

**BACKYARD
PRO**

BACKYARD
PRO
Weekend Series

OUTDOOR RANGE OPERATION INSTRUCTIONS



**554BP12KIT, 554BP30AL, 554BP30ALKIT, 554BP30SS, 554BP30SSKIT, 554BPHP17,
554BPRD13, 554BPRD21, 554BPSQ16, 554BPSS16, 554BPSQ212, 554BPSQ30AH**

KEEP THIS MANUAL FOR FUTURE REFERENCE.



WARNING



READ AND UNDERSTAND BEFORE USING THIS PRODUCT

Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeable to refer to the Backyard Pro Outdoor Ranges and Cookers.

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 Fire Department.

1. This is an ATTENDED appliance. DO NOT leave this appliance unattended while the burner is lit or while heating oil, grease, water or cooking food. Monitor the appliance when hot after use (oil, grease or water above 100°F (38°C)). Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.
2. Keep children, pets and unauthorized persons away from the appliance 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. DO NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.
4. This appliance is for OUTDOOR use only. DO NOT use in a building, garage, tent or any other enclosed area. DO NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.
5. DO NOT locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of any combustible material. Do not use on or under any apartment or condo balcony or deck.
6. When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.
7. Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by Backyard Pro should be used with this appliance.
8. When cooking with oil or grease, a reliable thermometer MUST be used. Follow instructions in this manual for proper installation and use of thermometer.
9. If the temperature of cooking oil exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (177°C) before relighting burner according to the instructions in this manual.
10. When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
12. NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

Warnings

13. 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.
14. 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.
15. This appliance and pot, including handles and lids, get dangerously hot in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.
16. **DO NOT** place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation. Never use a cooking vessel larger than the capacity and diameter specified in this manual.
17. 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 burners and gas supply. Do not attempt to move the appliance or cooking vessel.
18. **DO NOT** move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) before moving or storing.
19. Avoid bumping of or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.
20. See Use and Care section for LP Gas Cylinder information. A 20 lb. (9 kg) cylinder should be used with this cooker. The LP-gas supply cylinder used must have a protective collar and 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 the Transportation of Dangerous Goods*. **DO NOT** store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full. For proper vapor withdrawal, the 20 lb. (9 kg) cylinder should be used in the proper upright position. Cylinder must be turned off while not in use. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.
21. Use Backyard Pro appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, *ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases*, *ANSI/NFPA 58* or *CSA B149.1, Natural Gas and Propane Installation Code*.

NOTE

Most Backyard Pro outdoor ranges come standard as painted. During initial start-up and first use, you may experience some burn-in of the range and that includes unpleasant fumes and discoloration of the burner. Please note that this is normal and after 10-15 minutes the unit will be ready for use. Do not use in an enclosed area under any circumstances.



FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustible by-products, such as carbon monoxide, produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.

Wash your hands after handling this product.

1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker, inspect and remove any combustible items.
2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with 10 ft. (3.05m) of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.
3. Before each use of the appliance, check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.
4. Follow all Lighting Instructions on page 6-7 each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube. If there is any obstruction or a yellow flame, and the air shutter adjustment has not solved the problem, turn off the cooker and allow time for it to cool. Disconnect the hose from the cooker. Remove the air shutter using a phillips head screwdriver. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present, use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Reattach the air shutter to the venturi tube using the phillips screwdriver. Assemble and light the cooker again as per the instruction manual.
5. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Visit WebstaurantStore.com for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Backyard Pro should be used with the appliance.
6. For purchase of any replacement parts which may have become damaged or lost, please visit WebstaurantStore.com.

CLEANING THE APPLIANCE

1. Cooker & LP Hose/Regulator:
If necessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner unit or hose and regulator into water as this will cause rust.
2. Aluminum or Stainless Steel Pots:
Clean after each use according to the directions on following page.
3. Cast Iron Cookware:
Clean after each use according to the directions on following page.
4. Thermometer:
Clean after each use with mild soapy water and towel dry. Do not submerge in liquid or put in dishwasher.

Maintenance & Care

TIPS FOR CARING FOR ALUMINUM FRY PANS AND BOILING POT

It is not necessary to season aluminum pots before cooking with them. Wash with a liquid dish washing detergent and towel dry.

After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has cooked to the outside of the pot while cooking with your outdoor cooker, scrub the outside of the pot with a steel wool scouring pad.

DO NOT SPRAY OVEN CLEANER ON ALUMINUM POTS TO REMOVE GREASE OR SOOT. OVEN CLEANER WILL CAUSE THE FINISH TO BECOME DULL.

If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and steel wool to loosen the food.

If hard water causes darkening on the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes.

NEVER PLACE AN EMPTY ALUMINUM OR STAINLESS STEEL POT ON A LIT COOKER.

A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.

INFORMATION REGARDING COOKING OIL

In our instructions we suggest peanut oil for deep frying. While this is an excellent choice, any good liquid vegetable oil may be substituted.

SUGGESTIONS FOR KEEPING USED COOKING OIL:

After initial use, let the oil cool. While slightly warm, filter out particles before storing in original container or similar sturdy plastic or glass container. This can be accomplished by using filter paper (coffee filters) or a clean cloth (dishtowel). Never pour hot oil into a container. For best results store oil in a cool place. It can be reused within 30 days. Discard after second use or when the flavor of reheated oil becomes objectionable to taste.

Helpful Hint: Try frying a batch of french fried potatoes after cooking. This aids in improving the flavor of the oil for the next use.



**NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING
OR WHILE THE APPLIANCE IS LIT**

FOR MODELS WITH ADJUSTABLE REGULATORS

(ILLUSTRATIONS PAGE 7)

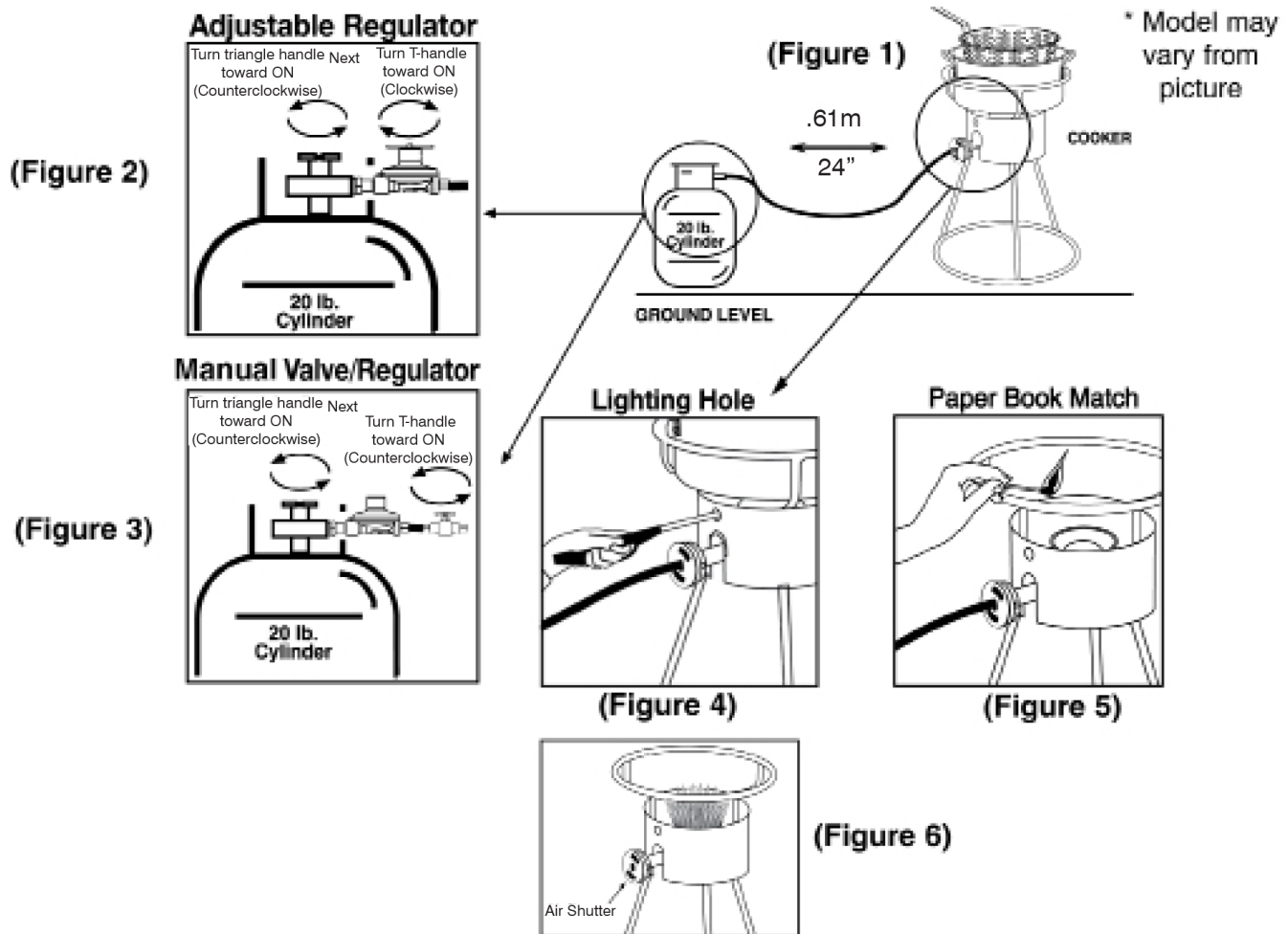
1. Check the casting to make sure it is set up as per the illustration (**Figure 1**).
2. Make certain that the regulator control is turned **OFF** by turning it counterclockwise until it reaches the stop.
3. Open cylinder control valve by turning it counterclockwise as per the diagram (**Figure 2**).
4. Insert a multipurpose lighter through the hole in the shroud as per **Figure 4**, or use a paper book match placed above the casting as per **Figure 5**. Turn the regulator control toward the **ON** position until ignition occurs. Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size (**Figure 2**). When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the regulator and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.
5. Check that the flame is blue and that the flames are emitted from every port in the casting. If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to “Lift” off the burner (**Figure 6**). If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 4 for more information regarding a yellow flame.
6. Always monitor the flame throughout the cooking process. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the regulator and cylinder valve **OFF**. Wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions (#1-5) in this section.

FOR MODELS WITH MANUAL VALVE(S) CONTROLS

(ILLUSTRATIONS PAGE 7)

1. Check the casting to make sure it is set up as per the illustration (**Figure 1**).
2. Make certain that the manual valve(s) is turned **OFF** by turning it clockwise until it reaches the stop.
3. Open cylinder control valve by turning it counterclockwise as per the diagram (**Figure 3**).
4. Insert a multipurpose lighter through the hole in the shroud as per **Figure 4**, or use a paper book match placed above the casting as per **Figure 5**. Turn the manual valve control toward the **ON** position until ignition occurs. Turning the manual valve counterclockwise increases the gas flow to the burner and hence the flame size (**Figure 3**). When lighting the burner, if ignition does not occur in 3 to 5 seconds, turn the manual valve(s) and cylinder control off. Wait 5 minutes for gas to disperse. Repeat procedure.
5. Check that the flame is blue and that the flames are emitted from every port in the casting. If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to “Lift” off the burner (**Figure 6**). If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 4 for more information regarding a yellow flame.
6. Always monitor the flame throughout the cooking process. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the regulator and cylinder valve **OFF**. Wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions (#1-5) in this section.

Lighting & Operating Instructions



! WARNING !

NEVER MOVE THE COOKER OR POT WHILE IN USE OR STILL HOT [ABOVE 100°F (38°C)]

TURNING OFF AND STORING THE COOKER AFTER USE

1. After each use, turn OFF the cooker at the regulator/manual valve first, then at the gas cylinder valve. Check to make sure this is no flame and all valves are off. Do not leave the cooker until it has cooled completely. When removing food from the cooker wear protective mitts.
2. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank.
3. Storage of this cooker indoors is permissible only if the cylinder is disconnected and removed from the cooker. Do not use or store cylinder in a building, garage or enclosed area. Read and follow all cylinder manufacturer's instructions. The cylinder must be stored out of the reach of children at all times. Keep entire unit in area to avoid insects and contamination that can clog the venturi tube.

! WARNING !

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD, OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

FOR ITEMS

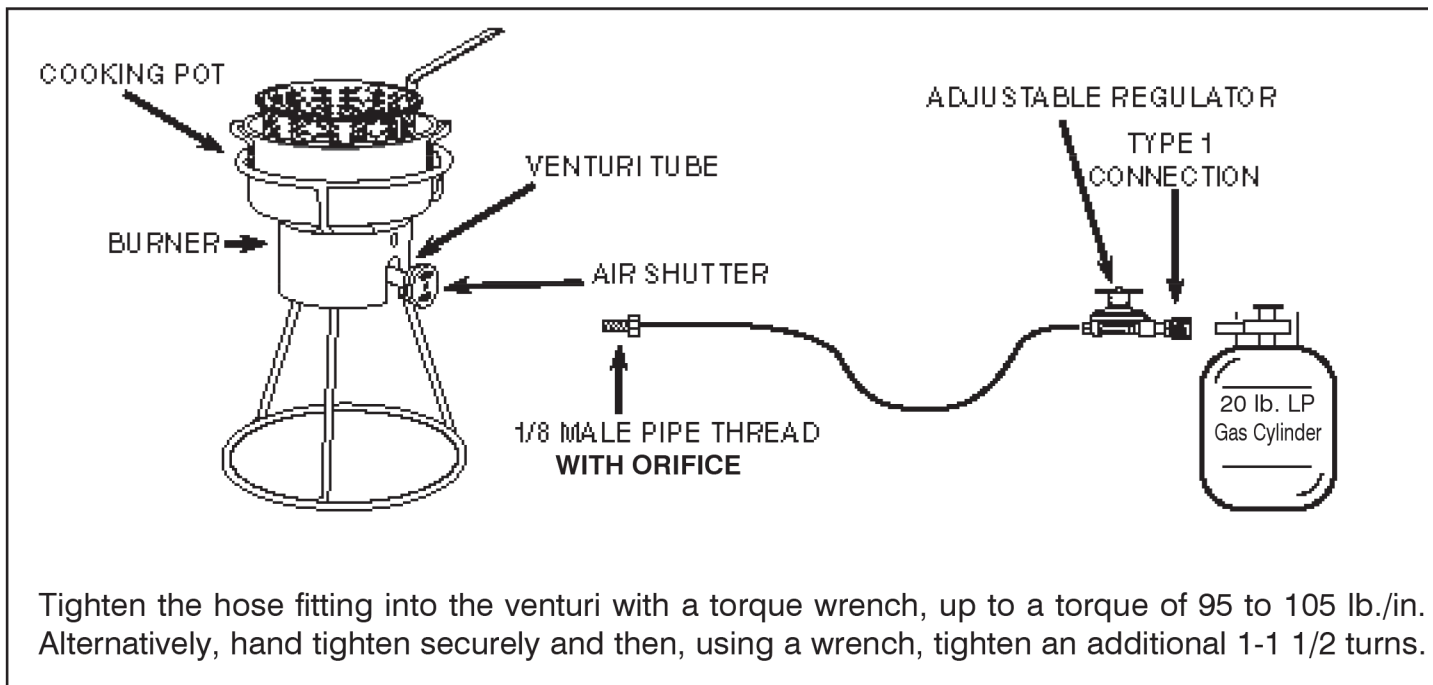
554BPHP17

554BPRD13

554BPRD21

4. NOTE: The hose to burner connection will be one of the following:
- Figure 1) Hose with male fitting and adjustable regulator.
 - Figure 2) Hose with female fitting and adjustable regulator.
 - Figure 3) Hose with male or female fitting and manual valve with non-adjustable pressure regulator.
 - Figure 4) Double hose with male fittings and manual valves with non-adjustable pressure regulator

Figure 1 HOSE WITH MALE FITTING AND ADJUSTABLE REGULATOR.



Assembly Instructions

FOR ITEM

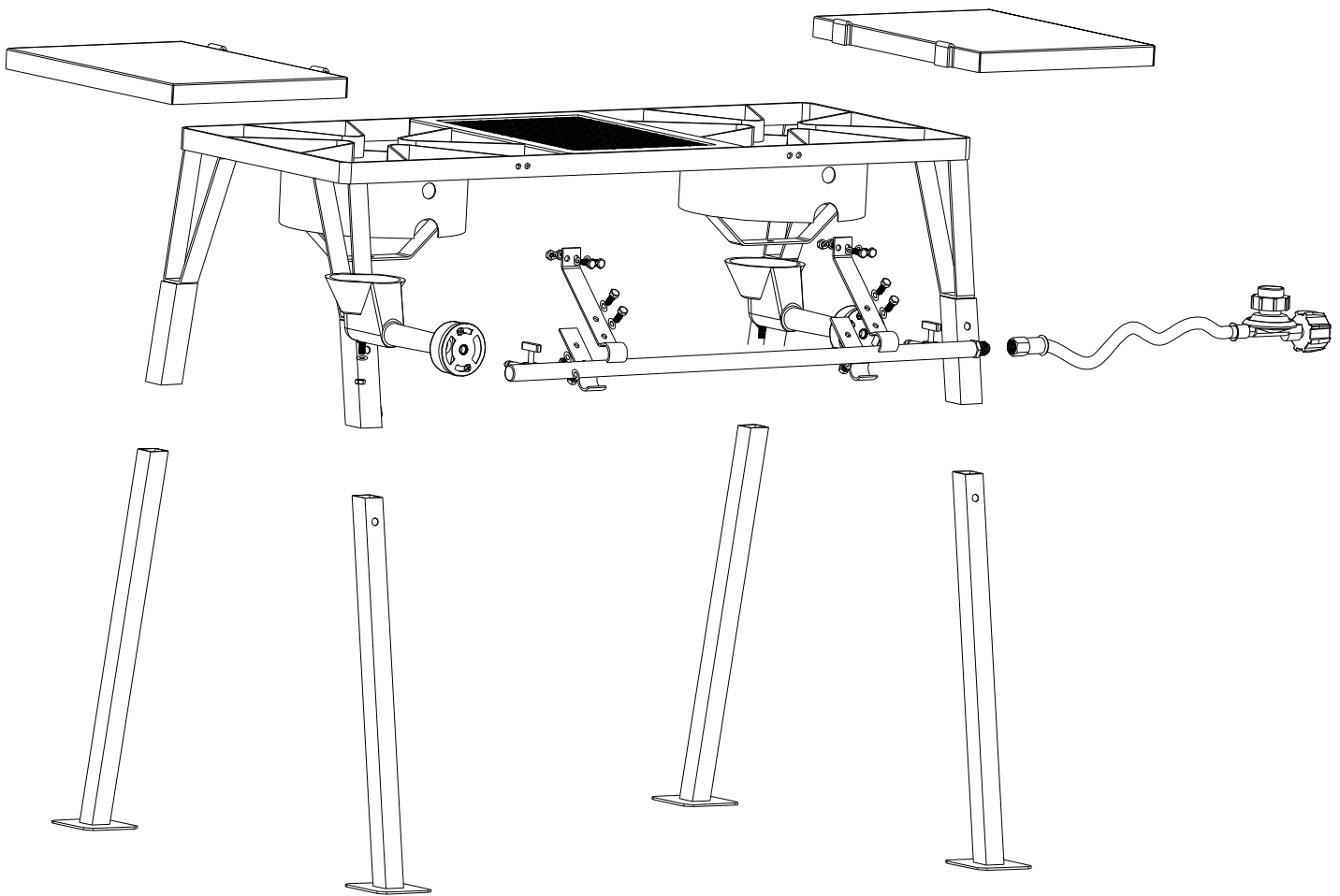
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HARDWARE FOR ASSEMBLY

(8) Bolts
(8) Nuts
(16) Washers

TOOLS NEEDED FOR ASSEMBLY

(1) Adjustable Wrench
(1) Disposable Wrench (Included)



INSTRUCTIONS

1. Assemble bolts, washers and nuts as per diagram.
2. Wrench tighten. Make sure all bolt sets are used and unit stands sturdily.

FOR ITEMS

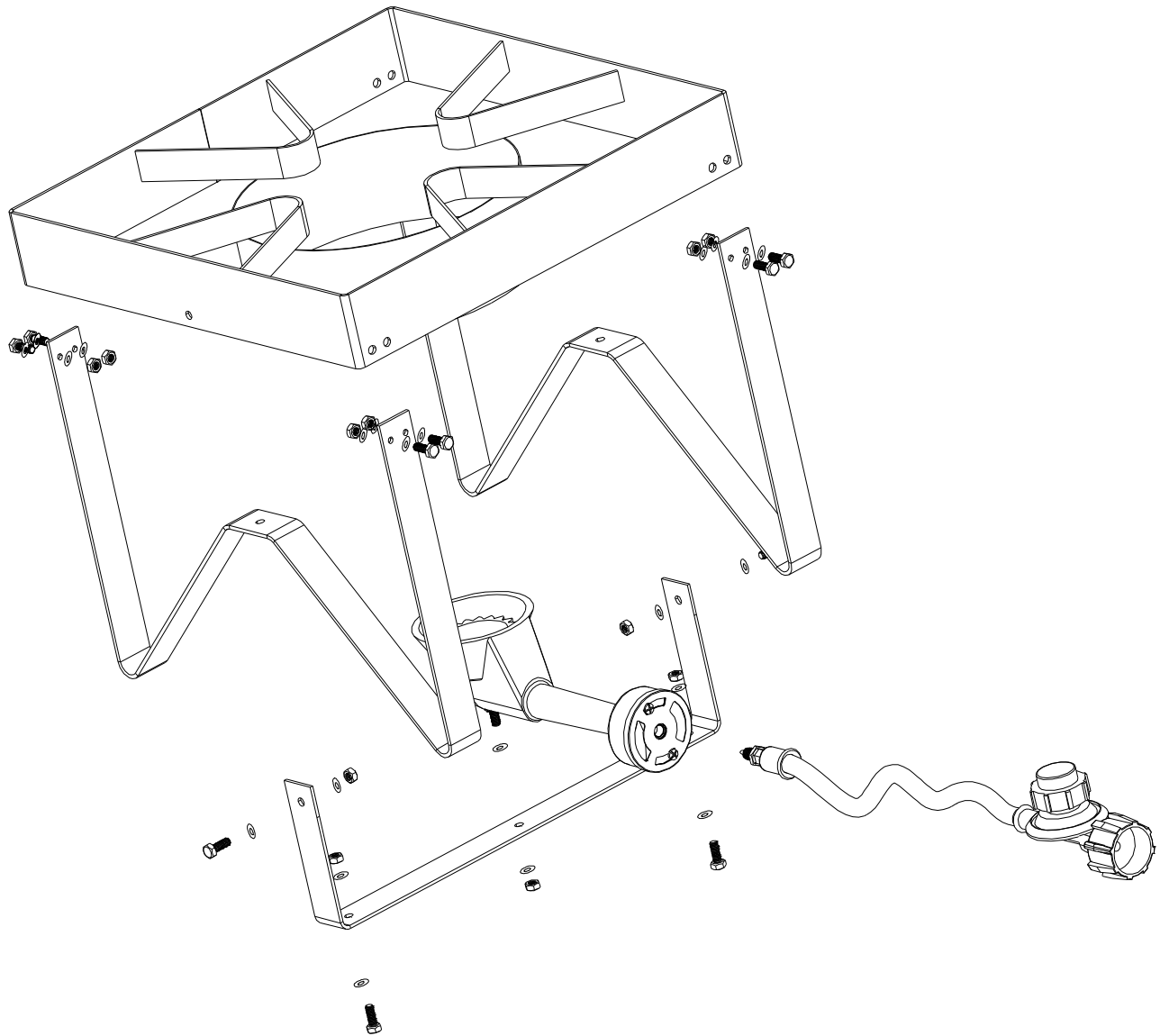
554BPSS16
554BPSQ16

HARDWARE FOR ASSEMBLY

(12) Bolts
(12) Nuts
(24) Washers

TOOLS NEEDED FOR ASSEMBLY

(1) Adjustable Wrench
(1) Disposable Wrench (Included)



INSTRUCTIONS

1. Assemble bolts, washers and nuts as per diagram.
2. Wrench tighten. Make sure all bolt sets are used and unit stands sturdily.

Assembly Instructions

FOR ITEMS

554BP30ALKIT

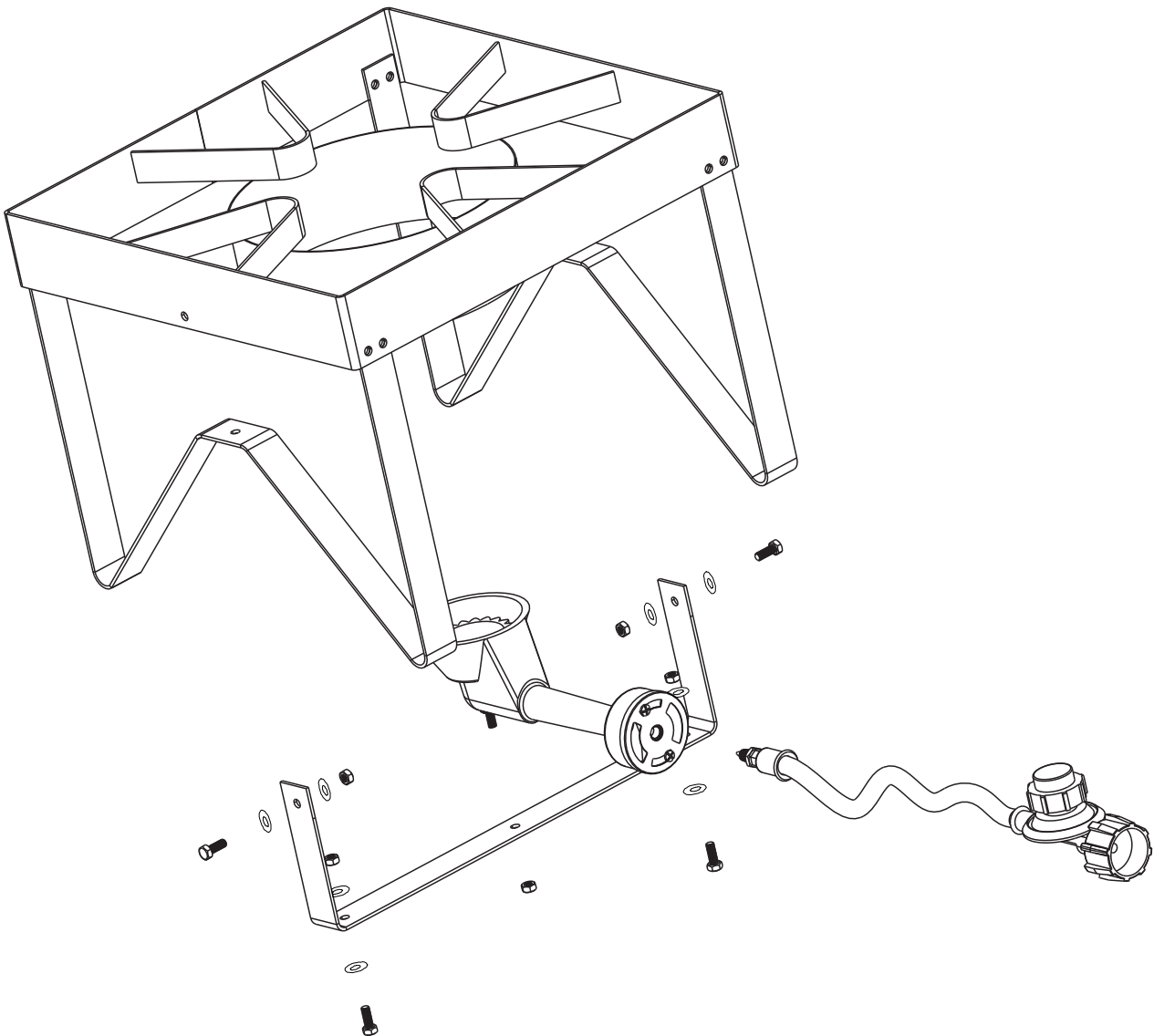
554BP30SSKIT

HARDWARE FOR ASSEMBLY

- (4) Bolts
- (4) Nuts
- (8) Washers

TOOLS NEEDED FOR ASSEMBLY

- (1) Adjustable Wrench
- (1) Disposable Wrench (Included)



INSTRUCTIONS

1. Assemble bolts, washers and nuts as per diagram.
2. Wrench tighten. Make sure all bolt sets are used and unit stands sturdily.

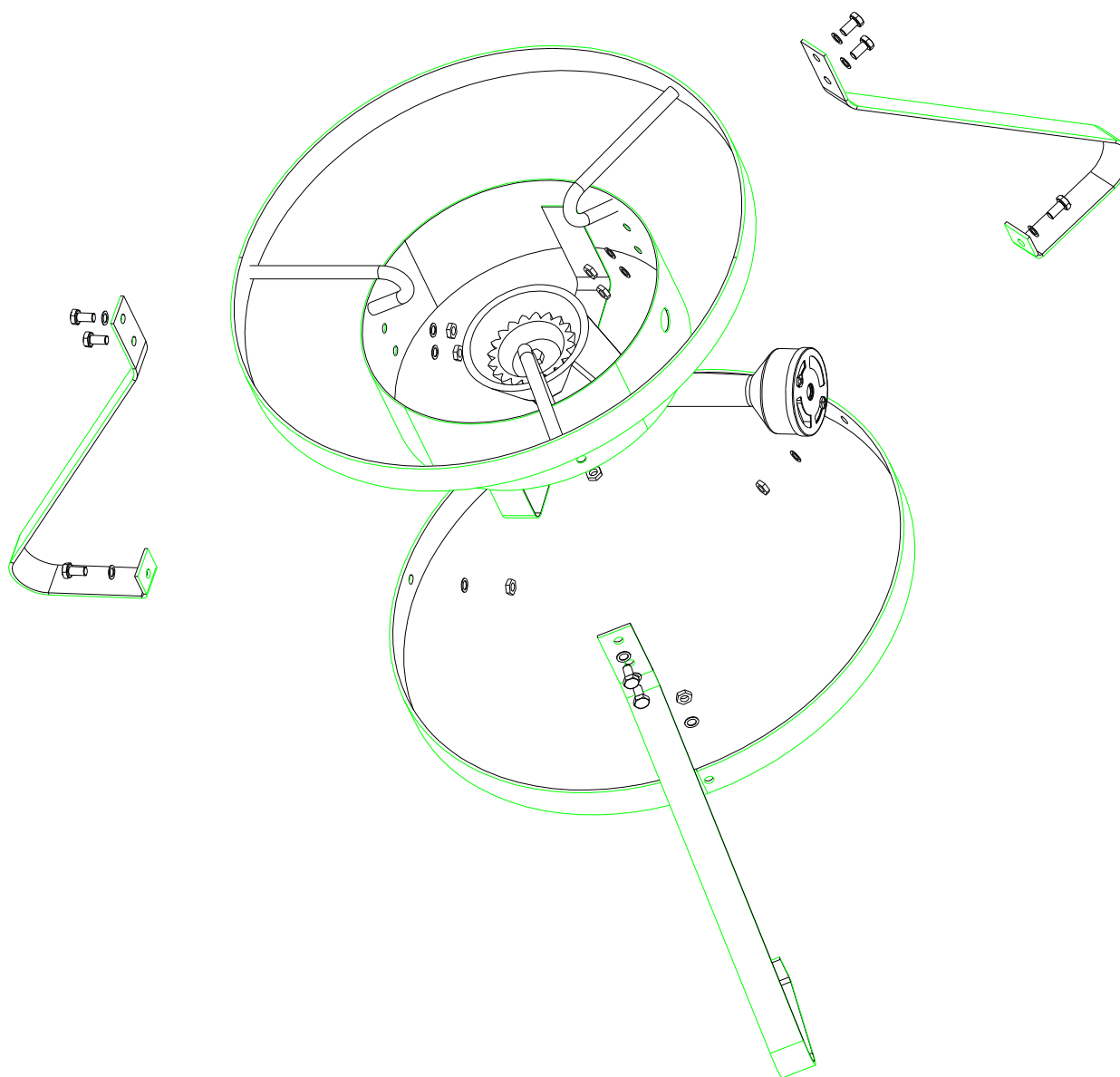
FOR ITEMS 554BP12KIT

HARDWARE FOR ASSEMBLY

(9) Bolts
(9) Nuts
(18) Washers

TOOLS NEEDED FOR ASSEMBLY

(1) Adjustable Wrench
(1) Disposable Wrench (Included)



INSTRUCTIONS

1. Assemble bolts, washers and nuts as per diagram.
2. Wrench tighten. Make sure all bolt sets are used and unit stands sturdily.

Assembly Instructions

FOR ITEMS

554BPSQ30AH

HARDWARE FOR ASSEMBLY

(8) Bolts with Wingnuts

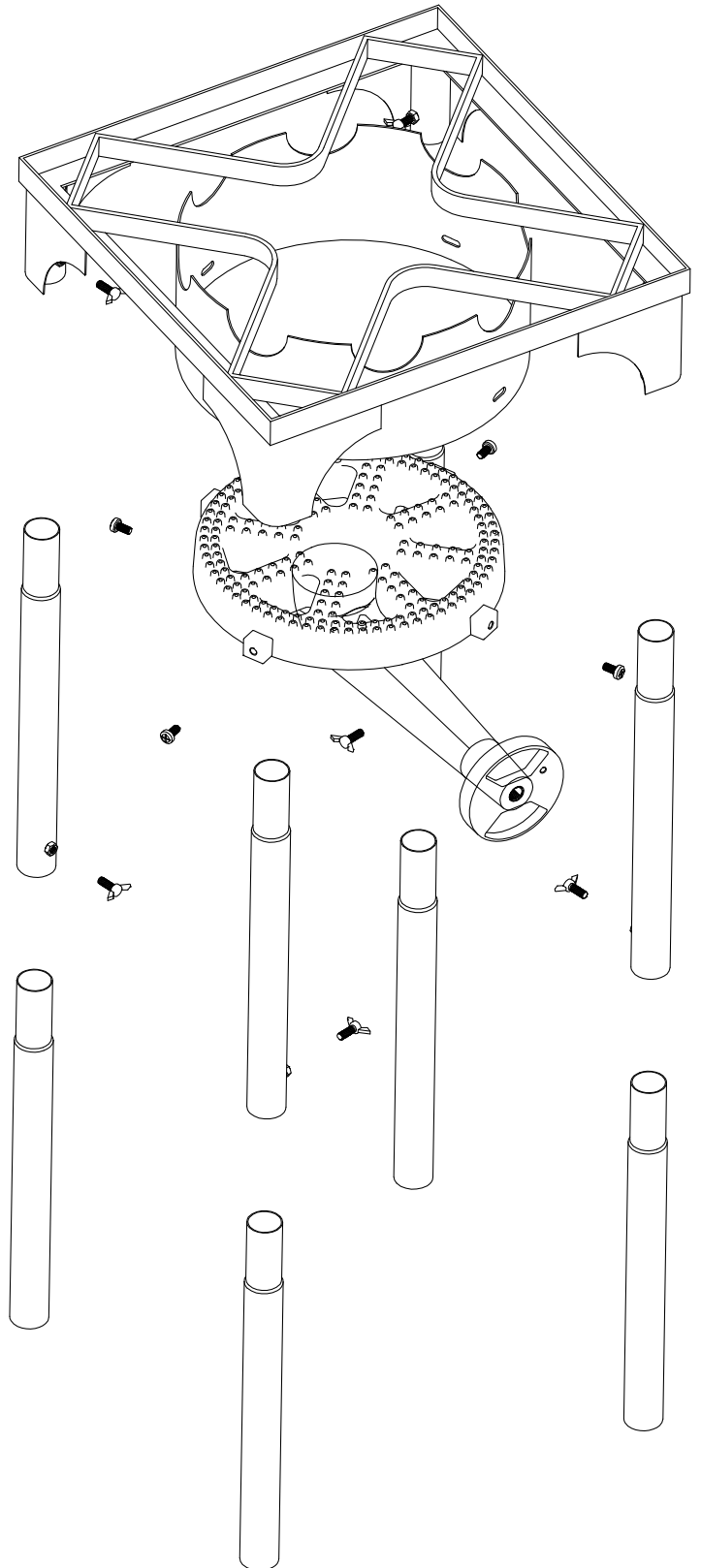
(4) Threaded Bolts

TOOLS NEEDED FOR ASSEMBLY

(1) Adjustable Wrench

INSTRUCTIONS

1. Attach burner assembly to square base. Wind guard has 4 slots that need lined up with threaded holes in the burner. Thread the bolts in tight so the burner is secure.
2. Legs can be attached using the wingnut bolts and can be tightened by hand. Attach legs to square base first. Then, if desired to use full height, attach bottom legs to top legs using the wingnut bolts. Tighten by hand.



EQUIPMENT LIMITED WARRANTY

Backyard Pro warrants its equipment to be free from defects in material and workmanship for a period of 30 days. This is the sole and exclusive warranty made by Backyard Pro covering your Backyard Pro brand equipment. A claim under this warranty must be made within **30 days** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

Most Backyard Pro outdoor ranges come standard as painted. During initial start-up and first use, you may experience some burn-in of the range and that includes unpleasant fumes and discoloration of the burner. Please note that this is normal and after 10-15 minutes the unit will be ready for use. Do not use in an enclosed area under any circumstances.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Backyard Pro makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Backyard Pro has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 30 days of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Backyard Pro shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

BACKYARD PRO