



R&V Works presents the



"Cajun Fryer" Cook like a PRO Every Time. Featuring sizes From 2-1/2 Gal to 17 Gal.



"Smokin' Cajun Grill" The Most versatile grill on the market. Slow cook/smoke at 250° or Sear at 750° and



"Cajun Bayou Broiler" Cook Steaks like all the High End Steakhouses do! Sear your Steaks at 1000° for Professionally cook Steak!



"Cajun Express Smoker" The fastest smoker around! With the Cajun Express cook multiple Racks of Baby Back Rims in 35 Minutes!



Cajun Fryer

**Operating Manual
For the Cajun Fryer**

**Models
FF1 FF2EC FF2R FF2S**



WARNING

**READ AND FOLLOW ALL WARNINGS
AND INSTRUCTIONS IN THIS MANUAL
TO AVOID PERSONAL INJURY OR
PROPERTY DAMAGE.**

20 Every piece of the R&V Works Cajun Kitchen is Built to make you a true Legend in the Back Yard!

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E-mail - Admin@cajun Fryer.com

- After a product warranty expires, spare parts are available for purchase. R & V Works will have parts available for products for as many as five years after R & V Works discontinues the product.

What we will not do.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Fryer Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

What you must do to keep the warranty in effect.

It is possible to void the warranty on an R & V Works product. Any failure caused by a third-party component will not be covered by warranty.

Normal responsibility of the buyer

- Setup and operating the appliance according to directions.
- Reasonable care of product to prevent rust or oxidation from occurring.
- Operating appliances at appropriate temperatures.
- Storing of product after use.

What you must do to get service.

To receive service on your R & V Works product you can contact us at **1-800-908-3037**. Have the model number and proof of purchase available when you talk to a representative.

How state laws relate to this warranty.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION, SET OUT ABOVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE CAJUN FRYER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES. SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

THESE TERMS AND CONDITIONS SUPERCEDE ANY PRIOR AGREEMENTS OR REPRESENTATIONS- INCLUDING REPRESENTATIONS MADE IN R & V WORKS SALES LITERATURE OR ADVICE GIVEN TO YOU BY R & V WORKS OR AN AGENT OR EMPLOYEE OF R & V WORKS — THAT MAY HAVE BEEN MADE IN CONNECTION WITH YOUR PURCHASE OF THE R & V WORKS PRODUCT..

No change to the conditions of this Limited Warranty is valid unless it is made in writing and signed by an authorized representative of R & V Works.

Limitation of Liability

IF YOUR R & V WORKS PRODUCT FAILS TO WORK AS WARRANTED ABOVE, R & V WORKS MAXIMUM LIABILITY UNDER THIS LIMITED WARRANTY IS EXPRESSLY LIMITED TO THE LESSER OF THE PRICE YOU HAVE PAID FOR THE PRODUCT OR THE COST OF REPAIR OR REPLACEMENT OF ANY COMPONENT OR STRUCTURAL MATERIALS THAT MALFUNCTION OR FAIL IN CONDITIONS OF NORMAL USE.

Limited Warranty Period

The Limited Warranty Period for an R & V Works Product is a specified, fixed period commencing on the date of purchase. The date on your sales receipt is the date of purchase unless R & V Works or your reseller informs you otherwise in writing.

What we will do to correct problems.

The following information pertains to the types of support that is available and can be used to correct any problem with one of R & V Works' products.

- Self-repair
- Parts-only
- Unit replacement

The following list provides more detail about each of the service delivery types: Self-repair service provides the customer with remote diagnosis and remote repair. R & V Works will ship any part to the customer that is necessary to repair a defect. The customer will be responsible for installing the necessary parts and for returning any unused parts and defective part to R & V Works. All cost for parts and shipping are paid by R & V Works.

- Parts-only service provides replacement parts at no charge. If the product has a defective part within the coverage of this warranty we will provide a replacement part at not cost to the customer. Unit replacement includes remote diagnosis and if a covered product has defect that is under warranty and cannot be replaced or fixed by self-repair we will repair or replace the unit. At the customer's expense, the customer will first ship the covered product to R & V Works for repair or replacement. R & V Works will then ship the repaired or replacement covered product back to the customer at R & V Works expense.

IMPORTANT SAFEGUARDS

WE WANT YOU TO ASSEMBLE AND USE YOUR “CAJUN FRYER” AS SAFELY AS POSSIBLE.

PLEASE READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR COOKER.

WARNING

- **CAUTION!!! HOT OIL AND WATER DO NOT MIX.** Always thoroughly dry the inside of fryer prior to adding oil. Never place frozen or wet food in cooker. Always make sure food is fully thawed and excess moisture is removed before use. Doing this will cause the oil to erupt violently and may lead to personal injury or property damage.

- Always use caution when lighting cooker. Crack open the needle valve and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up in exhaust stack. If cooker does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the cooker. Never place your body in front of or near the opening of the exhaust stack. Doing this may cause an explosion and may lead to personal injury or property damage.

- Always use caution when placing food in cooker. Never drop food in cooker. Doing this may cause the oil to splash and may lead to personal injury or property damage.

- Only use this cooker on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the cooker.

- Proper clearance of 10 feet between the cooker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or structures should be maintained at all times when cooker is in use.

- Do not use this cooker for other than its intended purpose.

- **For outdoor use only.** Do not operate cooker indoors or in an enclosed area. In windy weather, place cooker in an outdoor area that is protected from the wind, with the cooker facing the wind.

- When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket. If lid is not resting against the bracket, it could fall back to a closed position and cause bodily injury.

- **Never cook with the lid down**, however lid may get very hot during use. Use caution when opening cooker lid. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.

- Place cooker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when cooker is in use. Do not leave cooker unattended when in use. Oil will remain hot for as long as 3 hours, use caution until oil has cooled down.
- Never move cooker when it is in use or when it contains hot oil.
- Do not use cooker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Use caution when assembling and operating your cooker to avoid scrapes or cuts from sharp edges of metal parts.
- After each use, clean and dry the cooker thoroughly and reapply a light coat of nonstick cooking oil to interior to prevent rusting as explained in the "Proper Care & Maintenance" sections of this manual. Cover the cooker to protect it from the weather.
- Use caution when lifting or moving cooker to prevent strains and back injuries. Moving cooker may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by R & V Works for these products are not recommended and may lead to personal injury or property damage.
- Store the cooker out of reach of children and in a safe location when not in use.
- Do not attempt to service cooker other than normal maintenance as explained in the "Proper Care & Maintenance" sections of this manual. Major repairs can be authorized by R & V Works only.
- Caution! Make sure to secure the propane tank to the table with a bungee cord to the slots provided in the table.
- Properly dispose of all packaging material.
- Use caution when transporting the cooker especially in a vehicle. Make sure you tie down the cooker securely, so it will not move.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR COOKER.

FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

Limited Warranty

What this warranty covers.

R & V Works Products

Components and accessories
Structural Materials and Workmanship

Duration

One-year limited warranty
Lifetime limited warranty

General Terms

This R & V Works Limited Warranty gives you, the customer, express limited warranty rights from R & V Works, the manufacturer. In addition, you may also have other legal rights under applicable local law or special written agreement with R & V Works.

This warranty remains in force for one-year on components and accessories and for lifetime on structural materials and workmanship, to the original purchaser, from the date of purchase.

What this warranty does not cover.

R & V Works does not warrant that operation of this product will be uninterrupted or error-free. R & V Works is not responsible for damage that occurs as a result of your failure to follow the instruction intended for the R & V Works Product.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Fryer Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

Warranty Conditions

The following information pertains to typical warranty coverage.

- Warranty terms and conditions provide repair or replacement (at the discretion of the manufacture of defects in the manufacturer's material or workmanship. The warranty does not protect against accidental damage, loss, acts of nature, or any other event that did not occur during the manufacture of the product.
- When R & V Works repairs a product, the repair may be completed with new or previously used products, with parts equivalent to new in performance and reliability.

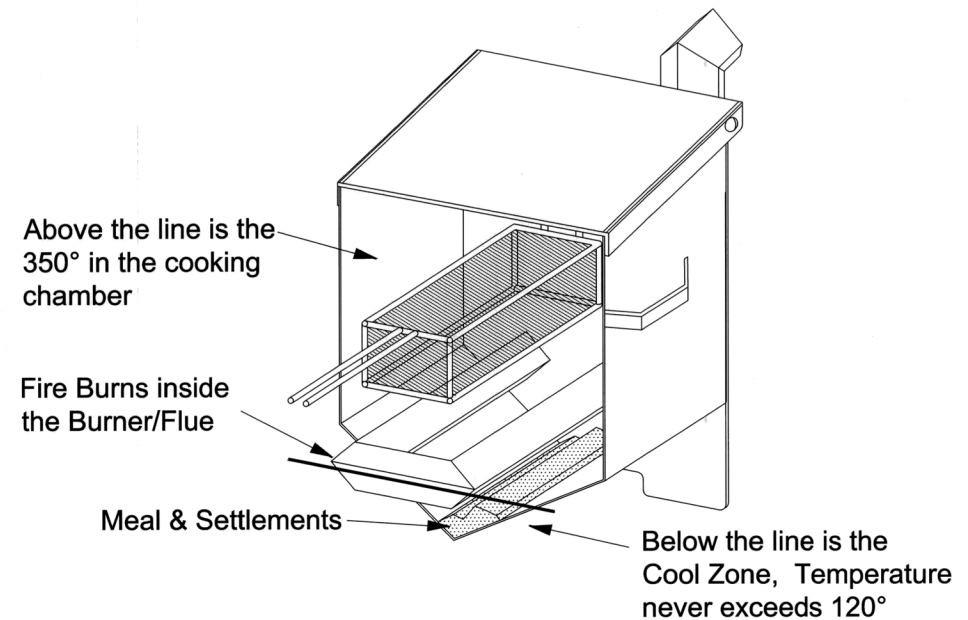
Exclusive Remedy

TO THE EXTENT ALLOWED BY APPLICABLE LOCAL LAWS, THESE TERMS AND CONDITIONS CONSTITUTE THE COMPLETE AND EXCLUSIVE WARRANTY AGREEMENT BETWEEN YOU AND R & V WORKS REGARDING THE R & V WORKS PRODUCT YOU HAVE PURCHASED.

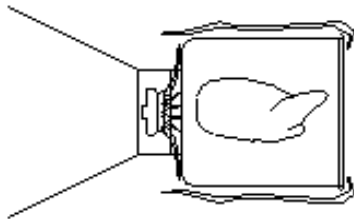
The Cajun Fryer Story

The Success of the “Cajun Fryer” is in the design of the Burner/ Flue. The Burner/ Flue is positioned 6” above the bottom of the oil reservoir and is at a 45° angle. This prevents the food batter from collecting on the Burner/ Flue and allows it to fall to the bottom of the reservoir.

The fire burning inside the Burner/ Flue safely heats the oil. Since heat rises, the cooking chamber, which is above the Burner/ Flue, is able to reach temperatures sufficient enough to fry any type of food. But the temperature of the oil in the VEE (The Cool Zone), never gets hotter than 120°, which isn’t hot enough to burn or scorch the batter. This keeps the oil cleaner, cooking after cooking. This will give you an estimated 70% reduction in oil use.



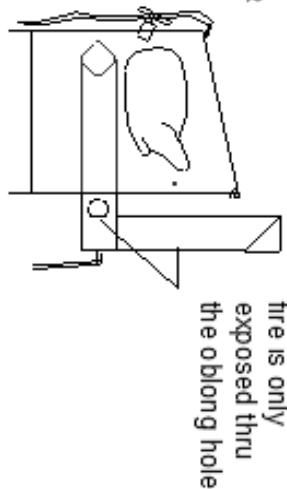
A SAFER TURKEY FRYER



CONVENTIONAL TURKEY FRYER

NOTE THAT WITH A CONVENTIONAL FRYER THE OVERFLOW COMES OUT ALL AROUND THE TOP OF THE POT AND FALLS DIRECTLY ON THE FIRE.

IF ANY TURKEY FRYER IS OVER FILLED WITH COOKING OIL THE OIL WILL OVERFLOW WHEN THE TURKEY IS PLACED IN THE COOKER THE WATER THAT IS IN THE BIRD WILL CAUSE MORE THAN NORMAL OVERFLOW



6 gallon CAJUN FRYER
BY R & V WORKS

ON THE CAJUN FRYER ANY OVERFLOW COMES OUT ONLY ON THE FRONT OF THE COOKER SINCE FIRE IS ONLY EXPOSED AT THE REAR OF THE COOKER THIS MAKES THE CAJUN FRYER A MUCH SAFER COOKER

PROPER CARE AND MAINTENANCE

• Drain oil, lay cooker on its side and hose out - or - fill fryer with water and heat, take flexible spatula or scraper and get under the heating device and scrape, drain water and remove excess water from the inside of the cooker with a sponge or dry cloth. Make sure you spray with a nonstick cooking spray to prevent rusting.

• We recommend changing the oil after 25-30 normal cooking's and strain oil every 5 cooking. This will double the oil's life expectancy, due to the cookers revolutionary design.

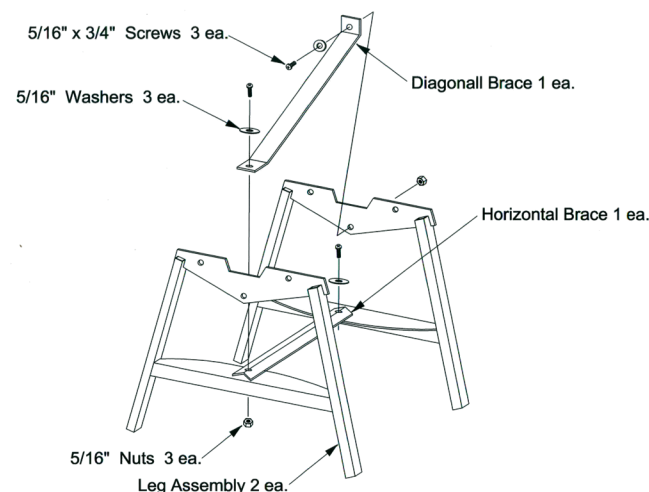
• **NOTE:** The current propane tanks are equipped with a safety valve (OPD Valve) that restricts the output of the propane in case the hose is cut or burned. If this valve closes you will only get a small yellow flame. To reset the OPD Valve. Close the tank valve. Remove the green nut. Close the needle valve. Reattach the green nut. Open the tank valve very slowly, approximately 1 1/2 to 2 turns. Open the needle valve and relight the "Cajun Fryer".

CHANGING JET

1. Remove two bolts from red plate in the back of the cooker
2. Unscrew jet inside red plate
3. Replace jet with new jet
4. Reinstall bolts in red plate

OPERATING INSTRUCTIONS

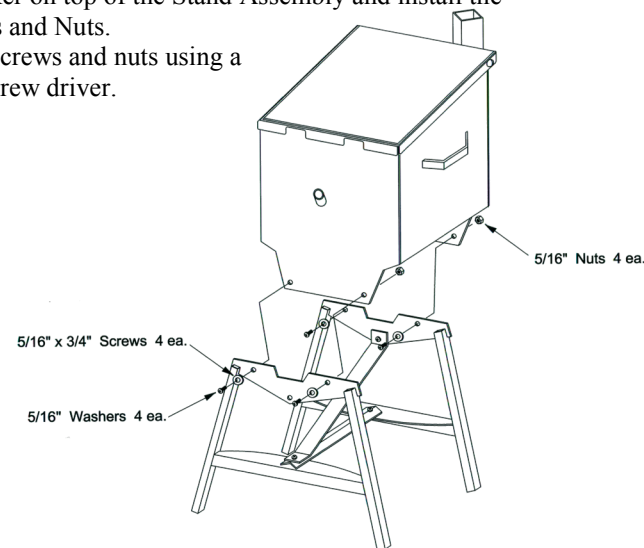
1. Wash fryer with dishwashing detergent and warm water prior to use. The inside of the unit has been sprayed with cooking oil to prevent rust.
2. Hook up regulator to a propane tank.
3. Each unit is marked with the amount of gallons to be used. Locate the baskets on cooking rod and fill the reservoir approximately 3 - 4 wires from the top of the basket.
4. Close needle valve near the regulator on the cooker. Open valve on propane tank.
5. Always use caution when lighting cooker. Crack open the needle valve and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up in exhaust stack. If cooker does not ignite within in 3 seconds, close needle valve and wait 1 minute before attempting to light the cooker. Never place your body in front of or near the opening of the exhaust stack.
6. Open the needle valve to increase temperature. Some adjustments may be required if equipped with an adjustable regulator.

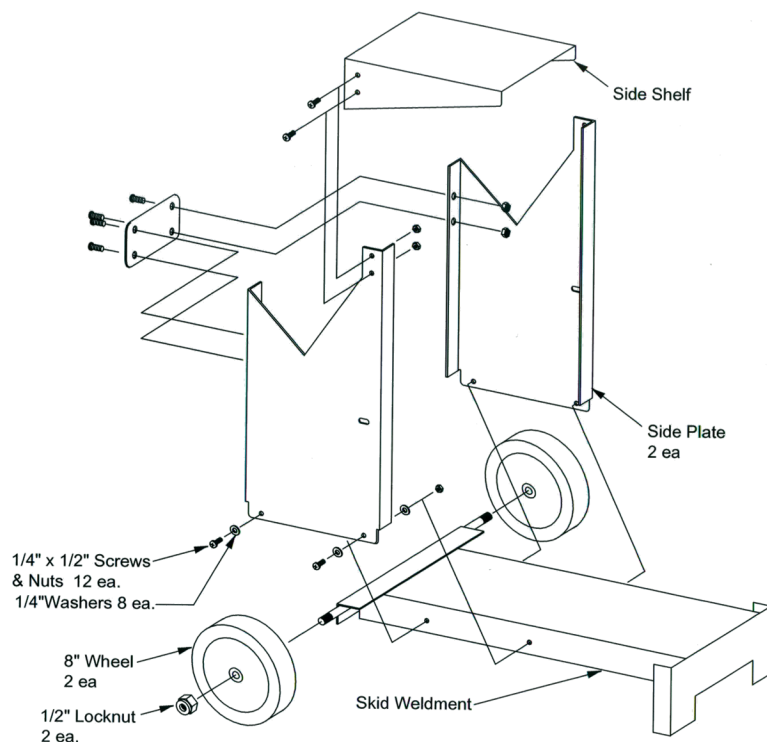


FF2EC Assembly Instructions

The First thing to note on assembling the FF2EC Assembly is to leave ALL Screws loose until the Assembly is Complete. Then tighten all of the screws to finish the Unit.

1. Starting with the Stand Unit install the Horizontal Brace between the 2 Leg Assemblies, to sure to turn the mounting flanges on the leg assembly to the center.
2. Instal the Diagonal Brace between the Horizontal Brace and the Rear Leg Assembly.
3. Place the Cooker on top of the Stand Assembly and install the Bolts, Washers and Nuts.
4. Tighten the 7 screws and nuts using a wrench and screw driver.





FF2T Assembly Instructions

The First thing to note on assembling a Stand Assembly is to leave ALL Screws loose until the Assembly is Complete. Then tighten all of the screws to finish the Unit.

1. Take the two side plates and attach them to the Skid Weldment using 4 ea. 1/4" x 1/2" screws, 8 ea. 1/4" washers and 4 ea. 1/4" nuts.
2. Next attach the tie brace to the back of the side plate. To do this you will use 4 ea. 1/4" x 1/2" screws and 4 ea. 1/4" nuts.
3. Fasten the side shelf to the front of the stand assembly using 4 ea. 1/4" x 1/2" screws and 4 ea. 1/4" nuts.
4. Tighten the 12 screws and nuts using a 7/16" wrench and screw driver.

Operate **ONLY** in well ventilated area.

7. Bring oil to approximately 300-350 degrees and begin frying food.

8. If storing cooker without oil, always spray inside with nonstick cooking spray after cleaning to prevent rust.

COOKING BASKETS

RV-002 (Black Handle Basket): 5-3/8" Depth x 11" Length x 4-1/8"
Width of baskets will hold 8-10 Catfish fillets for each basket. These baskets are used with 4 gallon, Econo and 2.5 gallon Cajun Fryers

RV-003 (Blue Handle Basket): 5-5/8" Depth x 13-1/4" Length x 5-5/8"
Width of baskets will hold 12-15 Catfish fillets for each basket. These baskets are used with the 6 gallon, 8.5 gallon 12 gallon/ 4 Basket, and 17 gallon Cajun Fryers.

RV-004 (Yellow Handle Baskets): 8-1/4" Depth x 17" Length x 6"
Width will hold 25-30 Catfish fillets for each basket. This basket is used for 12 gallon Commercial Jimmy model.

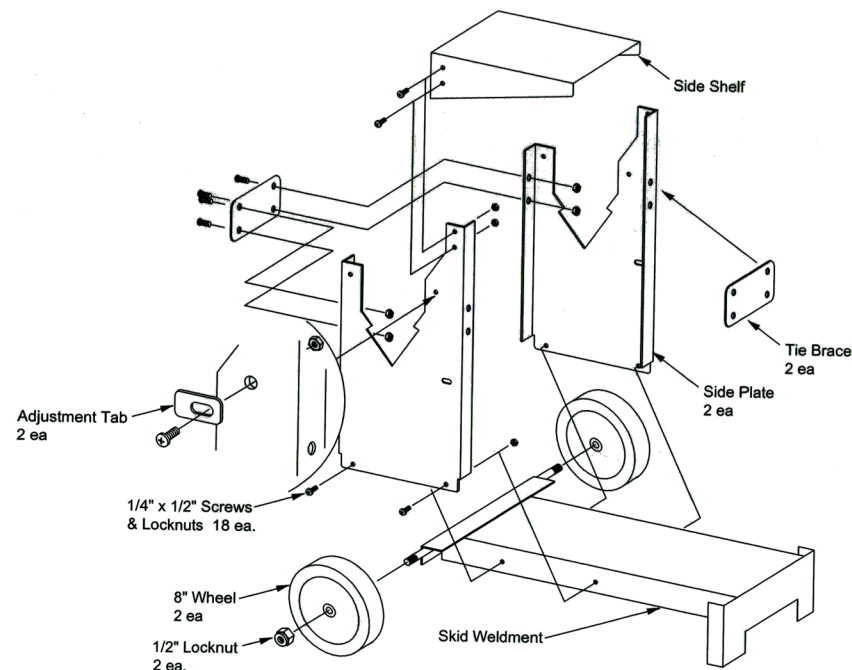
Model	Gallons of Oil	Number of people served per-hour
FF1R	2.5 gallon-Single Basket (black handle)	12-15
FF2R/ ECONO	4 gallon-Two Baskets (black handle)	25-30
FF2S	6 gallon-Two Baskets (blue handle)	35-40
FF3R	8.5 gallon-Three Baskets (blue handle)	65-70
FF4	12 gallons - Four Baskets (blue handle)	75-80
FF6R	17 gallons, 6 baskets (use the blue handle baskets)	150
FF12 CJ	12 Commercial Jimmy (use Yellow handle baskets)	100

Frequently Asked Questions

About The

“CAJUN FRYER”

1. **How much oil goes in fryer?** It depends on Model of the fryer. A decal is located on the lid. As a general rule -locate the baskets on cooking rod and fill the reservoir approximately 3 - 4 wires from the top of the basket. DO NOT OVERFILL - EASIER TO ADD THAN TAKE OUT.
2. **How much time does it take to heat the oil?** 2 ½ gallon - 12 -14 min., (jet is smaller than others). 4 gallon -12-14 min. 6 gallon -14-16 min. 8 ½ gallon - 16-18 min. 12 gallon - 18-22 min. 12 gallon/ 4Basket - 16-18 min. using both burner flues 17 gallon -16-18 min. These times are of propane. Natural gas will take longer to heat the oil.
3. **How much food does each basket hold?** Black Handle Basket - 8-10 catfish filets for each basket. Blue Handle Baskets - 12-15 catfish filets per basket. Yellow Baskets – 25-30 filets per basket.
4. **How many people will fryer feed per hour?** 2 ½ gallon -12-15 per hour, 4 gallon 25-30 per hour, 6 gallon - 35-40 per hour, 8 ½ gallon - 65-70 per hour, 12 gallon - 75-80 per hour, 12 gallon/ 4 basket –70-80 per hour and 17 gallon - 150 per hour .
5. **How long can you cook on a 5 gallon tank?** 5 - 8 hours
6. **How to clean fryer?** Drain oil, lay cooker on its side and hose out - or - fill fryer with water and heat, take flexible spatula or scraper and get under the heating device and scrape, drain water and remove excess water form the inside of the cooker with a sponge or dry cloth. Make sure you spray with a non-stick cooking spray to prevent rusting.
7. **How do you filter the oil?** Use a drain hose and a fine mesh filter, such as a paint filter or a kitchen strainer and drain back into storage container.
8. **How do you store the oil after draining?** HOT oil can be drained into a **METAL** oil storage container. If you allow oil to cool to 100 degrees, you can put it back in the plastic container, then store in a cool dry location.
9. **What is recommended cooking temperature to cook at?** 350 degrees is a good temperature for frying most foods. You may adjust accordingly to how crispy you like your food. Frozen french fries can be cooked at a little higher temperature.

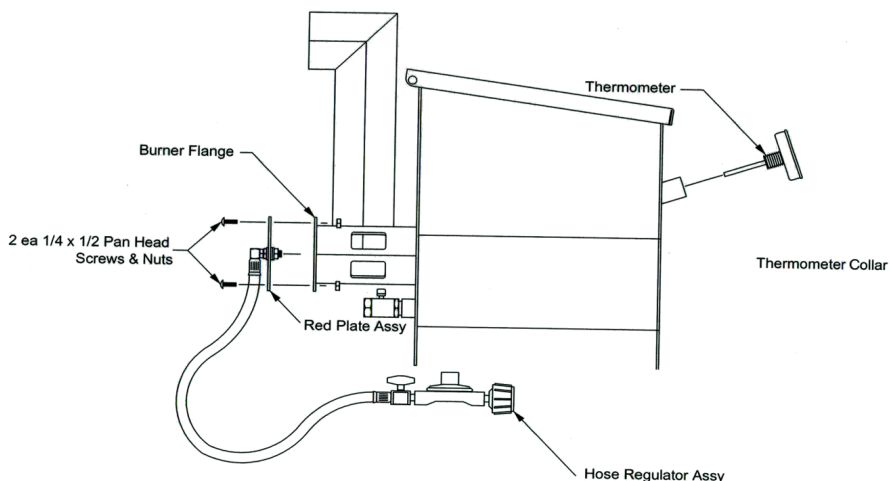


FF1T Assembly Instructions

The First thing to note on assembling a Stand Assembly is to leave ALL Screws loose until the Assembly is Complete. Then tighten all of the screws to finish the Unit.

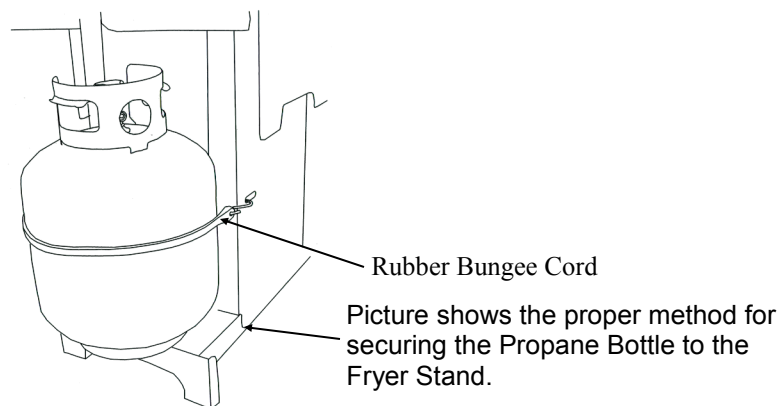
1. Take the two side plates and attach them to the Skid Weldment using 4 ea. 1/4" x 1/2" screws, 8 ea. 1/4" washers and 4 ea. 1/4" nuts.
2. Next attach the tie braces to the front and back of the side plate. To do this you will use 8 ea. 1/4" x 1/2" screws and 8 ea. 1/4" nuts.
3. Fasten the side shelf to the front of the stand assembly using 4 ea. 1/4"x 1/2" screws and 4 ea. 1/4" nuts.
4. Tighten the 16 screws and nuts using a 7/16" wrench and screw driver.
5. To complete the assembly place the 2 1/2 gal fryer into the stand. Fasten the adjustment tabs onto the side plates facing the front of the cooker. This will use the last two 1/4" x 1/2" screws and 1/4" nuts.

Cooker Assembly Instructions



Instruction For Attaching Hose and Regulator to the Fryer

1. Complete Red Plate Assembly per instruction on Red Plate Kit or Listed later in the Manual.
2. Attach Red Plate assembly to the Burner Flange with two 1/4" x 1/2" Pan Head Screws and Nuts provided in the Red Plat Kit.
3. Attach the Thermometer to the front of the Cajun Fryer by inserting the Stem/Threaded end into the Collar as shown, using a Crescent Wrench, tighten until snug and the face of the Thermometer is in the Proper Position



11. **What is the weight of the fryer?** 2 1/2 gallon - 56 pounds, 4 gallon - 65 pounds, 6 gallon -70 pounds, 8 1/2 gallon 125 pounds, 12 gallon Jimmy -175 pounds, 12 gallon/ 4 basket -150 pounds and 17 gallon-225 pounds. Stands are approximately 50 pounds

12. **How many pounds of food can be cooked in oil before having to change?** At the Spring Fishing Classic's, we cooked at a number of Bass Pro Shops. We used the same oil at all events - we prepared over 400 pounds of food. The oil was still producing wonderful food.

13. **What type of oil do you use in fryer?** All types of oil can be used. Most people use vegetable oil. Peanut oil is good, but some people have allergies to peanuts, so vegetable oil is usually safest when cooking for a large crowd.

14. **Which size fryer do you use to cook turkeys?** Starting with the 6 gallon size; 6 gallon will cook 1 turkey at a time, 8 1/2 gallon - 2 at a time, 12 gallon/ 4 basket 2 at a time, 12 gallon - 3 at a time and 17 gallon - 4 at a time.

15. **How many turkeys can you cook before changing oil?** 12 - 13 - When you inject a turkey, the butter seasoning and juice will get into your oil as it cooks and affects the quality of your oil. After cooking 12 - 13, you will need to inspect the oil and determine if you can cook anymore. But we recommend 12 -13 to be safe.

16. **How long do you cook turkey?** 3 1/2 minutes per pound @ 350 degrees.

17. **Can you use the oil from frying turkey to fry anything else?** NOT RECOMMENED because injectable marinade gets into oil and will affect taste and quality.

18. **How do I change from Propane to Natural Gas?** Contact R & V Works and we will ship you the natural gas jet. You will need to contact your natural gas supplier to find out what type of plumbing and regulator you will need in your area. Natural gas regulators and propane regulators are different. They will not interchange. Natural gas does not burn as hot as propane, so the oil will take longer to get hot.

19. **How do I buy parts?** There is a parts list on the internet. The web site is www.cajunfryer.com.

20. **What do I do if I want to touchup or repaint my "CAJUN FRYER"?** You may purchase Stove-Bright Charcoal 1200° touchup paint from R & V Works. It is not unusual for the paint to burn off the stack.

Gas Leak Testing

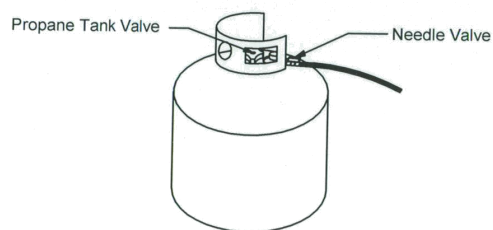
THE GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE TANK IS CONNECTED TO THE COOKER!

WARNING:



- Gas leak testing must be performed in a well-ventilated area.
- During the gas leak testing procedure, always keep the unit away from open flames, sparks or lit cigarettes.
- Never use a flame to check for gas leaks.
- If the burner does not light within 5 seconds, turn the propane tank valve and needle valve off immediately. Always wait at least 5 minutes for gas fumes to dissipate before repeating procedure.
- Always use the propane tank and needle valve to turn the unit "ON" and "OFF".
- Never use a unit that has a gas leak!

STEP 1: Make sure the propane tank valve and needle valve are turned "OFF".



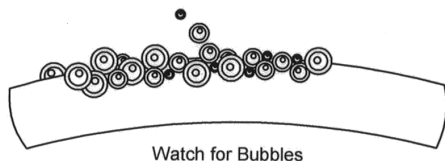
STEP 2: Make sure the Nut is securely fastened to the Bottle and the the SAE fitting is tightened to the Burner.

STEP 3: Prepare a soapy water solution (one part dishwashing liquid to three parts water) to test for gas leaks in the hose and connections. Apply a generous amount of the soapy mixture to the regulator, connection nut, hose and SAE Fitting (located on the end of the burner assy)

STEP 4: With the needle valve in the "OFF" position, open the propane tank valve two full turns (counter clockwise.) Next, open the Needle Valve fully and check for bubbles at the control valve, along the entire length of hose, and at the SAE Fitting. DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS! If soapy mixture starts bubbling, gas is leaking through the connection or the hose. Turn the Needle Valve to the "OFF" position and close the Propane Tank Valve and retighten the connection. If the Hose is leaking replace it!

NEVER OPERATE TUCS PROPANE BURNER WITH A LEAKING HOSE OR CONNECTION!

Repeat procedure with soapy mixture until soapy mixture no longer bubbles. NEVER USE A FLAME TO CHECK FOR GAS LEAKS. Turn the needle valve to "OFF" position and close the Propane Tank after each test.

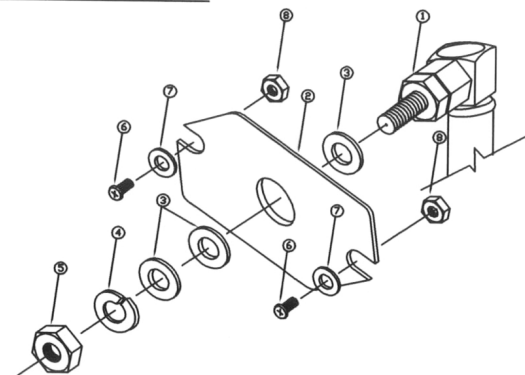


Watch for Bubbles

STEP 4: Once all gas leaks have been sealed, WAIT AT LEAST 5 MINUTES FOR GAS FUMES TO DISSIPATE BEFORE LIGHTING THE BURNER.

Jet/ Hose Regulator Assembly Instructions

- Hose/Regulator Ass'y
- Red Plate
- Flat Washer (3 ea.)
- Lock Washer
- Nut Large
- 1/4" Screw (2 ea.)
- 1/4" Washer (2 ea.)
- 1/4" Nut (2 ea.)



To Assemble Red Plate Assembly

- Place threaded end of Hose/Regulator thru 1 of the Large flat washers.
- Next put the Hose/Regulator through the Red Plate
- Place the other two Flat Washers onto the Hose/Regulator, Red Plate and then follow with the Lock Washer.
- Next thread the Nut onto the Hose Regulator and tighten it firmly using two Crescent Wrenches. Be sure not to over tighten this Nut as you can destroy the brass threads on the Hose/Regulator.
- Attach the Red Plate Assembly to the Fryer using the 4 ea. 1/4" x 1/2" Screws, 2 ea. 1/4" Washers and 2 ea. 1/4" Nuts.

To Bolt the Cooker to the Stand, Place Cooker on the Stand Assembly. Position the cooker so that the slotted horizontal slotted hole matches up with the vertical hole in the Stand Assembly. From the cooker side place the 3/8" Carriage Bolt through the slotted holes. Thread the wing nut onto the carriage bolt and tighten.

