near the burner (Fig. 14).



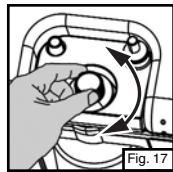
3. Open the control knob counterclockwise to HIGH (Fig. 15).



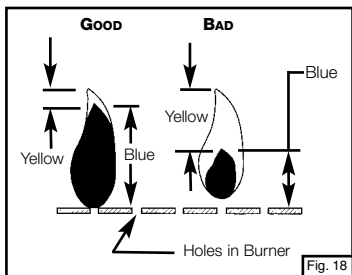
4. Depress and hold the Automatic Valve (Fig. 16).
5. After burner ignition, continue to hold the Automatic Valve in for 8-10 seconds.



- Adjust flame with the control knob. (Fig. 17)



- A good flame should be blue with minimal yellow tip. Some yellow tips on flames are acceptable as long as no carbon or soot deposits appear (Fig. 18).





- If your unit displays a poor flame or will not ignite, the burner may have a blockage due to dirt or an insect nest. Firmly pull the burner upward to remove (Fig. 19).

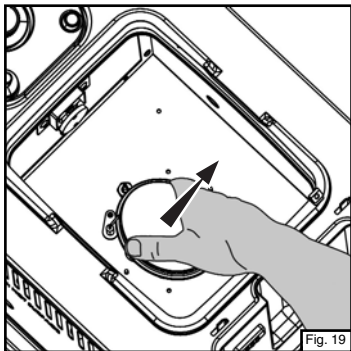


Fig. 19

- Inspect and clean the venturi (Fig. 20).
- Inspect and clean the burner.
- Replace the burner by aligning the burner onto the venturi and firmly pushing back into place. An audible "click" will indicate that the snap ring is properly engaged. NOTE: The burner will assemble in place only when it is properly aligned with the notches in the venturi.

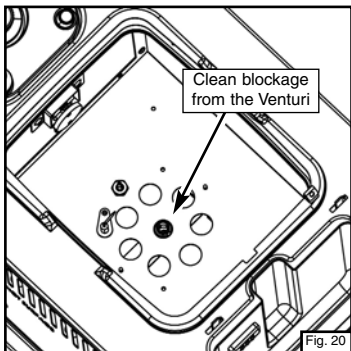


Fig. 20

**NOTE:** If the burner flame is accidentally extinguished, turn off the control knob and wait 5 minutes before relighting the appliance.

## To Turn Off

- Turn off control knob (Fig. 21).

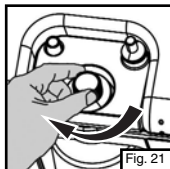


Fig. 21

## Cooking Tips

### ⚠ CAUTION

- **Hot Steam** is produced during cooking and will escape from the filter vent during normal operation. Keep your face and hands away from the escaping hot steam.
  - **Hot Oil** will tend to splatter when the lid is open. Wear protective clothing on exposed skin to help prevent injury.
- For information about suggested cooking time and temperature, check the package of the food to be fried.
  - The temperature is manually controlled.
  - Continuously monitor the thermometer. Use the control knob to keep the oil temperature in the desired cooking range.
  - Never overfill the food basket. Overfilling can cause the temperature to drop below the optimal frying temperature. Maintaining the oil at the recommended temperature will help produce foods that are light and crispy.
  - The lid must be raised in order to remove the fryer basket from the oil.
  - Raise the fryer basket and engage it in the upper position above and out of the oil after frying. This will allow excess cooking oil to drain back into the oil reservoir before placing the food on a serving plate (Fig. 22).

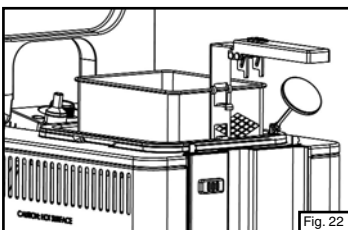
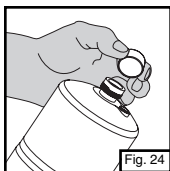
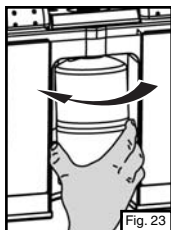


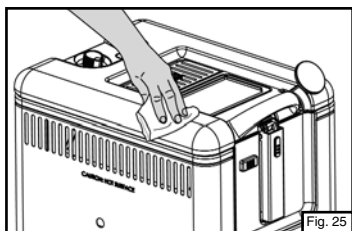
Fig. 22

## To Clean

- Make sure cooking oil is sufficiently cool.
  - Carefully remove the oil reservoir from the fryer.
  - Pour the oil into a container with a resealable cap for storage or to discard.
  - Move the fryer away from flame (including pilot lights) and other ignition sources.
- 
- Remove the propane cylinder from the fryer (Fig. 23).
  - Replace the protective cap on the propane cylinder (Fig. 24).

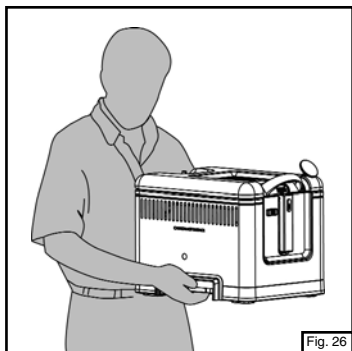


- Wash the oil and food contact surfaces with hot soapy water and dry completely. These items include the Wire Basket, Oil Reservoir, and the Thermometer.
- Open the Steam Vent Cap. Remove the Steam Vent Filter and wash with hot soapy water and dry completely after each use.
- Wipe the inside and outside surfaces clean with a soft cloth and mild dish detergent. Do not use abrasives (Fig. 25).



## To Carry

- Make sure the fryer is cool.
- Pour the oil into a container with a resealable lid for storage or to discard.
- To carry the fryer, firmly grasp the fryer by the base (Fig. 26).



## To Store

### ⚠ DANGER



#### • EXPLOSION - FIRE HAZARD

- Never store propane near high heat, open flames, pilot lights, direct sunlight, other ignition sources or where temperatures exceed 120 degrees F (49°C).
- The cylinder must be disconnected when the fryer is in storage.
- Do not store a spare LP-gas cylinder under or near this appliance. Failure to follow the above instructions exactly may result in fire causing death or serious injury.

## Things You Should Know

1. It is unsafe and illegal in some places to store or use propane cylinders of greater than 1.14 kg (2.5 lbs) water capacity (approximately 1 lb. propane) in occupied enclosures.
2. The usual storage areas for camping and picnic equipment are the basement, attic, or garage. To avoid the accumulation of dust, cobwebs, etc., that is common in these areas, place your fryer in a plastic bag and seal it with a rubber band.
3. For repair service call one of the numbers on the front cover for location of your nearest Coleman Service Center. If a service center is not conveniently located, attach to the product a tag that includes your name, address, daytime telephone number and description of the problem. Carefully package the product and send either by **courier** or **insured mail** with shipping and insurance prepaid to:

#### For products purchased in the United States:

The Coleman Company, Inc.  
3600 North Hydraulic  
Wichita, KS 67219

#### For products purchased in Canada:

Sunbeam Corporation (Canada) Limited  
DBA Jarden Consumer Solutions  
5975 Falbourne Street  
Mississauga, Ontario  
Canada L5R 3V8

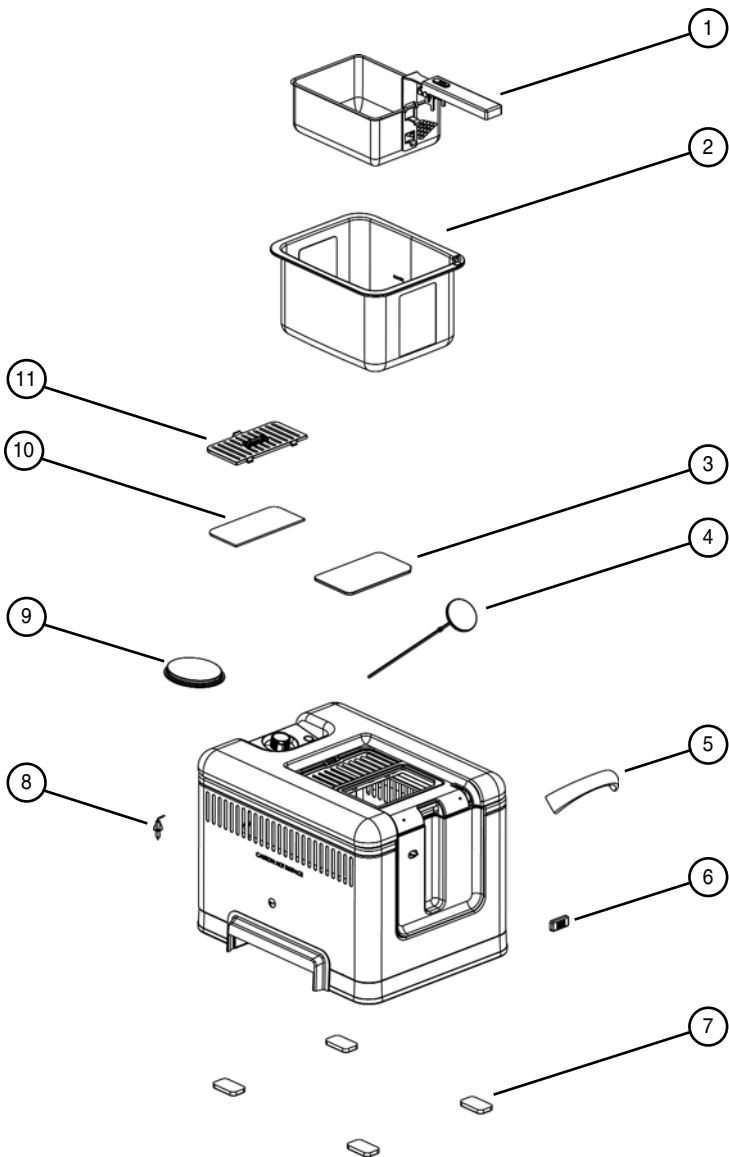
4. If not completely satisfied with the performance of this product, please call 1-800-835-3278 in the US or 1 800 387-6161 in Canada.

[www.coleman.com](http://www.coleman.com)

# Parts List

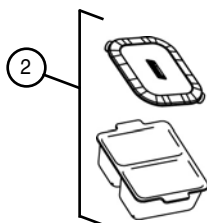
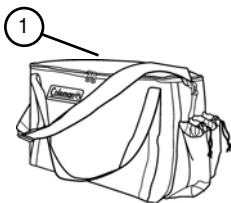
No.	Part Number	Description
1	9937-5021	Wire Basket
2	9937-5201	Oil Reservoir
3	9937-3201	Glass
4	9937-5101	Thermometer
5	5010000030	Handle Asm w/hdwr
6	9937-3141	Lid Release Button
7	9937-3421	Rubber Foot (4 pk)

No.	Part Number	Description
8	9937-3041	Electrode/Wire Asm
9	5010000040	Burner
10	9937-3261	Steam Vent Filter
11	9937-3221	Steam Vent Cap



## Accessories (sold separately)

Item	Part No.	Description
1	R9937-100	Carry Bag
2	R9937-115	Combination Container



Holds (1) propane fryer and  
(2) propane cylinders  
(sold separately)

## Troubleshooting

**Problem: Fryer burner does not stay lit.**

**Possible Causes and Solutions:**

1. Automatic Valve was not pushed in and held during start-up.

**Problem: Fryer burner shuts off.**

**Possible Causes and Solutions:**

1. Over-temperature system detected that the unit became too hot (over 475 deg. F).  
Allow unit to cool down and use at safe temperatures.

## Limited Five Year Warranty

The Coleman Company, Inc. ("Coleman") warrants that for a period of five years from the date of original retail purchase, this product will be free from defects in material and workmanship. Coleman, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Coleman dealers, service centers, or retail stores selling Coleman® products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

### What This Warranty Does Not Cover

This warranty does not cover normal wear of parts, parts that are not genuine Coleman® parts, or damage resulting from any of the following: negligent use or misuse of the product; use on improper voltage or current; commercial use of the product; use contrary to the operating instructions; disassembly, repair or alteration by anyone other than Coleman or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Warranty void if damage to product results from the use of a part other than a genuine Coleman® part.

**COLEMAN SHALL NOT BE LIABLE FOR DEFECTS THAT ARE CAUSED BY THE USE OF UNAUTHORIZED PARTS OR SERVICE. COLEMAN SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITIONS. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE WARRANTY OR CONDITIONS. SOME STATES, PROVINCES, OR JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.**

## How to Obtain Warranty Service

Take the product to an authorized Coleman service center. You can find the nearest authorized Coleman service center by visiting [www.coleman.com](http://www.coleman.com) or calling 1-800-835-3278 or TDD 316-832-8707 in the United States or 1 800 387-6161 in Canada. If a service center is not conveniently located, attach to the product a tag that includes your name, address, daytime telephone number and description of the problem. Include a copy of the original sales receipt. Carefully package the product and send either by **courier** or **insured mail** with shipping and insurance prepaid to:

### For products purchased in the United States:

The Coleman Company, Inc.  
3600 North Hydraulic  
Wichita, KS 67219

### For products purchased in Canada:

Sunbeam Corporation (Canada) Limited  
DBA Jarden Consumer Solutions  
5975 Falbourne Street  
Mississauga, Ontario  
Canada L5R 3V8

The costs of transporting the product to Coleman or an authorized service center for warranty service is the responsibility of the purchaser.

Do not mail products with fuel in tanks, or with disposable propane cylinders. Remove glass globes from lanterns and wrap separately.


**DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.**


If you have any questions regarding this warranty please call 1-800-835-3278 or TDD 316-832-8707 in the United States or 1 800 387-6161 in Canada.



The Coleman Company, Inc. • 3600 North Hydraulic • Wichita, KS 67219 U.S.A.  
1-800-835-3278 • TDD: 316-832-8707

Sunbeam Corporation (Canada) Limited • DBA Jarden Consumer Solutions  
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