

BACKYARD PRO

TURKEY FRYER SAFETY, ASSEMBLY AND USE MANUAL



THIS INSTRUCTION MANUAL CONTAINS INFORMATION NECESSARY FOR SAFETY, ASSEMBLY AND USE OF THIS APPLIANCE. DO NOT USE THE APPLIANCE UNTIL YOU HAVE READ THIS MANUAL.

KEEP THIS MANUAL FOR FUTURE REFERENCE.

BACKYARD PRO

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**FOLLOW ALL INSTRUCTIONS IN THIS MANUAL
FOR SAFE AND EFFECTIVE OPERATION.**

**FAILURE TO FOLLOW INSTRUCTIONS MAY
RESULT IN PROPERTY DAMAGE, GREASE FIRE,
PERSONAL INJURY OR DEATH.**

**VENDOR AND RETAILER ARE NOT RESPONSIBLE
FOR MISUSE OF THIS PRODUCT.**

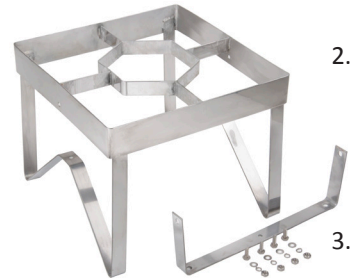
1. ASSEMBLY INSTRUCTIONS

You will need:

1. An adjustable wrench
2. A Phillips head screwdriver



1. Remove all components from the box and individual packaging.
2. Turn **fryer base frame** upside down.
3. **Burner crossbar** mounting:
 - a. Align the crossbar holes with the corresponding frame holes.
 - b. Attach bolts, washers and nuts.
 - c. Tighten with wrench.
4. **Burner** attachment
 - a. Remove bolts and washers from burner's bottom
 - b. Align burner's long end above the U-shape in the frame if applicable to your unit.
 - c. Align the burner's bolt to the center hole in the crossbar.
 - d. Insert the burner's bolt into the crossbar.
 - e. Attach washer and nut.
 - f. Tighten with wrench.
5. **Hose to Burner** attachment
 - a. If the air shutter is not already attached to the burner with screws, align the air control disc over the end of the burner.
 - b. Burner's screws may need tightening; be careful not to over tighten.
 - c. Insert brass hose connector into burner.
 - d. Turn connector clockwise with wrench until snug; be careful not to over tighten.
6. Return **fryer base frame** upright.



2. FOOD PREPARATION INSTRUCTIONS

1. Allow poultry to thaw completely. Towel dry if necessary.
 - a. **Never** insert frozen, partially frozen or wet food into hot oil.
2. Remove giblets, neck, excess skin and extra fat from poultry.
3. Cut a 1" slit in the skin at the leg-thigh joints to allow oil drainage after cooking.
4. Apply seasonings. Marinade should be injected into breast, thighs and drumsticks.
5. Place turkey upside down on rack.

3. PRE-COOKING PRECAUTIONS



**FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN
PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**



DO NOT OPERATE THIS APPLIANCE UNDER THE INFLUENCE OF DRUGS OR ALCOHOL.

1. Test your propane tank for gas leaks.
 - a. Attach the hose and regulator to the propane tank.
 - b. Close the regulator control valve on the hose to shut off gas flow.
 - c. Open LP cylinder valve by 1/8 to 1/4 turn.
 - d. Apply a soapy, non-abrasive liquid to all regulator and tank connections.
 - e. If any bubbles appear, there is a gas leak.

DO NOT PROCEED WITH COOKING IF THERE IS A GAS LEAK
2. If you smell gas, **immediately** shut off the supply at the tank, hose and regulator.
 - a. Extinguish any and all open flames appropriately.
 - b. **If odor continues, avoid appliance and call local fire department.**
3. Keep a BC or ABC fire extinguisher on hand at all times for emergencies.
4. **Never** place dry cookware on this burner.
5. Follow all lighting instructions in this manual.
6. **Never** leave this cooker unattended.
7. Maintain 10 feet of clearance on all sides and 25 feet between fryer and other fuels.
8. **Do not** fill cooking pot above the maximum fill line.
9. **Never** allow oil to exceed 350 degrees Fahrenheit.
 - a. Turn off appliance if oil temperature exceeds 400 degrees Fahrenheit or starts to smoke.
 - b. Very high risk of spontaneous combustion (grease fire) once the oil reaches 450 degrees Fahrenheit.
10. **Never** touch used cookware until liquids have cooled to 115 degrees Fahrenheit or less.
11. **In the event of wildfire**, leave appliance, call fire department and **DO NOT** attempt to extinguish fire with water.
12. In the event of precipitation, cover cooking pot, turn off fuel supply and unhook equipment.
 - a. **Do not attempt to move the equipment.**
13. **Do not** operate this appliance underneath an overhead obstruction or on a deck.
14. Thoroughly inspect and clean all equipment before cooking.
15. **Always use heat protective gloves when using this appliance.**
16. Do not cook in bare feet or sandals.
17. Never use the lid on the pot when cooking with any type of oil. The lid is only for use when cooking soups, stews or steaming.
18. **Never move this appliance when it is in use.**
19. **KEEP AWAY FROM CHILDREN AND PETS.**

USE COMMON SENSE WHEN OPERATING THIS APPLIANCE.

4. LIGHTING AND COOKING INSTRUCTIONS

1. After inspecting all applicable utilities for leaks, close tank and hose regulator valves.
2. Reopen tank valve fully.
3. Turn burner's air control shutter so that it's almost closed.
4. Hold a lit match or long-nose lighter over the burner and slowly open regulator valve until burner ignites.
 - a. **Keep hands and face away from cooker top.**
5. Adjust air shutter on burner for a blue flame.
6. Adjust regulator control valve for desired flame height.
7. During first use, you may smell burning paint. This is normal.
8. Heat oil to 350 degrees Fahrenheit for best results.
9. Once the oil has reached 350 degrees, reduce heat via the regulator valve.
10. Attach grab hook to the top loop of the rack holding food.
11. **Wearing gloves, slowly** submerge food into oil.
 - a. **This may take as long as 90 seconds to prevent splashing and overflow.**
 - b. **DO NOT add other items or accessories to hot oil.**
12. When poultry is fully submerged, remove grab hook from rack.
13. **COOKING BEGINS WHEN POULTRY IS FULLY SUBMERGED.**
14. Inserting food will reduce the oil's temperature. Slowly increase heat to get oil temperature back to 350 degrees Fahrenheit.
 - a. This will take several minutes.
 - b. **It is very important to monitor the oil's temperature.**
15. For a turkey:
 - a. Fry for 3 to 3.5 minutes per pound or until golden brown.
16. For a single chicken:
 - a. Fry for about 18 minutes or until internal temperature of chicken reaches 165 degrees Fahrenheit when measured with a probe thermometer.
17. For multiple chickens at once:
 - a. Fry for about 20 minutes or until internal temperature of chicken reaches 165 degrees Fahrenheit when measured with a probe thermometer.
18. When poultry is done, shut off all valves and gas supply.
19. **Wearing gloves**, retrieve the poultry with the grab hook.
20. Place rack and poultry on absorbent paper and let drain.
21. When poultry has cooled to manageable temperatures, remove from rack and serve.

5. STORAGE INSTRUCTIONS

1. After cooking, allow oil to cool completely to room temperature. Remove oil per instructions in the FAQ section of this manual. Refrigerate for best results.
2. Thoroughly clean pot and other cookware. Allow it to dry completely.
3. Unless repainted, the cooker will eventually rust.
4. Store all cleaned, maintained equipment in a cool, dry area.
5. Store propane tank away from other cooking equipment in an open area.

6. IMPORTANT REMINDERS

1. Water causes hot oil to burst and spray, leading to injury and property damage.
2. Turkey fryers require constant attention while in use and should never be left unattended.
3. Only adults who have read this manual may operate this appliance.
4. Never fill propane tanks over 80% full.
5. Never allow oil to exceed 350 degrees Fahrenheit.
6. Always use heat protective gloves.
7. Never operate underneath an overhead obstruction or on a deck.
8. Use common sense!
9. **Misuse of this product may result in injury, property damage or death.**

7. FREQUENTLY ASKED QUESTIONS (FAQ)

1. **How large of a bird will fit in a pot?**
 - a. A 30 qt. pot will hold a 20 lb. bird.
2. **What is the best way to season poultry?**
 - a. You can sprinkle and rub powdered seasoning under the skin or inside the bird.
 - b. Thin liquid injection marinades may also be used in joints and drumsticks.
 - c. Beer, sherry or wine can also be injected.
3. **What oil works best for frying?**
 - a. Peanut oil is preferred for its high smoke point and thorough cooking.
 - b. Soybean and peanut oil blends are also acceptable.
 - c. In the event of allergies, any vegetable oil may be used.
4. **How do I determine how much oil I should use?**
 - a. Place poultry into pot.
 - b. Fill pot with water until the poultry is submerged.
 - i. There must be at least 3" between the water and the top of the pot.
 - c. Remove the poultry.

FAQ CONTINUED...

- d. Note the water level. This is how much oil should be used.
- e. Wash out the pot and allow it to dry completely.
 - i. Failure to dry pot may result in frying complications and injury.

5. What is the ideal oil temperature?

- a. 325 to 350 degrees Fahrenheit.
- b. Heat-up time varies based on pot size, amount of oil used and weather conditions.

6. How long can I keep oil?

- a. Refrigerated oil may be stored up to one year.
- b. Non-refrigerated oil may be stored from three to six months.

7. How do I strain used oil?

- a. Wait for oil to cool.
- b. Dip a spouted container into the oil and gently pour into the original container.
- c. Used oil and residue is at the bottom of the pot.
 - i. You may discard this oil.
 - 1. Place in a container with a sealing lid and put with garbage.
 - 2. Never discard oil in a sink or plumbing lines.
 - ii. You may also strain it with a funnel and cheese cloth.

8. Where does the thermometer go?

- a. The thermometer goes on the pot's side with the first inch submerged in oil.
- b. The thermometer should not touch the actual food during cooking.

9. The thermometer needle stopped working. What happened?

- a. The thermometer may be stuck in the poultry. If so, remove.
- b. The thermometer may not be properly inserted into the frying oil.
 - i. Make sure the thermometer is submerged at least one inch.
- c. The thermometer may be damaged.
 - i. Hold thermometer stem over an open flame.
 - ii. The needle should quickly move around the dial.
 - iii. If the needle does not move, the thermometer is damaged.