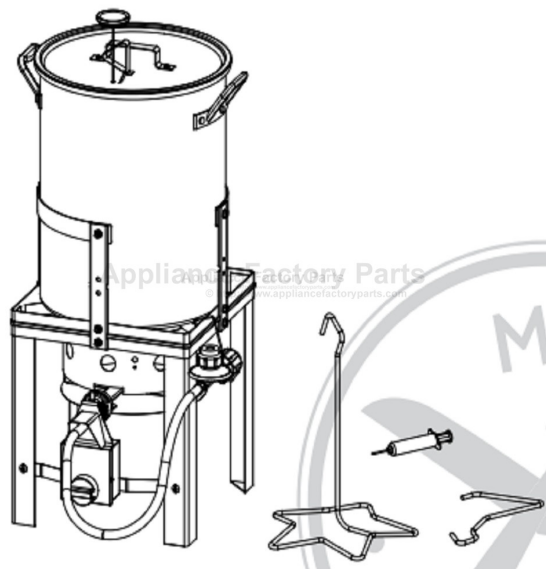


This Owner's Manual is provided and hosted by Appliance Factory Parts.



Rankam TF2049003-MC-01 Owner's Manual

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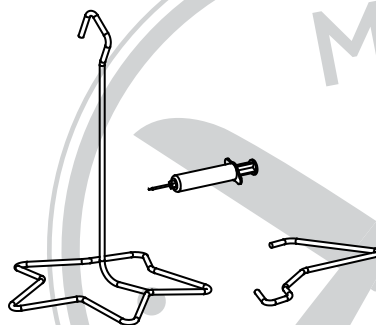
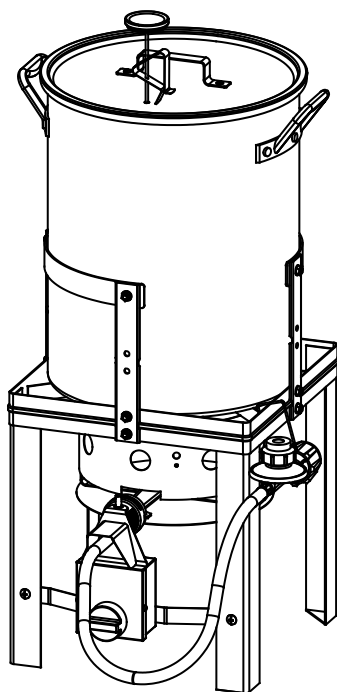
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----- Manual continues below -----

MASTER
Chef™

Outdoor Propane Turkey Fryer

Product no. 085-3230-2 (TF2049003-MC-01)



INSTRUCTION MANUAL

Toll-free: 1-855-803-9313

Read this manual thoroughly before using and save it for future reference.

Product no. 085-3230-2 (TF2049003-MC-01) |
Contact us: 1-855-803-9313

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- To the installer or person assembling this appliance: Leave this manual with this appliance for future reference.
- 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 further reference.

SAFETY SYMBOLS:

The symbols and boxes shown below explain what each heading means.
Read and follow all of the messages found throughout the manual.



DANGER: Indicates an imminent hazardous situation which, if not avoided, will result in death or serious injury.



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



CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

**DANGER:**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odour continues, keep away from the appliance and immediately call your gas supplier or 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' (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25' (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if the 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 the 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.

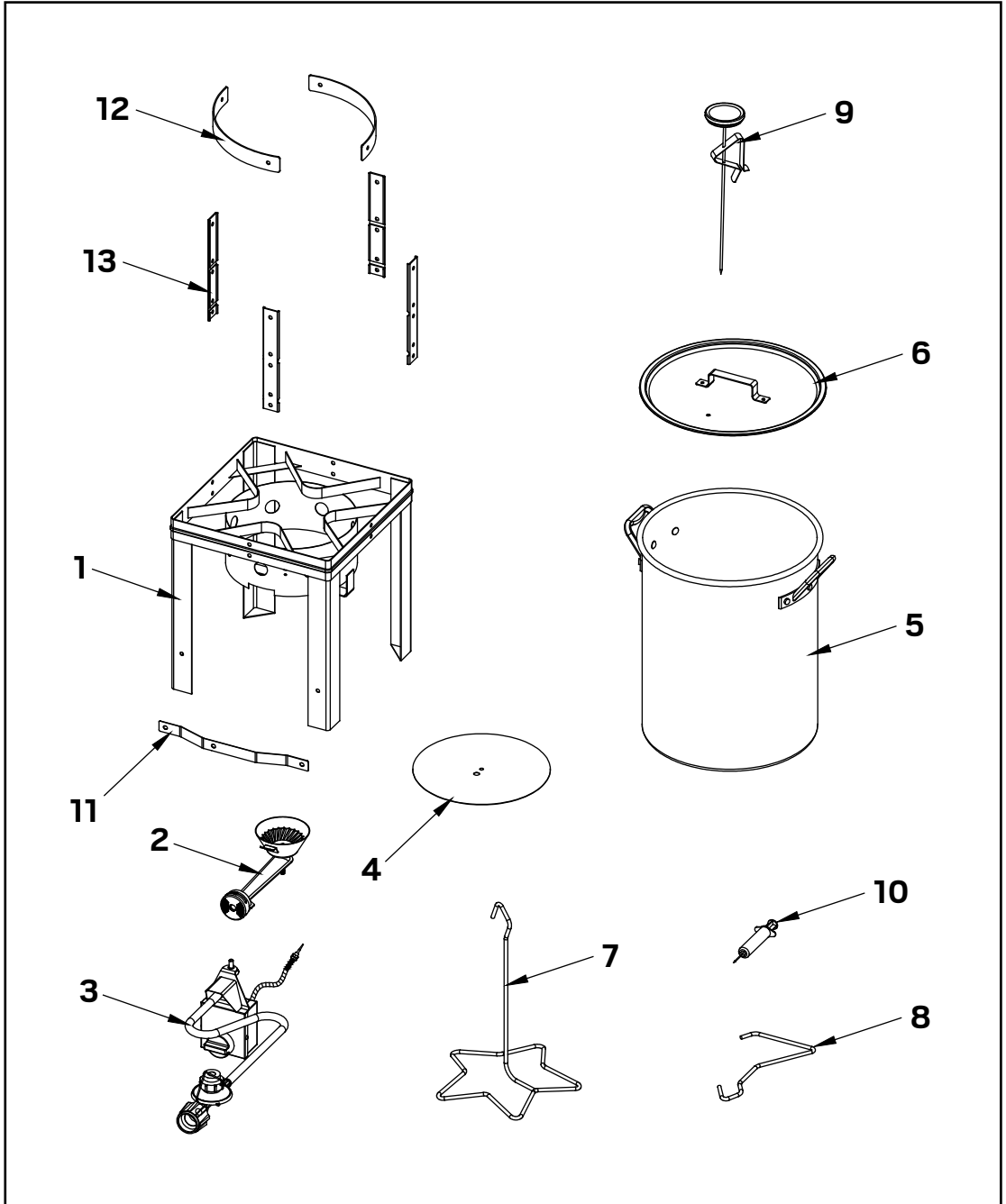
Do not attempt to extinguish an oil or grease fire with water.

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




**WARNING:**

This appliance is not intended for commercial use.

Product no. 085-3230-2 (TF2049003-MC-01) |
Contact us: 1-855-803-9313



Key No.	Description	Qty.
1	Steel stand	1
2	Burner	1
3	Timer control box	1
4	Heat shield	1
5	30 qt (28.4 L) aluminum pot	1
6	Pot lid	1
7	T-star stand	1
8	Lifter	1
9	12" (30.5 cm) Thermometer	1
10	Injector	1
11	Timer Box Support	1
12	Tip Guard	2
13	Tip Guard Support	4

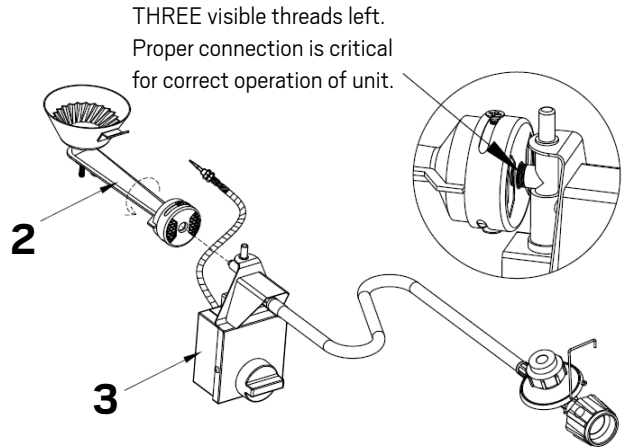
Part No.	Description	Diagram	Qty.
A	M6 x 15 Bolt		12
B	M6 Nut		14
C	M6 x 10 Philips and Frearson Bolt		4

Tools required (not included):

Cross-head screwdriver / Adjustable wrench

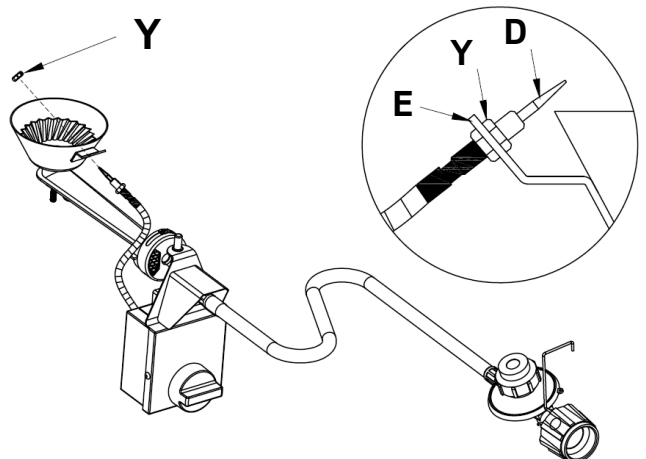
Step 1

Attach the burner (2) to automatic shut off valve in the timer control box (3) by turning the burner clockwise. Do not fully tighten the burner to the valve; tighten until 3 threads remain visible on the valve.



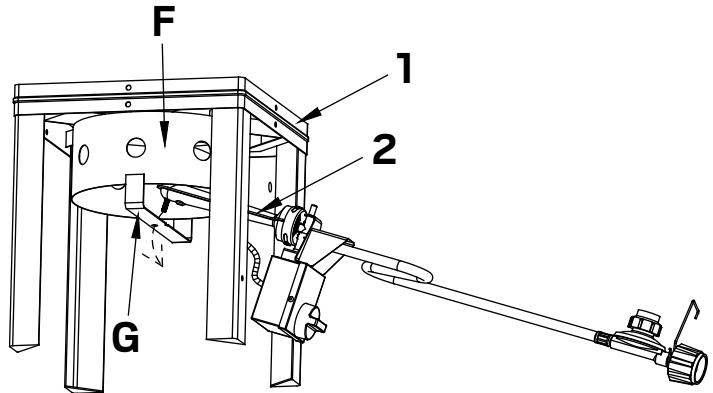
Step 2

Attach thermocouple (D) to thermocouple bracket (E) which has been fixed to the burner. Attach thermocouple (D) as per right drawing and tighten the nut (Y).



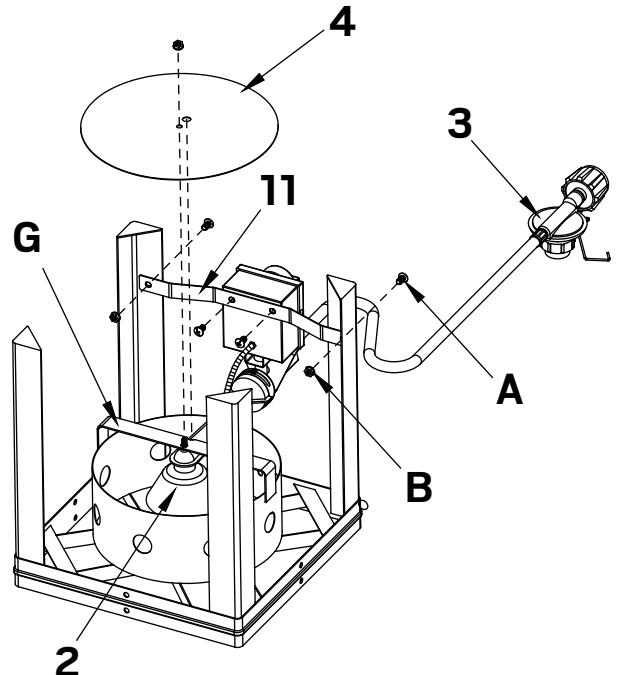
Step 3

Unscrew the pre-assembled nut from the threaded pin of the burner (2). Insert the burner (2) through the bottom of the stand (1), between the wind shield (F) (side with rectangle lip) and burner support bar (G). Then align burner (2) base to burner support bar (G).



Step 4

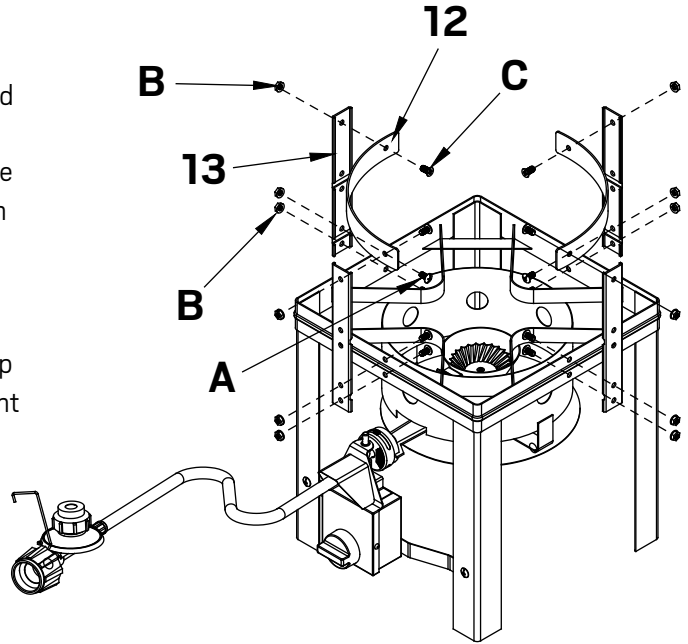
Align timer control box (3) to the timer box support bar (11) and fix it with 2 M6x15 screws (A) by going through the support bar (11) and then to the timer control box (3). Then align burner (2) base to burner support bar (G). Align holes on heat shield (4) with threaded pin and alignment pin of burner (2) through hole in burner support bar (G), then through small hole of heat shield (4). The alignment pin on bottom of burner (2) must be inserted through the large hole of the heat shield (4), tighten hex nut onto bolt of burner (2). Finally, fix the support bar (11) to legs of stand with 2 M6x15 screws (A) by going through the holes on legs and then through the holes of support bar (11). Tighten the screws with 2 M6 nuts (B).



Step 5

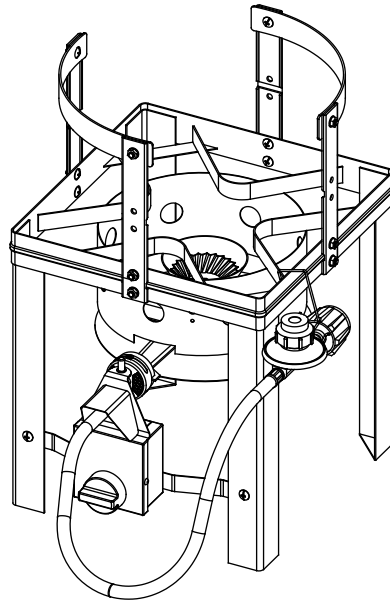
Align the Tip Guard Support (13) with 4th and 5th holes to stand and tighten with bolt A and nut B. Then align the Tip Guard (12) to the 1st hole of support (13) and tighten it with Philips and Frearson bolt C and nut B.

Caution: Please slightly bend the tip guards outward if the pot is too tight to fit into the tip guards.



Step 6

When transporting or storing LP cooker without tank attached, hook regulator onto burner or cooker stand to prevent damage to regulator.



Problem	Possible Cause	Corrective Action
The burner does not light up.	The connection between the regulator and LP tank is not in good condition.	Check and make sure the regulator coupling nut is tightened to the LP tank valve.
	The LP tank valve and regulator control valve are not open.	The regulator control valve and LP tank valve are open during normal operation. The regulator control valve is opened in clockwise direction and the LP tank valve is opened in counter-clockwise direction.
	The LP tank is empty.	Check and make sure the LP tank is filled with fuel.
	Push button of safety valve was not pushed down.	Press and fully hold down push button of safety valve after the lighted match is placed on the burner.
The burner does not stay lit.	The push button on safety valve was not fully pushed down for at least 10 seconds.	Fully hold down the push button on the safety valve for at least 10 seconds and then release.
	Timer is not activated.	Fully turn the timer control knob clockwise.
	The thermocouple is not in direct flame path of burner.	Ensure the thermocouple is assembled in the correct position and the nut is tightened on the thermocouple. (See Assembly Instructions - step 2 for detail). Make sure the flame has full contact with the thermocouple.
	High winds.	If wind blows out the flame, the gas supply will be cut off. Move out of wind and restart.
	Timer has completed its cycle.	Each timer cycle is 15 minutes, after 15 minutes, the burner will go off automatically. Please re-set the timer.
The oil is not reaching desired temperature.	The food is not fully defrosted.	Do not attempt to fry a frozen or partially frozen turkey or food. Ensure the turkey or food is completely thawed prior to proceeding.
	The regulator control valve is not fully opened.	Fully open the regulator control valve. The regulator control valve is opened in clockwise direction and the LP tank valve is opened in counter-clockwise direction.
	Overfilled Protection Device (OPD) on tank has been tripped.	Overfilled Protection Device (OPD) has been activated. To reset, turn off regulator control valve and LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator control valve to the LP tank valve and slowly open the LP tank valve until it is fully open.

Product no. 085-3230-2 (TF2049003-MC-01) |

Contact us: 1-855-803-9313

1. Limited Warranty

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product, within the stated warranty period, when returned to the place of purchase with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

2. The manufacturer warrants this product to be free from defects in workmanship and materials for a period of 1 year from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
3. If any part of this item fails because of a manufacturing defect within the limited warranty period, the manufacturer offers to replace such part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This limited warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (hereinafter "conditions") as listed below. Read these conditions carefully.
4. This Limited Warranty shall be limited to the replacement or repair of any part(s) which the manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and the manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at the original purchaser's expense to the original purchaser's designated shipping address.
5. This limited warranty is given to and covers the ORIGINAL PURCHASER ONLY and such coverage terminates 1 year from the date of purchase.
6. DAMAGE LIMITATION WARNING: IN NO EVENT SHALL THE MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL AND LODGING EXPENSES, TRANSFORMATION, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
7. MANUFACTURER'S OBLIGATION: The manufacturer's liability shall be limited to the delivery of a good, merchantable product and, if necessary, the repair or replacement, at the manufacturer's discretion of any defective part or unit.
8. TRANSFER LIMITATIONS: This limited warranty is not assignable or transferable. It covers only the original purchaser.
9. RESERVED RIGHT TO CHANGE: The manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
10. This limited warranty gives the original purchaser specific legal rights but there may be other rights which vary by jurisdiction.
11. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion, which is not deemed a manufacturing or materials defect.
 - Discolouration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch-up.
 - Stainless steel discolouration or corrosion.
 - Consumables such as batteries.

Imported by

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8



Master Chef Canada
Toronto, Canada M4S 2B8