



All In One Cooker

OWNER'S MANUAL ASSEMBLY AND OPERATING INSTRUCTIONS

SAVE THIS MANUAL FOR FUTURE REFERENCE

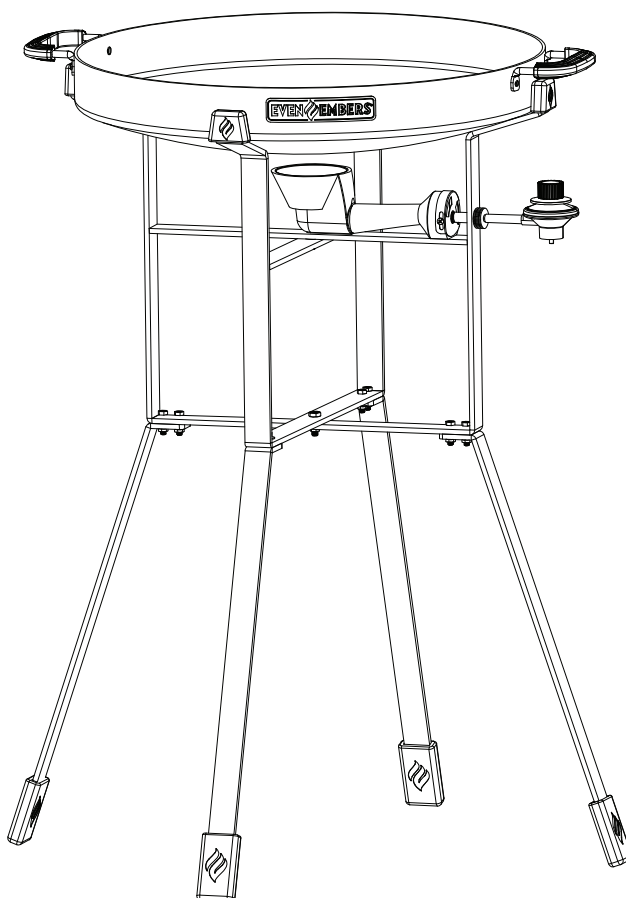
Model GAS4100AS

NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH
THE COOKER 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.



NOT FOR COMMERCIAL USE

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR COOKER 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 COOKER.

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 COOKER.**

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. 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.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115 *F (45 *C) or less.
6. 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. Cookers/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 cooker/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 a thermometer and regulate the temperature so that it does not overheat. If necessary, turn the gas **OFF** to the appliance to allow the oil to cool.
- If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner **OFF** and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner. (See instructions on page 7 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 cooker to avoid burns or other injuries. Do not wear loose clothing or allow long hair to hang freely while lighting or using cooker.
- Use caution when walking or standing near cooker as splattered oil may have created a slick surface.
- 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.
- 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 cooker.
- 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.
- 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 5 of this manual. Never test for gas leaks with a lighted match or open flame. Do not operate this cooker with a gas leak.
- Do not store or use gasoline or other liquid/aerosols with flammable vapors in the vicinity of this cooker.
- Storage of this appliance indoors is permissible only if the propane tank is disconnected and removed from the appliance.
- Position propane tank and cooker, as illustrated on page 6.
- **DO NOT** use external electrical sources with this appliance.

⚠ WARNING

- The pressure regulator assembly supplied with the appliance must be used. Only use replacement regulator # 4100-600-4100-15. This regulator can be obtained by contacting Even Embers at 1-855-735-9922.
- 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 cooker for other than its intended purpose. Properly dispose of packaging materials.
- Only use replacement/accessory parts manufactured by Even Embers. Repairs should be performed by Even Embers.
- Not for commercial use. DO NOT use this cooker for anything other than its intended purpose.

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

**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.

COOKER SEASONING INSTRUCTIONS:

For best results, we recommend seasoning the cooker before cooking.

Step 1 Make sure cooker is wiped clean of debris.

Step 2 Ignite cooker by following the lighting instructions. Turn control knob to HIGH and wait 10 to 15 minutes until your cooker starts to discolor.

Step 3 Pour 3 tablespoons of oil on cooker surface. Any cooking oil will work.

Step 4 Use cooking tongs or heat resistant gloves to hold folded paper towels. Spread the cooking oil over the surface of cooker evenly by using the folded paper towel. Be sure to cover every part of the cooker (i.e. corners, sides, etc.).

Step 5 Once your cooker is covered with a thin layer of cooking oil, allow cooker to heat on HIGH. Smoking will occur as the oil begins to bond with the cooker surface, creating a non-stick surface.

Step 6 When cooker surface has stopped smoking and there isn't a noticeable amount of sheen, repeat steps 3-5 at least three more times.

Note: After repeating the seasoning steps, your cooker may not appear to be completely black. To achieve a dark surface, start cooking on your cooker which will help create a nicely seasoned cooker surface.

Note: Your Even Embers cooker was pre-treated with vegetable oil as a protective coating. This coating may leave a discoloration on the surface, but this will not affect the seasoning process.

LEAK TESTING:

⚠ WARNING

- Never use your cooker without leak testing all gas connections 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 cooker is in use or while cooker is still hot.

WHEN TO PERFORM A LEAK TEST:

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

CHECKING FOR LEAKS:

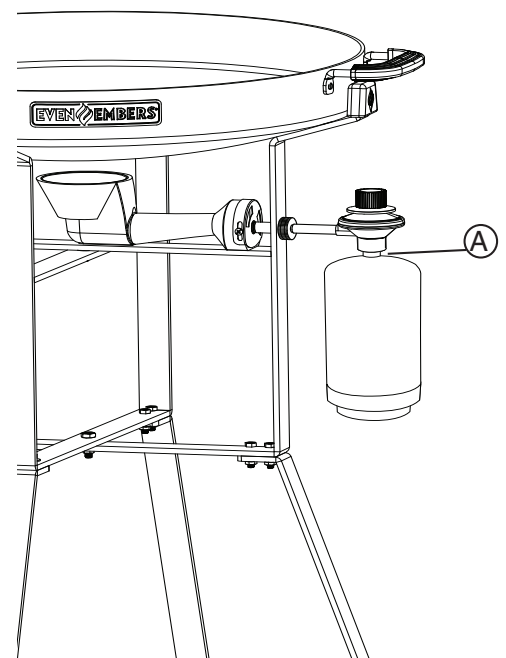
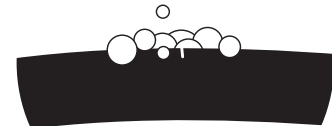
⚠ CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

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. Attach propane tank onto regulator.
3. Apply the soapy water mixture to the connection between propane tank and regulator (A).
4. Check 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. Wash off soapy residue with cold water and towel dry.
6. Wait 5 minutes to allow all gas to evacuate the area before lighting cooker.

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

Watch For Bubbles

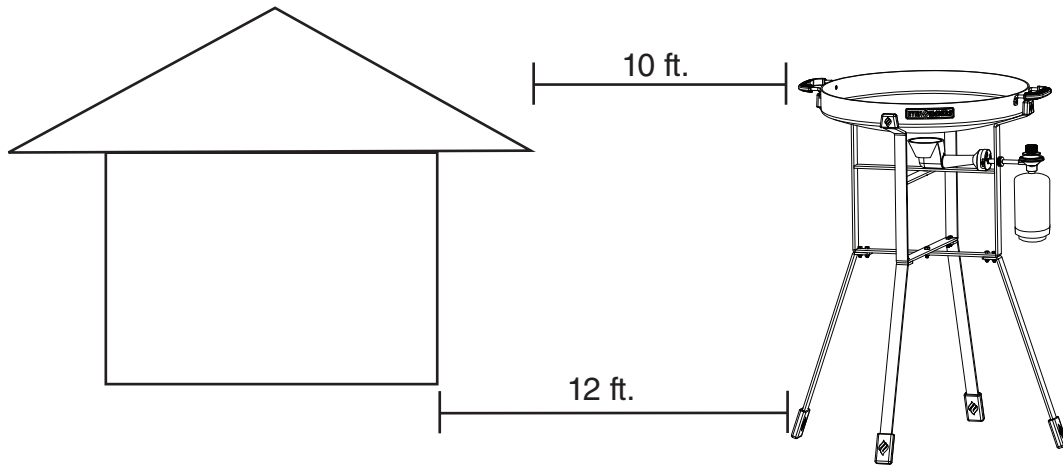


PRE-START CHECK LIST:

⚠ 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 cooker has been assembled and prior to each use. **DO NOT** operate this cooker until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the cooker is properly assembled.
- Leak check all gas connections and propane tank. See section on “Leak Testing”.
- Ensure that all electrical supply cords are properly grounded.
- Position your cooker on a non-combustible level surface in a well ventilated location, a safe distance from combustible materials, buildings and overhangs.



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

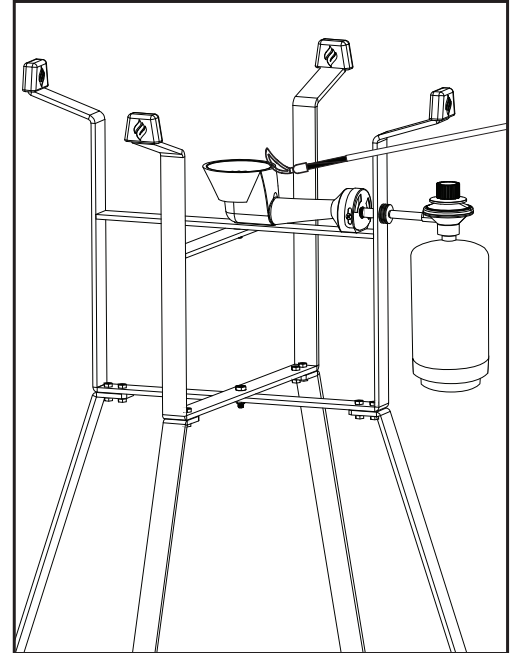
LIGHTING INSTRUCTIONS:

⚠ 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.

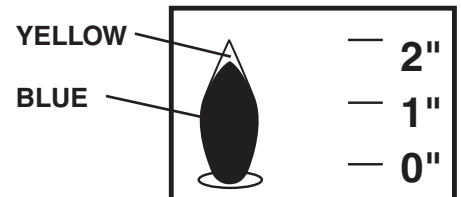
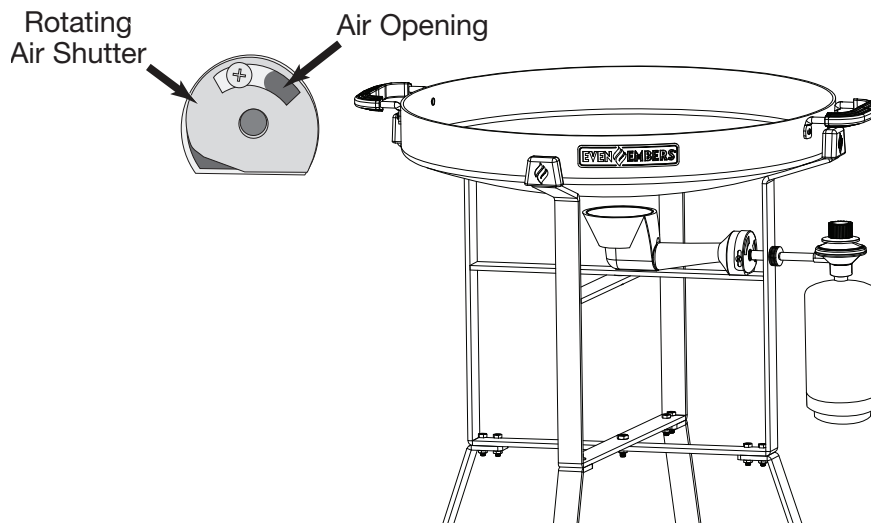
LIGHTING THE BURNER:

1. Make sure regulator control knob is in the OFF position.
2. Push to turn on the control knob then rotate the knob counterclockwise to HIGH.
3. DO NOT stand with head, body, or arms over the cooker when lighting.
4. Strike and place a long wooden match or butane lighter approximately ½" (1 to 2 cm) from the burner.
5. If burner does NOT ignite immediately, turn the regulator control knob to OFF, wait 5 minutes for gas to evacuate and repeat steps 1 through 4 until burner ignites.
6. 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 cooker until the problem is found and corrected.



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 COOKER:

1. Turn regulator control valve to the "OFF" position.
2. Disconnect propane tank from the regulator control valve.

PROPER CARE AND MAINTENANCE:

BURNER ASSEMBLY/MAINTENANCE:

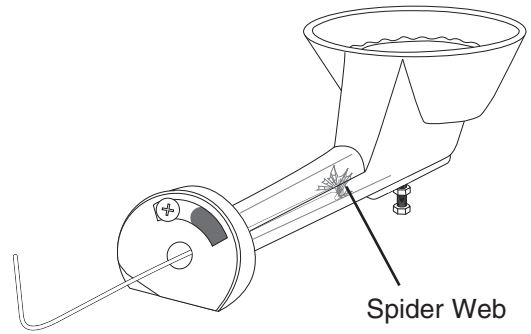
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Although your burner is constructed of cast iron, it may rust as a result of the extreme heat and acids from cooking foods. Regularly inspect the burner for cracks, abnormal holes, and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

1. Turn gas off at control knob and disconnect regulator from burner.
2. 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 with compressed air.

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



BURNER CLEANING AND MAINTENANCE:

- 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 cooker, 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 regulator and replace any damaged or worn parts. Use only parts specified by Even Embers.

TRANSPORTING AND STORAGE:

⚠ WARNING

- Never move a cooker when hot or in use.
- Make sure that control knob is in off position.
- DO NOT store a spare LP gas cylinder (filled or empty) under or near the cooker.
- Never store flammable liquids or spray canisters under or near the cooker.
- If the outdoor cooking gas appliance is not in use, the propane tank must be disconnected.
- 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 be kept out of reach of children.

BEFORE STORING YOUR COOKER:

- Ensure that the control knob is in the off position and remove propane tank from regulator
- Clean all surfaces. Lightly coat the cooker with cooking oil to prevent excess rusting.
- If storing the cooker indoors, disconnect the propane tank.
- Place dust cap on propane tank 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 propane tank. 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 cooker. See “Burner Assembly/Maintenance” under Proper Care and Maintenance.
- In order to extend and maintain the life and condition of the cooker, we recommend that the unit be covered when stored outside.

TROUBLE SHOOTING:

Problem	Possible Cause	Prevention/Cure
Burner will not light	LP gas tank is low or empty	Check if propane tank is empty. If empty, replace.
	LP gas leak	1. Turn control knob valve to “CLOSED” 2. Wait 5 minutes for gas to clear 3. Follow “Leak Testing” in the owner’s manual
	LP gas tank not fully connected	Tighten propane tank hand tight to regulator
	Obstruction of gas flow	Clean burner assembly
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Burner ports clogged or blocked	Clean burner ports
Cooker does not get hot enough	Out of gas	Replace propane tank
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 cooker 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 cooker in high winds
	Low on LP gas	Replace or propane tank
	Burner holes may be obstructed	Refer to “Burner Assembly/Maintenance” instructions
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 control knob valve is not fully opened	Fully open the control knob valve. The control knob valve is opened in counter-clockwise direction.

ASSEMBLY INSTRUCTIONS:

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

WE RECOMMEND TWO PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.

The following tools are required to assemble this Even Embers All In One Cooker:

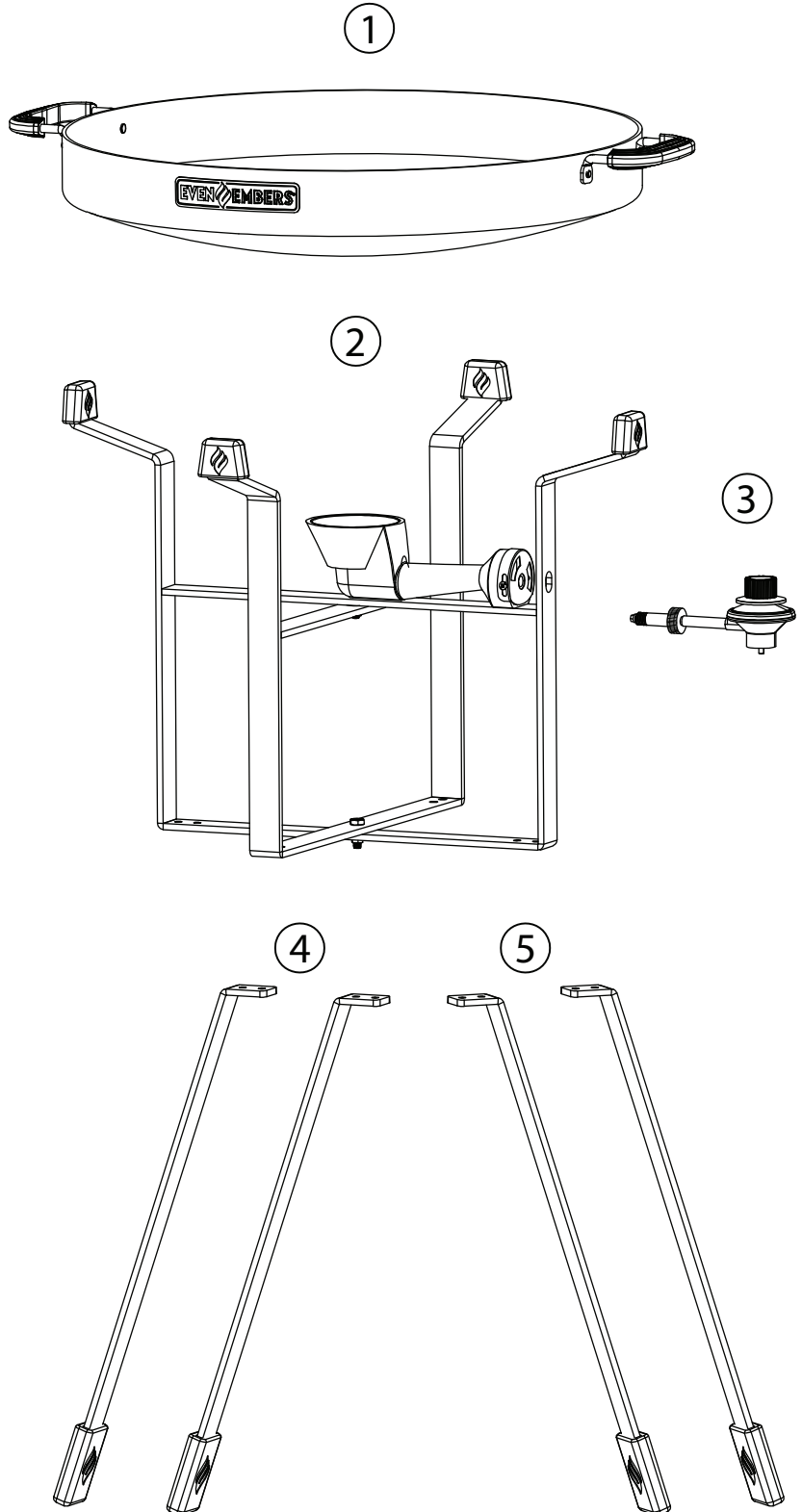
- Phillips Screwdriver
- Adjustable Wrench

PARTS LIST:

- ① 1 Cooktop
- ② 1 Frame Assembly
- ③ 1 Regulator Assembly
- ④ 2 Short Legs
- ⑤ 2 Long Legs

HARDWARE LIST:

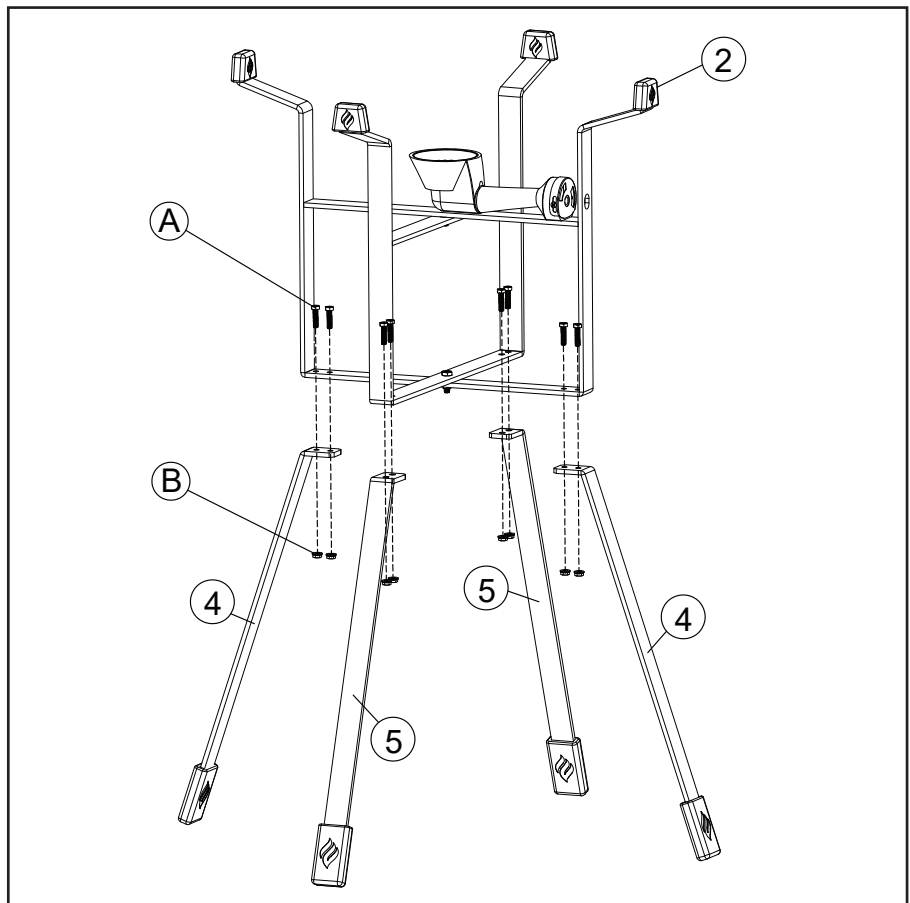
- Ⓐ 8 M6 x 20 mm Bolts
- Ⓑ 8 M6 Lock Nuts



1

Attach the short legs ④ to frame assembly ② using four M6 x 20 mm bolts ①A and M6 nuts ①B.

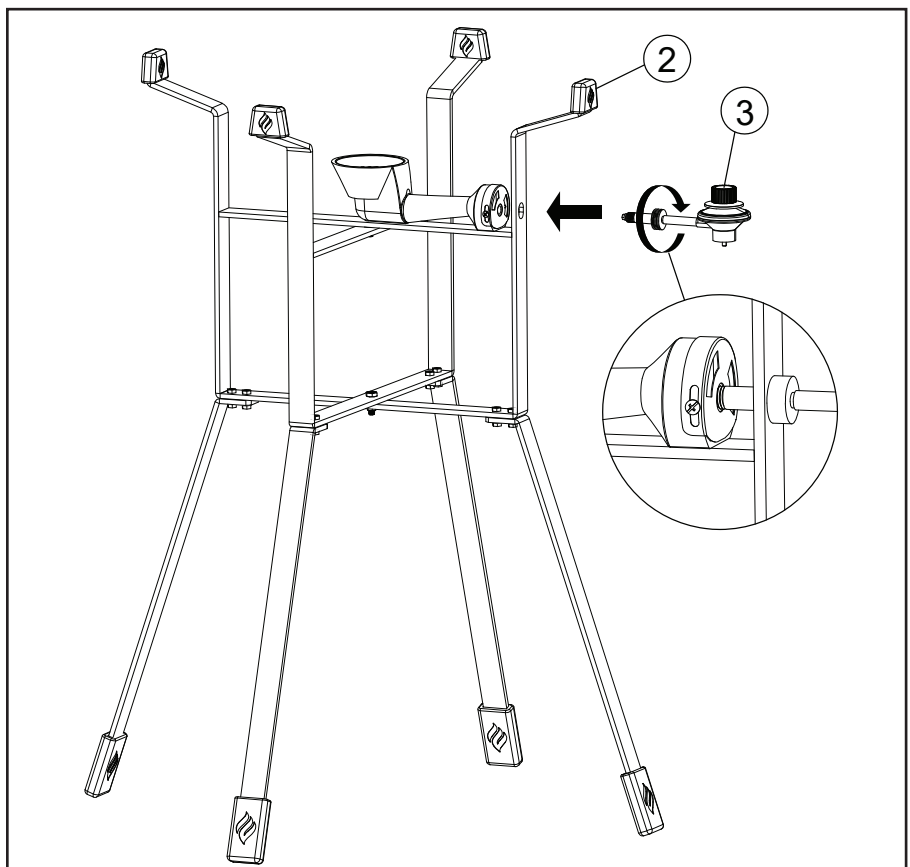
Attach the long legs ⑤ to frame assembly ② using four M6 x 20 mm bolts ①A and M6 nuts ①B.

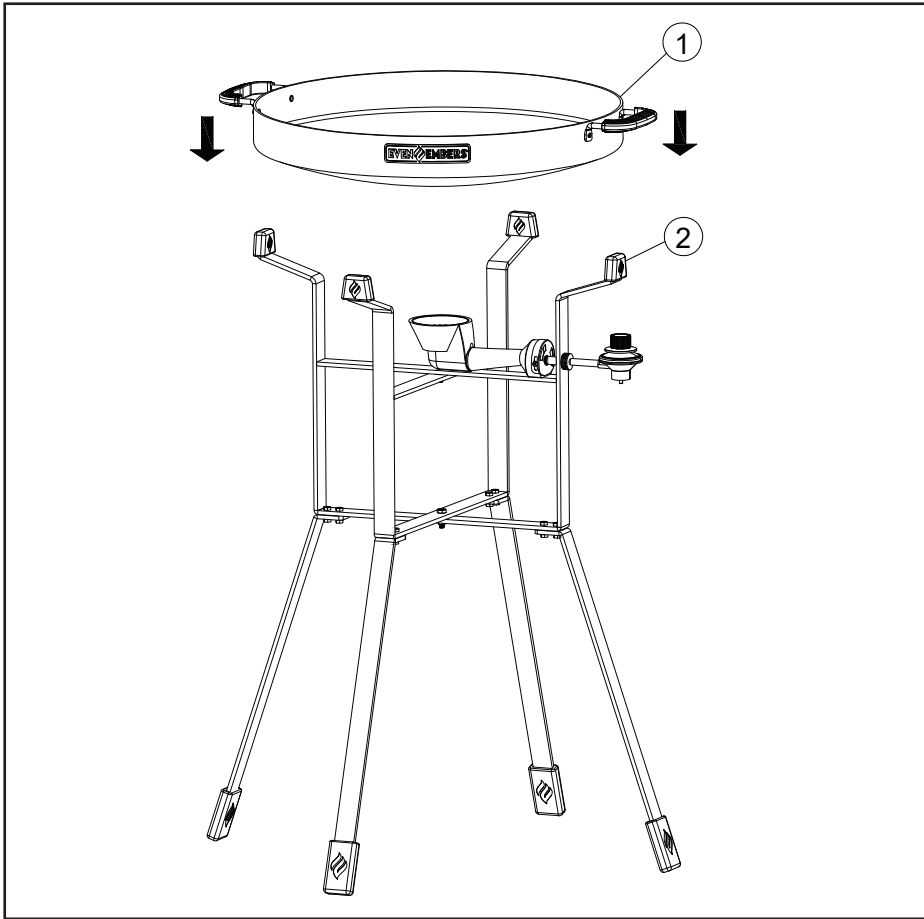


2

Attach regulator assembly ③ to burner by turning clockwise until secure.

Note: Regulator assembly will still be free to rotate after connection to the burner.





3

Place cooktop ① on assembled frame ②.



**GAS4100AS
ASSEMBLED**

WARRANTY

The Fair Game Group warrants to the original purchaser that the Even Embers All In One Cooker is free from defects due to workmanship or materials for:

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

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

- This warranty does not cover gas cookers 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.
- The 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.

The 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 All In One Cooker under the terms of this warranty, please call Customer Service Department at 1-855-735-9922. A receipt will be required. The Fair Game Group will not be responsible for any gas cookers forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, THE 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 ALL IN ONE COOKER 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.