



CARE AND USE INSTRUCTIONS

FOR ALUMINUM STOCKPOTS #3025/9518

⚠ WARNING *Read and understand before using this product.*

1. Sober adult operation ONLY! Read and understand this manual before using the product. The use of alcohol, prescription or nonprescription drugs may impair your ability to properly assemble or safely operate appliance.
2. LP (propane) gas is colorless, tasteless, heavier than air, and is both flammable and explosive. Combustion of propane consumes oxygen and produces carbon monoxide (a poisonous gas). Therefore, never operate an outdoor cooker inside a building or confined area where ventilation may be restricted. Make sure the LP Cylinder and the appliance is placed in an open area. Do not obstruct the flow of combustion and ventilation air.
3. **Never leave unit unattended.** Most accidents occur as a result of leaving the unit unattended.
When Frying... a unit left unattended may eventually overheat, resulting in a serious grease fire.
When Boiling... a unit left unattended may eventually boil over. Water can splash down on the burner and put out the fire resulting in propane gas being released out into the cooking area.
When Steaming... a unit left unattended may eventually evaporate all the water inside the steam pot. If water is allowed to evaporate completely, the heat from this unit will melt a hole into the bottom of the pot, resulting in a loss of the pot and the food inside.
4. This is an ATTENDED appliance. Do NOT leave this appliance unattended while heating oil, grease or water, cooking food or when hot after use [oil, grease or water above 100°F(38°C)]. Heated liquid can remain at scalding temperatures long after cooking has ended.
5. Use ONLY on a level, stable non-combustibles surface like brick, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
6. This appliance is for OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use on wooden decks, under roof overhangs, on porches, carports or at garage door openings.
7. Do NOT locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 feet from the sides, front and back of the appliance to ANY construction. Keep the area clear and free of any combustible material such as household chemicals, paint, gasoline and other flammable vapors and liquids.
8. 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. Replacement hose assemblies for Bayou Classic Cookers are: Single Burner Cookers - Model #5HPR, Double & Triple Burner Cookers - Model #3HPP, and Jet Cookers - Model #5HPR-1.
9. Keep children and pets away from the appliance at all times.
10. Do NOT move the appliance when in use. Allow the cooker to cool before moving or storing.
11. NEVER overfill the cooking pot with oil, grease or water.
12. Do NOT place an empty cooking vessel on the appliance while in operation. The intense heat will melt an empty pot. Use caution when placing anything on the cooking vessel.
13. Always wear shoes while cooking. Always wear mitts when handling the cooker, pots, and accessories.
14. Use Bayou Classic appliances only in accordance with state and local ordinances and codes. In the absence of local codes, installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code; or CGA-B149.2 Installation Code.
15. Bayou Classic gas appliances are not intended for use in a Commercial Setting.

Failure to comply with these warnings and instructions can result in property damage, personal injury and death.

Care & Use for Polished Aluminum Pots

1. It is recommended that you season the pot before use. Pour a small amount of vegetable oil inside and spread it with a paper towel until the entire bottom and sides are coated. Let it stand for 10 minutes. Wash out the interior of the pot, and it will be ready to use. (DO NOT apply to flame during any of this process) CAUTION: Empty aluminum pots will melt if placed over an open flame.
2. After cooking, let pans and lids cool gradually. Do not pour cold water into a hot pan. This can cause the bottom of the pan to warp, and it can cause grease to splatter. Always wash the pans thoroughly in hot, soapy detergent after each use to remove all traces of food, salt, or grease particles that will burn causing stains when the pan is reheated.

3. Seasoning the pots will make cleaning easier. Scouring pads and aluminum cleaners are okay for the interior of the pots, but will scratch the exterior.
4. Polished aluminum pots will tarnish and discolor with normal use. Occasional use of "Cream of Tartar" will bring back some of the luster. However, aluminum pots will tarnish and become dull with normal use.

Our motto is: "The uglier the pot, the better it cooks!"

Boiling with large quantities of salt is very corrosive and can cause 'pits' in the pots and baskets. To reduce the chance of this occurring, do not allow salt water to remain in the pot for a long period of time after the pot has cooled. The basket and pot should be thoroughly cleaned after each use. Do Not store cooking oil inside the pots. Salt and seasonings will settle to the bottom and can cause pits to form at the bottom of the pot.

Thermometer Test

Instructions for Thermometer Test

⚠ WARNING

- Always use a thermometer when frying turkeys or chickens. A thermometer is a sensitive measuring device which may work improperly if dropped, bent, or twisted. Always check to be sure the thermometer is working properly before cooking.
- There is a simple way to test the thermometer:
 1. Insert thermometer end into boiling water.
 2. While wearing protective gloves, hold the thermometer by the dial. The needle should quickly move around the dial and register approximately 212°F (100°C). This indicates the thermometer is working.
 3. If the needle stops at a low temperature (i.e. 200°F); this indicates the thermometer has been compromised and is not working properly. If so, discard the thermometer and call 1-800-864-6194 (8am - 5pm M - F Central Time) for assistance.

Note: Do not attempt frying if the thermometer is not working!

⚠ WARNING

- Do NOT attempt frying if the thermometer is not working!
- Do NOT cover pot with a lid when frying!
- Never leave the cooker unattended when frying.
- Never allow temperature of cooking oil/grease to exceed 350°F.
- **FAILURE TO FOLLOW THESE INSTRUCTIONS COULD CAUSE A GREASE FIRE/EXPLOSION RESULTING IN PERSONAL INJURY, PROPERTY DAMAGE OR DEATH.**

⚠ WARNING

- The face of the thermometer becomes very hot during use. Wear protective gloves or mitts when handling.
- Sweat or condensation from cold beverages, if allowed to drip on the glass cover, could cause it to break.
- Tip of the thermometer probe can be a puncture hazard, use caution when handling. Keep point away from eyes, face and hands.
- Always monitor thermometer temperature during use. After reaching the temperature of the oil/grease can rapidly increase resulting in a serious fire/explosion. **Never leave the cooker unattended!**

Placement of Thermometer

- Make sure clip on thermometer is at the top of the probe.
- Attach the thermometer clip on the inside of the pot with the probe immersed in the oil at least one inch.
- Do NOT insert the probe into poultry. This is not a meat thermometer.
- Do NOT allow temperature to exceed 350°F.
- Always monitor the temperature when frying.



Remember: Think Safety & Use Common Sense!

Whole Fried Turkey & Chicken

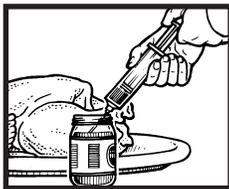
Preparation & Cooking

Instructions for safely performing cooking operations, as applicable to the appliance.

WARNING: Allow poultry to thaw completely. . .Very Important!
Never, never insert frozen or partially frozen poultry into hot oil!
Doing so will cause a violent boil over and grease fire!
Always test the thermometer to insure it is working properly!

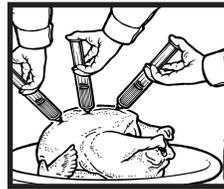
Preparation

- Clean and dry poultry inside & out, removing giblets and neck, and trimming away all excess fat and skin. Make sure opening around the neck cavity is wide and clear. . .very important!
- Make a 1-inch cut in the skin at the leg-thigh joints. This allows oil to drain when poultry is done... very important!
- Rub poultry with seasonings. (use poultry seasoning, cajun seasonings or salt & pepper)
Optional: If using a liquid marinade, inject into poultry at various points on the breast, thighs, and drumstick. (Figure #1 & #2)
Hint: When using a dry powder marinade, mix with Orange Juice instead of water. Acidity in the Orange Juice enhances the marinade plus acts as a meat tenderizer. **Hint:** Try injecting your favorite beer, wine, or sherry mixed with worcestershire into chickens prior to frying or grilling. The results are spectacular!
- Push plunger down slowly while pulling injector out of meat to give even distribution of seasoning.



Liquid marinades are available at most Grocery Stores.

Figure #1



Inject marinades or beer at various points as shown.

Figure #2

- Place turkey upside down on rack, with legs facing up, no batter required. Remember, poultry legs facing up.

Frying Instructions

- Pour peanut oil into pot and attach thermometer to the top edge, making sure the stem of the thermometer is in the oil at least one inch... very important! **Typical oil amounts are:**
30-Qt. ----- 3 Gallons
34-Qt. ----- 4 Gallons
- Following instructions, light the gas cooker and set at a low flame.
- Carefully place the pot on the cooker and adjust the flame higher.
- Heat oil to 325 – 350°F. Depending on the amount of oil used & weather conditions, it may take from 15 to 25 minutes for the oil to reach 325°F. **Optimum frying temperature is 350°F.**
- When oil reaches 350°F, **reduce heat** by turning regulator valve.
- Attach grab hook to the top loop of the rack. Wearing gloves, **very slowly & carefully** lower poultry into pot. **It may take 60-90 seconds to completely lower poultry into the oil!** (Figure #3)
WARNING: Do not drop the turkey into the oil! This could cause a boil-over resulting in a serious grease fire! Remember ...slowly...lower the poultry into the oil.
- After turkey is completely in the oil, remove grab hook from rack. (Figure #4)
- Inserting the poultry will reduce the temperature of the oil. Slowly increase the heat so that the temperature of the oil will come back to 325-350°F This will take several minutes. Monitor the thermometer to maintain this temperature. (Chilly conditions may prevent the temperature from returning to 350°F If so, just add 3-4 minutes to overall cooking time.)
- Fry **turkey** for 3 to 3 1/2 minutes per pound or until golden brown. (Ex: a 15 pound turkey will take between 45 and 50 minutes to cook.) Turkeys over 18 pounds typically take 60 minutes.

Whole Fried Turkey & Chicken... cont'd

- Fry a single **chicken** for about 18 minutes. When using Bayou Classic detachable Skewer Set, fry up to **3 chickens** in about 20 minutes.

Note: Cooking time begins when poultry is completely inserted into the pot.

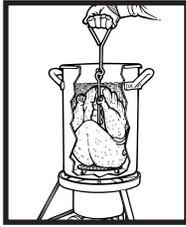


Figure #3

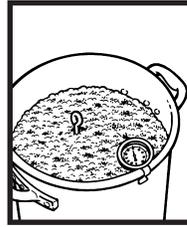
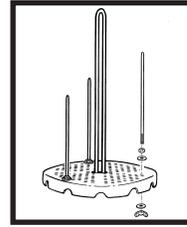


Figure #4



Using skewers
fry up to 3 chickens
(sold separately)

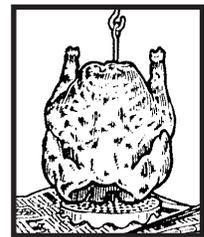
WARNING:

When poultry is lowered into hot oil, it will cause the oil to splatter from a furious boil. This can cause severe burns; therefore, we recommended wearing gloves, a long-sleeved shirt, shoes and safety goggles.

- After passing 450°F, cooking oil can heat up rapidly to its flashpoint of spontaneous combustion, which is a serious grease fire! Therefore, never leave cooker unattended!
- After cooking temperature is achieved, reduce the flame in order to maintain a constant temperature while cooking.
- Control frying temperature by turning the valve on the hose & regulator assembly. Constantly monitor the thermometer!

- When poultry is done, turn cooker off at the tank. Leaving pot on cooker, place grab hook through top Loop of the rack and very carefully remove rack with poultry from pot. (Figure #3)
- Place rack with poultry on absorbent paper and allow to drain for few minutes. (Figure #5)
- Carefully remove poultry from rack and place on platter.

Figure #5



...Cool, Carve & Enjoy!

WARNINGS WORTH REPEATING...

Make sure poultry is completely thawed!

Do Not insert frozen or partially frozen poultry into hot oil!

Slowly lower poultry into the hot oil. This may take 60 to 90 seconds.

Do Not DROP poultry into the hot oil!

Cooking must be monitored at all times. Do not permit cooking temperature to exceed 350°F.

Do Not leave pot and cooker unattended! Always monitor the thermometer!

Always test thermometer prior to cooking!

Do Not use lid when frying. Use lid only when the pot is being used for other types of cooking such as boiling soups, stews, gumbos; or steaming vegetables and seafood.

This unit gets very hot! Do Not touch! Keep children and pets at a safe distance while cooking and afterwards during the cool down period.

Allow 2 hours for the oil to cool down before handling or cleanup.

For more information or a free catalog, call:

1-800-864-6194

Monday - Friday (8:00am - 5:00pm CST)

Visit our web-site at **www.thebayou.com**

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