

BRINKMANN®

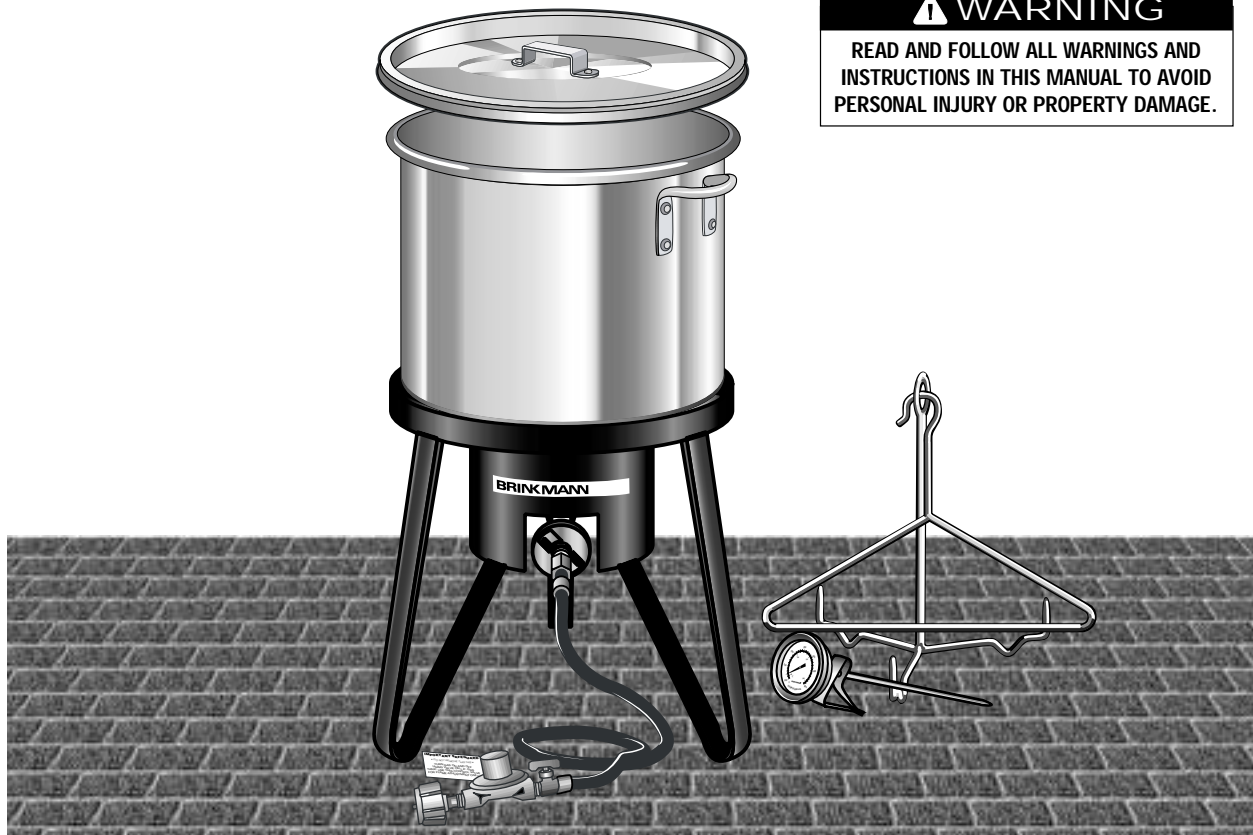
TURKEY FRYER™

Gas Cooker with 30-Qt. Boiling Pot, Deep Fry Thermometer, Turkey Stand & Hanger

OWNER'S MANUAL
ASSEMBLY AND OPERATING INSTRUCTIONS

⚠ WARNING

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



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR COOKER AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR COOKER.
WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

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

WARNING

- This cooker is to be used **outdoors only**. Do not operate indoors (house, tent, garage) or in any unventilated or enclosed area. In windy weather, cooker should be located in an outdoor area that is protected from the wind.
- Only use cooker on a level, noncombustible, stable surface (concrete, ground, etc.) Do not use on wooden or other surfaces that could burn. Do not place cooker within 10 feet of materials that could burn (house, fence, tall grass, etc.)
- Do not use on apartment balconies, patios, recreational vehicles, campers or boats.
- Propane gas is extremely flammable, follow these instructions:
 - Use only LP gas cylinders marked "Propane" which are U.S. Department of Transportation (DOT) certified.
 - Always use the gas pressure regulator supplied with this product which is regulated for an outlet pressure of 15 PSI; the use of other regulators or no regulator could result in dangerous gas leakage.
 - Check all gas connections by following directions in the "Gas Leak Testing" section on page 4 of this manual. Never test for gas leaks with a lighted match or open flame. Do not operate this cooker with a gas leak.
 - Propane is heavier than air and can accumulate in low places. Keep propane tank, at all times, in a well ventilated area. If you smell gas – leave the area immediately and call for help.
 - Turn the cooker "ON" and "OFF" with the propane tank valve; use the "T" valve ONLY to adjust the flame. Read all warnings on or accompanying propane tank.
 - Never store propane tank in an enclosed area (house, garage, etc.). Store outdoors in a well ventilated, shaded area, away from any heat source or open flame and away from children's reach.
 - Disconnect the propane tank from the cooker when not in use. A safety plug should be placed in the propane tank valve.
- In case of grease fire, do not use water to extinguish flame. Turn gas OFF at propane tank and use fire extinguisher approved for use with gas appliances or other appropriate means to extinguish flame.
- Keep hands, face and hair away from burner. Use long matches or long-nosed lighter to light the burner. Do not wear loose clothing or allow long hair to hang freely while lighting or using cooker.
- Do not leave cooker unattended when hot or in use. Only adults are to operate this cooker; keep children and pets safely away. Carefully monitor all activity around cooker to avoid burns or other injuries.
- Hot oil or liquid can cause severe burns and permanent disfigurement; use caution and common sense when operating this product.
- Do not move cooker while in use or while pot contains hot liquid.
- Do not attempt to lift or move boiling pot with hot liquid inside. Hot liquid could spill and cause severe burns. Allow liquid and pot to cool before moving.
- Avoid touching hot surfaces, wear oven mitts to protect your hands and non-slick shoes. Use caution when walking or standing near cooker as splattered oil may have created a slick surface.
- Avoid bumping into cooker or boiling pot to prevent hot liquid spills or overturning cooker.

 **WARNING**

- Do not walk between cooker and propane tank as this creates a trip hazard. Tripping over the hose could overturn the cooker or knock pot of hot liquid from cooker causing severe burns.
- Fully extend hose between propane tank and cooker to protect hose from contact with hot surfaces which could create a leak. Never use a hose that shows signs of cracking or damage. Replace hose every two years.
- Only use flat bottom metal cookware and center evenly over burner. Never put an empty pot over an open flame; the bottom of the pot could melt. Always have liquid in boiling pot prior to placing over flame. Do not use plastic, ceramic or glassware. Any pot larger than the retaining ring will rest on top of the ring. Use caution to avoid knocking pot from retaining ring.
- Do not fill cookware beyond one-half full with liquid to allow room for the addition of food and to avoid boil-over of hot liquid. In some cases, depending on the weight or size of food, even less liquid will be required.
- Should oil spill-over/boil-over occur, be sure to check that flame was not extinguished by liquid. Gas could accumulate creating a highly flammable and very dangerous situation. Allow all gas to dissipate prior to relighting cooker.
- Smoking oil is an indication that the oil is too hot and may ignite. Reduce flame immediately to avoid igniting oil. Never exceed 375° F.
- Frozen food should be completely thawed before placing in hot oil. Pat food dry before placing in hot oil. Never add water or food that is dripping wet to hot oil as this could cause oil to splash and cause severe burns.
- Use extreme care when removing food from hot oil or liquid. Remove food from pot **SLOWLY**. As contents may be heavy and oil may drip or splatter during removal, extra attention must be used during this process to avoid overturning pot of hot liquid.
- To remove the Turkey Stand, grip the Turkey Hanger firmly with both hands and insert through hole at top of Turkey Stand. Only use the Turkey Hanger provided with this stand. Use of any other item or hanger could lead to personal injury.
- Always remove the Turkey Stand **SLOWLY** using Turkey Hanger from boiling pot to allow hot liquid to drain. Lifting Turkey Stand out of pot too quickly may cause hot liquid to splash out of boiling pot and could result in severe burns for anyone near the pot.
- When lifting Turkey Stand out of pot, be sure to lift straight up and attain proper clearance above rim to prevent overturning pot with hot liquid.
- After food is cooked, turn off cooker and remove food. Allow cooker, pot and liquid to cool completely before handling.
- Children can fall into pot and drown in even a small amount of liquid. Keep boiling pot out of reach of children. Do not store pot with liquid inside.
- Do not use or store cooker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Do not use this cooker and boiling pot for other than their intended purpose.
- Only use replacement/accessory parts manufactured by The Brinkmann Corporation. Repairs should be performed by The Brinkmann Corporation.
- Properly dispose of all packaging materials.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR COOKER.

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

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR COOKER.

Inspect contents of the box to ensure all parts are included and undamaged.

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

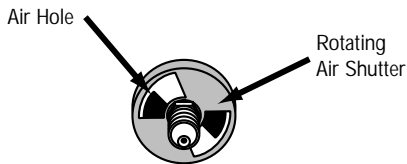
(Proof of purchase will be required.)

Tools required to assemble your cooker:

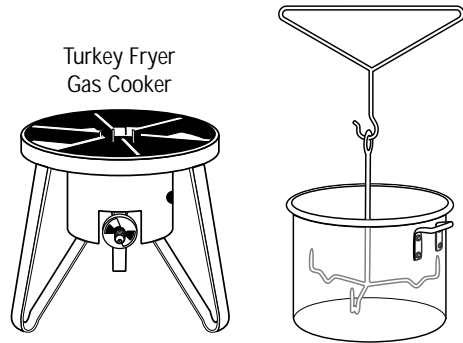
- 2 Adjustable wrenches
- OR**
- Adjustable wrench and the following wrenches:
 - 5/8" Open end wrench
 - 3/4" Open end wrench
 - 7/8" Open end wrench

PARTS LIST:

- 1 Owner's Manual
- 1 Cooker Stand
- 1 Burner Assembly
- 1 Hose & Regulator with Safety Tag
- 1 Boiling Pot with Lid
- 1 Turkey Stand and Hanger
- 1 Deep Fry Thermometer



NOTE: Make sure the male SAE fitting on the cooker is screwed into the air shutter and tightened securely. Do not over-tighten as the air shutter needs to move freely in order to adjust air intake. Check the attachment for proper connection every time propane tank is connected to cooker.



Step 1

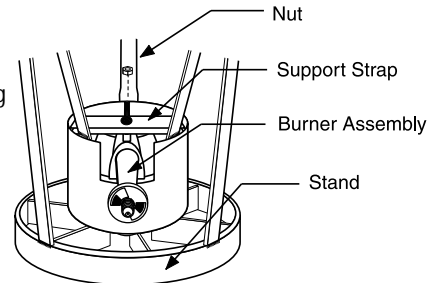
Remove nut from bottom of burner assembly.

Step 2

Position the stand upside down as shown.

Step 3

Place burner assembly inside stand with threaded bolt protruding through support strap as shown.



Step 4

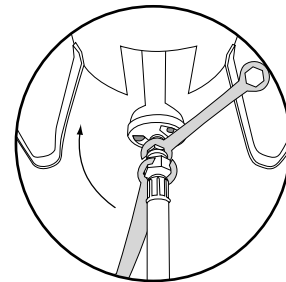
Thread nut onto bolt and securely tighten. Do not overtighten.

Step 5

Set cooker with burner assembly upright on flat surface. Make sure burner assembly is securely attached to cooker.

Step 6

Attach female SAE fitting on hose assembly (using 3/4" wrench) to the male SAE fitting on the burner (using 5/8" wrench). Hold the male SAE fitting securely with one wrench and turn the female fitting with the other wrench until they are tightly joined.



PROCEED TO "GAS LEAK TESTING" SECTION ON PAGE 4.

GAS LEAK TESTING

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

⚠ WARNING

- Gas leak testing must be performed outdoors in a well ventilated area.
- During the gas leak testing procedure, always keep 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 "T" valve off immediately. Always wait at least 5 minutes for gas fumes to dissipate before repeating procedure.
- Always use the propane tank valve to turn the unit ON and OFF. The "T" valve is used to adjust the flame ONLY.
- Never use a unit that has a gas leak. Contact The Brinkmann Corporation's Customer Service Department for replacement parts at 1-800-527-0717.

Step 1

Make sure the propane tank valve and "T" valve are turned OFF.

Step 2

Make sure male SAE fitting is properly attached to air shutter (refer to Assembly Instructions). Attach Type 1 connector to tank and hand tighten by turning CLOCKWISE.

Step 3

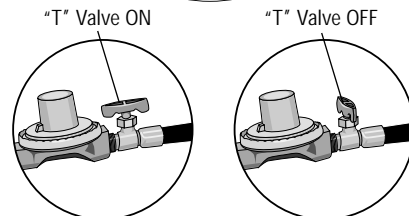
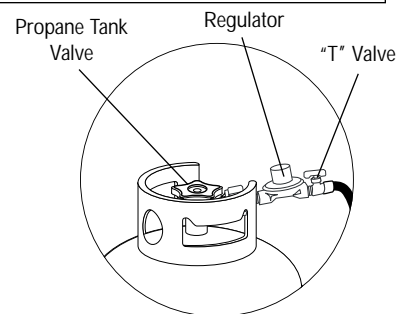
Prepare a soapy water solution (one part dishwashing liquid to three parts water) to test for gas leaks in the hose and connections. Apply a generous amount of the soapy mixture to the regulator, Type 1 connector, "T" valve, the entire length of hose and SAE fitting (located near the air shutter).

Step 4

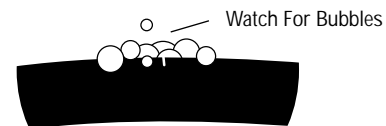
With the "T" valve in the "OFF" position, open the propane tank valve two full turns (counter-clockwise). Next, open the "T" valve fully and check for bubbles at control valve, along the entire length of hose and at the SAE fitting. **DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS.** If soapy mixture starts bubbling, gas is leaking through the connection or hose. Turn the propane tank valve OFF and retighten the connection that is leaking gas. Repeat procedure with soapy mixture until gas no longer leaks. **NEVER USE A FLAME TO CHECK FOR GAS LEAKS.** Turn the propane tank valve OFF after each test.

Step 5

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



NOTE: Type 1 fittings are made with a metal to metal seal and must be made very tight to prevent leaking.

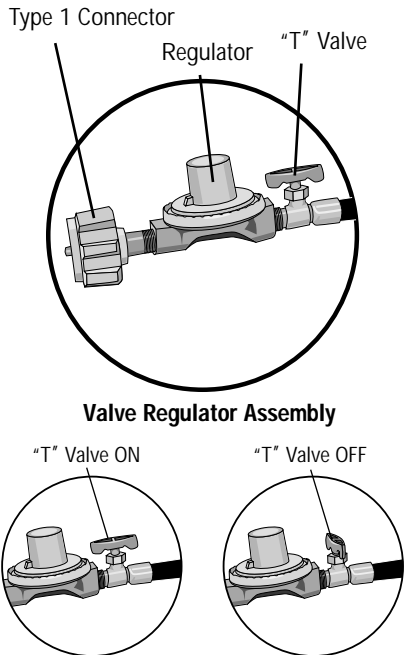


CAREFULLY FOLLOW "OPERATING INSTRUCTIONS" ON PAGE 5 TO LIGHT THE BURNER AND PROPERLY OPERATE THIS UNIT.

OPERATING INSTRUCTIONS

⚠ PLACE THE COOKER OUTDOORS ON A HARD, LEVEL, NONCOMBUSTIBLE SURFACE AWAY FROM ANY COMBUSTIBLE MATERIAL. IN WINDY WEATHER, THE COOKER SHOULD BE LOCATED IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND. GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE COOKER IS USED.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR COOKER.



Valve Regulator Assembly

NOTE: Due to the intense heat from burner, it is normal for paint to burn off and discoloration to occur on cooker during the first few uses.

Step 1:

Make sure the "T" valve is in "OFF" position.

NOTE: Although vegetable oil may be used, we recommend that you use high quality cooking oil such as peanut oil when deep frying. Peanut oil can withstand many frying cycles as well as high frying temperature when cooking large quantities of food.

Step 2:

Fill metal cookware with desired amount of water or oil. Never fill pan more than half way to allow room for addition of food and to avoid boil-over of hot liquids. Never place an empty pot/pan over an open flame. **Do not place pan on cooker at this time.**

⚠ WARNING: Never fill the boiling pot more than half way to allow room for addition of food and to avoid hot liquid from boiling over and causing severe burns. Do not place an empty boiling pot on heat source.

⚠ WARNING: Only use flat bottom metal cookware and center evenly over burner. Never put an empty pan over an open flame; the bottom of the pan could melt. Do not use plastic, ceramic or glassware. Any pan larger than the retaining ring will rest on top of the ring. Use caution to avoid knocking pan from retaining ring.

Step 3:

Open the propane tank valve two full turns. Using a long match, hold the flame 1/2" above burner porthole. Open the "T" valve SLOWLY until the burner lights.

⚠ WARNING: If the burner does not light within 5 seconds, turn the propane tank valve and "T" valve OFF immediately. Wait at least 5 minutes until gas fumes have dissipated before attempting to light the burner again.

Step 4:

After lighting the burner, open the "T" valve until a large yellow flame appears. Adjust the air shutter valve on the cooker until the flame turns blue. Use the "T" valve to adjust the flame accordingly.

Step 5:

Place pot with liquid on cooker. The retaining ring allows placement of a 14.5" (36.8 cm) diameter pot. Any pot larger than the retaining ring will rest on the retaining ring of cooker.

Step 6:

Bring oil or liquid to the desired cooking temperature. For best results, use a deep fry thermometer to check oil/liquid temperature. If oil begins to smoke, reduce the flame to avoid igniting the oil. Never exceed 375°F (190° C).

Step 7:

Use pan/pot with a strainer basket or long handle skimmer to lower food into hot liquid. Lower food into the pot slowly. Frozen foods should be thawed to room temperature before placing in hot liquid. The temperature of liquid will drop when food is added. Adjust the flame to return to desired cooking temperature. When the desired temperature is achieved, reduce the heat to maintain temperature.

⚠ WARNING: Frozen food should be completely thawed before placing in hot oil. Pat food dry before placing in hot oil. Never add water or food that is dripping wet to hot oil as this could cause oil to splash and cause severe burns.

Step 8:

Test food for doneness using a meat thermometer after removing from hot liquid. Use caution as food will be very hot.

⚠ WARNING: Use extreme care when removing food from hot oil or liquid. Remove food from pot slowly. As contents may be heavy and oil may drip or splatter during removal, extra attention must be used during this process to avoid overturning pot of hot liquid.

Step 9:

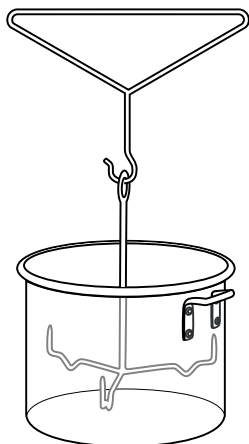
When food is done, turn cooker OFF. Always turn propane tank valve OFF first, then turn the "T" valve OFF.

Step 10:

Allow cooker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections on page 8 of this manual.

DEEP FRIED WHOLE TURKEY – USING BOILING POT WITH TURKEY STAND AND HANGER

NOTE: Although vegetable oil may be used, we recommend that you use high quality cooking oil such as peanut oil when deep frying. Peanut oil can withstand many frying cycles as well as high frying temperature when cooking large quantities of food.



⚠ WARNING: To remove the Turkey Stand, grip the turkey hanger firmly with both hands and insert through hole at top of Turkey Stand. Only use the Turkey Hanger provided with this stand. Use of any other item or hanger could lead to personal injury.

⚠ WARNING: Always remove the Turkey Stand **SLOWLY** using Turkey Hanger from boiling pot to allow hot liquid to drain. Lifting Turkey Stand out of pot too quickly may cause hot liquid to splash out of boiling pot and could result in severe burns for anyone near the pot.

⚠ WARNING: When lifting Turkey Stand out of pot, be sure to lift straight up and attain proper clearance above rim to prevent overturning pot with hot liquid.

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When deep frying a whole turkey, select a turkey in the 8 to 12 lb. range and thaw completely.

Step 1:

Determine the amount of oil required by placing the turkey on Turkey Stand and placing in the empty pot. Add water to pot until turkey is covered by no more than an inch of water.

Step 2:

Remove Turkey Stand and turkey. Empty and measure the amount of water in pot. This will give you a close approximation of the amount of oil required to fry the turkey.

Step 3:

Dry pot thoroughly. Fill pot with the measured amount of oil.

Step 4:

Place pot with oil on cooker. Bring liquid to the desired cooking temperature (350°-375°F for frying). For best results, use a deep fry thermometer to check the temperature of the oil in pot. If oil begins to smoke, reduce heat to avoid igniting the oil. Do not allow oil to exceed 375°F as it can ignite.

Step 5:

Pat the turkey dry and sprinkle Brinkmann Fried Turkey Rub'N Spice or other seasoning between skin and meat of the turkey.

Step 6:

Place seasoned turkey with the neck cavity pointing down on Turkey Stand. Wearing protective gloves and clothing, use the Hanger to slowly lower stand into hot oil. It is important to maintain a temperature between 350° and 375°F. Once oil regains this temperature, you may need to regulate the flame. Do not let oil overheat or a fire may result.

Step 7:

Estimate cooking time by the formula of 3 minutes of frying time per pound of turkey (example: a 10 lb. turkey should cook at least thirty minutes). Check doneness with a meat thermometer after removing turkey from hot oil. Use caution as food will be very hot.

Step 9:

When food is done, turn cooker OFF. Always turn propane tank valve OFF first, then turn the "T" valve OFF.

Step 10:

Allow cooker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections on page 8 of this manual.

AFTER-USE SAFETY

WARNING

- Turn the cooker "OFF" with the propane tank valve.
- Always allow the cooker, pot and liquid to cool completely before handling.
- Always disconnect the propane tank from cooker when not in use. A safety plug should be placed in the propane tank valve.
- Children can fall into pot and drown in even a small amount of liquid. Keep boiling pot out of reach of children. Do not store pot with liquid inside.
- Do not use or store cooker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Never store propane tank in an enclosed area (house, garage, etc.). Store outdoors in a well ventilated, shaded area, away from any heat source or open flame and away from children's reach.

- Before storing cooker, cover air shutter, top of burner assembly and Type 1 connector with plastic and secure with rubber bands to prevent insects from nesting.
- Cover and store cooker in a protected area away from children and pets.
- Due to the intense heat from burner, it is normal for paint to burn off and discoloration to occur on cooker during the first few uses.

Proper Care & Maintenance

ACCESSORIES

Fried Turkey Rub'N Spice

This special spice rub is custom-blended specifically for use with our Deep Fried Whole Turkey recipe. You'll want to use this delicious rub and our recipe all year round, not just for holidays. Rub'N Spice is also great as a marinade for roasting, grilling or smoke cooking poultry. Includes our Deep Fried Whole Turkey recipe on label. Contains 9.25 oz. (269.3 grams).

Model 812-3325-7

Smoke'N Spice Seasoning

Powdered marinade specially blended with no MSG to enhance the flavor of red or white meat when smoking or grilling. Contains 7.5 oz. (213 grams).

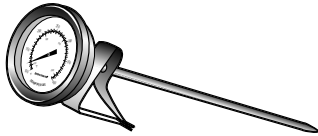
Model 812-3324-0 (Red Meat Seasoning)

Model 812-3325-0 (White Meat Seasoning)



LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE COOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

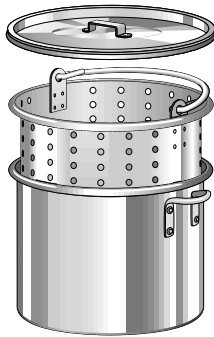
ACCESSORIES



Deep Fry Thermometer

Accurately monitor cooking oil temperature with these high-quality deep fry thermometers. Designed to clip onto the pot or strainer basket, they are an essential tool when deep frying to maintain proper cooking temperature. Our 10" deep fry thermometer is specially designed for use with our large boiling pots. Our 5" deep fry thermometer is perfect for use with our 2-Gallon Pan and Basket Set or smaller pots. Stainless steel and dishwasher safe.

Model 072-0009-0 (5" Stem) Model 072-0011-0 (10" Stem)



24, 30, 36, 42, 60 or 80 Quart

Steamer/Boiling Pot with Strainer Basket

These professional-quality stock pots with lid and boiling baskets are the number one choice of indoor and outdoor chefs. Made of heavy gauge aluminum. The boiling baskets have handles for easy lifting. Use with Brinkmann All Purpose Gas Cooker, Turkey Fryer or All-In-One for boiling, steaming or frying large quantities of food. Perfect for crab and crawfish boils, fish fries, soups and stews, canning fruits and vegetables. You can even fry a whole turkey in these boiling pots.

Model 815-3612-B	24 Quart/23 Liter
Model 815-3622-B	30 Quart/28 Liter
Model 815-3614-B	36 Quart/34 Liter
Model 815-3616-B	42 Quart Turkey Pot/40 Liter
Model 815-3620-B	60 Quart/57 Liter
Model 815-3621-B	80 Quart/76 Liter

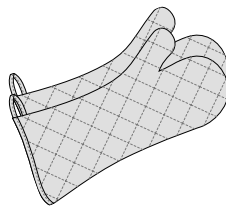


Strainer Basket Support Ring

Aluminum basket support ring keeps lift-out strainer baskets off of the bottom of pots to prevent food from burning or scorching.

Model 115-0200-0 (large)

Model 115-0100-0 (small)



Quilted Mitts

Extra length protects hands and arms from heat. Quilted, heat reflecting fabric is great for indoor and outdoor cooking.

Model 812-2001-0

ACCESSORIES

Crab Tongs

Extra-long to keep hands away from heat and fire with large handles to fit comfortably in the hand. Constructed of cast aluminum, these tongs are great for boiling, frying or steaming. Dishwasher safe.

Model 812-5058-0



Long-handled Skimmer

Welded, stainless steel construction with extra-long 18" handle. Ideal for use when frying, boiling or steaming food.

Model 812-5057-0



Marinade Injector

This quick and easy marinade injector marinates meat in 5 minutes, not hours! Mix your favorite marinade and spices into a liquid and inject into turkey, roast, chicken or steak for a naturally tenderized and flavorful delight. The reusable Marinade Injector includes a heavy-duty stainless steel needle and heavy-gauge plastic syringe to last for years. Dishwasher safe.

Model 812-5059-0



Fryer Cover

Durable, weather-resistant vinyl cover protects your fryer from the elements all year long. Designed to fit Brinkmann Turkey Fryers and All-Purpose Gas Cookers & Fryers.

Model 812-3680-0



2 Gallon Pan and Basket Set

This restaurant-style aluminum fry pan and chromed wire strainer basket is an essential tool for frying perfect fish, chicken, french fries, onion rings, and more. The pan is equipped with a strainer basket holder for draining excess oil. Use outdoors with Brinkmann All Purpose Gas Cooker, Turkey Fryer or All-In-One to avoid the mess and odors associated with frying in your kitchen.

Model 815-3610-0



LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE COOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

90 DAY LIMITED WARRANTY

For 90 days from date of purchase, The Brinkmann Corporation warrants the Boiling Pot with Turkey Stand and Hanger against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover Boiling Pot with Turkey Stand and Hanger that have been altered or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Boiling Pot with Turkey Stand and Hanger under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. **A receipt or proof of purchase will be required. A Return Authorization Number must be clearly marked on the outside of the box.** Any Boiling Pot with Turkey Stand and Hanger returned to Brinkmann must include your name, address and telephone number. Please make sure the item is properly packed, postage prepaid, and insured. The Brinkmann Corporation will not be responsible for any Boiling Pot with Turkey Stand and Hanger forwarded to us without a Return Authorization Number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 90 DAYS FROM THE DATE OF PURCHASE. 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 BOILING POT WITH TURKEY STAND AND HANGER 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.

ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Cooker against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover Cooker that have been altered or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Cooker under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. **A receipt or proof of purchase will be required. A Return Authorization Number must be clearly marked on the outside of the box.** Cookers returned to Brinkmann must include your name, address and telephone number. Please make sure the cooker is properly packed, postage prepaid, and insured. The Brinkmann Corporation will not be responsible for any cookers forwarded to us without a Return Authorization Number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

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

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