

- When removing food from the fryer, be sure to avoid burns from hot cooking liquid drippings.

Turkey Frying Basics

This product is not intended for use as a fryer. If frying, follow these guidelines.

1. With the cooking vessel removed from the burner, place the turkey in the cooking vessel and fill with water just until completely submerged.
2. Take the turkey out and mark the water level on the cooking vessel or measure the amount of water in

- the cooking vessel to know how much oil is needed.
3. Remove the water and completely dry the cooking vessel.
4. Heat required amount of peanut oil to 325°F.

5. SLOWLY lower turkey into hot oil using turkey fry accessory. Do not drop food or accessories into the oil or grease.
6. Cook at a rate of 3 1/2 minutes per pound.
7. CAREFULLY remove turkey from oil.
8. Immediately turn the burner off.
9. Do not attempt to move the cooking vessel while oil is still hot.

Limited Warranty*

Warranty covers all components of this outdoor cooker to be free from defects in materials and workmanship for one year from the day of purchase.

Within this period, manufacturer will correct any defects by repairing or replacing defective parts of the equipment or making available the parts thereof. FOB Logan, UT 84321.

Manufacturer will not be obligated to repair or replace equipment which has been repaired by others, abused, altered or misused. Furthermore, manufacture will not be held liable for any losses due to neglectful operations on the part of the purchaser. Upon the expiration of such warranty all such liability will terminate. No other warranties are expressed or implied. Returned merchandise will be accepted for repair or replacement only. Prior written approval and a return authorization number must be obtained. All returns must be shipped prepaid. Collect shipments will not be accepted.

Paint Finish is not covered by this limited warranty or any implied warranty.

*Applies to contiguous U.S. states only.

Camp Chef PO Box 4057 Logan, UT 84323

1-800-650-2433 or 435 752 3922

0403Genbkit

SINGLE & MULTIPLE BURNER OUTDOOR LP COOKER CARE, USE AND SAFETY INSTRUCTIONS



Tanks Sold Separately

! WARNING !

- To installer or person assembling this appliance: Leave this manual with this appliance for future reference.
 - To consumer: Keep this manual for future reference.
- This instruction manual contains important information necessary for the safe use of this product.

DO NOT DISCARD THIS INSTRUCTION MANUAL.

Fill in model number found on the product.

Model Number:

For outdoor use only.

! WARNING !

Read this manual before each use. Failure to follow these instructions could result in fire or explosion, which could cause serious personal injury and/or property damage.

! WARNING !

For Your Safety

If you smell gas:

- Shut off gas to the appliance at the tank.
- Extinguish any open flame.
- If odor continues, immediately call your gas supplier or your fire department.

! WARNING !

1. Do not operate this appliance within 10 feet (3.05 m) of any stored flammable gas cylinder.
2. Do not operate this appliance within 25 feet (7.62 m) of gasoline or other flammable liquids or vessels containing the same.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter than 350°F (176.5°C).
4. Do not leave oil/grease unattended.

! WARNING !

1. 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. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.

2. Keep children and pets away from burner at all times.

3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.

4. This appliance is for OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on a recreational vehicle. Do not use with grease or fat on a boat. NEVER use this appliance as a heater.

5. Do not operate this appliance under ANY overhead construction. Keep a minimum clearance of 10 feet (3 m.) from the sides, front and back of the appliance to ANY construction. Keep the area clear of all flammable liquids and combustible material, including wood, dry plants and grass, brush, paper, and canvas.

6. Use ONLY on a level, stable non-combustible surface like bricks, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.

7. Keep the fuel supply hose away from all heated surfaces.

8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve,

leave the burner valve closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if there is a leak. Replace the faulty parts.

9. Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.

10. When cooking with oil or grease, a thermometer MUST be used.

11. NEVER the oil or grease temperature get hotter than 350°F (177°C). If the temperature goes above 350°F (177°C) or if oil begins to smoke, IMMEDIATELY turn burner off.

12. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.

13. NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

14. When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. Failure to

completely thaw and dry food may cause oil or grease to overflow.

Follow instructions in this manual for frying foods.

15. When frying, slowly submerge food products into the oil or grease.

16. When frying do NOT place an empty cooking vessel on burner while in operation. Use caution when placing anything in the cooking vessel while burner is in operation.

17. In the event of rain while cooking with oil or grease, IMMEDIATELY turn off burner(s) and gas supply, then cover cooking vessel. Do NOT attempt to move the appliance or the cooking vessel.

18. Do NOT move the appliance when in use. Allow the cooking vessel to cool before moving or storing.

19. Always use gloves, goggles, apron, and covered toe shoes when operating this product.

20. In case there is a fire, call the local fire department or dial 911. Stay clear from flames. Do not attempt to extinguish with water.

21. Use only those accessories, such as cooking vessels recommended by the manufacturer, to allow for safe and proper performance of the product.

Safety Symbols

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

! DANGER !

Indicates an 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.

! CAUTION !

For residential use only.

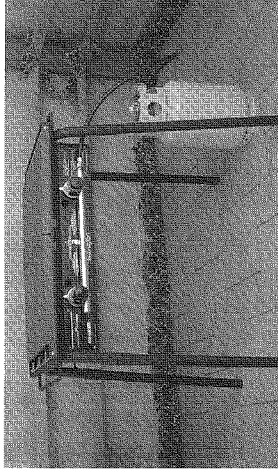
! WARNING !

Installation Safety Precautions

- Use appliance only with LP (propane) gas and the regulator/valve assembly supplied.
- Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicle and/or boats.

- This appliance is safety certified for use in the United States. Do not modify for use in any other location. Modifications will result in a safety hazard. Questions regarding certification in other areas may be addressed to 1-435-752-3922.

- This appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- Use appliance at least 10 feet from any wall or surface. Maintain 10 feet clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a 10 foot clearance from walls or rails.
- Do not use on or under balconies made of wood.
- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve.
- Never use LP tank if visibly rusted, damaged, or out of date.
- Never move appliance while in operation or still hot.

- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.

- The regulator may make a humming or whistling noise during operation. This will not affect the safety or use of appliance.
- 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 use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

- When cooking with oil/grease, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire do not attempt to extinguish with water. Use Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.

For Safe Use Of Your Appliance And To Avoid Serious Injury:

- Do not let children operate or play near appliance.
- Keep appliance area clear and free from materials that burn.
- Do not block holes in bottom or sides of appliance.
- Check burner flames regularly.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Completely thaw meat and poultry prior to placing in hot oil.

- To minimize splattering, dry surfaces of meat and poultry prior to placing in hot oil.

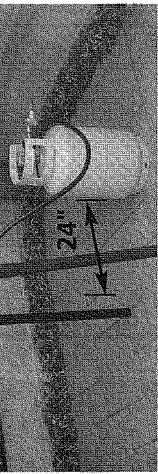
! WARNING !

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

! WARNING !

- In the event of rain while cooking with oil/grease, immediately turn off the appliance burners and gas supply, then cover the cooking vessel. Do not attempt to move the appliance or cooking vessel.
- Do not overfill cooking vessel. Oil can splatter causing staining or discoloration to ground surface.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- Never operate appliance with LP tanks out of correct position specified in Assembly Instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank form specified operating position.

Warning: Hose is a trip hazard

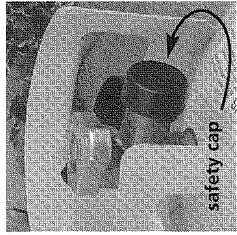


! DANGER !

- The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of death or serious injury.
- NEVER store a spare LP tank under or near appliance or in enclosed areas.
- NEVER fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

Do not store an LP tank in enclosed spaces such as a carport garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle, which may become overheated by the sun.

- Do not store LP tanks in an area where children play.



LP Tank

The LP tank used with your appliance must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT). See LP tank collar for marking.

LP tank valve must have:

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.

LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.



OPD Hand Wheel

LP (Liquefied Petroleum Gas)

- LP gas is non-toxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.

• A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.

- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.

- Leak test new and exchanged LP tanks BEFORE connecting to appliance.

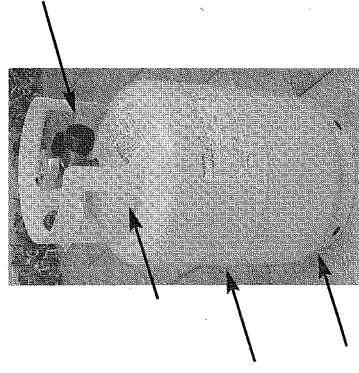
LP Tank Leak Test

For your Safety

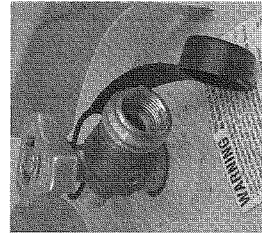
- Leak test must be repeated each time LP tank is exchanged or refilled.
 - Do not smoke during leak test.
 - Do not use an open flame to check for gas leaks.
 - Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.
- 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 can result.
- Brush soapy solution onto all weld seams and entire valve area.

! WARNING !

If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.



Connecting Regulator To The LP Tank



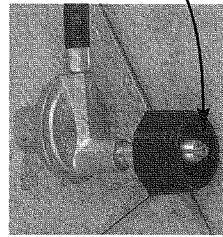
1. Place LP tank on a secure, level, and stable surface.
2. Turn control knob to the OFF position.
3. Turn LP tank OFF by turning hand wheel clockwise to a full stop.

4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

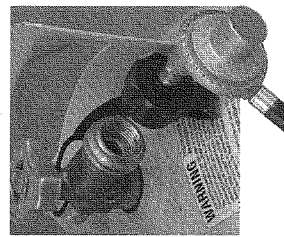
Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.



(B) Nipple has to be centered into the LP tank valve



(C) Hold coupling nut and regulator as shown for proper connection to LP tank valve



6. Turn the coupling nut clockwise to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only – do not use tools.

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. **If you are still unable to complete the connection, do not use this regulator!**

! WARNING !

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.

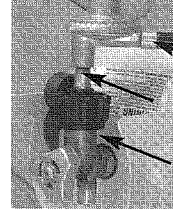
! WARNING !

- Do not use appliance until leak checked.
- If leak is detected at any time, STOP and call the Fire Department.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

Leak Testing Valves, Hoses and Regulator

1. Turn all control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tank.

3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.



4. Brush soapy solution onto indicated connections shown at right.

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. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Service Center at 1-435-752-3922.

6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.

1. Remove all appliances from the burner to create a free flow of air.
2. Turn regulator control valve to OFF position.

3. Fully open LP bottle valve.

4. Light match and place it over burner. Slowly turn ON the regulator control valve. Do NOT stand with head or arms over cooker.

5. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

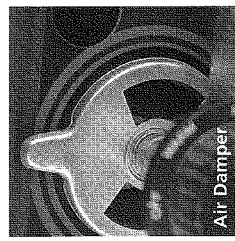
Curing of paints and parts will produce an odor only on first use.

! CAUTION !

If burner does not light, turn knob(s) to OFF, wait 5 minutes, try again. If the burner does not ignite with valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Burner Flame Check

- Light burner; rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. The air damper mounted on the back of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.

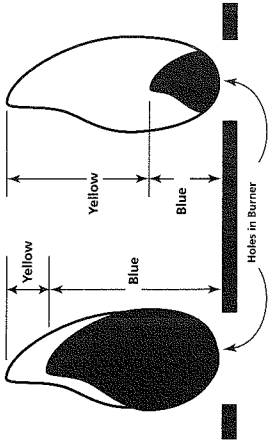


! WARNING !

- Do not use water on a grease fire. Personal injury may result. If a grease fire develops turn knob and LP tank off.
- Do not leave appliance unattended while preheating. If appliance has not been regularly cleaned a grease fire can occur that may damage the product. To installer or person assembling this appliance: Leave this manual with this appliance for further reference.

Lighting Instructions:

Do not lean over LP cooker while lighting.



Turning LP Cooker Off

- Turn all knobs to OFF position. Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

Hose Check

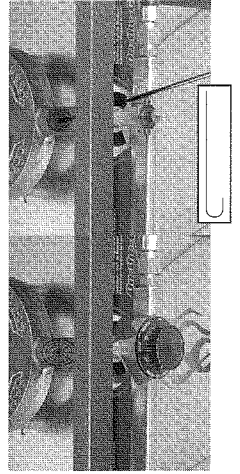
- Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/hose / regulator specified by manufacturer.

! WARNING !

Spider's nests or wasp's mud inside the burner may cause fire at the air damper. If a fire occurs, immediately turn off gas supply at LP cylinder valve.

Cleaning The Burner

NOTE: Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice.



Such a fire can cause operator injury and serious damage to the appliance. To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). NOTE: Water or air pressure will not normally clear a spider web.

Steps for cleaning the Burner:

1. Remove orifice/hose from burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a long flexible wire or use an air hose.
4. Inspect and clean the burner if needed.
5. Reattach orifice/hose to burner.

! CAUTION !

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP cylinder. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning and Maintenance

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn, or the like.

Suggested Cleaning Materials

- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

Component Cleaning:

- BURNER: Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- COOKING SURFACES, POTS AND PANS: Clean the cooking surface with soapy water and a nylon cleaning pad.
- After appliance has cooled, wipe areas where paint and finish have burned off to minimize rusting.

Using a thermometer

Prior to lighting, position thermometer clip so that at least 1/2" of thermometer tip is submerged in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off.

! WARNING !

Introduction of water from any source into the cooking oil or grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil and grease, all food products MUST be completely thawed and towel dried to remove water before being immersed in the fryer.

When using as a fryer, customer is responsible for safe and proper use of this product.

If Frying:

- Follow instructions provided by the appliance manufacturer.
- Do not over fill the pot with cooking liquid. Never fill appliance more than half full of cooking liquid or past the maximum fill line (a permanent marking on fryer).
- NEVER let the cooking liquid temperature get hotter than 350°F (177°C). If the temperature goes above 350°F (177°C) or if oil begins to smoke, IMMEDIATELY turn burner off.
- Be sure thermometer is in good working condition.
- Do NOT operate any fryer unattended. The user shall remain in the immediate area of the fryer and have a clear view of the fryer at all times during operation.
- Do not operate any fryer within 10 feet (3 m) of any stored flammable gas cylinder and within 25 feet (7.5 m) of any gasoline or other flammable liquids or vessels containing the same.
- If cooking liquid has spilled and ignited, do not attempt to extinguish with water. Immediately turn gas supply OFF at the supply cylinder and:
 - Extinguish flames using a BC type fire extinguisher as recommended by the fryer manufacturer; Or
 - Smother flames with dirt or sand.
 - In case there is a fire, call the local fire department or dial 911.
 - To avoid accidental burns from burner flame or hot cooking liquid, turn the burner off before inserting or removing food from the fryer.