



Turkey Fryer

OWNER'S MANUAL ASSEMBLY AND OPERATING INSTRUCTIONS

SAVE THIS MANUAL FOR FUTURE REFERENCE

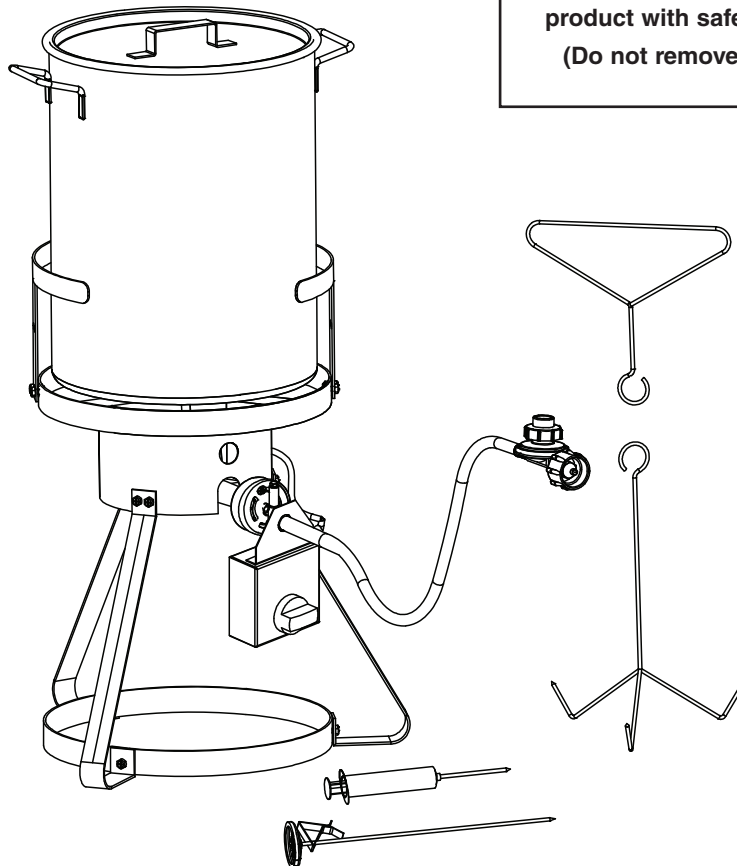
Model GAS3130AS

NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH
THE FRYER OWNER FOR FUTURE
REFERENCE.

⚠ WARNING
HAZARDOUS EXPLOSION MAY RESULT IF THESE
WARNINGS AND INSTRUCTIONS ARE IGNORED. READ AND
FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS
MANUAL TO AVOID PERSONAL INJURY, INCLUDING DEATH
OR PROPERTY DAMAGE.


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.

NOTE: Pre-attached label on
product with safety warnings.
(Do not remove this label.)



NOT FOR COMMERCIAL USE

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR FRYER AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR FRYER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL 
PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR FRYER.**

DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. 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.

WARNING

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 (7.5m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow the oil/grease to get hotter than 400 *F (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 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 oil/grease fire with water.

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

DANGER





- a) Do not store a spare LP cylinder under or near this appliance.
- b) Never fill the cylinder beyond 80% full.
- c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

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

 **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

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

CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals, including carbon monoxide, which are known to the State of California to cause birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov

 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

GENERAL WARNINGS:

⚠ WARNING

- This appliance shall be used **OUTDOORS** only. Do **NOT** use in a building, home, garage, balcony, porch, tent or any other enclosed area. Fryers/Boilers shall not be used on or under apartment or condominium balcony or deck. Do **NOT** install or use in or on recreational vehicles and/or boats.
- When cooking, the fryer/boiler 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 use on combustible flooring or surfaces.
- Do **NOT** operate appliance any closer than 10 feet from any combustible materials including walls or railings or under overhead construction as these materials could ignite should grease fire occur.
- Smoking oil is an indication that the oil is too hot and may ignite. Oil ignites at varying temperatures; therefore, never allow the oil to exceed 400°F (200°C) and **NEVER LEAVE HEATING OIL UNATTENDED.**
- Carefully monitor the temperature of the oil with the thermometer and regulate the temperature so that it does not reach the “Fire Hazard” zone on the thermometer. If necessary, turn the gas **OFF** to the appliance to allow the oil to cool.
- 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/boiler has been lost or damaged, a replacement thermometer must be obtained before using this fryer. Use only replacement thermometer # 3130-600-3130-4. This thermometer can be obtained by contacting Even Embers at 1-855-735-9922.
- Test the thermometer before each use by inserting it into a cooking vessel of boiling water and ensure that it registers approximately 212°F +/- 20°F (100°C +/- 10°C). If the thermometer does not function properly, a replacement thermometer must be obtained before using this fryer. Use only replacement thermometer # 3130-600-3130-4. This thermometer can be obtained by contacting Even Embers at 1-855-735-9922.
- If the temperature exceeds 400°F (200°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 (175°C) before relighting burner. (See instructions on page 11 for relighting.)
- Hot oil or water can cause severe burns and permanent disfigurement; use caution and common sense when operating this product.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times. Carefully monitor all activity around fryer to avoid burns or other injuries. Do not wear loose clothing or allow long hair to hang freely while lighting or using fryer.
- Use caution when walking or standing near fryer as splattered oil may have created a slick surface. Do not walk between cooker and propane tank as this creates a trip hazard. Tripping over the hose could overturn the cooker or knock cooking vessel with hot liquid from cooker causing severe burns.
- 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.
- Never overfill the cooking vessel with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels. (see page 12)
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel.
- 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.
- Do not place empty cooking vessel on the appliance while in operation as it could melt. Use caution when placing anything in cooking vessel while the appliance is in operation. Do **NOT** use lid when heating or cooking with oil.

⚠ WARNING

- 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 will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Never use a cooking vessel larger than 30 quarts or one that does not fit within the retaining ring of the fryer stand.
- When cooking with oil/grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire immediately call the Fire Department. Do not attempt to extinguish with water. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Check all gas connections by following directions in the “Gas Leak Testing” section on page 8-9 of this manual. Never test for gas leaks with a lighted match or open flame. Do not operate this fryer with a gas leak.
- Do not store or use gasoline or other liquid/aerosols with flammable vapors in the vicinity of this fryer.
- Storage of this appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance and left outdoors. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Position propane tank and cooker, as illustrated on page 9, to protect hose from contact with hot surfaces which could create a leak. Never use a hose that shows signs of cracking or damage.
- DO NOT use external electrical sources with this appliance.
- The pressure regulator and hose assembly supplied with the appliance must be used. 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 used. Only use replacement hose # 3130-600-3130-15. This hose can be obtained by contacting Even Embers at 1-855-735-9922. Replace hose at least every two years. Keep the fuel supply hose away from any heated surfaces.
- The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Use caution and common sense.
- This appliance is not intended for and should never be used as a heater.
- Do not use this fryer for other than its intended purpose. Properly dispose of packaging materials.
- Children can fall into cooking vessel and drown in even a small amount of liquid. Keep cooking vessel out of reach of children. Do not store cooking vessel with liquid inside.
- Only use replacement/accessory parts manufactured by Even Embers. Repairs should be performed by Even Embers.
- Not for commercial use. DO NOT use this fryer for anything other than its intended purpose.

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS FRYER.

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**



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.

LP GAS CYLINDER (TANK) SPECIFICATIONS AND INSTALLATION:

WARNING

- **ONLY** connect this fryer to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- **DO NOT** connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- **DO NOT** connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your fryer is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your fryer.
- **DO NOT** expose LP gas cylinders to excessive heat or ignition sources.
- **DO NOT** store a spare LP gas cylinder under or near your fryer.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- **DO NOT** allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

DANGER

- **DO NOT** store a spare LP gas cylinder (full or empty) near your fryer. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- **DO NOT** insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.

LP GAS CYLINDER (TANK) SPECIFICATIONS:

LP gas cylinder (not supplied with this fryer)

The LP (Liquid Propane) gas cylinder specifically designed to be used with this fryer must be 12" (30.5 cm) diameter x 18" (45.7 cm) tall and have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

This fryer is designed to fit Worthington, Manchester or SMPC brand 20 lb. (9.1 kg) cylinders. Other brand DOT cylinders may fit this fryer if the cylinder has similar dimensions of the top and bottom rings.

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)
- Propane Installation Code: CAN/CGA B149.2 (Canada)

To check your local codes, see your local LP gas dealer or natural gas company. This fryer was not intended to be connected to a natural gas supply line. If an external electrical source is utilized, it must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA 22.1.

When purchasing or exchanging a cylinder for your gas fryer, it 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 Transportation of Dangerous Goods; and Commission, as applicable; and provided with a listed over-filling prevention device (OPD), and provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

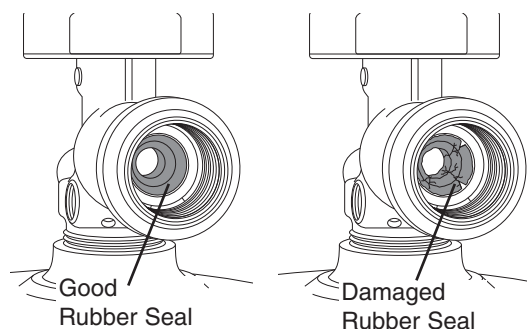
FILLING THE LP GAS CYLINDER (TANK):

⚠ WARNING

- **Allow only qualified licensed LP gas dealers to properly fill or repair your LP gas cylinder.**
- **New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.**
- **DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.**
- **Always use a protective cylinder cap when fryer is not connected to cylinder.**
- **If you exchange a cylinder with a qualified exchange program, the new cylinder must have a Type 1 valve and an over-filling prevention device (OPD).**
- **Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.**

LP GAS CYLINDER (TANK) RUBBER SEAL INSPECTION:

- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Inspection should be done each time the propane tank is connected to the fryer, has been refilled, exchanged or has not been used for more than 60 days.
- Do not use a propane tank with a damaged rubber seal. Exchange the tank or have the rubber seal replaced at a qualified propane filling station.



HOSE & REGULATOR SPECIFICATIONS AND INSTALLATION:

⚠ WARNING

- **DO NOT** attempt to connect fryer, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line.
- **DO NOT** use any other pressure regulator/hose assembly other than the one supplied with your fryer. Replacement pressure regulator/hose assembly must be part No 3130-600-3130-15, which can be obtained by contacting customer service at 1-855-735-9922.
- **DO NOT** attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 5 psi.
- **Ensure the tank valve is CLOSED** prior to connecting the LP gas cylinder to your fryer. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to fryer. Read and follow all warnings on the LP cylinder.

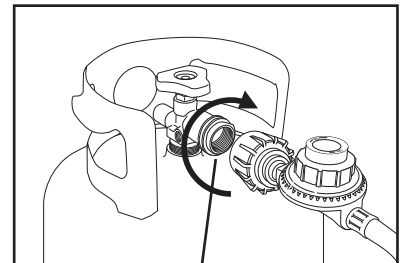
HOSE AND REGULATOR:

Your fryer is equipped with a Type 1 connection device with the following features:

1. The system will not allow gas flow from the cylinder until a positive connection to the valve has been made.
Note: The cylinder valve and all fryer burner knobs must be turned OFF before any connection is made or removed.
2. A regulator flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour. If the flow limiting device is activated, perform Regulator Resetting Procedure.
Note: If your fryer will not get hot enough to cook, the flow limiting device may have been activated.

CONNECTING HOSE AND REGULATOR TO LP GAS CYLINDER:

1. Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Check that the cylinder valve is closed by turning the knob clockwise.
3. Check that the fryer's burner control knobs are in the "OFF" positions.
4. Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your fryer. Only the manufacturer's supplied replacement should be used.
5. Remove the protective plastic cap from the cylinder valve.
6. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.
7. Hold regulator and insert the brass nipple into the LP cylinder valve outlet. Ensure that the device is centered properly.
8. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not use tools to tighten connection.
Note: If you are unable to make the connection, repeat Steps 6 and 7.
9. Leak check all fittings before lighting your fryer. See section on "Leak Testing" in this manual.
Note: To remove regulator from propane tank, turn off the tank valve and rotate the large coupling nut counter-clockwise and remove.



Inspect Rubber Seal (see page 6)

REGULATOR RESETTING PROCEDURE:

If your fryer will not get hot enough to cook, the flow limiting device may have been activated.

Mini Reset: Turn regulator control valve to "OFF", turn off the cylinder valve. Wait one minute. Slowly turn cylinder valve ON and relight fryer. If burner flame is higher and fryer heats up properly – proceed with cooking.

Full Reset: Turn regulator control valve to "OFF", turn off the cylinder valve. Disconnect hose and regulator from cylinder. Wait two minutes, reattach hose and regulator and perform leak test.

LEAK TESTING:

⚠ WARNING

- Never use your fryer without leak testing all gas connections, hoses and propane tank. Follow the section on “Leak Testing” in this manual for proper procedures.

⚠ DANGER

To prevent fire or explosion hazard:

- DO NOT smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the fryer is in use or while fryer is still hot.

WHEN TO PERFORM A LEAK TEST:

- After assembling your fryer and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- Any time your fryer has been moved.
- At least once per year or if your fryer has not been used for more than 60 days.

CHECKING FOR LEAKS:

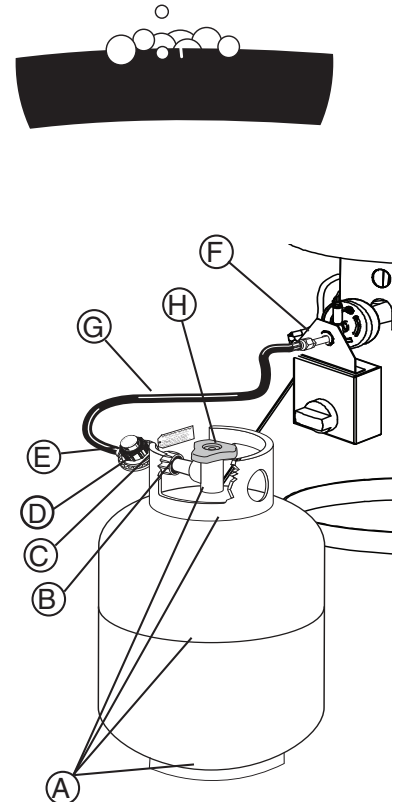
⚠ CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Turn on the gas at the cylinder valve. Turn the cylinder valve knob counter-clockwise to full open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal. Open regulator control valve fully.
3. Apply the soapy water mixture to the following:
 - (A) Supply tank (cylinder) weld.
 - (B) Connection nut to tank valve.
 - (C) Back side of connection nut to brass nipple.
 - (D) Brass nipple connection into regulator.
 - (E) Regulator connections to gas supply hose.
 - (F) Gas supply hose connection to burner assembly
 - (G) The full length of gas supply hose.
 - (H) Tank valve to cylinder.
4. Check each place listed (A–H) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
5. Turn off gas supply at cylinder valve.
6. Turn regulator control valve to “OFF” position.
7. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal. (see page 6)
8. Repeat soapy water test until no leaks are detected.
9. Turn off gas supply at cylinder valve until you are ready to use your fryer.
10. Wash off soapy residue with cold water and towel dry.
11. Wait 5 minutes to allow all gas to evacuate the area before lighting fryer.

⚠ WARNING: DO NOT use the fryer if leaks cannot be stopped. Contact a qualified gas appliance repair service.

Watch For Bubbles

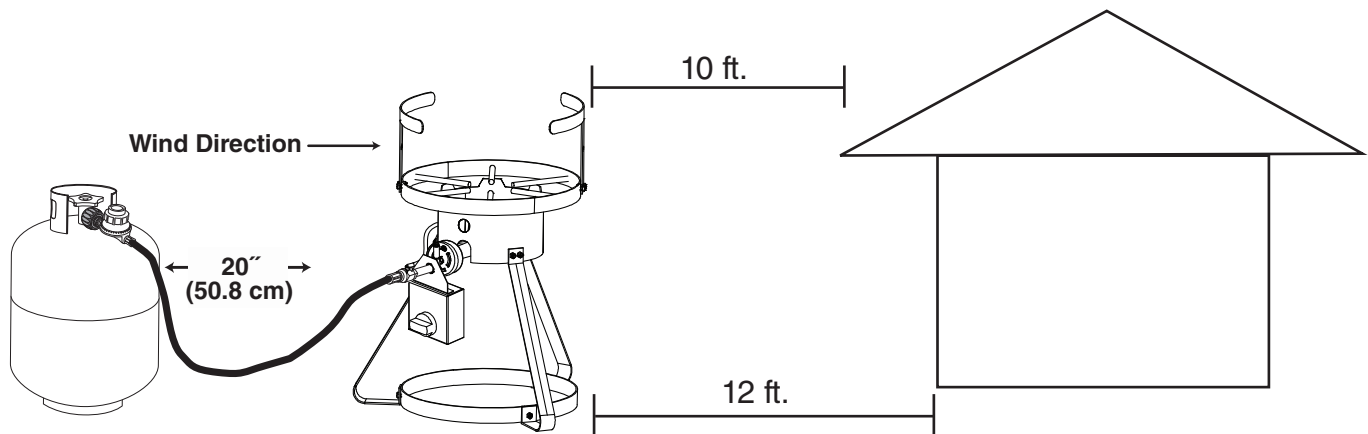


PRE-START CHECK LIST:

⚠ DANGER

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the fryer has been assembled and prior to each use. **DO NOT** operate this fryer until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the fryer is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the fryer being used. Replace with hose and regulator Model No. 3031-600-3031-15, which can be obtained by contacting customer service at 1-855-735-9922.
- Leak check all gas connections, hose and propane tank. See section on “Leak Testing”.
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
- Position your fryer on a non-combustible level surface in a well ventilated location, a safe distance from combustible materials, buildings and overhangs.



⚠ WARNING Hose is a trip hazard. Do not walk between fryer and cylinder.

Note: Due to the intense heat from burner, it is normal for discoloration to occur on fryer during the first few uses.

LIGHTING INSTRUCTIONS:

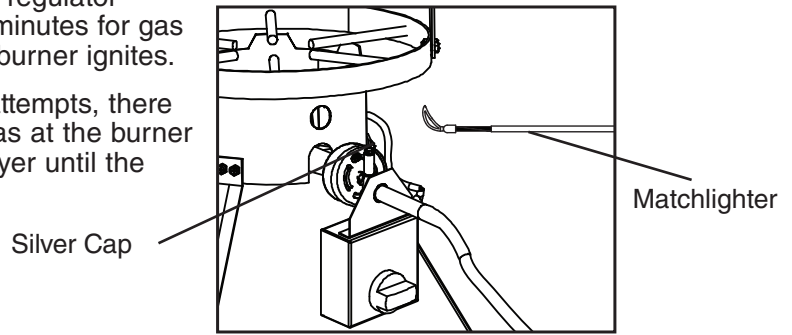
⚠ WARNING

Follow the instructions exactly. Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

LIGHTING THE BURNER:

1. Make sure cylinder valve and regulator control knob are in the OFF position.
2. Completely turn timer control knob clockwise.
3. Turn on the fuel supply by rotating the cylinder valve counterclockwise to full open.
4. **DO NOT** stand with head, body, or arms over the fryer when lighting.
5. Open regulator control valve by turning clockwise until fully open.
6. Strike and place a wooden match through lighting hole to approximately $\frac{1}{2}$ " (1 to 2cm) from the burner.
7. Press and hold down silver cap, located above timer, hold down silver cap for 10 seconds.

8. If burner does NOT ignite immediately, turn the regulator control knob and cylinder valve to OFF, wait 5 minutes for gas to evacuate and repeat steps 1 through 7 until burner ignites.
9. If the burner does not light within the first few attempts, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the fryer until the problem is found and corrected.

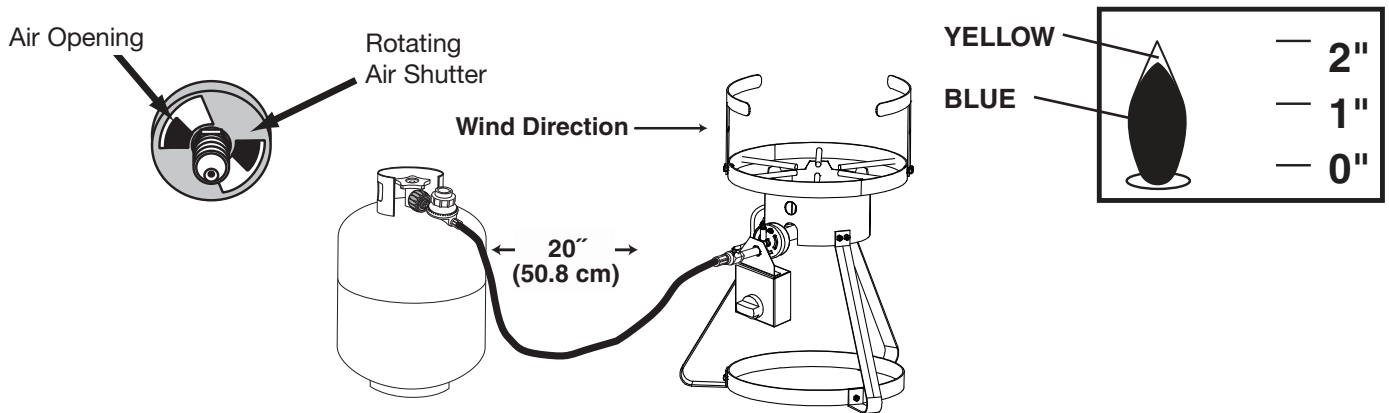


SETTING THE TIMER:

The timer has approximately 15 minute cycle. If the timer is not reset within 15 minutes, the burner will shut OFF automatically. If this occurs, please follow lighting instructions to continue to cook.

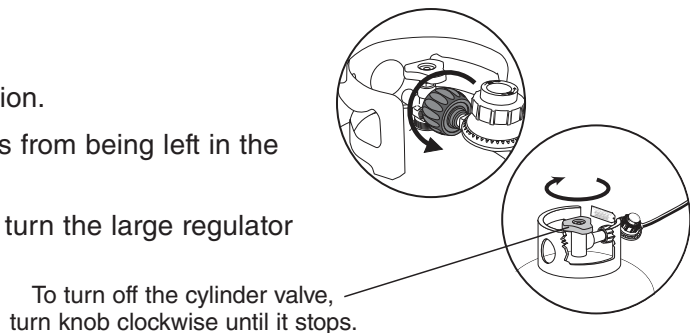
BURNER FLAME CHECK

Adjust flame height using regulator control knob. Rotate air shutter to achieve mostly blue flame. The air shutter mounted on the front of your burner helps to control the amount of air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air shutter until the desired flame is achieved.



TURNING OFF THE FRYER:

1. Turn off the cylinder valve.
2. Turn regulator control valve to the "OFF" position.
Note: Turn off LP cylinder first to prevent gas from being left in the system under pressure.
3. To disconnect valve regulator/hose assembly, turn the large regulator coupling counter-clockwise by hand.



To turn off the cylinder valve, turn knob clockwise until it stops.

⚠ CAUTION:

- The cylinder valve should always be in the off, or closed, position when the fryer is not in use.

OPERATING INSTRUCTIONS

WARNING

Read, understand and follow all warnings and instructions contained in this manual. DO NOT skip any of the warnings and instructions contained in the preceding sections of this manual.

- Never leave heating oil unattended - it can ignite.
- Smoking oil is an indication that the oil is too hot and may ignite. Oil ignites at varying temperatures; therefore, never allow the oil to exceed 400°F and NEVER LEAVE HEATING OIL UNATTENDED.
- Never allow oil to reach “Fire Hazard” zone on the thermometer.
- Never exceed maximum fill line on cooking vessel.
- Make sure fryer is at least 10 ft from all combustible materials including overhangs.
- Aluminum pots will melt if placed over burner empty.
- It will take approximately 20-30 minutes to preheat your oil. Never leave oil unattended during preheating or cooking process as it can ignite and hot oil is extremely hazardous and should be monitored at all times.
- Use extreme care when lowering or removing food from hot oil or liquid.

HOW TO DETERMINE THE PROPER AMOUNT OF OIL:

(For Use With Cooking Vessels That Do not Have Maximum Fill Line).

Never use a cooking vessels larger than 30 quarts or one that does not fit within the retaining ring of the fryer stand.

1. Place the food product on or in the holder. (turkey stand or strainer basket)
2. Place the food product and holder into the empty vessel.
3. Fill the vessel with water just until the food product is completely submerged. (Bird elbows need not be covered. There must be a minimum of 3 inches between the water level and top of the vessel.)
4. Remove the food product from the vessel and either mark the level on the side of the vessel or measure the amount of water in the vessel.
5. Remove the water and completely dry the vessel and the food product.
6. This is the amount of cooking oil the vessel is to be filled with to cook the food product.

USING COOKING VESSEL WITH TURKEY STAND AND HANGER:

Note: When deep frying a whole turkey, select a turkey in the 10 to 20 lb. range and thaw completely.

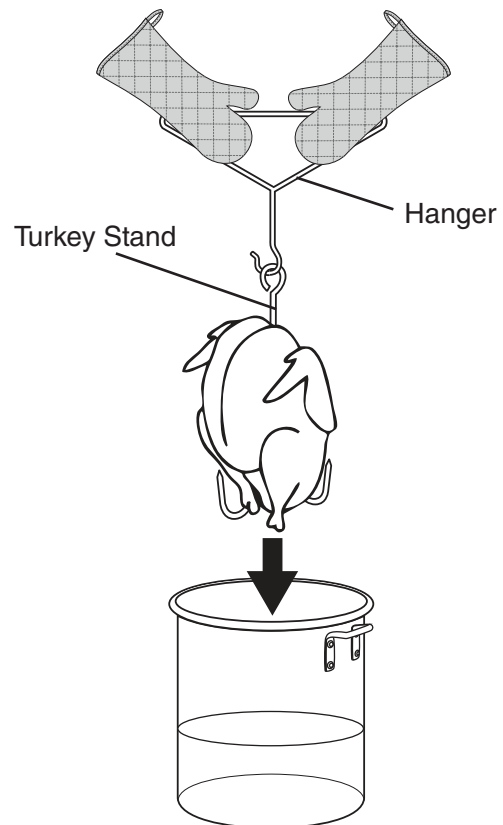
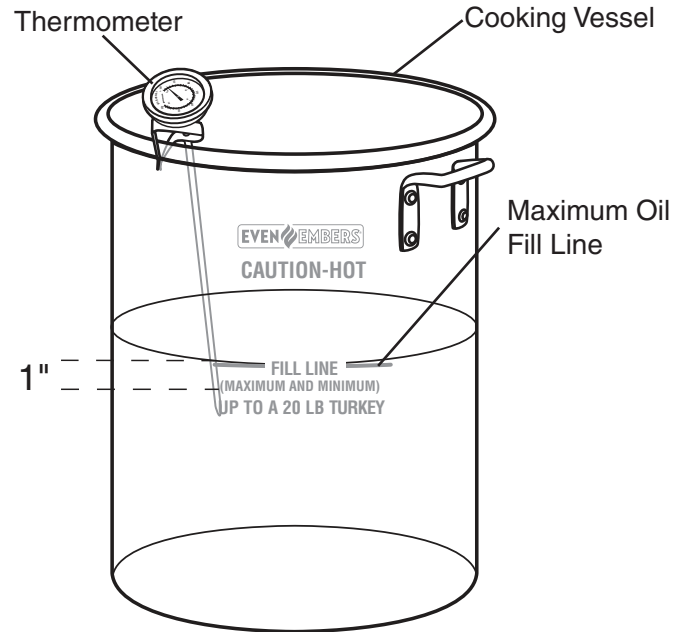
1. Determine the amount of oil required by following instructions above.

⚠ WARNING: Fryer thermometer should not be inserted into food or touching food when measuring temperature of cooking oil. The end of thermometer should be at least one inch below oil level.

2. Place cooking vessel with oil on fryer. Make sure thermometer is clipped to side of pot. Do not use lid when heating or cooking with oil. Bring liquid to the desired cooking temperature [325°F - 350°F (150°C - 175°C) for frying] approximately 20-30 minutes. **NEVER LEAVE HEATING OIL UNATTENDED.** It can ignite. Carefully monitor temperature and never allow oil to reach "Fire Hazard" zone on thermometer.
3. Place turkey with the neck cavity pointing up on Turkey Stand. Wearing protective gloves and clothing, use the Hanger to slowly lower stand into hot oil. It is important to maintain a temperature between 325°(150°C) and 350°F (175°C). Regulate the flame with regulator control knob as needed. Do not let oil overheat as a fire may result.
4. Estimate cooking time by the formula of 3½ minutes of frying time per pound of turkey (example: a 10 lb. Turkey should cook approximately 35 minutes). Check doneness with a meat thermometer after removing turkey from hot oil. Use caution as food will be very hot.
5. When food is done, turn fryer OFF. Always turn propane cylinder valve OFF first, then turn the regulator control valve OFF. Allow fryer and oil to cool completely. Never attempt to drain oil or move cooking vessel until oil has cooled below 115°F (45°C) - Severe burns could result.

⚠ WARNING: To remove the Turkey Stand, grip the turkey hanger firmly with both hands and insert through hole at top of Turkey Stand. Only use the Turkey Hanger provided with your fryer kit. Use of any other item or hanger could lead to personal injury.

⚠ WARNING: Always remove the Turkey SLOWLY from cooking vessel to allow hot liquid to drain. Lifting Turkey out of cooking vessel too quickly may cause hot liquid to splash out of cooking vessel and could result in severe burns for anyone near the pot. Be sure to lift straight up and attain proper clearance above rim to prevent overturning cooking vessel with hot liquid.



PROPER CARE AND MAINTENANCE:

BURNER ASSEMBLY/MAINTENANCE:

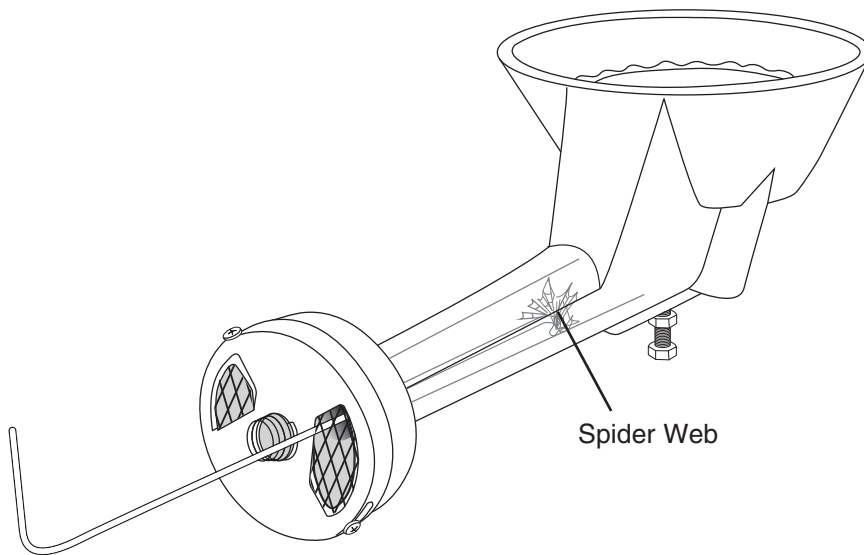
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Although your burner is constructed of cast iron, it may rust as a result of the extreme heat and acids from cooking foods. Regularly inspect the burner for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.

⚠ WARNING: DO NOT obstruct the flow of combustion and ventilation air. Burner tube can become blocked by spiders and other insects building their nests. A blocked burner tube can prevent gas flow to the burner and could possibly result in a burner tube fire. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the fryer.

1. Turn gas off at regulator control valve and LP cylinder valve.
2. Disconnect hose regulator from burner assembly.
3. Use a narrow bottle brush or a stiff wire bent into a small hook to run through the burner tube.

Note: Wear eye protection when cleaning burner.

4. Check each port to make sure air comes out each hole.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. If burner is damaged, obtain a replacement burner.
7. Reinstall burner and retaining nuts on support strap inside burner stand.



BURNER CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- Visually check burner flames for proper operation (see pictorial in above). Spiders or other insects can nest in the burner causing gas blockage.
- For safe cooking and peak performance of your fryer, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, screws, etc.) before each use.

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

- Clean appliance with mild dishwashing detergent, hot water and sponge. A soft bristle brush can also be used.
- Inspect entire appliance including hose & regulator and replace any damaged or worn parts. Use only parts specified by Even Embers.

TRANSPORTING AND STORAGE:

⚠ WARNING

- **Never move a fryer when hot or in use.**
- **Make sure that cylinder valve is closed.**
- **DO NOT store a spare LP gas cylinder (filled or empty) under or near the fryer.**
- **Never store flammable liquids or spray canisters under or near the fryer.**
- **If the outdoor cooking gas appliance is not in use, the gas must be turned off at the LP gas supply cylinder.**
- **Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.**
- **Cylinders must not be stored in a building or enclosure, including garages and sheds.**
- **Cylinders must be kept out of reach of children.**

BEFORE STORING YOUR FRYER:

- Ensure that the cylinder valve is fully closed.
- Clean all surfaces. Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the fryer indoors, disconnect the LP tank and leave the LP tank OUTDOORS.
- 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.
- Check and clean burner prior to use after storing, at the beginning of grilling season or after a period of not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the fryer. See “Burner Assembly/Maintenance” under Proper Care and Maintenance.
- In order to extend and maintain the life and condition of the fryer, we recommend that the unit be covered when stored outside.

TROUBLE SHOOTING:

| Problem | Possible Cause | Prevention/Cure |
|--|--|---|
| Burner will not light | LP gas tank valve is closed | Make sure regulator is securely attached to the LP gas tank, turn LP gas tank valve to "OPEN" |
| | LP gas tank is low or empty | Check if LP gas tank is empty. If empty, replace or refill. |
| | LP gas leak | 1. Turn LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Leak Testing" in the owner's manual |
| | Coupling nut and regulator not fully connected | See section on "Connecting Hose and Regulator" |
| | Obstruction of gas flow | 1. Clean burner assembly 2. Check for bent or kinked hose |
| | Safety Valve Button not held down during lighting. | Hold safety valve button down for 10 seconds during lighting. |
| | Spider webs or insect nest in venturi | Clean venturi and burner assembly |
| | Burner ports clogged or blocked | Clean burner ports |
| Fryer does not get hot enough | Out of gas | Replace or refill LP gas tank |
| | Flow limiting device may have been activated | 1. Mini Reset: a. Turn control knobs and LP gas tank valve to "OFF" b. Wait one minute and relight fryer per "Lighting Instructions" 2. If flames are still too low, perform a Full Reset Full Reset: a. Turn control knobs and LP gas tank valve to "OFF" b. Disconnect regulator from propane tank c. Inspect LP cylinder rubber seal d. Wait 1 minute e. Reconnect regulator and perform "Leak Testing" on all connections. f. Light fryer per "Lighting Instructions" |
| Irregular flame pattern. Flame does not run full length of burner | Burner ports are clogged or blocked | Clean burner ports |
| | Air shutter on burner needs adjustment | See section on "Burner Adjustment" |
| Flame is yellow or orange | New burner may have residual manufacturing oils | Burn fryer for 15 minutes on "HIGH" |
| | Spider webs or insect nest in venturi | Clean venturi and burner assembly |
| | Food residue, grease, etc. | Clean burner assembly |
| | Poor alignment of valve to burner venturi | Make sure burner venturi is properly engaged with valve |
| | Air shutter on burner needs adjustment | See section on "Burner Adjustment" |
| Flame blows out | High or gusting winds | Do not use fryer in high winds |
| | Low on LP gas | Replace or refill LP gas tank |
| | Burner holes may be obstructed | Refer to "Burner Assembly/Maintenance" instructions |
| | Flow limiting device tripped | Refer to "Regulator Resetting Procedure" |
| Oil does not reach desired temperature | 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 frying. |
| | 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. |
| | Flow limiting device may have been activated | Follow Mini Reset Procedure: a. Turn control knobs and LP gas tank valve to "OFF" b. Wait one minute and relight fryer per "Lighting Instructions" |

ASSEMBLY INSTRUCTIONS:

⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR FRYER.

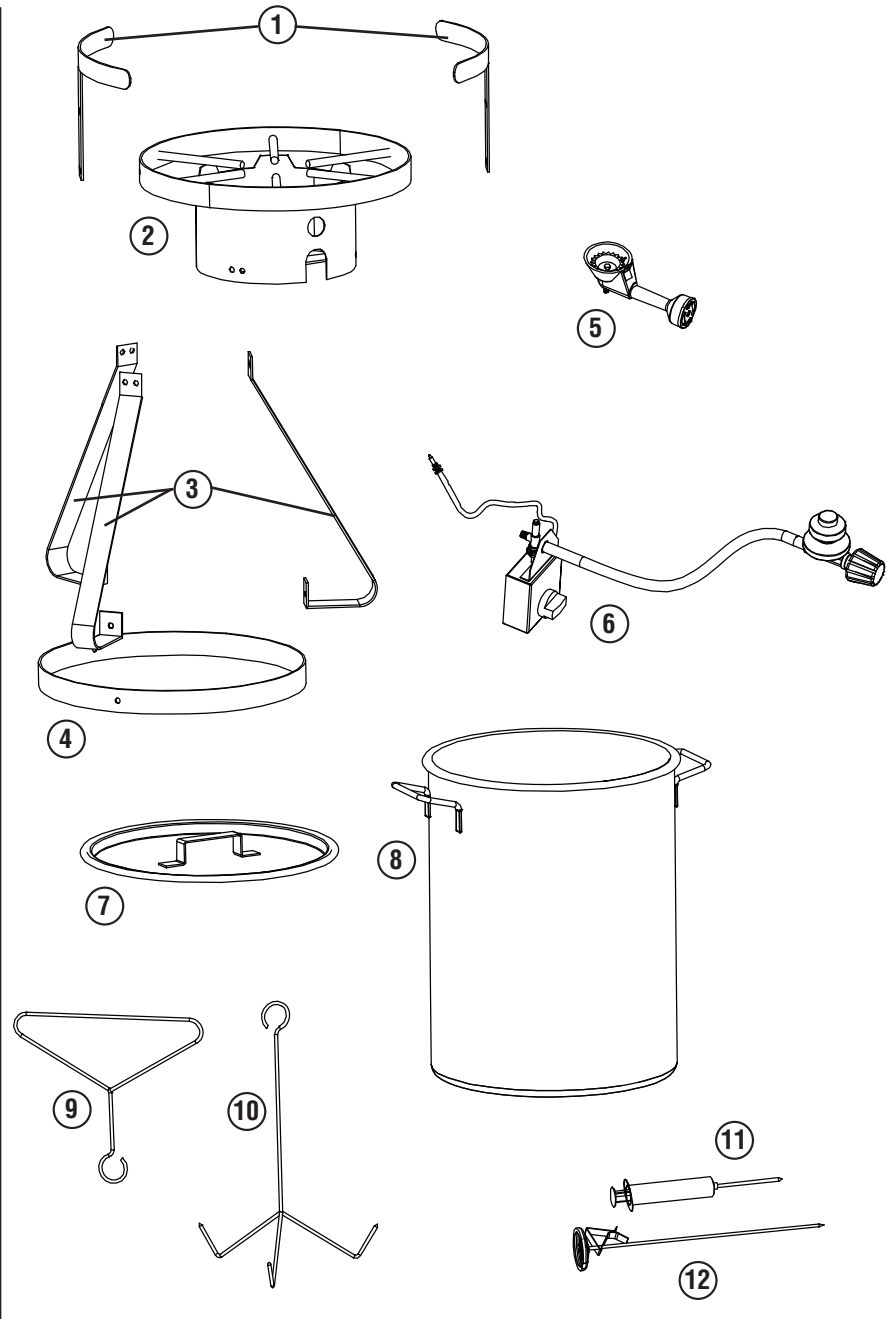
WE RECOMMEND TWO PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.

The following tools are required to assemble this Even Embers Turkey Fryer:

- Phillips Screwdriver
- Adjustable Wrench

PARTS LIST:

- ① 2 Pot Holders
- ② 1 Frame Assembly
- ③ 3 Legs
- ④ 1 Bottom Ring
- ⑤ 1 Burner
- ⑥ 1 Timer/Thermocouple/
Hose Regulator Assembly
- ⑦ 1 Lid
- ⑧ 1 Stock Pot
- ⑨ 1 Hanger
- ⑩ 1 Hook
- ⑪ 1 Injector
- ⑫ 1 Thermometer

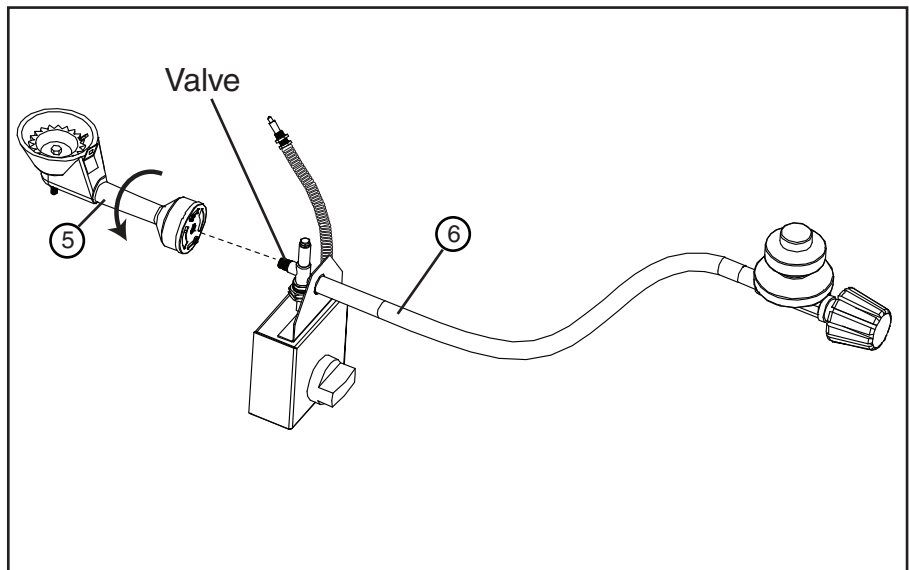


Note: Most hardware is pre-attached to the fryer. You may need to loosen some screws partially while others may need to be removed in order to assemble parts. The screws that you remove will be re-used so don't misplace this hardware.

Extra screws are included in a small bag with the owners manual.

1

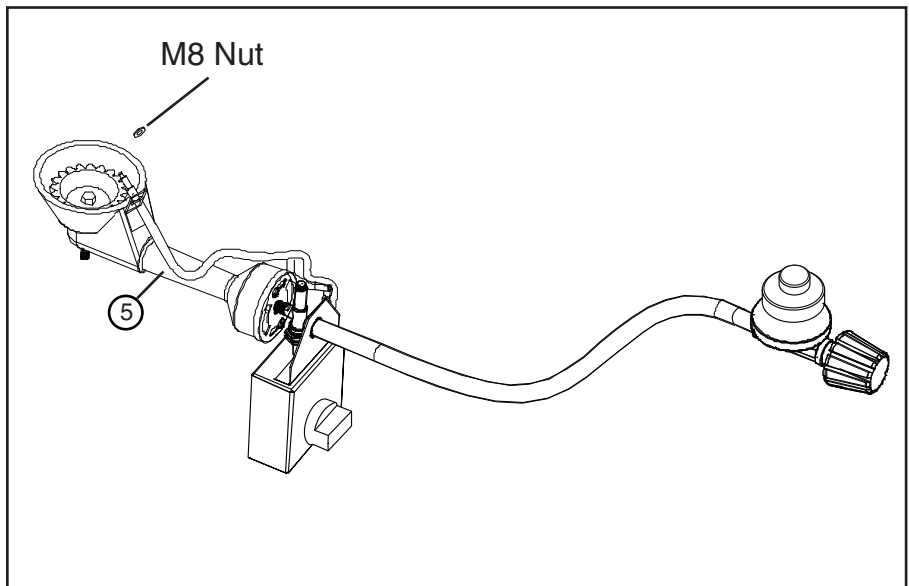
Attach the burner ⑤ to valve on the timer control box ⑥ by turning the burner counterclockwise. Do not over tighten burner to the valve.



2

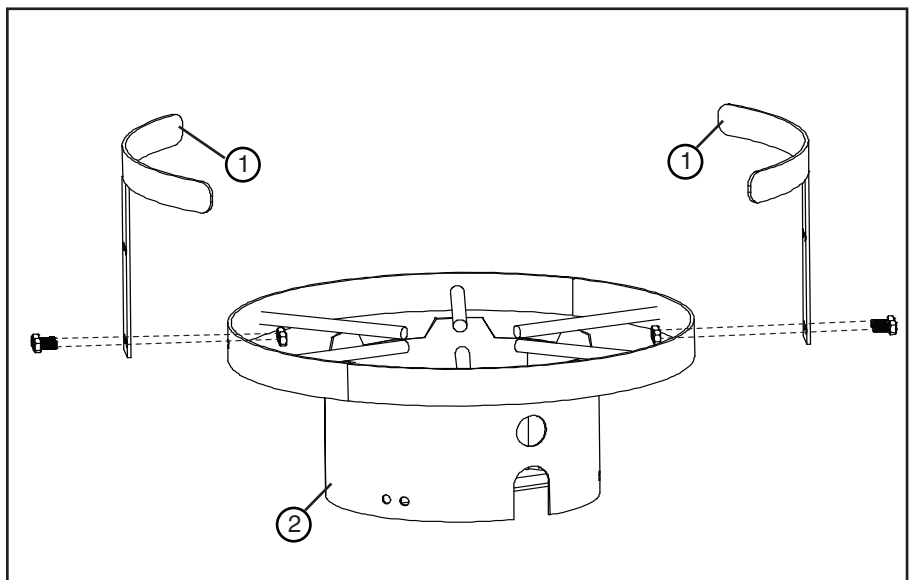
Unscrew pre-assembled M8 hex nut from thermocouple. Insert thermocouple through the hole in bracket of burner ⑤. Secure with M8 hex nut.

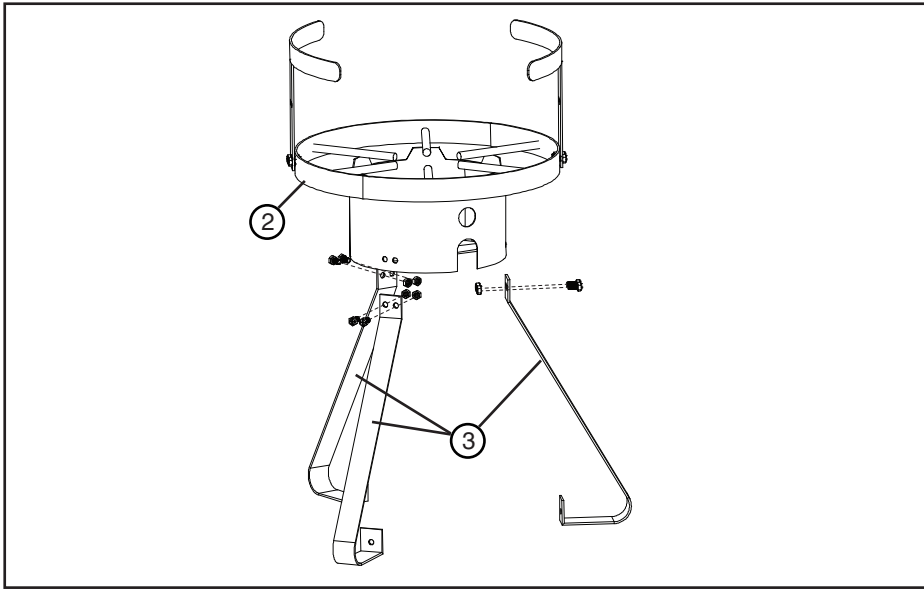
Note: Thermocouple tip should extend over burner rim to be in line with flame.



3

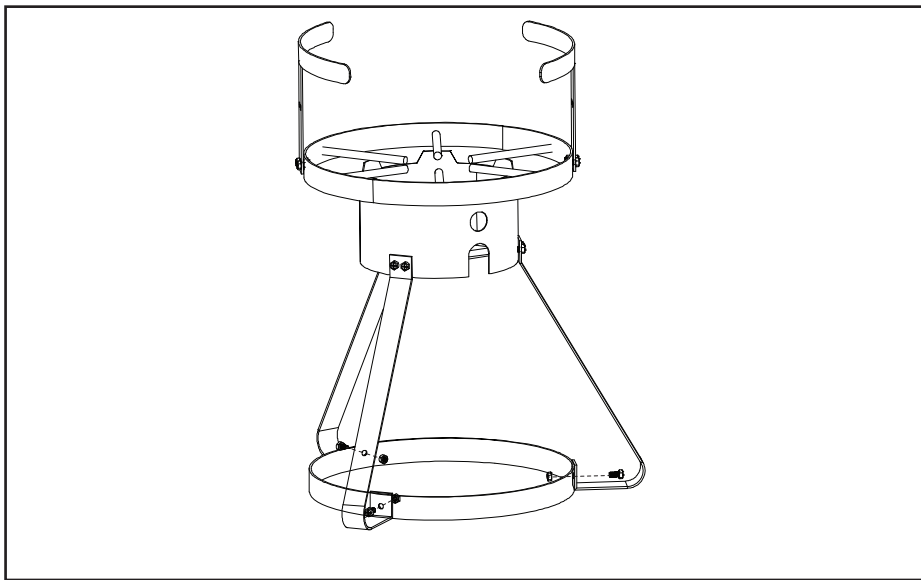
Attach side pot holders ① to the frame assembly ② using four M6 hex bolts and M6 nuts.





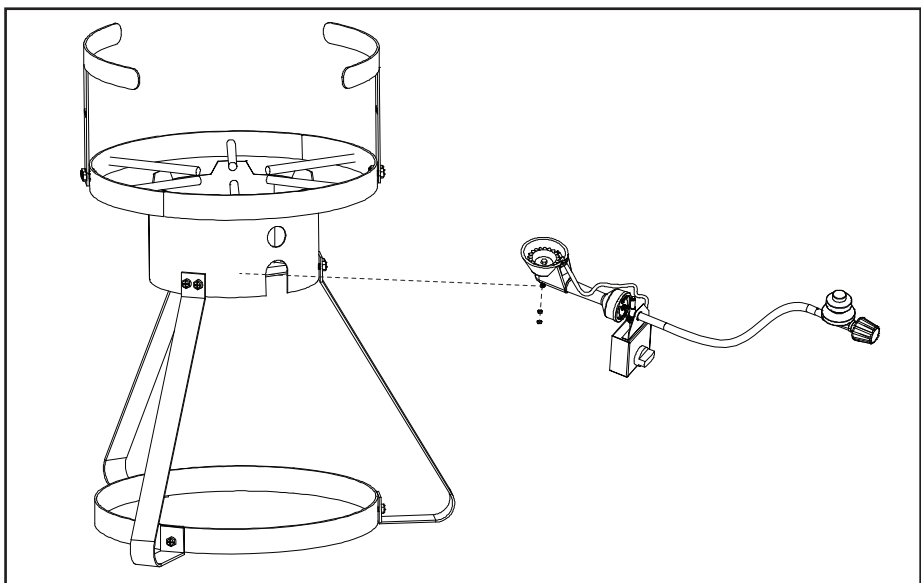
4

Attach legs ③ to frame assembly ② using six M6 hex bolts and M6 nuts.



5

Attach bottom ring ④ to legs ③ using three M6 hex bolts and M6 nuts.



6

Unscrew pre-assembled M5 lock nut and M5 flange nut from burner ⑤. Attach the burner ⑤ to the burner support bar of frame assembly ②. Tighten all bolts securely.

WARRANTY

Fair Game Group warrants to the original purchaser that the Even Embers® Turkey Fryer is free from defects due to workmanship or materials for:

One-year: on valves, frame, and other related parts

Fair Game Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover gas fryers that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- Fair Game Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Even Embers® Turkey Fryer under the terms of this warranty, please call Customer Service Department at 855-735-9922. A receipt will be required. Fair Game Group will not be responsible for any gas fryers forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, FAIR GAME GROUP MAKES NO OTHER EXPRESS WARRANTY.

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

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