

**BACKYARD
PRO®**

40 & 80 LB. OUTDOOR FRYER

Operation/Assembly Instructions



+ Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to them to save for future reference.



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WARNING



READ AND UNDERSTAND BEFORE USING THIS PRODUCT

Throughout this manual, the words “appliance,” “cooker,” “fryer,” “boiler,” “burner,” and “stove” will be used interchangeably 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, maintain a safe distance from the appliance and immediately call your Fire Department.

SAFETY WHILE IN USE:

WARNING: DO NOT leave this appliance unattended while the burner is lit. Keep children, pets, and unauthorized persons away from the fryer. Turn off gas supply if you see smoke. Do not move the appliance when in use.

- This is an **ATTENDED** appliance. DO NOT leave this appliance unattended while the burner is lit, while heating oil, grease, or water, or while 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.
- Keep children, pets, and unauthorized persons away from the appliance at all times.
- The use of alcohol, prescription drugs, 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 drugs, or non-prescription drugs.
- 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.
- This appliance and its body, 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.
- 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.
- DO NOT move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) or lower before moving or storing.
- Avoid bumping or impact with the appliance to prevent contact with hot surfaces, spillage, or splashing of hot cooking liquid.

FRYER LOCATION:

WARNING: Install Fryer OUTDOORS on a level surface, and keep away from any overhead construction.

- 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.
- 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.
- When cooking, the fryer/boiler must be on a level, stable, noncombustible surface, such as brick, concrete, or dirt. Wood, asphalt, and plastic may burn, blister, or melt, and are not considered suitable surfaces.

BEFORE START UP:

WARNING: Check all fittings for leaks before use. Ensure you have a reliable thermometer and fire extinguisher readily available. Keep the gas hose away from any heated surfaces.

- 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.
- When cooking with oil or grease, a reliable thermometer MUST be used. Follow instructions in this manual for proper installation and use of thermometer.
- 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.

WHEN FRYING:

WARNING: DO NOT overfill fryer with oil/food, introduce water, or drop food/accessories in the fryer.

- DO NOT overfill the cooking pot with oil, grease, or water. Follow instructions in this manual for establishing proper oil, grease, or water levels.
- 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 frying oil.
- 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 must be taken to avoid burns from hot cooking liquids.
- DO NOT place an empty cooking vessel in 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.

GENERAL WARNING:

- See Maintenance & 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.
- Use Backyard Pro appliances only in accordance with state and local ordinances, local codes, and 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.



WARNING



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

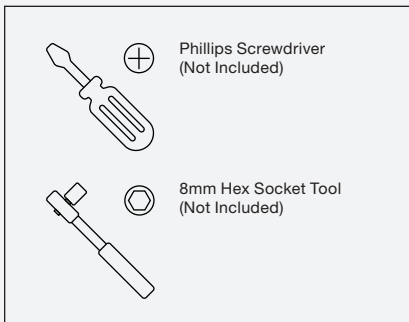


CALIFORNIA PROPOSITION 65

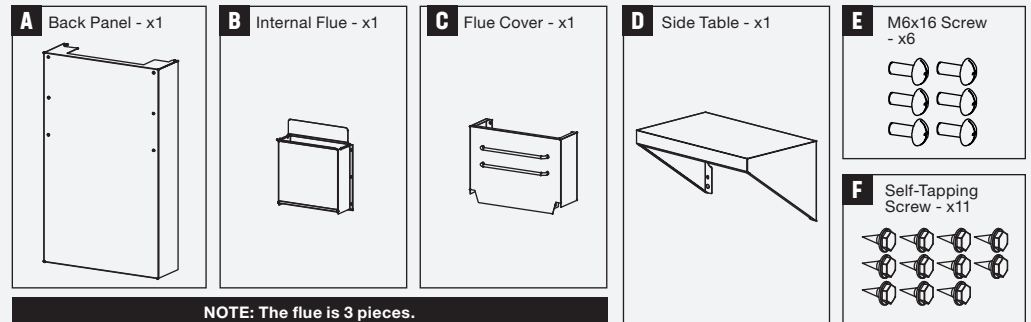
1. Combustible by-products, such as carbon monoxide, produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California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

Wash your hands after handling this product.

Tools Needed

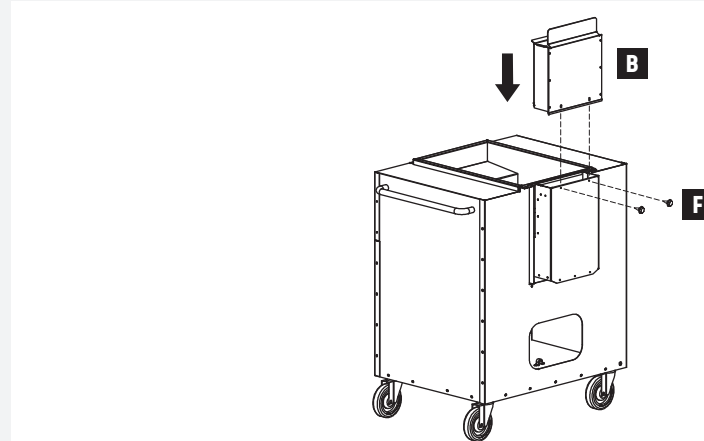


Parts



Step 1

Insert the internal flue (B) into the unit as shown. Use an M8 hex socket tool to tighten two self-tapping screws (F) in the locations shown, securing it to the unit.

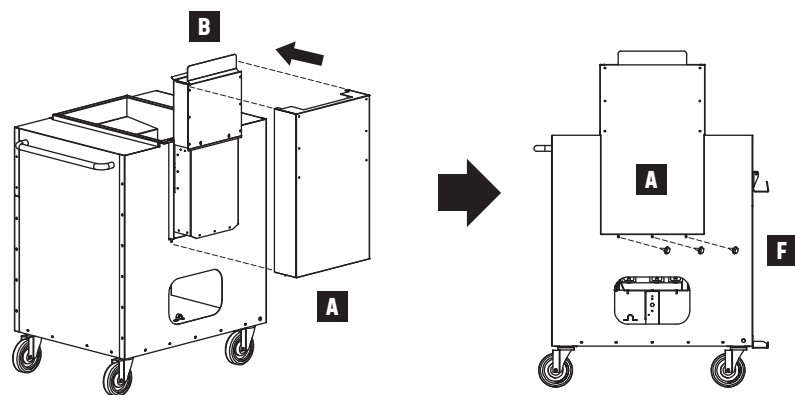


Step 2

Place the back panel (A) over the internal flue (B) as shown.

Step 3

Use an M8 hex socket tool to tighten three self-tapping screws (F) in the locations shown, securing the back panel.

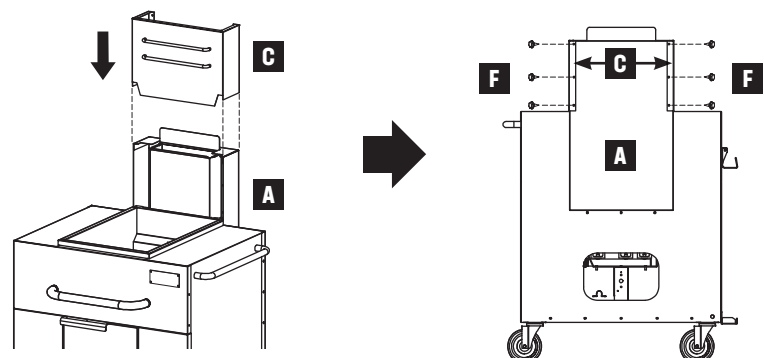


Step 4

Slide the flue cover (C) on top of the back panel (A).

Step 5

Use an M8 hex socket tool to tighten six self-tapping screws (F) to secure the flue cover (C) to the back panel (A).

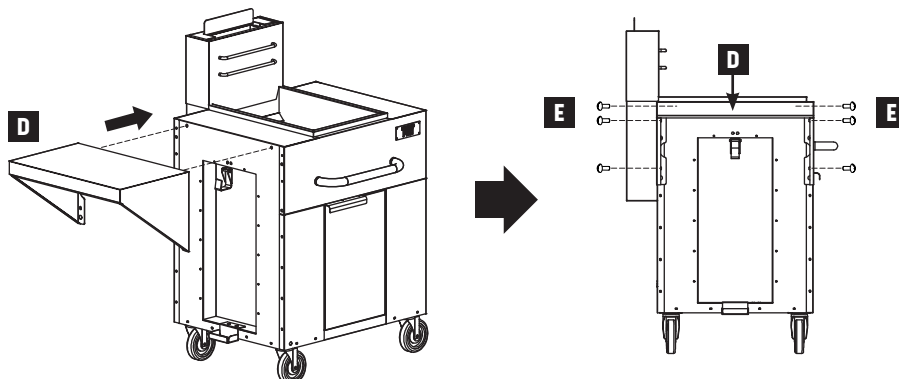


Step 6

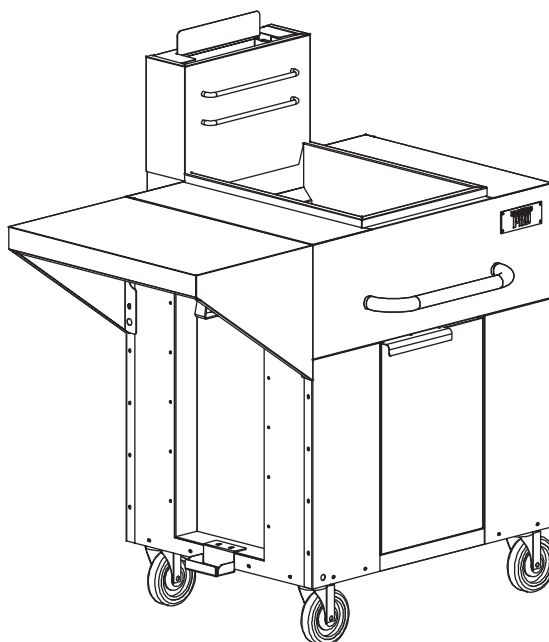
Hold the side table (D) in position on the side of the unit.

Step 7

Use a Phillips head screwdriver and six M6*16 screws (E) to secure the side table to the unit.



Assembly Complete



- 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.
- 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.
- 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.
- Follow all Lighting Instructions on page 9 & 10 each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color.
- 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 ShopBackyardPro.com for information regarding a replacement hose assembly. Only the LP hose/regulator assembly specified by Backyard Pro should be used with the appliance.
- For purchase of any replacement parts which may have become damaged or lost, please visit WebstaurantStore.com.

CLEANING THE APPLIANCE

WARNING: BURN HAZARD. If necessary to move the fryer for cleaning or maintenance, drain oil first to avoid death or serious injury. If disconnection of the restraint is necessary to move the appliance for cleaning or maintenance, reconnect it when the appliance is moved to its originally installed position.

CAUTION: Some areas of the fry pot may be hot!

Regular cleaning and maintenance will maintain the appearance and performance of your fryer for years to come. Follow these tips to keep your fryer operating at its best.

WEEKLY:

1. Turn thermostat knob to "OFF" position.
2. Place a hot oil-safe container under the drain and drain the fry pot completely.
3. Remove the basket support frame (if applicable) and flush out any sediment remaining in the fry pot with a little hot oil.
4. Wipe off the basket support frame and the inside of the fry pot with a clean cloth.
5. Close drain valve and fill the fry pot with a solution of warm water and boil-out compound.
6. Relight the fryer and bring the solution to a gentle boil for at least five minutes.
7. Turn off the main burners and let the solution stand until the gum deposits are softened and the carbon spots and burned grease spots can be rubbed off.
8. Scrub the fry pot walls and heat tubes, then drain out the fry pot and rinse it with clean water.
9. Refill the fry pot with clean water and boil again.
10. Turn off the gas. Drain and rinse well until clean.
11. Wipe dry with a clean cloth.
12. Refill as specified.

MONTHLY:

1. Perform the Weekly cleaning procedure (see previous section).
2. Clean around burner and orifices if lint has accumulated.
3. Visually check that burner carry-over ports are unobstructed.

CLEANING STAINLESS STEEL SURFACES:

1. To remove normal dirt, grease, and product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or any corrosive cleaner.
2. To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. **NEVER RUB WITH A CIRCULAR MOTION.** Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with a scouring pad. **DO NOT USE ORDINARY STEEL WOOL**, as any particles left on the surface will rust and further spoil the appearance of the finish. **NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE, OR OTHER STEEL TOOLS.** Surfaces that are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosion. Refinishing may then be required.
3. Darkened areas, called “heat tint,” sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the above cleaning techniques, but tint that does not respond to that procedure calls for a vigorous scouring in the direction of the polish lines with a scouring pad in combination with a powdered cleanser. Heat tint action may be lessened by not applying or by reducing heat to equipment during slack periods.

INFORMATION REGARDING COOKING OIL:

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 or a fryer filtration machine. 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.

TRANSPORTATION TIPS

Prior to transporting the unit, ensure that the fryer has been shut down and given proper time to cool down (approximately 45-60 minutes). In addition, it is important to drain the unit before transporting.



WARNING



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

1. Ensure the fryer is on a level surface free of any debris and has at least 10 feet of clearance from all angles.
2. Add oil to the tank not exceeding 5 gallons per pot and not going over the inside fill line in the tank.
NOTE: If filled to the line, some splashing can occur when first dropping food into the fryer.
It is recommended to put cardboard down to protect any surfaces from being stained by oil.
3. Ensure that the regulator is properly secured to the gas manifold pipe on the back of the unit.
4. Connect the hose regulator to the liquid propane tank.
5. Turn on the propane tank.
6. Open the front burner compartment door.
7. Turn the thermostat to the "OFF" position by aligning "OFF" on the knob with the hole in panel (Fig. 1).
8. Turn the knob of the combination gas valve (Fig. 2) from "OFF" to "PILOT," ensure "PILOT" aligns with the dot shown in Fig. 3.
9. Press down on the knob and hold to release gas for pilot light. Do not hold for more than 30 seconds at a time.
10. While holding the knob down, use a match or lighter to ignite the pilot light. Once pilot light is lit, continue to hold the knob down for about 30 seconds.
11. After holding and releasing the knob, the pilot light should stay on. If the light goes out, repeat previous steps as necessary. If you smell gas, stop lighting procedure, turn knob off, and check for leaks.
12. If the pilot light stays on after releasing the knob, turn the knob to the "ON" position shown in Fig. 4.
13. DO NOT turn the thermostat "ON" until fryer pot is filled with oil or solid shortening.
14. Once the fryer pot is filled, turn the thermostat to the desired temperature.
15. ALWAYS stay with the fryer while in use and monitor temperature.
16. Protective gear such as aprons and high heat gloves are mandatory.

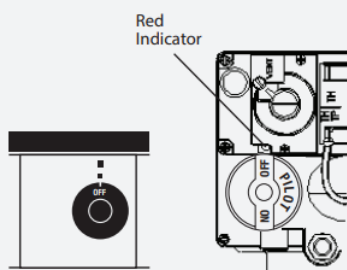


Fig. 1

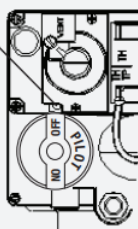


Fig. 2

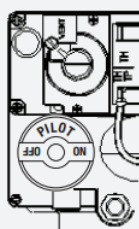


Fig. 3

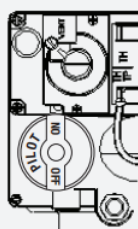
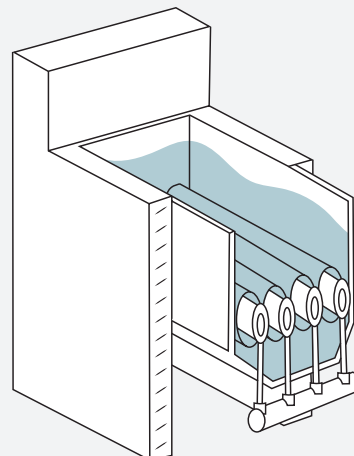
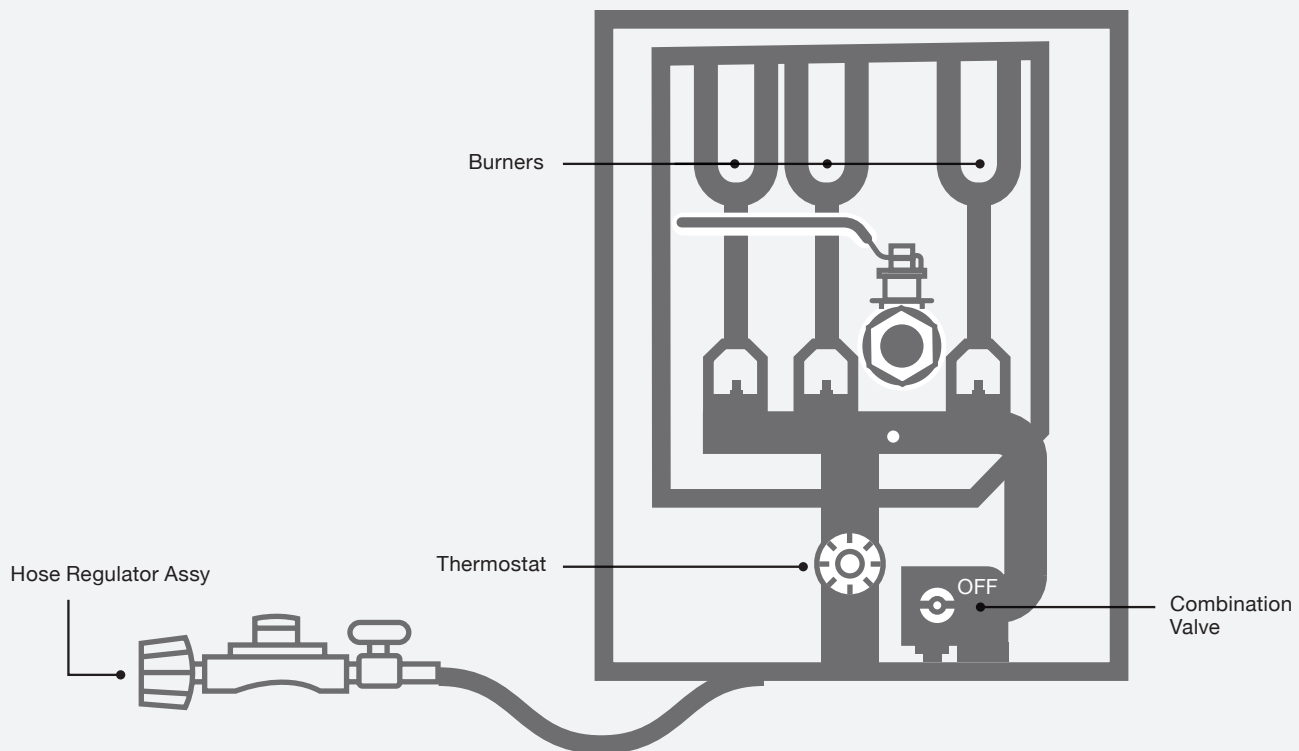


Fig. 4



HOW IT WORKS



WARNING



**NEVER MOVE OR STORE 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 thermostat, combination valve, then at the liquid propane tank. Check to make sure there is no flame and that 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



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