

**BACKYARD
PRO®**

30 QT. TURKEY FRYER KIT

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

INTRODUCTION

Upgrade your outdoor cooking lineup with the Backyard Pro 30 qt. turkey fryer kit. This unit is great for use on a patio, with a catering setup, or with an outdoor concession stand. Boasting a 55,000 BTU burner and a 30 qt. pot (capable of holding 50 lb. of oil), this unit is perfect for frying turkeys up to 20 lb. This kit will be a great addition to your Backyard Pro collection.

Find additional information and more Backyard Pro products at www.shopbackyardpro.com.

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OWNER'S INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information.

Model # _____

Serial # _____

Date of Purchase _____

Order # _____



SAFETY WARNINGS



Backyard Pro LP turkey fryer kits are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all **DANGERS, CAUTIONS, WARNINGS**, and **OPERATING INSTRUCTIONS** near each unit to ensure proper operation and to reduce the chance of personal injury and/or equipment damage.

IMPORTANT NOTICE: Read all instructions prior to assembly and use. Read and understand all warnings and precautions prior to operating your range.

DANGER: **DO NOT** use gas range for indoor cooking or heating. Toxic fumes can accumulate and cause asphyxiation. **DO NOT** use in or on boats or recreational vehicles.

DANGER: If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open the lid if applicable.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING: Improper installation, adjustment, alteration, service, or maintenance could cause injury or property damage. Read the installation, operation, and maintenance instructions thoroughly. Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury, or death.

WARNING:

1. When cooking with oil/grease, **DO NOT** allow the oil/grease to exceed 350°F (177°C). **DO NOT** store or use extra cooking oil in the vicinity of this or any other appliance.
2. **DO NOT** store or use gasoline or other flammable liquids or vapors within 25 feet (8 m) of this or any other appliance.
3. An LP cylinder not connected for use should be stored a minimum of 10 feet (3 m) away from this or any other appliance. Never fill the cylinder beyond 80 percent full. If the above information is not followed exactly, a fire causing death or serious injury may occur.
4. This range is for outside use only and should not be used in a building, garage, or any other enclosed area.
5. The use of alcohol or prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the range.
6. Always place your range on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
7. **DO NOT** leave a lit range unattended. Keep children and pets away from the range at all times.
8. **DO NOT** place this range on any type of tabletop surface.
9. **DO NOT** use the range in high winds.

NOTE: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

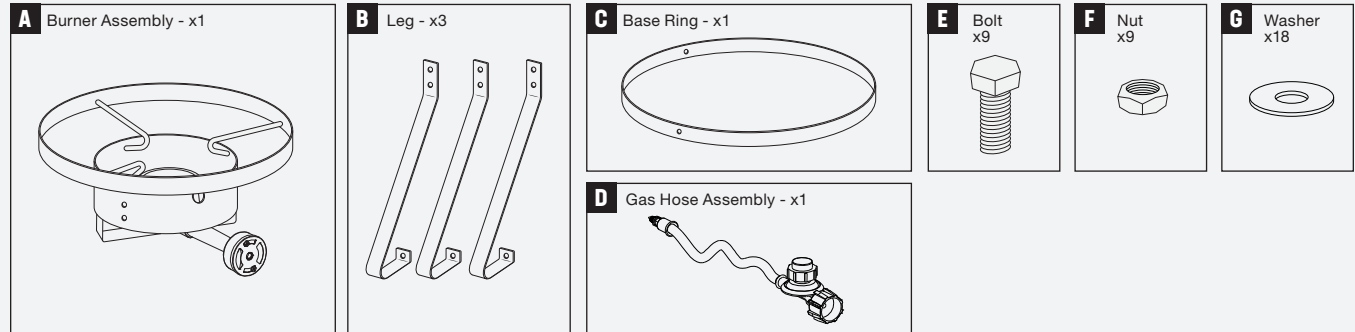
- CAUTION:**
1. This range is for use with propane gas only (propane gas cylinder not included).
 2. Never attempt to attach this range to the self-contained propane system of a camper trailer, motor home, or house.
 3. **DO NOT** attempt to move the range while it is lit.
 4. **DO NOT** use the range unless it is completely assembled and all parts are securely fastened and tightened.
 5. Keep all combustible items and surfaces at least 24 inches (60.9 cm) away from range at all times.
 6. **DO NOT** use this range or any gas product near unprotected combustible constructions.
 7. **DO NOT** use in an explosive atmosphere. Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
 8. **DO NOT** touch metal parts of range until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (BBQ mittens, pot holders, etc.).
 9. **DO NOT** alter this range in any manner.
 10. Clean and inspect the hose before each use. If there is evidence of a leak, the hose must be replaced.
 11. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
 12. Keep the range's valve compartment, burners, and circulating air passages clean.
 13. Inspect the range before each use.

	WARNING	
CALIFORNIA PROPOSITION 65		
<p>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.</p>		
<p>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.</p>		
<p><u>Wash your hands after handling this product.</u></p>		

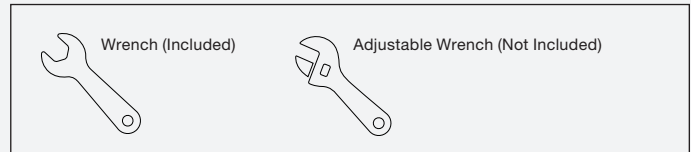
ASSEMBLY INSTRUCTIONS

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Parts



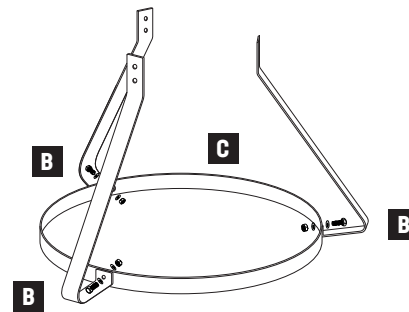
Tools Needed



Step 1

Attach the base ring (C) to the legs (B) by hand tightening a bolt (E), nut (F), and 2 washers (G) per leg.

Note: The feet of the legs should rest on the **OUTSIDE** of the base ring.



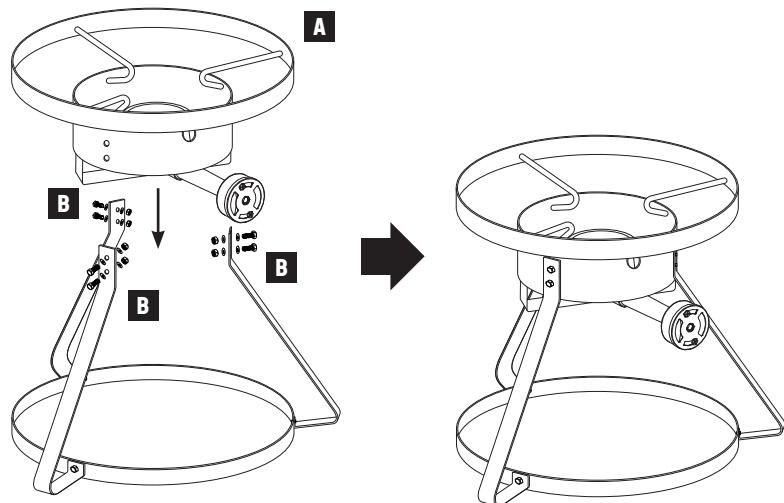
Step 2

Attach each leg (B) to the burner assembly (A) by hand tightening 2 bolts (E), 2 nuts (F), and 4 washers (G) per leg.

Note: The vertical tab of the legs should rest on the **OUTSIDE** of the burner assembly.

Step 3

Wrench tighten all connections, ensuring the unit stands sturdily.



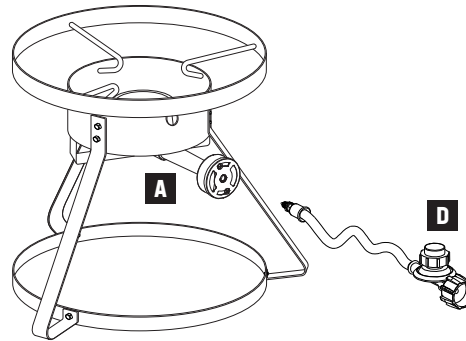
ASSEMBLY INSTRUCTIONS

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Step 5

Connect the gas hose assembly (D) to the burner (A).

WARNING: Test the gas connection with soapy water. Gas leaks can lead to injury and property damage.

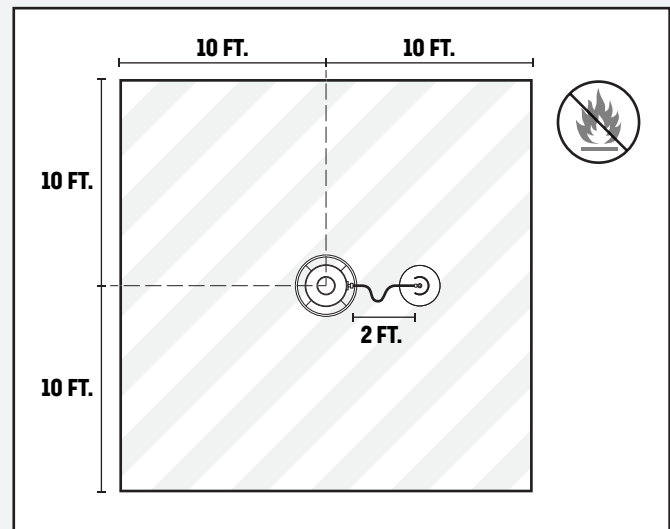


BEFORE EACH USE

WARNING: NEVER MOVE THE RANGE OR POT WHILE IN USE OR STILL HOT (ABOVE 100°F (38°C)).

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.

1. The area where the range will be used must be kept clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2. The flow of combustion and ventilation of air must not be obstructed. The range must be set in an open area with 10 ft. (3.05 m) of space on all sides and no roof or overhang overhead.
3. Check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.
4. 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.



LIGHTING INSTRUCTIONS

WARNING: NEVER put hands or face directly over the burner while lighting or while the unit is in operation.

1. Read all instructions before lighting.
2. Verify red gas regulator is fully turned counterclockwise before lighting.
3. Turn propane tank valve to the open position.
4. Set air shutter arrows so they align with screws.
5. Position open flame approximately 1/4" over top of burner. **DO NOT** stand with head or arms over cooker.
6. With open flame present, slowly adjust gas pressure regulator clockwise to allow gas to come out burner.
7. Remove open flame when burner is lit.

NOTE: If ignition does not occur **in 5 seconds**, turn the burner control(s) off, wait 5 minutes for gas to disperse, and repeat the lighting procedure.

OPERATION & MAINTENANCE

- Follow all Lighting Instructions above each time the range 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 range and allow time for it to cool. Disconnect the hose from the range. 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 range again as per the instruction manual.
- Always use the LP hose and regulator assembly supplied with this unit. Only parts specified by Backyard Pro should be used with this range. If the gas hose shows any evidence of abrasion, wear, cuts, or leaks, **DO NOT USE**. You will need to replace the gas hose.
- For purchase of any replacement parts, please visit WebstaurantStore.com.
- **DO NOT** place an empty aluminum or stainless steel pot on a lit range. This may cause unrepairable damage to the pot or injure the operator.
- Use of aluminum and stainless steel pots on outdoor ranges may cause discoloration, scratching, and dimpling which 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 it to leak. Wash the pot after each use with hot, soapy water and rinse.

COOKING OIL

- Suggested cooking oil: For deep frying, we suggest using peanut oil, but any good liquid vegetable oil may be used.
- To keep used cooking oil: Let the oil cool. While slightly warm, filter out particles (using filter paper or a clean cloth) before storing in original container or similar sturdy plastic or glass container. DO NOT 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.

NOTE: Try frying a batch of french fries after cooking to aid in improving the flavor of the oil for the next use.

AFTER EACH USE

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

CLEANING THE APPLIANCE

Range & LP Hose/Regulator

1. 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.

NOTE: DO NOT immerse the burner unit or hose/regulator into water, as this will cause rust.

Thermometer

1. Clean after each use with mild, soapy water and towel dry.

NOTE: DO NOT immerse in liquid or put in dishwasher.

Aluminum Fry Pans & Boiling Pot

1. It is NOT necessary to season aluminum pots before cooking with them.
2. Before cooking, wash with a liquid dish detergent, rinse, and towel dry.
3. After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has cooked onto the outside of the pot/pan while cooking, scrub with a steel wool scouring pad.

NOTE: DO NOT spray oven cleaner on aluminum pots to remove grease or soot. Oven cleaner will cause the finish to become dull.

4. If food remains stuck in the pan after cooking, add hot water and let soak. After soaking, scrub the pan with soap and steel wool to loosen the food.
5. 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 3 cups of water to 1 tbs. of cream of tartar or vinegar). Boil 5-10 minutes.