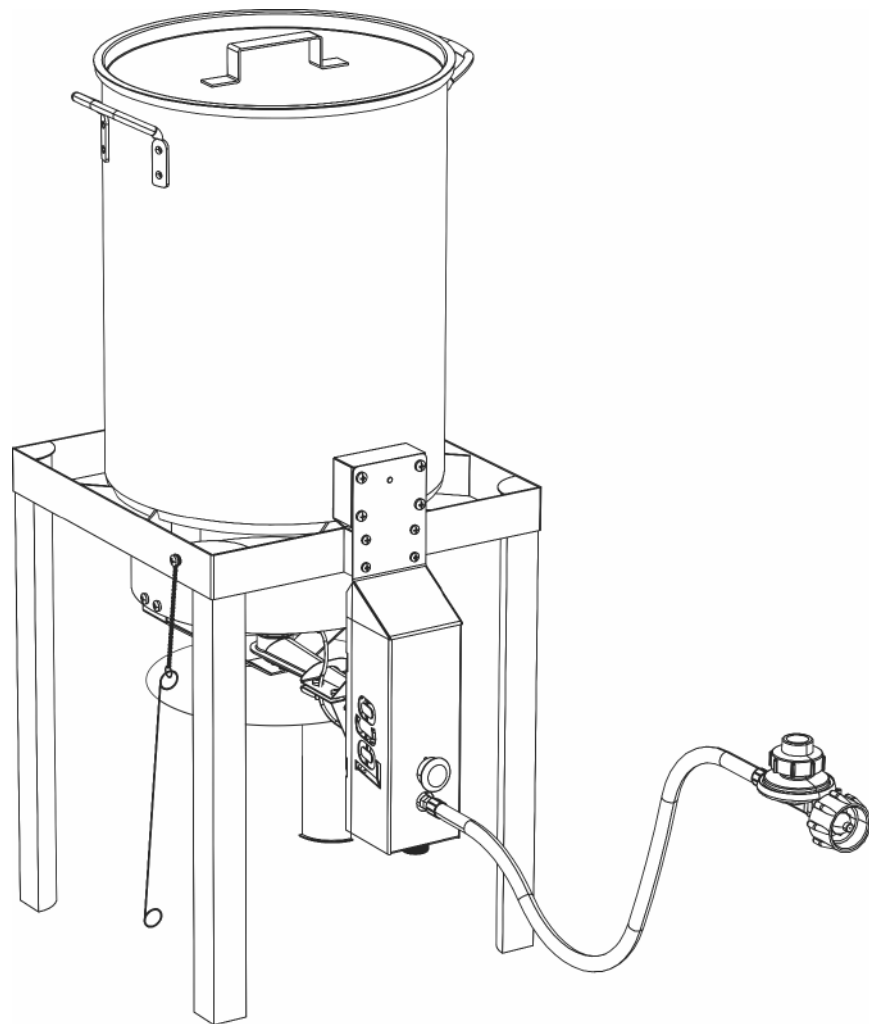


TURKEY FRYER KIT

Models: LCTFKESB30 + LCTFKESB36



⚠️ WARNING ⚠️

**READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE
OR OPERATE THIS PRODUCT.**

Adult assembly required. Keep screws and parts out of reach of children.

KEEP THIS MANUAL 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 future reference.

SAFETY SYMBOLS

Basic safety precautions should always be observed when using this appliance. Read and understand the meaning of these symbols before assembling and using this appliance.

DANGER

Indicates a hazardous situation which, if not avoided, will result in serious injury or death.

WARNING

Be alert to the possibility of serious personal injury if the instructions are not followed.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, could result in moderate injury.

DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your fire department.

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

DANGER

- Never operate this appliance unattended.
- Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- Do not fill cooking pot beyond maximum fill line.
- Never allow oil or grease to get hotter than 400°F or 204°C. If the temperature exceeds 400°F (204°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (46°C) or less.
- 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.

WARNING

This product can expose you to chemicals including lead, known to the State of California to cause cancer, birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

Equipped for use on: Propane
Main Max. Input Rating: 54,000 BTU/H
Certified under ANSI Z21.89 - CSA 1.18-2017
Outdoor Cooking Specialty Gas Appliance

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WARNINGS

SAVE THESE INSTRUCTIONS

- 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; or *Natural Gas and Propane Installation Code*, CSA B149.1; *Propane Storage and Handling*, CSA B149.2.
- Never operate this appliance on or under any apartment or condominium balcony or deck.
- This appliance is for **outdoor use only**. Never use this appliance in a building, garage or any other enclosed area.
- Never install or use this appliance in or on a boat or recreational vehicle.
- Maintain proper clearances from combustible construction. The minimum clearance to the sides and back of the appliance is 10 ft (3 m) from any structure or combustible material. Do not locate or use the appliance under overhead combustible construction.
- Keep the fuel supply hose away from any heated surface(s).
- This appliance is not intended for commercial use.
- The use of alcohol, prescription drugs or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance. Do not operate when under the influence.
- 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 (911). 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 pot immediately and turn off the appliance burners and gas supply. Never attempt to move the appliance or cooking pot.
- When cooking, the appliance must always be on a level, stable, noncombustible surface such as brick, concrete or dirt and in an area free of combustible materials. Never use this appliance on or around surfaces such as asphalt, wood, dry grass or leaves, vinyl or plastic. These surfaces are combustible and may melt or catch fire.
- Do not leave the appliance unattended. Keep children and pets away from the cooking appliance at all times.
- Do not place an empty cooking pot on the appliance while in operation. Use caution when placing anything in the cooking pot while the appliance is in operation.
- Do not move the appliance while in use. Allow the cooking pot to cool to 115°F (46°C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated mitts or gloves for protection from hot surfaces or splatter from cooking liquids. Closed-toed shoes should always be worn during operation of this appliance.
- When cooking with oil or grease, the oil thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the oil thermometer. If the oil thermometer supplied with this fryer or boiler has been lost or damaged, a replacement oil thermometer must be one specified by the appliance manufacturer.
- If the temperature exceeds 400°F (204°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (177°C) before relighting burner according to the manufacturer's instructions. If there is a lid (cover), do not remove the lid as oxygen will feed the fire.
- Never use a cooking pot larger than the capacity and diameter recommended by the manufacturer.
LCTFKESB30: Cooking pot capacity = 30 quarts (28.40 liters). Diameter = 12" (30.5 cm). Height = 15.16" (38.5 cm)

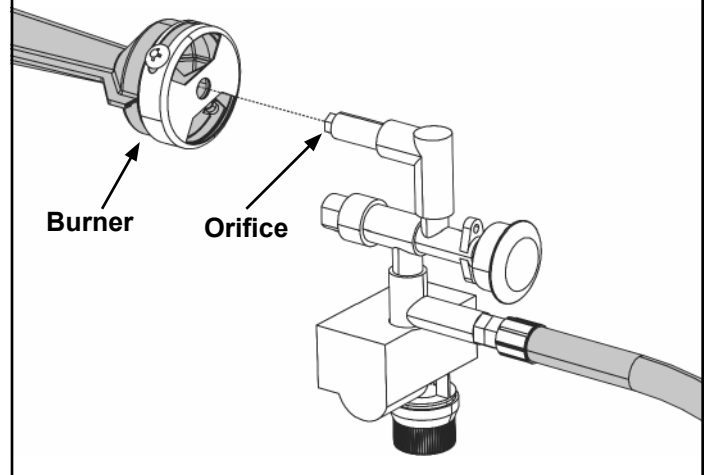
WARNINGS

LCTFKESB36: Cooking pot capacity = 36 quarts (34.07 liters). Diameter = 13.25" (33.66 cm). Height = 14.88" (37.80 cm)

- Never overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
- Introduction of water or ice from any source into the oil/grease may cause overflow and sever burns from hot oil and water splatter. When cooking with oil/grease, all food products **MUST** be completely **THAWED** and towel **DRIED** before being immersed in the cooking pot.
- 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.
- The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies shall be those specified by the appliance manufacturer. Replace only with regulator **Model No. GYK-1/8**.
- Hot cooking liquids can remain dangerously hot long after cooking. Never handle the cooking appliance until the cooking liquid has cooled to less than 115°F (46°C).
- The minimum outside operating temperature of this appliance is 32°F (0°C). Never use this appliance when temperature is below this minimum.
- Use caution when in close proximity to appliance. Falling or tripping near the gas appliance may result in the splashing or igniting of hot cooking liquids and potentially cause personal injury or property damage.
- Keep the cooking area adjacent to the appliance clear of debris and free of anything flammable or combustible.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper, trailer or motor home.

- Check burner/venturi tubes for insects and insect nests and clean if necessary. A clogged tube can lead to a fire beneath the appliance.
- The maximum weight of turkey is 18 pounds for Model LCTFKESB30's fryer stand and cooking pot. The maximum weight of turkey is 22 pounds for Model LCTFKESB36's fryer stand and cooking pot. Overweight turkey will cause oil overflow.

- The burner should be removed and cleaned occasionally. When the burner is reassembled, align the orifice of the safety valve to the center line of the burner, then tighten the burner. Doing this is critical for maximum performance and efficiency.



- While in operation, place the appliance so that the wind direction travels from the LP tank toward the stand.



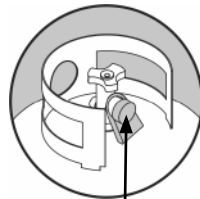
WARNINGS: LP TANK

DANGER

1. Do not store a spare LP gas cylinder under or near this appliance.
2. NEVER fill the cylinder beyond 80% full.
3. If the instructions in 1 and 2 are not followed exactly, a fire causing serious injury or death may occur.
4. The safety release valve on the LP tank could activate the leaking of gas and cause a severe fire and increase the risk of serious injury or death.
5. If you smell, see or hear leaking gas, IMMEDIATELY get away from the LP tank and contact your FIRE DEPARTMENT (911).
6. Only cylinders marked “propane” shall be used.

LP TANK REMOVAL, TRANSPORT AND STORAGE

1. Turn control knobs OFF at regulator and LP tank valve. Turn coupling nut counterclockwise by hand only. Never use tools to disconnect.
2. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
3. A disconnected LP tank in storage or being transported must have a safety cap installed.
4. The cylinder must be stored outdoors out of reach of children. NEVER store the cylinder in enclosed spaces such as a garage, carport, covered porch or any other structure.
5. When the appliance is not in use, the gas must be turned off at the supply cylinder.



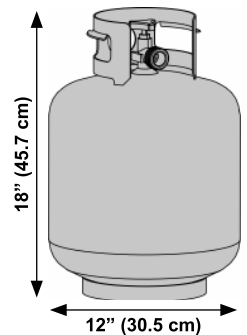
Dust Cap

6. Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
7. The cylinder must be disconnected when the appliance is not in use.

LP TANK

The LP tank must meet the following requirements in order to be used with your appliance:

- Measurements must be 12” (30.5 cm) in diameter by 18” (45.7 cm) high with 20 lb (9.1 kg) maximum capacity.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders of the US Department of Transportation (DOT) or the Standard for *Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*, CAN/CSA-B339.



The LP tank must include the following:

- QCC Type 1 outlet compatible with regulator and appliance.
- Safety relief valve.
- UL Listed Overfill Protection Device (OPD). This safety device is identified by the triangular hand wheel. Only use tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal and include collar that protects LP tank valve.



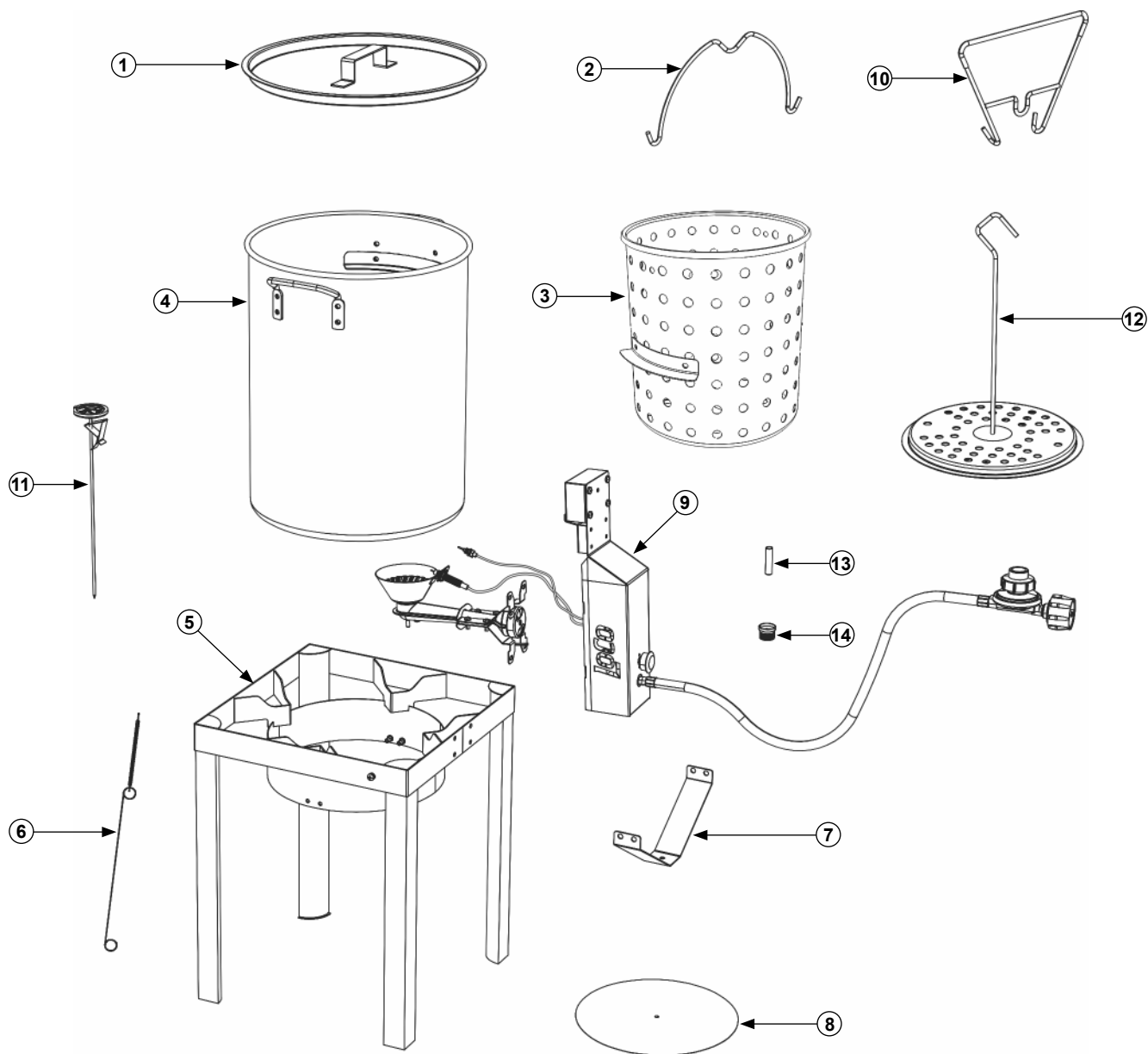
OPD Hand Wheel

Liquefied Petroleum Gas (LP):

- LP gas is odorless, non-toxic and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten eggs) so you can smell if there is any leaking.
- LP gas is highly flammable and can unexpectedly ignite when combined with air.

PARTS DIAGRAM

NOTE: Wash all parts that will come into contact with food with warm soapy water. Rinse and towel dry.



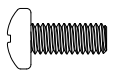
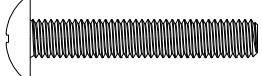
Part #	Description	Qty	Part #	Description	Qty
1	Lid w/Lid Assist Hook	1	8	Heat Shield	1
2	Basket Handle	1	9	Burner/Regulator Assembly	1
3	Twist & Drain™ Basket	1	10	Basket Lifting Hook	1
4	Cooking Pot	1	11	Oil Thermometer	1
5	Fryer Stand	1	12	Poultry Stand	1
6	Match Holder	1	13	AAA Battery	1
7	Burner Mounting Bracket	1	14	Battery Cap	1

Contact customer service if any parts are missing, damaged or if replacement parts are needed.
 800-391-0436, 8 am-5 pm EST, M-F • customerservice@lococookers.com • lococookers.com

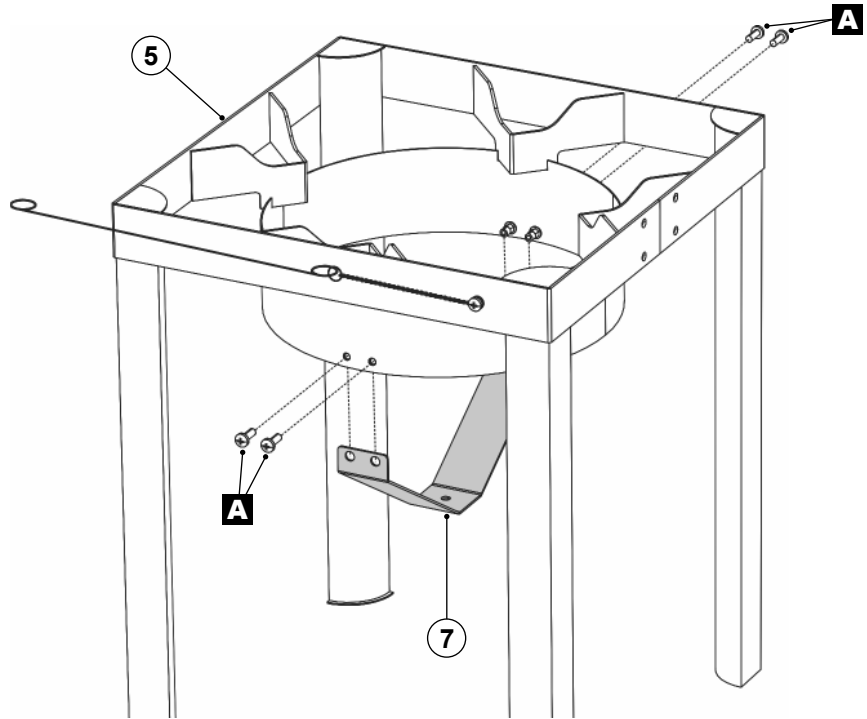
ASSEMBLY INSTRUCTIONS

Tools required: Phillips head screwdriver • Adjustable wrench (Not included)

Assembly Hardware

A M5x10 Screw	8	B M5x30 Screw	4
			

1



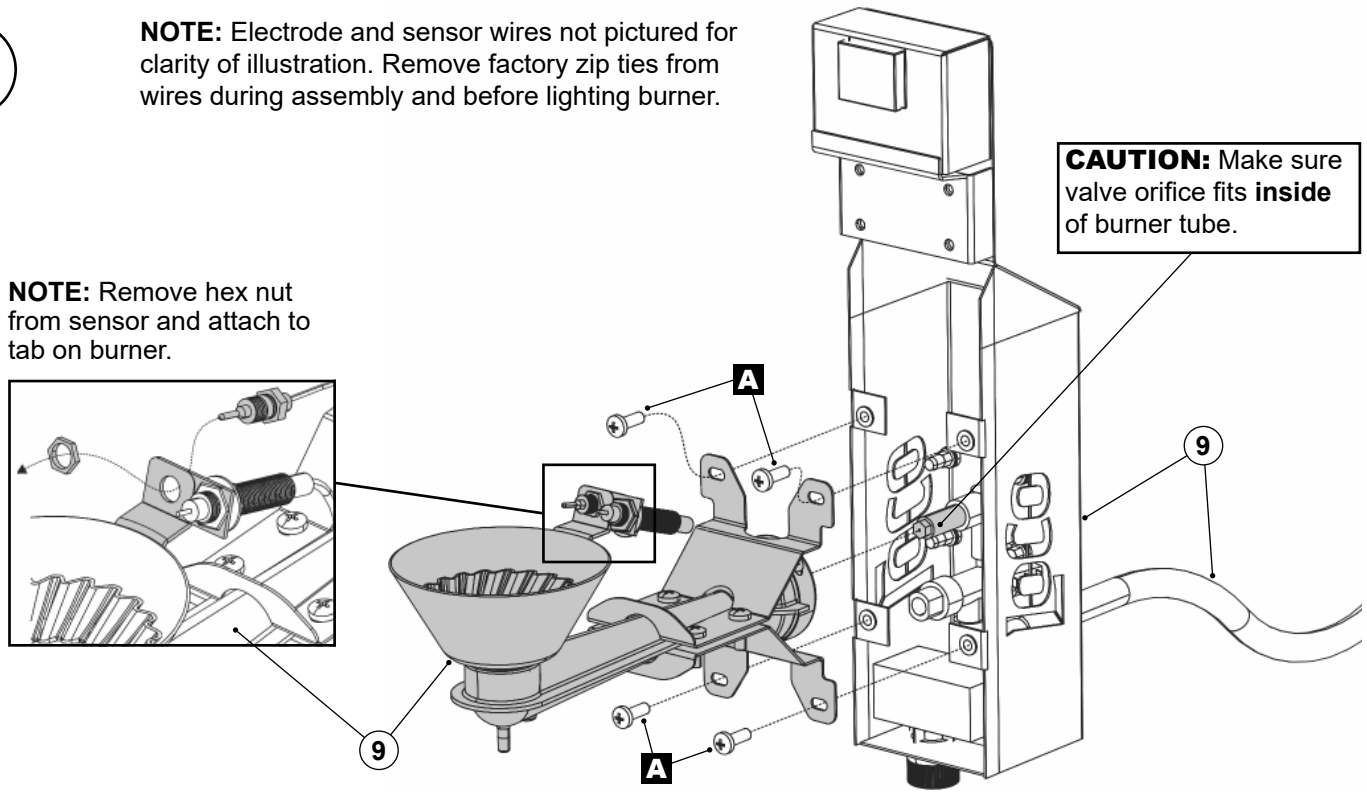
2

NOTE: Electrode and sensor wires not pictured for clarity of illustration. Remove factory zip ties from wires during assembly and before lighting burner.



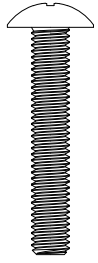
NOTE: Remove hex nut from sensor and attach to tab on burner.

CAUTION: Make sure valve orifice fits **inside** of burner tube.

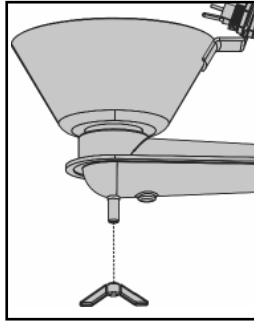


ASSEMBLY INSTRUCTIONS

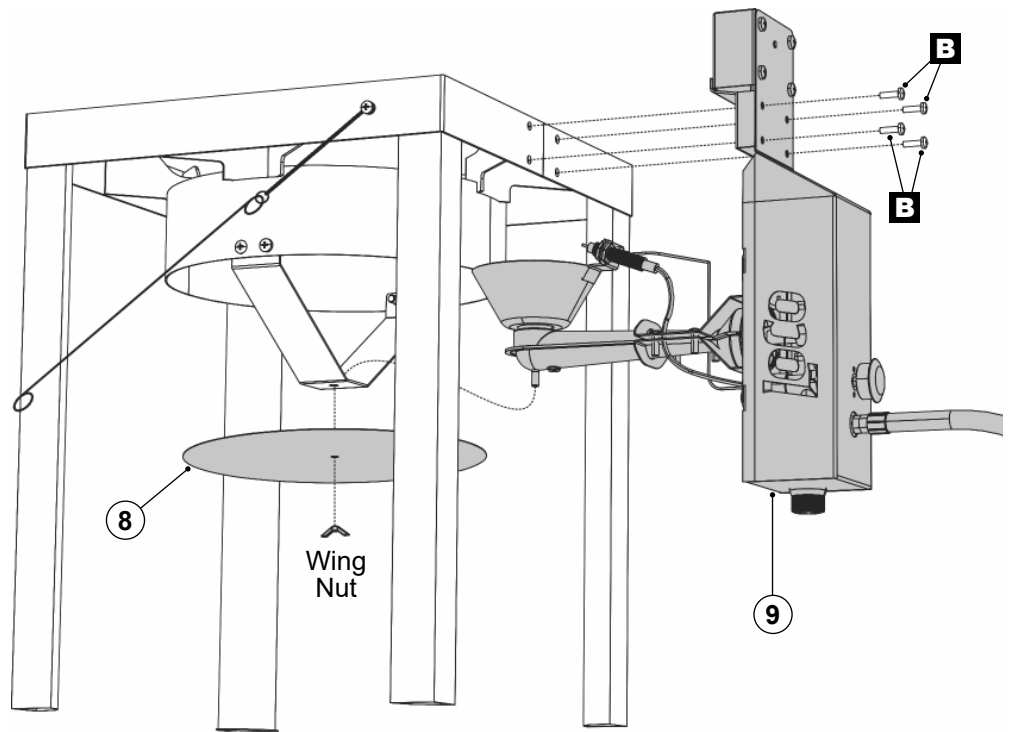
3



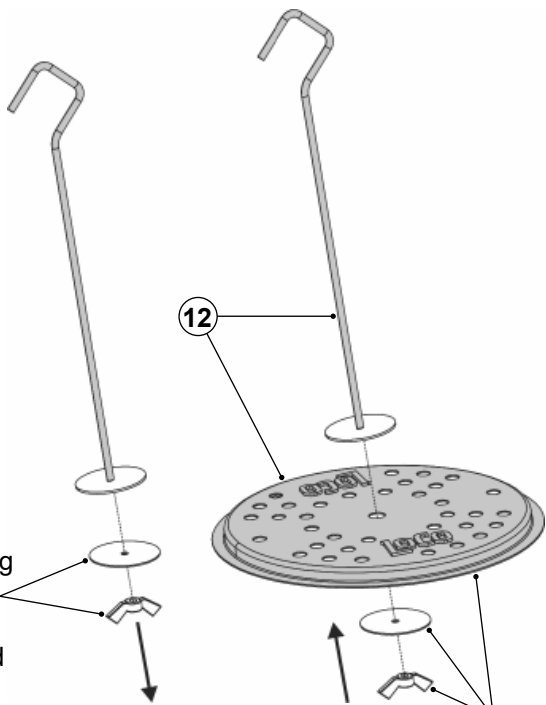
B
x4



Remove wing nut from bottom of burner.



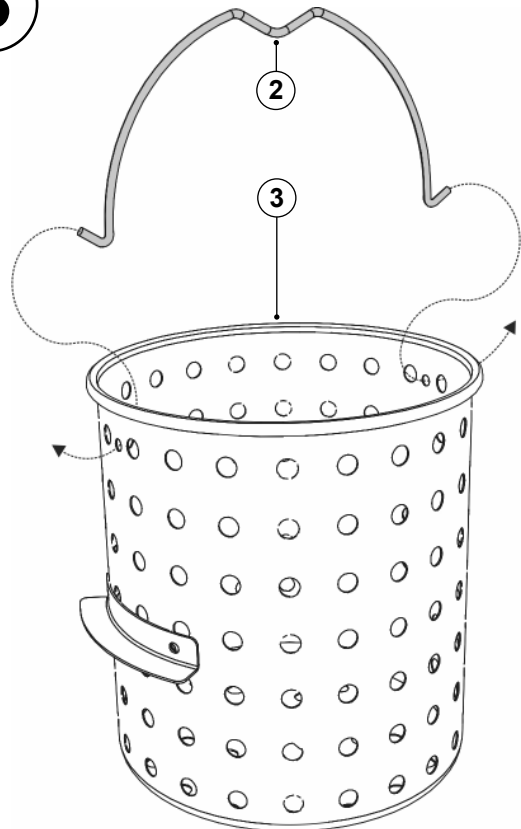
4



Remove wing nut and one washer from poultry stand hook.

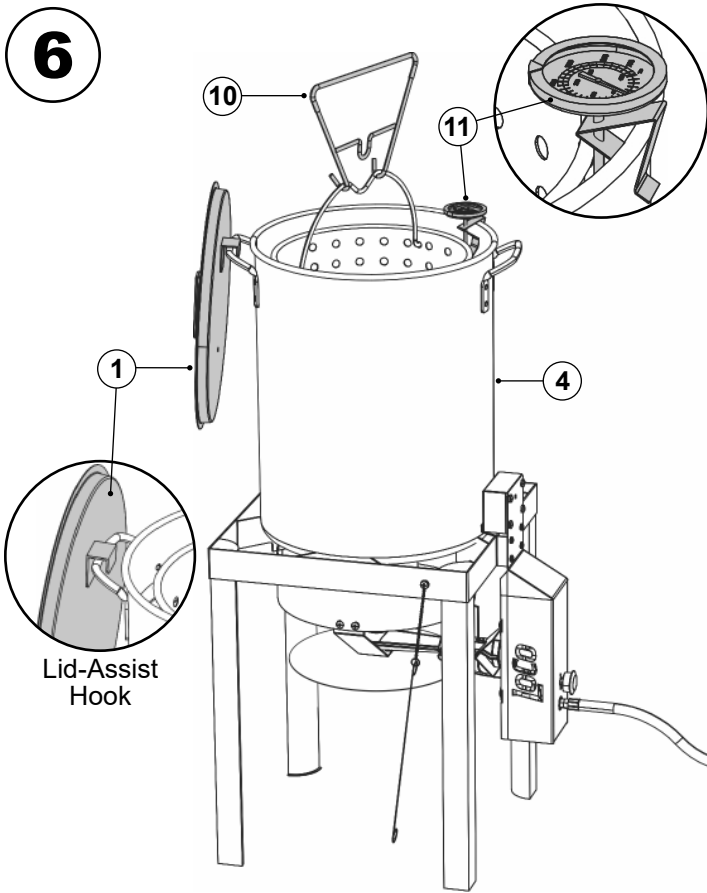
Install base, then washer and wing nut.

5

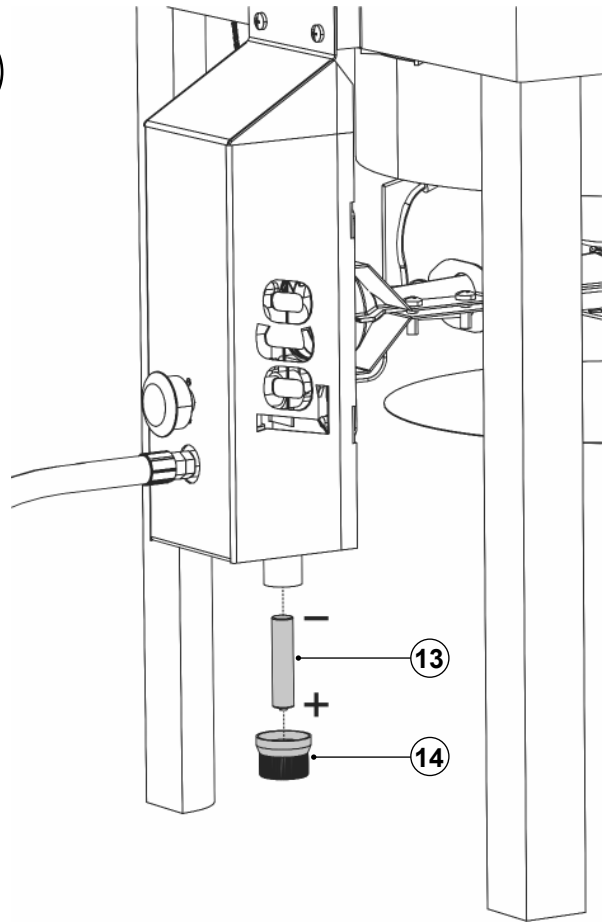


ASSEMBLY INSTRUCTIONS

6



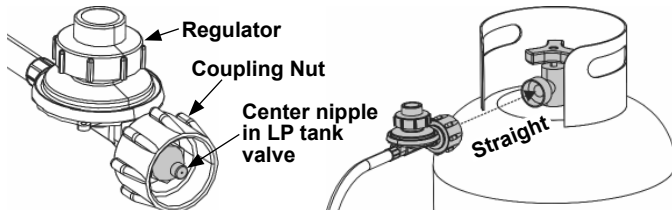
7



OPERATING INSTRUCTIONS

CONNECTING REGULATOR TO LP TANK:

1. Place LP tank on a secure, level and stable surface.
2. Turn control knob to the OFF position.
3. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank. Always use cap and strap supplied with valve. DO NOT use a POL transport plug. It will defeat the safety feature of the valve.
5. Hold regulator, insert nipple into LP tank valve. Hand-tighten the coupling nut while holding the regulator in a straight line with LP tank valve so as not to cross-thread the connection.



6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the backcheck. An additional one-half to three-quarters turn is required to complete.

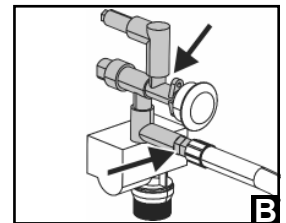
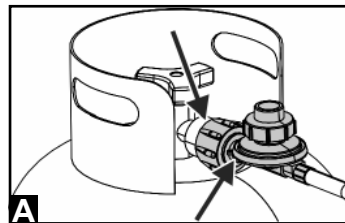
NOTE: If you cannot complete the connection, repeat steps 5 and 6. If you are still unable to complete the connection, DO NOT use this regulator.

LEAK TESTING VALVES, HOSE AND REGULATOR:

- Leak test must be repeated each time LP tank is exchanged or refilled.
- DO NOT smoke or have anything nearby that can easily ignite, such as lighters or matches.
- DO NOT use an open flame to check for gas leaks.
- Appliance must be leak tested outdoors in a well-ventilated area away from open flames or sparks.

STEPS TO LEAK TEST:

1. Use a clean paintbrush and 50/50 soap and water solution. Use mild soap and water. DO NOT use household cleaning agents. Damage to gas train components could result.
2. Brush soapy solution onto all metal seams and entire valve area. Slowly turn the LP tank valve counterclockwise to the open position. At the first sign of bubbles around the tank connection, immediately turn the valve off by turning clockwise. After 10 seconds, turn the LP tank valve to the off position and continue to watch for any bubbles. UNDER NO CIRCUMSTANCES SHOULD THE VALVE REMAIN IN THE OPEN POSITION FOR MORE THAN 12 SECONDS.
3. If bubbles are observed at the valve attachment, you may attempt to tighten the valve and repeat the test from the beginning after waiting 5 minutes.
4. Brush soapy solution onto indicated connections shown below in **A** and **B**.



5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair.
6. For assistance with any malfunction related to the LP tank, regulator or hose, contact your propane dealer or customer service.

⚠ WARNING ⚠

If “growing” bubbles appear, there is a leak. IMMEDIATELY turn off LP tank valve. If bubbles continue, IMMEDIATELY get away from the LP tank and contact your FIRE DEPARTMENT (911).

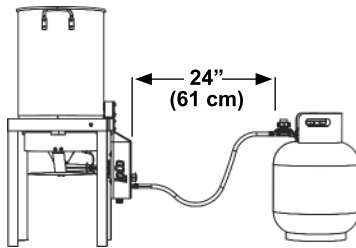
OPERATING INSTRUCTIONS

REGULATOR HOSE ASSEMBLY CHECK:

Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly must be the one specified by the manufacturer.

INSTRUCTIONS FOR LIGHTING BURNER:

1. Read all instructions before lighting. Only light burner outdoors.
2. Confirm that the regulator control valve and cylinder valve are completely closed and in the OFF position.
3. Ensure a minimum of 24 inches (61 cm) separate the LP tank and the appliance.

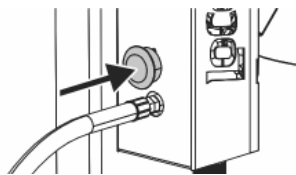


⚠ WARNING ⚠

LP hose is a tripping hazard.
Special Care must be observed.

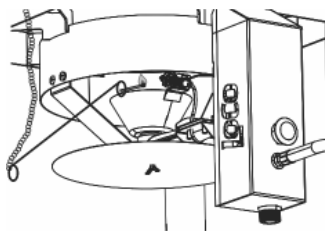
4. Open the LP tank valve fully by turning counterclockwise.
5. Open regulator control valve by turning clockwise until fully open.
6. **Electronic Ignitor**

Lighting: Press and continually hold the ignition button until the burner is lit. DO NOT stand with head or arms over burner.



Match Lighting:

Using a long ignited match (fireplace match), place flame directly over the burner. If using a short/paper book match, first place the unlit match into the match holder which is attached by a chain to the fryer stand, then light the match.



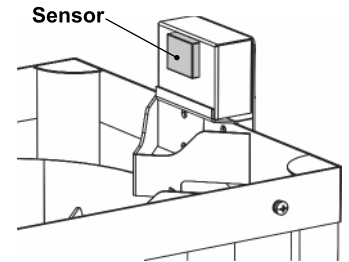
Press and continually hold the ignition button until the burner is lit. DO NOT stand with head or arms over burner.



7. If ignition does not occur in 5 seconds, turn the regulator control valve OFF, wait 5 minutes, then repeat the lighting procedure.
8. When the burner is lit, turn the regulator control valve to the desired heat output position between ON and OFF.

SMART TEMP HEAT SENSOR:

Your fryer is equipped with a Smart Temp heat sensor. Make sure the cooking pot is properly seated in the stand so that the cooking pot touches the sensor. If the oil gets too hot the sensor will extinguish the flame. If this occurs, allow the oil to cool and restart the burner. See "INSTRUCTIONS FOR LIGHTING BURNER."



SHUT DOWN INSTRUCTIONS:

1. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
2. Turn regulator control valve counterclockwise to the OFF position.

WHEN BURNER FLAME IS ACCIDENTALLY EXTINGUISHED:

1. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
2. Turn regulator control valve counterclockwise to the OFF position.
3. Inspect the hose and make sure connections are complete. After waiting 5 minutes, restart the appliance following "INSTRUCTIONS FOR LIGHTING BURNER."



COOKING INSTRUCTIONS

DISCONNECTING REGULATOR FROM LP TANK:

1. Turn regulator control valve counterclockwise to the OFF position.
2. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
3. Turn the coupling nut counterclockwise to loosen the connector. Loosen by hand only. DO NOT use tools.
4. When disconnected, the regulator should be hung from the hook attached to the appliance.

⚠ WARNING ⚠

- Never fill the cooking pot above the marked "Max Fill" line. Doing so could result in the unit becoming top-heavy and creating an unsafe/unstable condition.
- Never fill the oil to less than the Minimum Oil Fill Line as it will cause the oil temperature to rise too fast.
- Check your oil thermometer before each use by inserting it into a pot of boiling water and ensuring that it registers approximately $212^{\circ} \pm 20^{\circ}\text{F}$ ($100^{\circ} \pm 10^{\circ}\text{C}$). If it does not function properly, obtain a replacement oil thermometer specified by the manufacturer before using the appliance.
- Do not place an empty cooking pot on the appliance while in operation. Use caution when placing anything in the cooking pot while the appliance is in operation.

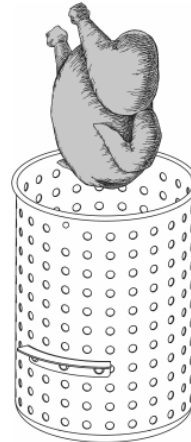
TWIST & DRAIN™ BASKET OR POULTRY STAND?

Model LCTFKESB30: For a turkey up to 15 lbs it is recommended that you use the Twist & Drain™ basket. Use the poultry stand for a turkey that is 16-18 lbs.

Model LCTFKESB36: For a turkey up to 18 lbs it is recommended that you use the Twist & Drain™ basket. Use the poultry stand for a turkey that is 19-22 lbs.

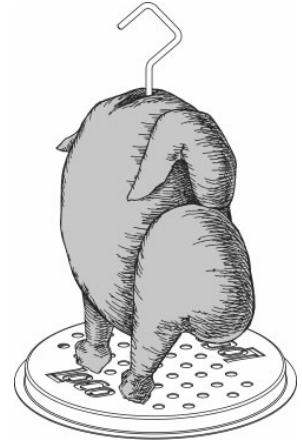
When cooking, place the turkey in the Twist & Drain™ basket with the head down and legs up. If using the poultry stand, place the turkey legs down and head up.

Head down/Legs up



Twist & Drain™ Basket

Legs down/Head up



Poultry Stand

HOW TO DETERMINE HOW MUCH OIL YOU NEED:

1. Place your turkey into the Twist & Drain™ basket or on the poultry stand, depending on the turkey's weight, and lower it into the cooking pot.
2. Fill the cooking pot with water until the turkey is completely submerged. There must be a minimum of 3 in (8 cm) between the water level and the top of the cooking pot.
3. Remove the turkey and Twist & Drain™ basket or poultry stand from the cooking pot and either mark the water line or measure the amount of water in the cooking pot.
4. Empty the water from the cooking pot and completely dry the cooking pot and the turkey.
5. Fill the cooking pot with oil to the water line mark.

COOKING INSTRUCTIONS

DEEP FRIED WHOLE TURKEY

STEP 1:

Place cooking pot with oil on fryer stand. Make sure the oil thermometer is clipped to the side of the cooking pot.

⚠️ WARNING ⚠️

The oil thermometer should not be inserted into or touching food when measuring temperature of cooking oil. End of oil thermometer should be at least one inch below oil level.

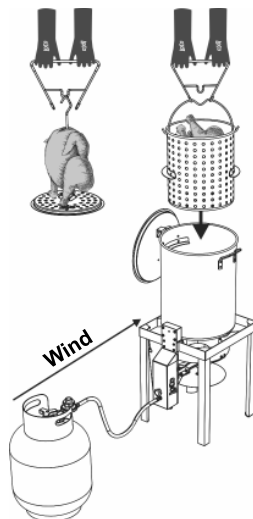
Do not use the lid when heating or cooking with oil. Heat the oil to 325°F-350°F (163°C-177°C). Never leave the heating oil unattended as it can ignite. Carefully monitor the temperature and never allow it to reach the red "fire hazard" zone on the oil thermometer.

STEP 2:

Using an injector (sold separately), inject marinade into the thicker areas of the turkey's breast and thighs. Insert the needle into the turkey and withdraw it slowly while pushing the plunger. This will prevent large pockets of marinade and spread it evenly. Discard any unused marinade. Completely pat the turkey dry inside and out. This is very important as it reduces oil splatter. When turkey is dry, add herb rubs or seasonings to the skin.

STEP 3:

Place the seasoned turkey in the Twist & Drain™ basket or on the poultry stand. Wear protective gloves and clothing and use the lifting hook to slowly lower the turkey into the hot oil. When lowering, make sure that the Twist & Drain™ tabs on the basket do not contact the tabs on the inside of the cooking pot. It is important to maintain a

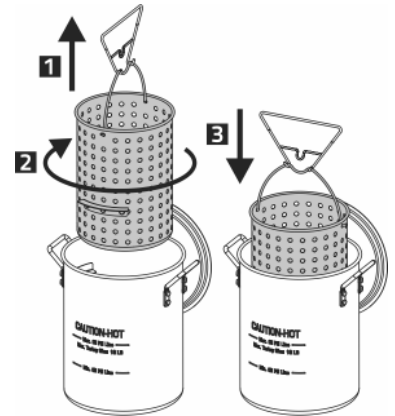


temperature between 325°F (163°C) and 350°F (177°C). Regulate the flame with the regulator control valve as needed. Do not let the oil overheat as a fire could result.

STEP 4:

Estimate cooking time by the formula of 3.5 minutes of cooking time per pound of turkey. For example, a 10 lb turkey should cook approximately 35 minutes. When the cooking time has ended, lift the basket using the lifting hook and align the Twist & Drain™ tabs

with the tabs on the inside of the cooking pot. If using the poultry stand, place stand on a suitable surface for draining. Allow the turkey to drain while checking the internal temperature with a



meat thermometer. Use caution as the turkey will be very hot. The safe internal temperature should be 170°F (77°C) in breast and 180°F (82°C) in thigh.

STEP 5:

When cooking is complete, turn the fryer OFF. Always turn the LP tank valve OFF first, then turn the regulator control valve OFF. Allow the fryer and oil to cool completely. Never attempt to drain oil or move the cooking pot until oil has cooled below 115°F (46°C) as severe burns could result.

⚠️ WARNING ⚠️

Use only the lifting hook provided with your kit. Use of any other item or hanger could lead to personal injury.

Always remove the turkey from the cooking pot SLOWLY. Lifting the turkey too quickly may cause hot liquid to splash out of the cooking pot and could result in severe burns for anyone near the cooking pot. Be sure to lift straight up and well above the cooking pot to avoid overturning the cooking pot full of hot liquid.

CARE AND MAINTENANCE

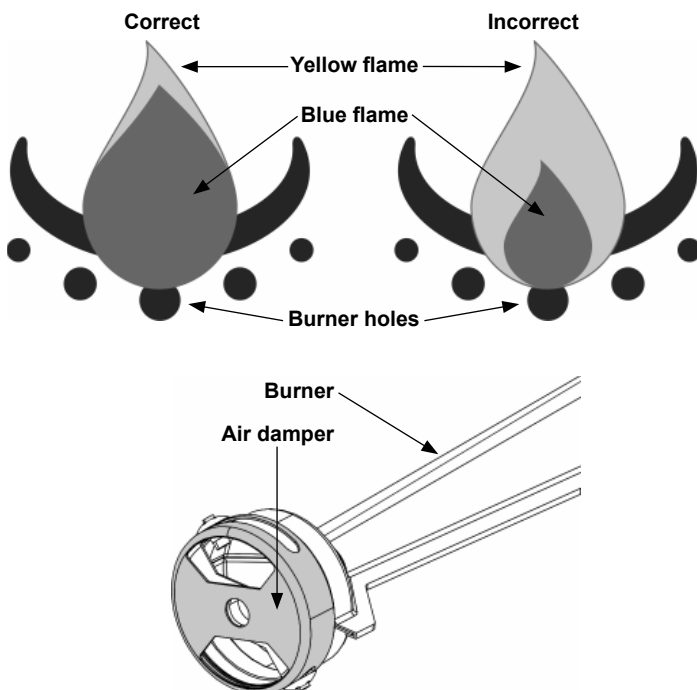
PROPER CARE AND MAINTENANCE WILL KEEP YOUR APPLIANCE OPERATING SMOOTHLY

⚠ CAUTION ⚠

- Allow fryer to fully cool to 115°F (46°C) before performing any cleaning.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Visually check the burner flames.

BURNER FLAME CHECK

Light the burner and adjust the flame with the regulator control valve. Always check the flame prior to each use. The air damper mounted on the burner helps control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame will provide the best heat. Adjust the air damper by turning it clockwise or counterclockwise to achieve the desired flame.



CLEAN THOROUGHLY AFTER EVERY USE

NOTE: Clean the entire appliance each year and tighten all hardware 1-2 times a year or more depending on frequency of use.

1. Turn the appliance OFF at the regulator control valve and at the LP tank valve before cleaning. Check that there is no flame or gas smell and that all valves are in the OFF position. Make sure that the regulator is properly disconnected from the LP tank prior to any cleaning.
2. Any component that has been in contact with food must be hand-washed with warm soapy water and a nylon pad. If the cooking pot(s) have black soot cooked onto the outside finish it can be scrubbed off with steel wool. DO NOT spray oven cleaner on aluminum cooking pots to remove grease or soot, as it will cause the finish to become dull.

If food remains stuck to the Twist & Drain™ basket or the poultry stand, place in hot water and allow to soak. After cooling, scrub with nylon pad.

If hard water causes darkening on the interior of the cooking pot(s), fill to the level of the darkened area with a mixture of water, cream of tartar and vinegar (1 quart of water, 2 tablespoons cream of tartar, 1/2 cup vinegar), boil for 10 minutes.

3. Confirm that all components are completely dry before using or placing in storage.
4. It is recommended to thoroughly clean the appliance prior to every use.
5. Store all components in a clean, dry location when not in use.

CARE AND MAINTENANCE



DANGER



NEVER insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve or cause a leak which can lead to explosion, fire, personal injury or death.



WARNING



NEVER mix oil and water in this appliance. Make sure the inside of the cooking pot is completely dry before adding any liquids.



CAUTION



Check burner and venturi tube for insects and insect nests. A clogged tube can obstruct gas flow and can result in a fire beneath the appliance. Prevent blockages by inspecting and cleaning burner and venturi tube regularly.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light.	Bad connection between the regulator and LP tank.	Make sure the regulator coupling nut is fully tightened on the LP tank valve.
	The LP tank is empty.	Refill LP tank at an authorized dealer or purchase new filled LP tank.
	Ignition button was not pushed and held.	Press and hold the ignition button for 30 seconds while lighting burner.
	Battery not installed correctly.	Make sure the + and – ends of the battery are oriented properly. The + end should be toward the battery cap.
	Weak or dead battery.	Replace with new alkaline AAA battery.
	Battery cap not installed correctly.	Unscrew battery cap and reinstall. Make sure threads are aligned and engaged fully.
Burner does not stay lit.	Excessive wind conditions.	When appliance is cool, move appliance to different location where high wind is not a factor. Relight burner.
	Smart Temp heat sensor has extinguished flame due to excessive oil temperature.	Turn the regulator control valve and the LP tank valve OFF. Allow oil to cool and relight burner.
Oil does not reach desired cooking temperature.	Turkey is not fully thawed/defrosted.	Never attempt to fry a frozen or partially frozen turkey. Make sure turkey is fully thawed/defrosted and towel dried before lowering into oil.
	Regulator control valve is not fully opened.	Fully open regulator control valve by rotating it in a clockwise direction.
	Overfill Protection Device (OPD) on LP tank has been activated/tripped.	To reset the Overfill Protection Device, turn the regulator control valve and the LP tank valve OFF. Disconnect the regulator from the LP tank and wait at least one minute. Reconnect the regulator to the LP tank and fully open LP tank valve.

WARRANTY INFORMATION

The appliance has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer/purchaser that all aspects of this product will be free of defects in material and workmanship for one (1) year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Requests for expedited shipments of warranted parts will be at the consumer's/purchaser's expense. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown on the purchaser's receipt.

This warranty is valid for the original consumer/purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse or product misuse whether performed by a contractor, service company or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement, nor for incidental or consequential damage.



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