



TURKEY FRYER COMBO

12870
COOKING INSTRUCTIONS
Effective Date November, 2002

Model Number TF-100
Includes:
Pronto Flame Cooker (HP-100)
26 Quart Aluminum Stock Pot w/Lid,
Raised Rack, Grab Hook (STP-26)
Thermometer (ST-1)

WARNING

If not assembled, operated and maintained in accordance with the manufacturers instructions, this product could expose you to property damage, personal injury or loss of life from fire, explosion or asphyxiation.

Read all warnings below.

WARNING

1. The fryer must be located on a level surface.
2. This is an outdoor cooking appliance only. Use only outdoors.
3. Never leave the fryer unattended. If fryers aren't watched carefully, the oil will continue to heat until it catches fire. Never move cooker while in use or hot.
4. A fire can occur from overheated oil or grease.
5. Oil may heat faster than expected.
6. Use a thermometer to monitor oil temperature.
7. Do not use appliance on or near combustible surfaces, wood decks, storage sheds, garages, shrubbery, trees, houses, etc...
8. Do not cover the pot when heating oil or grease.
9. Should grease fire occur, turn off the gas and cover the pot with the lid.
10. Check every fitting for gas leaks before each use.
11. Never stand over burner while lighting; this could result in serious injury. Carefully follow lighting instructions.
12. This cooker is equipped to operate on propane (LP) gas only from a refillable cylinder certified by DOT (Department of Transportation).
13. Never let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking pot can remain dangerously hot, hours after use.
14. Never place empty containers over an open flame.
15. Do not attempt to change valve depth into burner or reassemble parts.
16. Never store propane tank in an enclosed area. If cooker is stored in doors after use, disconnect the propane tank for outdoor storage.
17. The regulator and hose assembly provided with this cooker must be used, no substitutions. Other regulators or no regulator used at all could result in dangerous gas leakage and improper burner performance.
18. Never install or remove the propane tank while cooker is in use or too hot to touch.
19. Always inspect hose kit before each use. Protect hose from cuts, heat or abrasions. Never use a hose that indicates signs of cracking or damage.
20. Never allow hose to contact any part of the cooker while in use or still hot. Place propane tank from cooker so that the hose length will not be in the way. Keep all connections and fittings clean, replace any damaged parts.
21. Never store the propane tank near high heat, open flames, direct sunlight or where high temperature exist.

CHECK FOR GAS LEAKS

Apply gas detector fluid (or soapy dishwashing solution) on all connections, especially around the regulator, valve and POL-cylinder connection. Any bubbles that appear indicate a gas leak. If so, turn off gas and tighten the fitting. If a leak persists, pipe thread compound may be needed on the threads.

NEVER USE A FLAME TO CHECK FOR GAS LEAKS.

The Superb Turkey Fryer is the affordable choice for frying whole turkeys and chickens. The narrow diameter requires less oil than a standard stockpot. The raised rack allows the oil to circulate and keeps the turkey off the bottom to prevent burning. This fryer can also be used as a regular stockpot for all types of cooking.

It is recommended that you "season" the pot before use. Pour a small amount of vegetable oil in the pot and spread it around with a paper towel until the entire bottom and sides are coated and let stand for 10 minutes. Wash out the interior and it is ready for use.

Preparation and Cooking of Whole Fried Turkey

Caution: Do not use a kitchen stove for frying whole fried turkey with this unit. This unit is designed for use on outdoor gas cookers. Superb recommends the Pronto Flame Cooker, Model Number HP-100. Be sure to read and follow all instructions provided with your outdoor gas cooker and propane tank.

Equipment:

Description	Model Number
Turkey Fryer Kit	STP-26
Superb Pronto Flame Cooker	HP-100
Superb Thermometer*	ST-1

*Must be used to maintain proper oil temperature.

Ingredients:

- Turkey, up to 16 pounds
- Peanut Oil or Cottonseed Oil:
 - For a 10-12 pound turkey use 1 1/2 - 2 gallons
 - For a 13-16 pound turkey use 2 1/2 - 3 gallons
- 1 quart water
- 1 tablespoon garlic powder
- 1/2 stick butter
- 1/2 teaspoon cayenne pepper
- 3 teaspoon Creole seasoning

If uncertain about how much peanut oil to use, place turkey in pot and fill with water until turkey is covered. The amount of water used corresponds to the amount of oil needed.

Preparation:

- Make sure the the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard. A partially frozen turkey placed into the fryer can cause intense bubbling, forcing the oil to overflow. Clean and dry turkey inside and out; removing giblets and neck and trimming away all excess fat. Make sure opening around the neck is clear.
- The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.
- Combine water, butter, garlic powder, cayenne pepper and Creole seasoning in microwave-safe container. Heat in microwave, then inject into breast and legs, spacing injections about an inch apart. The breasts will puff up. This can be done a day ahead.
- Place turkey upside down on rack, with legs facing up. See Figure 3.

Cooking:

- Following the instructions in your outdoor cooker owner's manual, light the outdoor gas cooker and set at a low flame.
- If the cooking pot is overfilled with oil, the oil may spill out when the turkey is placed in the fryer.
- Use a deep fryer thermometer to maintain frying temperature of 350°F. Control heat intensity with valve on the outdoor gas cooker. If the oil begins to smoke, reduce the heat! If oil overheats it may spontaneously ignite.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. Remember to use your best judgment when attempting to fight a fire. If the fire is manageable, use an all-purpose fire extinguisher. If the fire increases, immediately call 9-1-1 for help.
- Pour cooking oil into pot and attach thermometer to the top edge, making sure the stem of the thermometer is as far down as possible without touching the bottom of the pot.
- Carefully place the pot on the cooker and adjust the flame higher, but do not adjust valve to full open.
- Heat oil to 350°F. Depending on the amount of oil used, it may take from 15-20 minutes for the oil to reach 350°F.

Caution: It is recommended to shut off burner on cooking unit before lowering turkey into pot. After the turkey is in the pot, relight according to instructions supplied with Pronto Flame Cooker and bring oil temperature back up to desired cooking temperature.

Caution: When turkey is lowered into the hot oil, it will cause the oil to splatter. This can cause severe burns, therefore, we recommend wearing work gloves, a long-sleeve shirt and safety glasses. Wipe excess moisture from the outside of the turkey. This will reduce the splatter of oil.

- The turkey is ready to fry when the oil temperature reaches 350°F.

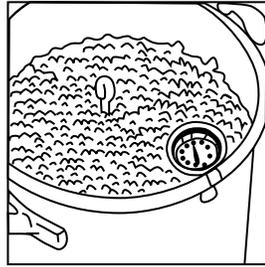


Figure 1

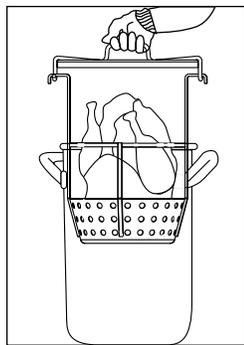
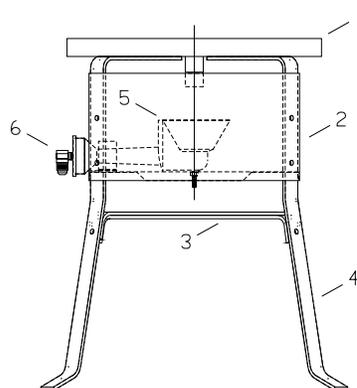
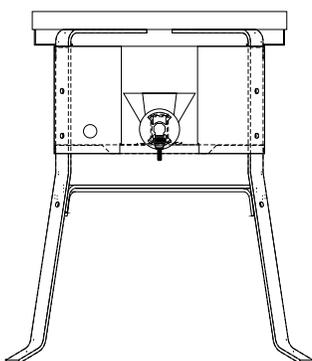
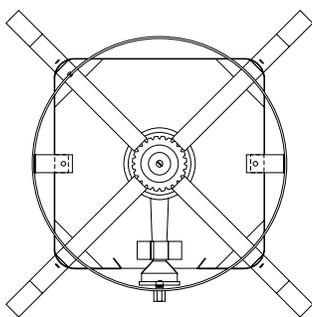


Figure 2



- Grasp handle on lid.
- Interlock hooks on lid into hooks on basket (See Figure 2).
- Carefully place basket with turkey into cooking oil.
- Hooks on basket will rest on top of pot.
- Remove lid from basket.

Attention: The lid CAN NOT be on pot while turkey is frying.

- Inserting the turkey will reduce the temperature of the oil. Slowly increase the heat so that the temperature of the oil will come back up to 350°F. This will take several minutes. Monitor the thermometer to maintain this temperature. (Windy conditions may prevent the temperature from returning to 350°. If so, just add 3 - 4 minutes to overall cooking time).

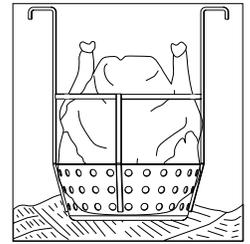


Figure 3

- Fry turkey for 3 - 3 1/2 minutes per pound or until golden brown. (Example: A 15 pound turkey will take between 45 to 55 minutes to cook).

Note: While cooking, hot oil will spew up through the turkey's body like a fountain.

Caution: Turkey must be monitored at all times. DO NOT leave pot and cooker unattended while in use. DO NOT use lid while frying. Use lid only when the pot is being used for other types of cooking, such as soups, stews or gumbos.

- When turkey is done, turn cooker off at the shut off valve and at the gas supply (LP tank or other source).
- Leave pot on cooker.
- Grasp handle on lid.
- Interlock hooks on lid into hooks on basket.
- Carefully remove basket with turkey from cooking oil.
- Place basket with turkey on absorbent paper and allow turkey to drain for a few minutes (See Figure 3).
- Carefully remove turkey from basket and place on platter ... THEN ENJOY!

Warranty

Superb Cookware is warranted by Empire Comfort Systems, Inc. for the lifetime of the purchaser.

This warranty does not apply to surface scratches or discoloration from normal use. Nor does it apply to damages from misuse; such as; improper cleaning of Cookware or basket, exposure to weather, exposure of empty Cookware to an open flame. This warranty does not apply to use in a commercial setting.

In no event will Empire Comfort Systems, Inc. be liable for consequential damages.

INDEX NO.	PART NUMBER	DESCRIPTION
1	SP-080	SAFETY RING ASSEMBLY
2	SP-076	BODY ASSEMBLY
3	SP-085	LEG BRACE (2 REQ'D)
4	SP-082	LEG (4 REQ'D)
5	SP-079	BURNER ASSEMBLY
6	R-3364	BRASS ELBOW
NOT SHOWN	R-3361	PLASTIC PLUG
NOT SHOWN	R-3362	HOSE - HIGH PRESSURE WITH REGULATOR AND VALVE