



ASSEMBLY INSTRUCTIONS AND USE AND CARE MANUAL

**READ OPERATING INSTRUCTIONS BEFORE USING YOUR GRILL.
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

METAL FUSION, INC.
712 St. George Avenue.
Jefferson, LA 70121

For Questions and Information
Call Us Toll Free at
1-800-783-3885
8:00 AM to 3:30 P.M. CST • Monday through Friday
(504) 736-0201

⚠WARNING

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

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call your gas supplier or your fire department.

IMPORTANT SAFETY INFORMATION

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. When cooking with oil/grease, do not exceed 350° F (177 C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
3. Remember: An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠WARNING

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

WARNING

READ AND UNDERSTAND BEFORE USING THIS PRODUCT

- 1) Use the products only outdoors, and only on a noncombustible surface such as brick, concrete, or dirt. NOT SUITABLE are surfaces such as wood, asphalt or plastic which may burn, blister, or melt.

Do not use under any overhang or roof and keep a minimum of 10 feet of clearance on all sides of the cooker.

DO NOT LEAVE UNATTENDED WHILE COOKER IS IN USE OR IS STILL HOT (ABOVE 100°F).

- 2) Leak test gas connections before use. (See Use and Care Section for complete Leak Test Instructions.)
- 3) Cooking with oil is not similar to any other cooking method. Cooking oil is very combustible at high temperatures and special precautions must be taken to avoid a dangerous grease fire.

Never leave cooker unattended. If a fire occurs, use a Type B.C. dry chemical fire extinguisher to extinguish the flames. Turn off the gas at the supply cylinder. Do not use water to attempt to extinguish a grease fire.

If the fire cannot be extinguished, call your Fire Department.

- 4) Wear shoes while cooking and keep hair and clothing from coming into contact with the cooker while in use, or still hot. Always wear cooking mitts when handling the cooker, cooking utensils and accessories.
- 5) Never move the cooker while in use or still hot (above 100°F).
- 6) King Kooker® products are not designed for use as space heaters, and must never be used indoors for heating or cooking.
- 7) Follow lighting procedure in Use and Care section, using a fireplace match or gas appliance butane lighter.

- 8) King Kooker® products are designed for use with propane gas, with the regulator supplied with the product, and must never be used with natural gas. Accessories not recommended by Metal Fusion, Inc., must not be used with King Kooker® appliances.
- 9) See Use and Care section for LP Gas Cylinder information.
- 10) Consumption of alcohol and drugs will impair the consumer's ability to safely assemble and use these products, and must be avoided when the cookers are in use and when the cooking oil is still hot (above 100° F).
- 11) An outdoor cooker is to be used by adults only. Keep children and pets away from the appliance at all times.
- 12) In the event of rain, while cooking with oil/grease, cover the cooking vessel immediately. Shut appliance burners and gas supply OFF. Do not attempt to move appliance or cooking vessel.
- 13) Use King Kooker® appliances only in accordance with state and local ordinances.
- 14) See the Use and Care section for Placement Instructions.

WARNING

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN PROPERTY DAMAGE, PERSONAL INJURY AND DEATH.

**READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE
USING YOUR KING KOOKER® PRODUCT**

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METAL FUSION, INC.

LIMITED ONE-YEAR WARRANTY

WHAT THIS WARRANTY COVERS

This warranty covers all components of this outdoor cooker to be free from defects in materials and workmanship, with the exceptions stated below.

HOW LONG COVERAGE LASTS

This warranty runs for one year from the date of purchase.

WHAT IS NOT COVERED

This warranty does not cover the following:

Incidental and Consequential Damages. This warranty does **not** cover incidental and consequential damages arising in any way out of the use of this outdoor cooker. The liability of Metal Fusion, Inc. is, in any event, limited to the amount of the original purchase price of this outdoor cooker, and remains in force only as long as the product remains in its original, as-built configuration. 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.

Neglectful Operation. This warranty does **not** cover any loss or damage arising in any way due to the negligent operation of this outdoor cooker.

Altered, Repaired or Misused Equipment. This warranty does **not** cover any loss or damage arising in any way out of the use of this outdoor cooker when it has been altered, repaired by persons other than Metal Fusion, Inc., or when it has been abused or misused, or when it has been used other than in accordance with the manufacturer's operating instructions, including, without limitation, any damage to the consumer's pots because they were placed on a lit cooker while the pot is empty.

Other Assumed Responsibilities. Unless otherwise provided by law, this warranty does **not** cover any responsibility or liability arising in any way out of the use of this product where that responsibility or liability was purportedly assumed by any other person or agent.

Paint, Discoloration and Rust. This warranty does **not** cover the paint on the outdoor cooker, as in a normal use of the outdoor cooker, the paint will be burned off. Nor does this warranty cover discoloration or rust as these occurrences are part of the cooker's normal wear and tear.

WHAT METAL FUSION, INC. WILL DO

Metal Fusion, Inc. will repair or replace any outdoor cooker that proves to be defective in materials or workmanship. In the event repair is not possible or economically feasible, Metal Fusion, Inc. will replace your outdoor cooker with an identical or substantially equivalent outdoor cooker. Metal Fusion, Inc. will perform this service at no charge to you, except for the actual cost of shipping and handling the outdoor cooker or replacement parts.

HOW TO GET SERVICE

In the event you have a problem or malfunction with your outdoor cooker, simply call Metal Fusion, Inc. at (800) 783-3885.

HOW STATE LAW APPLIES

This warranty gives you specific rights, and you may have other rights which vary from state to state.

OWNER'S REGISTRATION



Dear Customer,

Thank you for purchasing a King Kooker®! Please take a moment to fill out your registration form and return it to us. We are always happy to hear suggestions and comments from our customers about our products. Completion of this registration allows us to contact you if the need arises.

Name: _____

Address: _____

Model# _____

Date of Purchase _____

Place of Purchase _____

Price Paid _____

Was this a gift _____ or did you _____ purchase it yourself?

Comments: _____

A SATISFIED CUSTOMER IS OUR MAIN GOAL. If you have any questions or problems, please call us at 1-800-783-3885 before returning the product to the point of purchase.

**THANK YOU,
ENJOY YOUR COOKING EXPERIENCE.**



TAPE HERE

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Place
Stamp
Here

METAL FUSION, INC.
712 St. George Avenue
Jefferson, LA 70121

FOLD

SECTION I

OUTDOOR COOKER ASSEMBLY

⚠WARNING

THE USE AND CARE MANUAL MUST BE READ AND UNDERSTOOD BEFORE USING THE APPLIANCE

ASSEMBLY INSTRUCTIONS FOR COOKERS WITH CAST IRON BURNERS

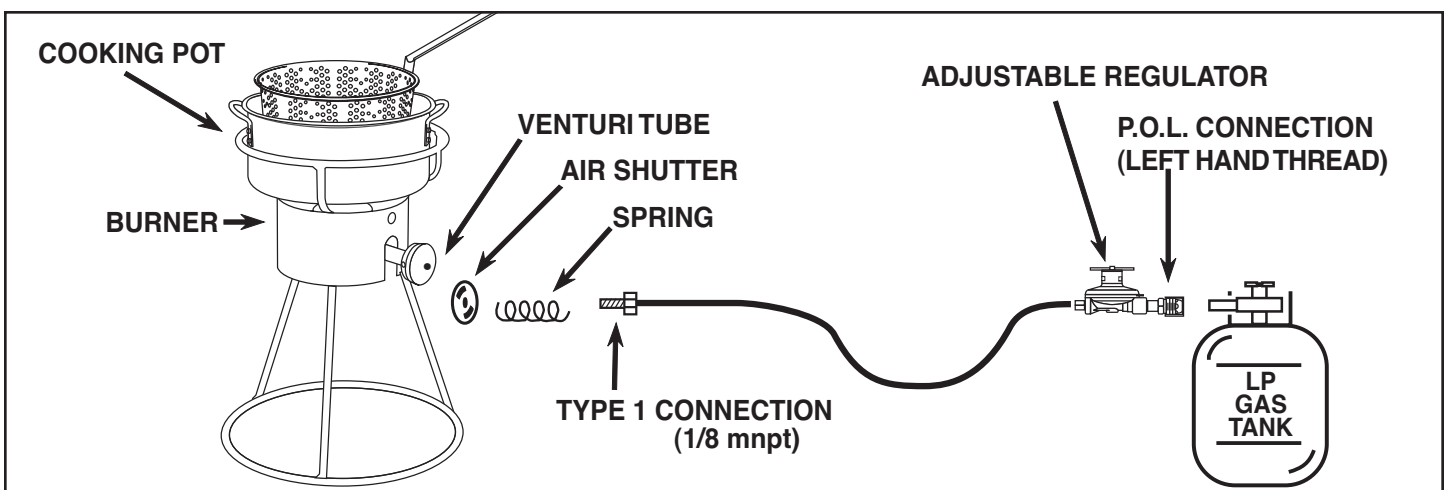
NOTE: The following are general instructions for 5-6" Cast Burners. If your cooker is a 101 PK or has an 11" Cast Burners, please refer to the special assembly instructions which have been written especially for these units.

TOOLS REQUIRED:

TORQUE WRENCH or ADJUSTABLE WRENCH, LEAK TESTING SOLUTION

1. Before assembling, check that all cooker components are included in the shipping carton. Identify these cooker parts from the assembly drawing. Accessories such as pots may vary according to model. Check the list of accessories on your cooker box.
2. Read assembly instructions, and understand sequence of assembly, before commencing to assemble your cooker.
3. **NOTE:** The hose to burner connection will be one of the following:
Figure 1) Hose with male fitting and adjustable regulator.
Figure 2) Hose with female fitting and adjustable regulator.
Figure 3) Hose with male or female fitting and needle valve with non-adjustable pressure regulator.

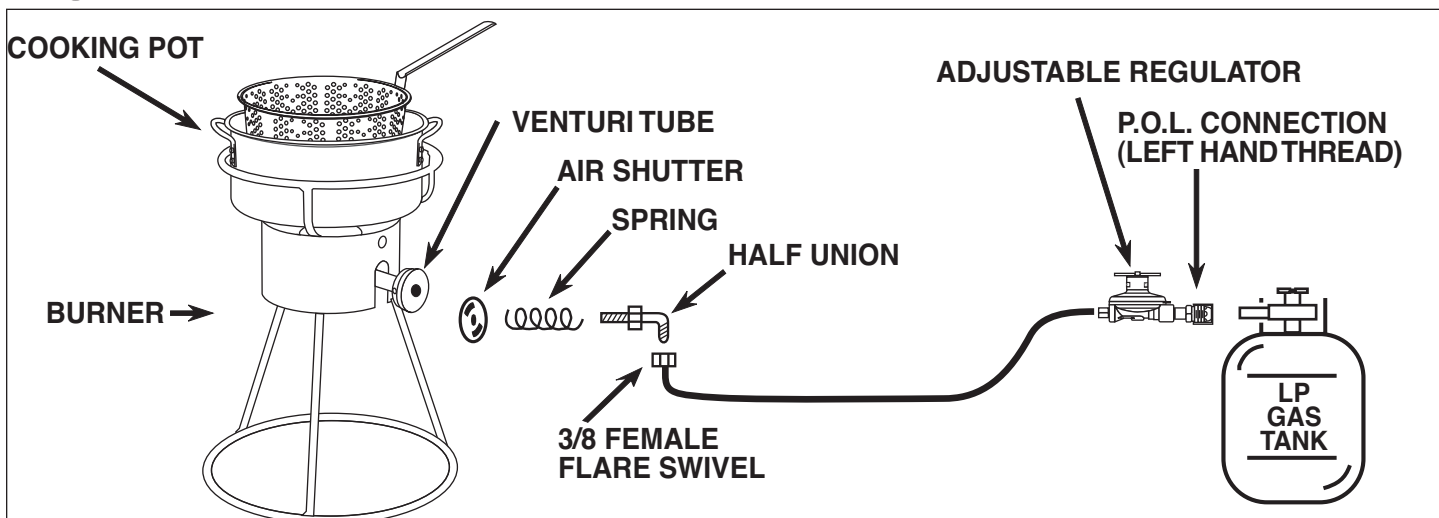
Figure 1 HOSE WITH MALE FITTING AND ADJUSTABLE REGULATOR.



Remove the air shutter and spring from the bag and place the air shutter over the end of the venturi tube. Hold the wide end of the spring against the air shutter and insert the hose end (1/8 mnpt). Thread through the spring and screw into the threaded venturi tube end.

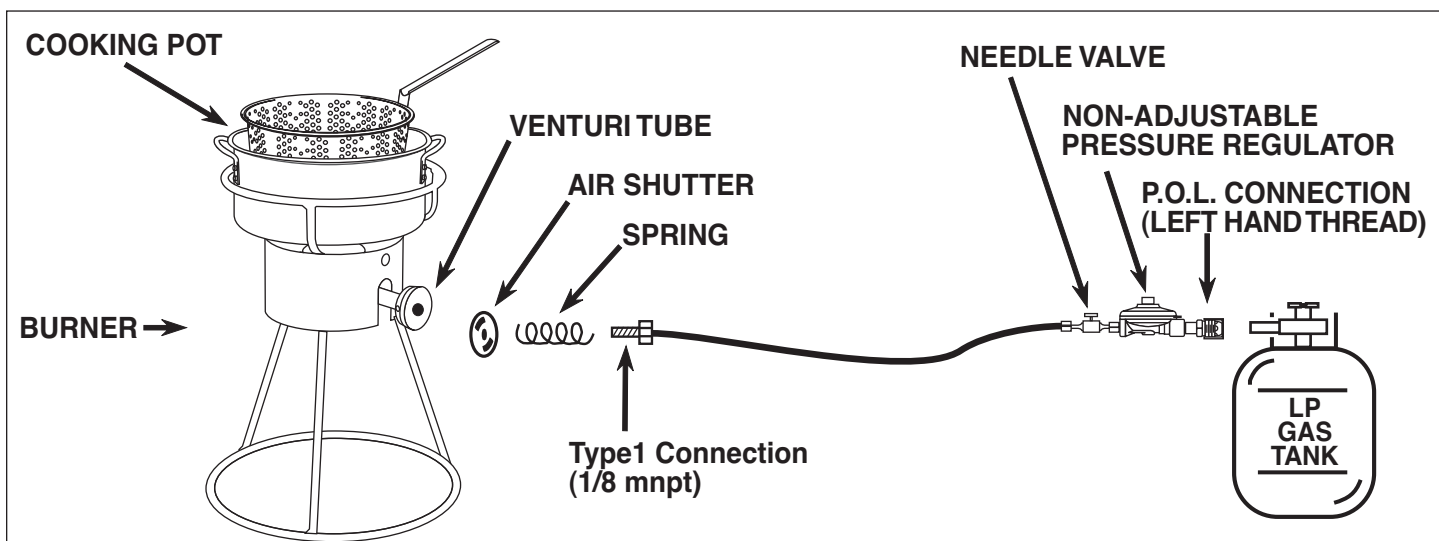
Tighten the hose fitting into the venturi with a torque wrench, up to a torque of 95 to 105 lb./in. Alternatively, hand tighten securely and then, using a wrench, tighten an additional 1-1 1/2 turns.

Figure 2 HOSE WITH FEMALE FITTING AND ADJUSTABLE REGULATOR.



The air shutter, spring and half union as pictured should already be assembled to the casting. Check that fitting is tightened to the venturi tube and that the elbow points downward. If loose, wrench tighten the 3/8 female flare swivel to the brass half union.

Figure 3 HOSE WITH MALE OR FEMALE FITTING AND NEEDLE VALVE WITH NON-ADJUSTABLE PRESSURE REGULATOR.



If your cooker has a needle valve and a non-adjustable pressure regulator as above with a Type 1 connection, refer to directions in Figure 1.

If your cooker has a needle valve and a non-adjustable pressure regulator as above, but a Type 2 connection, refer to the directions for Figure 2.

4. Go to the Use and Care Section for further instructions.

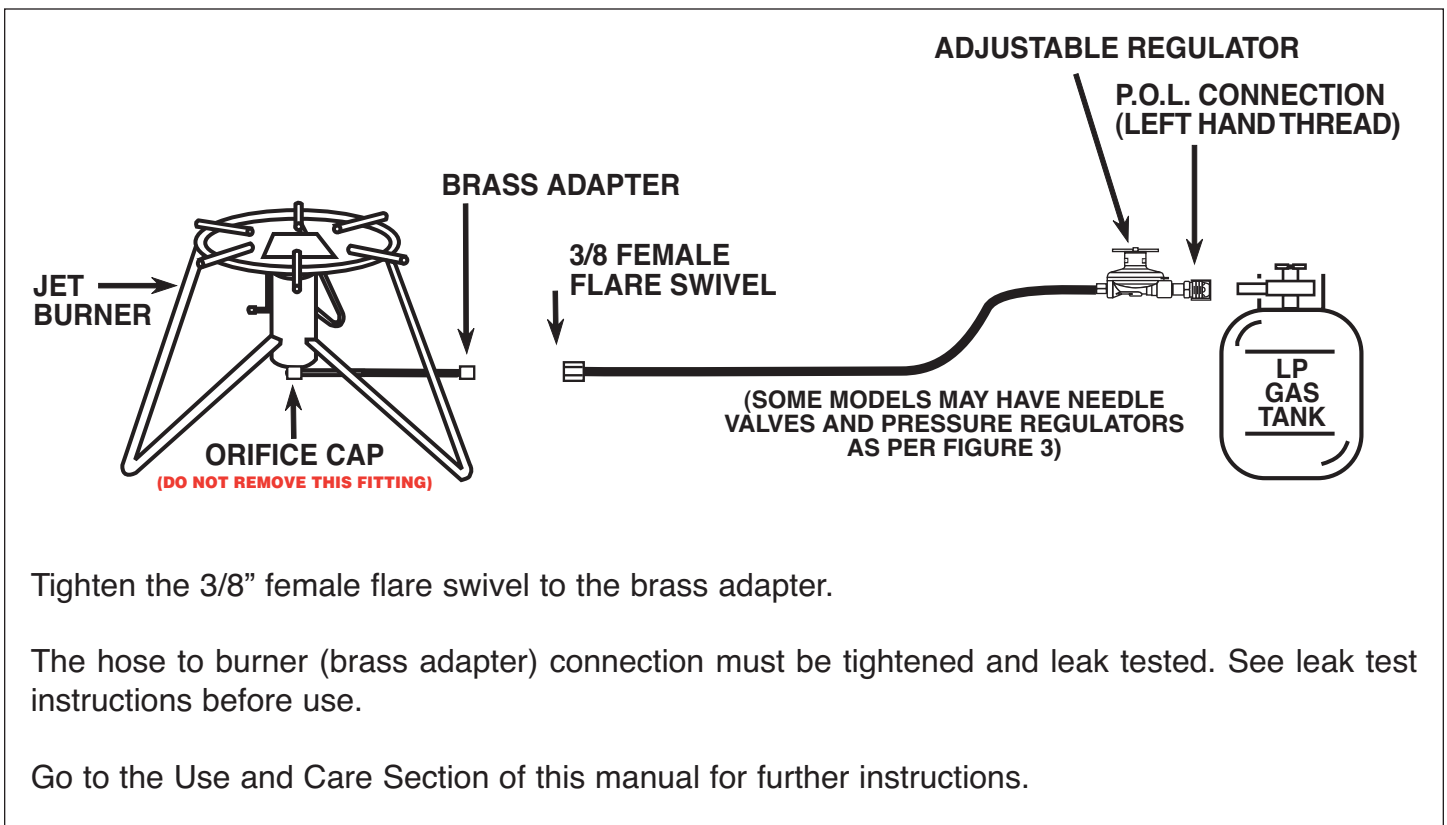
NOTE: If your cooker has attachable legs or work table, follow the assembly instructions for these before proceeding to the Use and Care section.

JET BURNER ASSEMBLY INSTRUCTIONS

TOOLS REQUIRED: ADJUSTABLE WRENCH, LEAK TESTING SOLUTION

1. Before assembling, check that all cooker components are included in the shipping carton, as per Figure 4.
2. Read and understand assembly instructions.

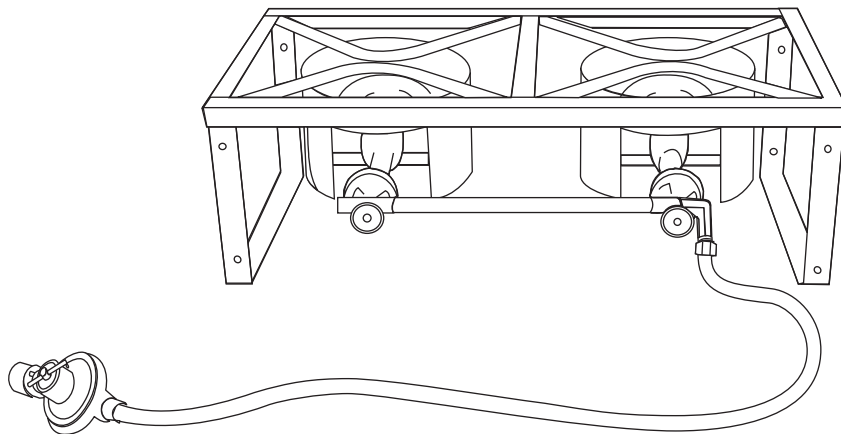
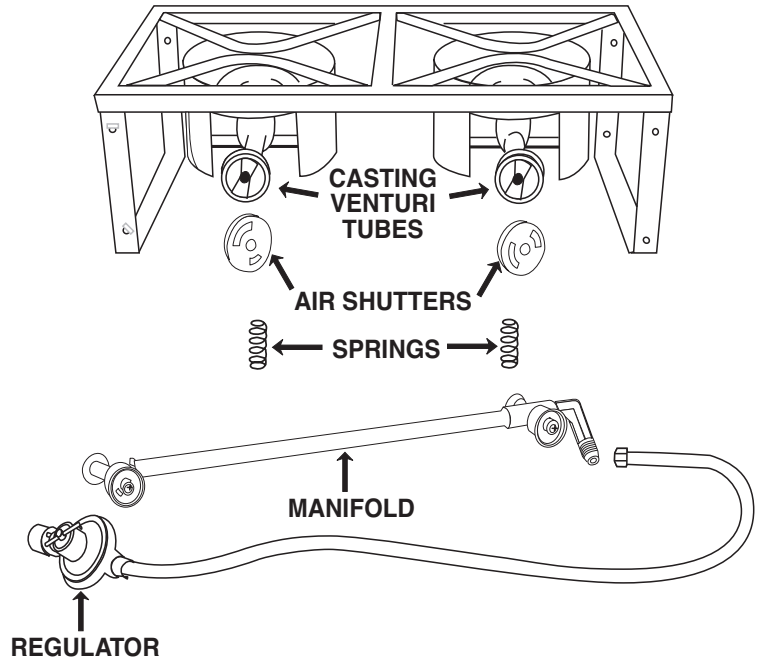
Figure 4 Jet Burner Assembly



CAMP STOVE ASSEMBLY INSTRUCTIONS

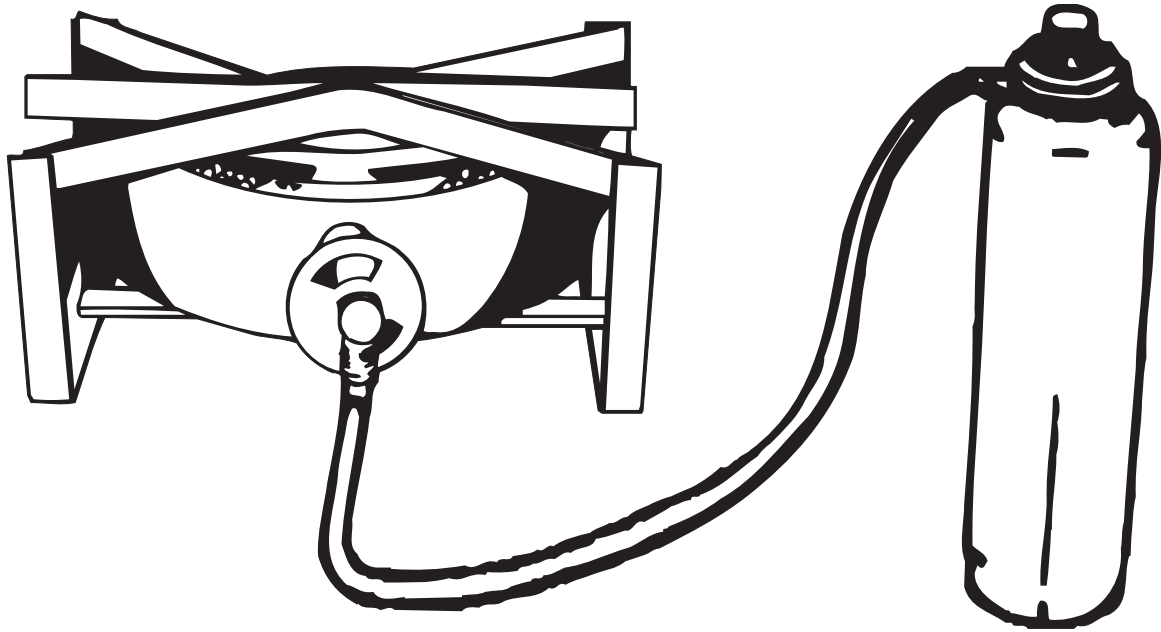
TOOLS REQUIRED: ADJUSTABLE WRENCH LEAK TESTING SOLUTION

1. Procedures for assembly of all Camp Stoves is the same, only the number of burners vary.
2. Place burner frame on side so that the casting ends are turned upward.
3. Loosen nuts on bottoms of castings and remove all castings from frame.
4. Remove the air shutter and spring from the bag and place the air shutter over the end of the casting venturi tube. Hold the wide end of the spring against the air shutter and insert one male threaded end of the manifold into the end of the venturi on the casting.
5. Screw casting onto manifold.
6. Repeat steps 4 and 5 with each casting until manifold is complete.
7. Reassemble castings to frame by retightening nuts with manifold attached to castings.



8. Refer to the Instructions for Camp Stove Legs and Shelf Assembly at this time if using legs or shelves.
9. Refer to the Use and Care Section of this manual for further instructions.

101 PK ASSEMBLY INSTRUCTIONS



⚠WARNING

The following warnings are to be followed when using the 101 PK in addition to all other warnings listed in this manual. Observe these safety precautions when using a 14.1 or 16.4 oz. portable propane cylinder.

1. Always inspect appliance, propane cylinder and propane connections for damage, dirt or debris before attaching propane cylinder.
2. Protect propane cylinder from excessive heat.
3. Screw propane cylinder into appliance and hand tighten only. Do not cross thread.
4. When transporting or storing appliance, always disconnect propane cylinder.
5. Always use appliance in upright position.
6. Use only 14.1 oz. or 16.4 oz. propane fuel cylinder as approved by U.S. Department of Transportation (D.O.T.)

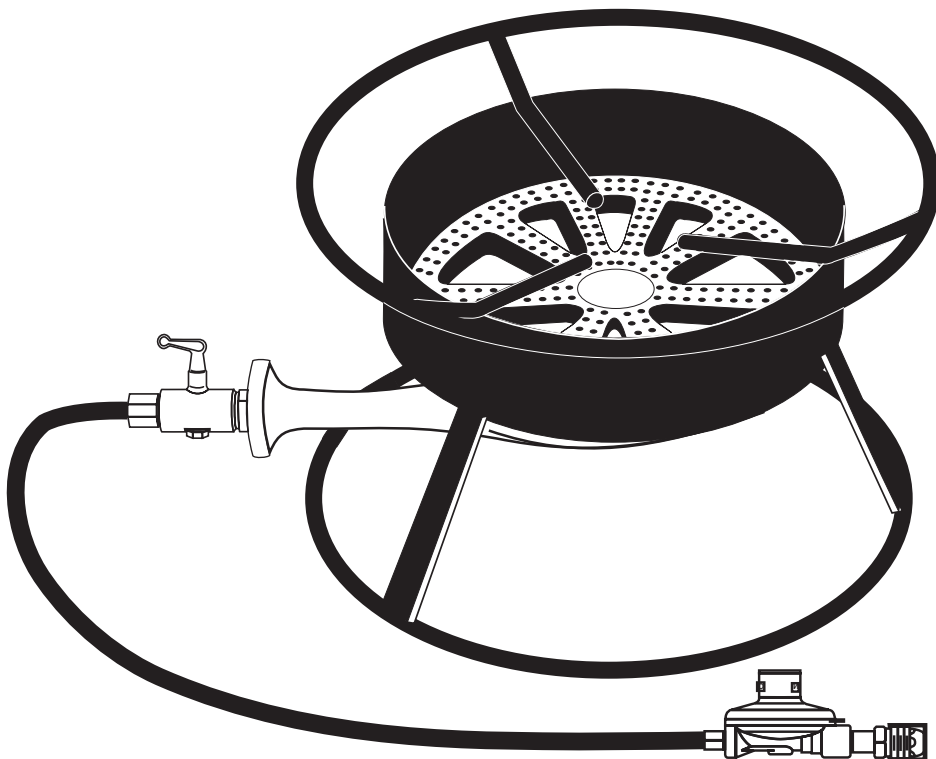
ASSEMBLY:

1. Turn the control valve clockwise to the OFF Position. Make sure knob pops up for OFF.
2. Attach valve adapter assembly to propane cylinder and hand tighten. Do not cross thread.
3. Refer to the Use and Care Section of this manual for further directions.

11" CAST COOKER ASSEMBLY

Required Tools: Adjustable Wrench and Leak Testing Solution

1. Wrench tighten the brass control valve to the 11" casting.
2. Wrench tighten the brass 3/8" flare swivel fitting to the brass control valve.
3. Tighten left handed threads on POL nut hand tight to the cylinder and then secure with a wrench. Caution: Do not turn regulator or nipple.
4. The hose to burner (brass adapter) connection must be tightened and leak tested. See leak test instructions before use.
5. Go to the Use and Care Section of this manual for further instructions.

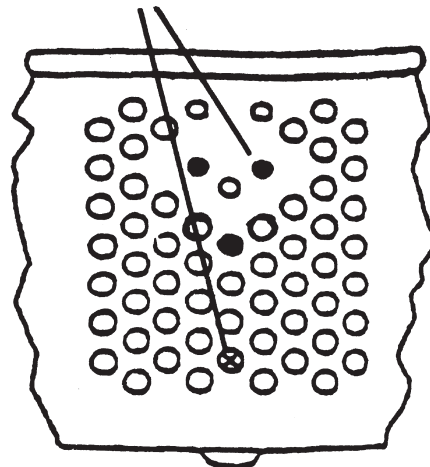


FRY BASKET HANDLE ASSEMBLY

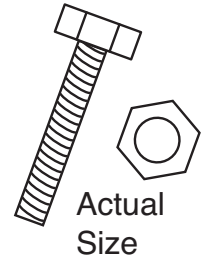
Required Tools: Adjustable Wrench and Screwdriver

1. Attach handle by inserting bolts (round head to inside of pan) into holes indicated in black. Also insert bolt (round head to inside of pan) into hole indicated with an "X". Apply nuts and tighten. (This bolt helps hold the basket away from pot when hooking it on the side of the pot to drain oil from food.)

Insert Bolts in marks as instructed



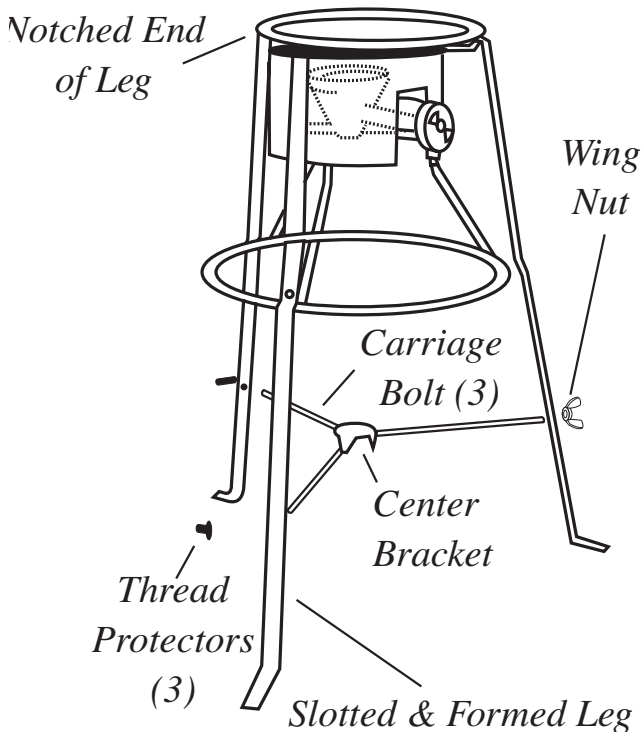
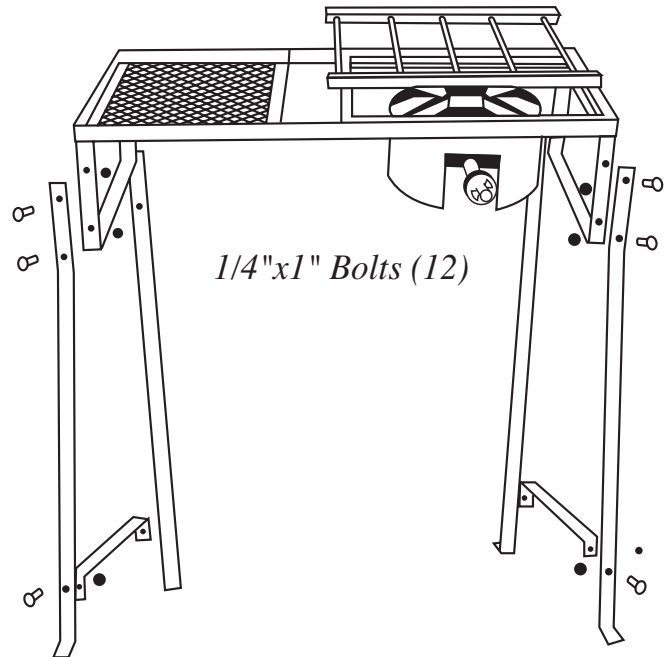
SPECIAL LEG AND SHELF ASSEMBLY INSTRUCTIONS FOR SPECIFIC MODELS



95 PKP LEG ASSEMBLY

Required Tools: Adjustable Wrench

1. Match the holes in each leg with the corresponding holes in the cooker.
2. Slide one 1/4" x 1" bolt through each of the twelve holes. These should be directed inward as in the illustration so that the nuts will be on the inside of the assembly.
3. Screw 1/4" nut onto each bolt and wrench tighten. Make certain every bolt and nut assembly is completely tightened so the unit will stand sturdily, with no sway, when the unit is upright.



84 PK, 84 PKJ, 86 PK, 86 PKJ LEG ASSEMBLY

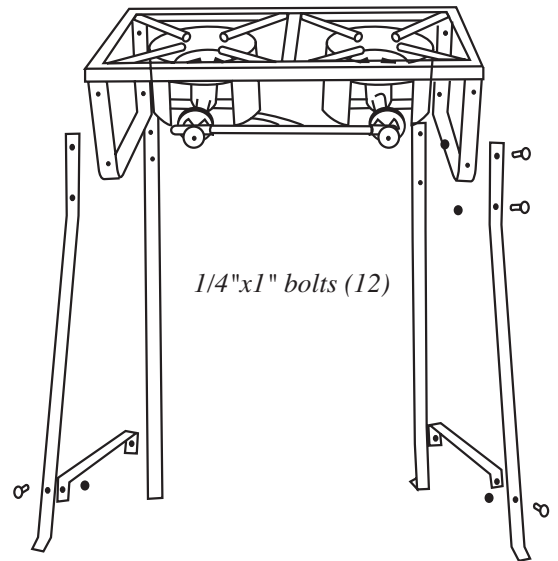
No Tools Needed

1. Place burner unit upside down on the floor.
2. Put one leg, notched end down, onto a half inch round bar brace where it connects to the outer ring. Slide the slot onto the bottom ring on the burner. Repeat for each of the other two legs.
3. Slide the carriage bolts through the center bracket. Slide a bolt through a hole in each leg. Screw the wing nut to the ends of the carriage bolts and tighten completely.
4. Turn burner right side up and place on the level surface for cooking.

CAMP STOVE LEG ASSEMBLY

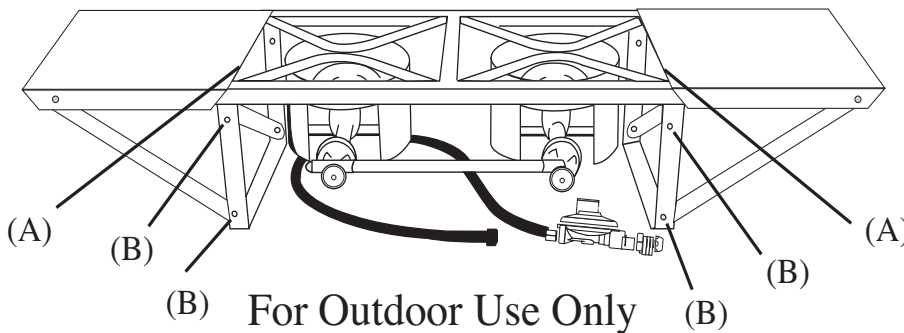
Required Tools: Adjustable Wrench

1. Match the holes in each leg with corresponding holes in cooker.
2. Slide 1/4" x 1" bolt through each of the twelve holes. These should be directed inward as in the illustration so that the nuts will be on the inside of the assembly.
3. Screw 1/4" nut onto each bolt and wrench tighten. Make certain every bolt and nut assembly is completely tightened so the unit will stand sturdily with no sway when the unit is upright.



CAMP STOVE SHELF ASSEMBLY FOR CS 2L WS AND CS 3L WS

Required Tools: Adjustable Wrench



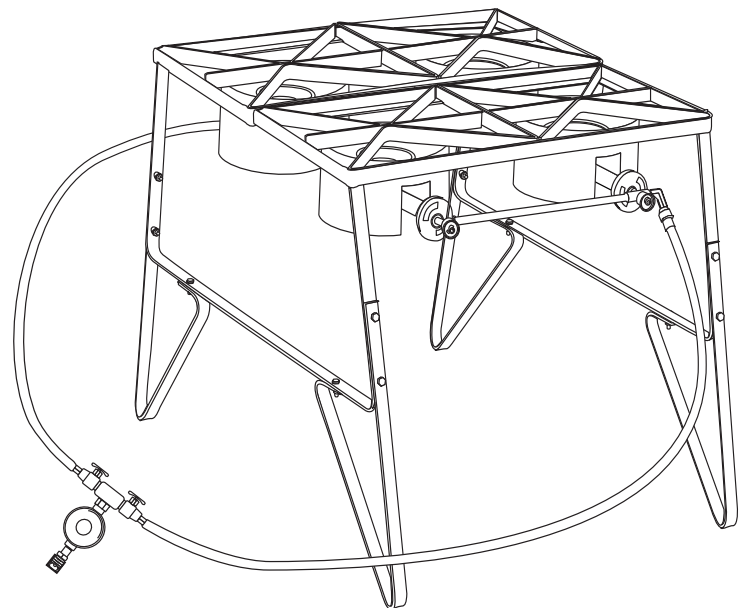
1. Slip shelf lip under angle iron. (A)

2. Install 1/4" x 1" bolts through holes. Wrench tighten 1/4" nut to bolt. (B)

CS 4L EXTENSION LEGS ASSEMBLY INSTRUCTIONS

Required Tools: Adjustable Wrench

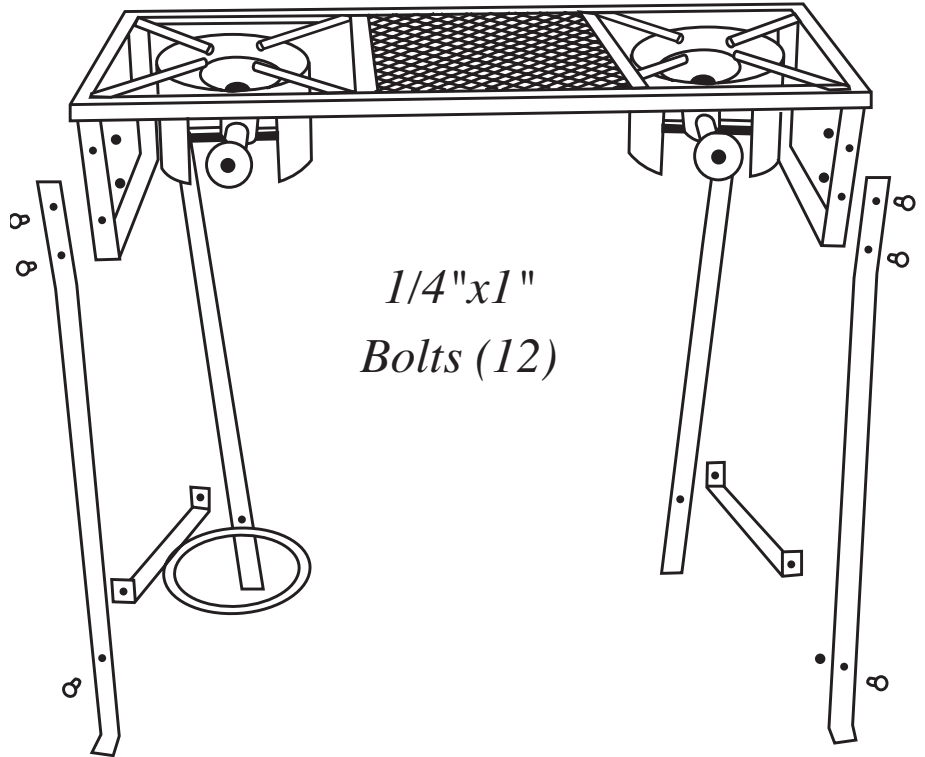
1. Match the holes in each leg with the corresponding holes in the cooker as pictured at right.
2. Slide one 1/4" x 1" bolt through each of the three holes in each extension leg and cooker leg. These should be directed inward so that the nuts will be on the inside of the assembly.
3. Screw 1/4" nut onto each bolt and wrench tighten. Make certain that every bolt and nut assembly is completely tightened so that the unit will stand sturdily with no sway when the unit is upright.



CS 5 LEG ASSEMBLY

Required Tools: Adjustable Wrench

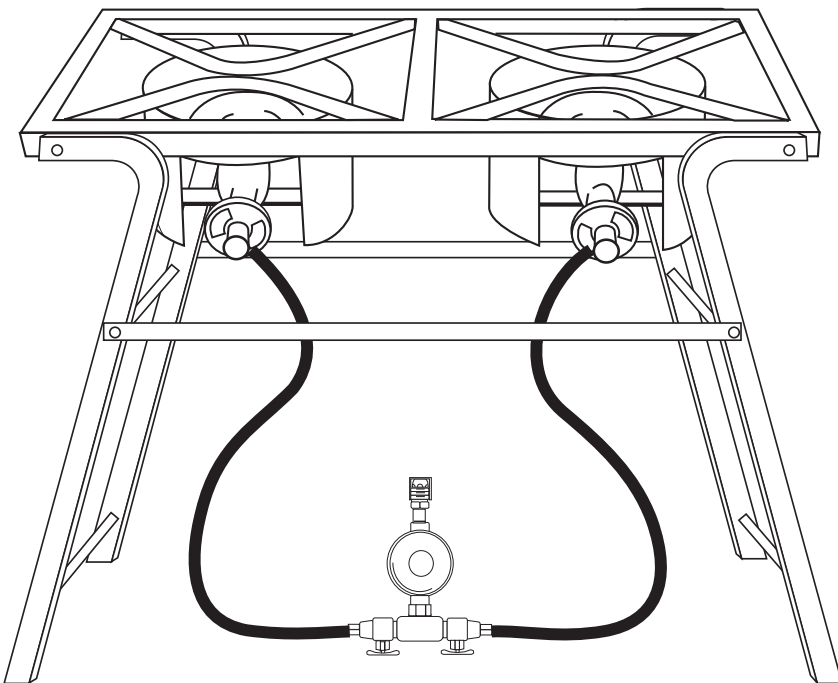
1. Match the holes in each leg with corresponding holes in cooker.
2. Slide 1/4" x 1" bolt through each of the twelve holes. These should be directed inward as in the illustration so that the nuts will be on the inside of the assembly.
3. Screw 1/4" nut onto each bolt and wrench tighten. Make certain every bolt and nut assembly is completely tightened so the unit will stand sturdily with no sway when the unit is upright.



CS 8 LEG ASSEMBLY

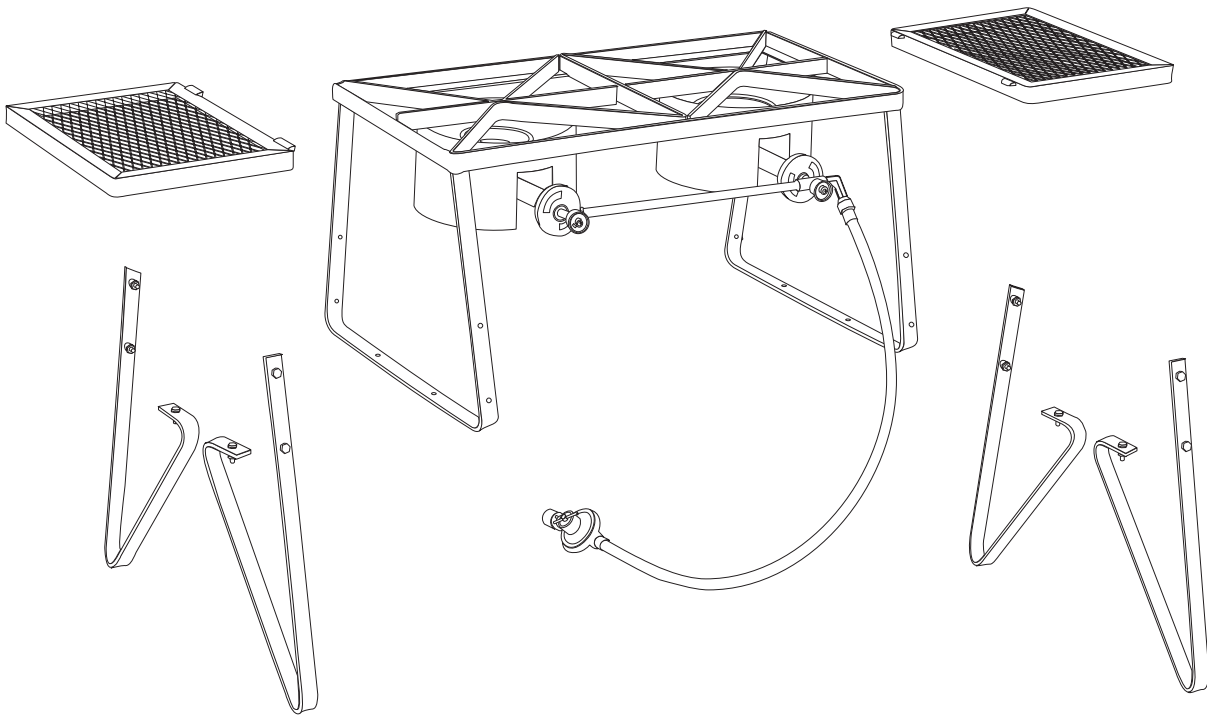
No Tools Required

1. This cooker has four legs with crossbars and two stabilizer bars.
2. Flip the legs into the standing position.
3. Hook each stabilizer bar over the crossbar on the leg opposite it. The hook on the end of the bar must be pressed down around the crossbar so that the leg is locked into position. Always recheck that both hooks are in place before lighting the cooker or placing cooking equipment on top of the cooker.

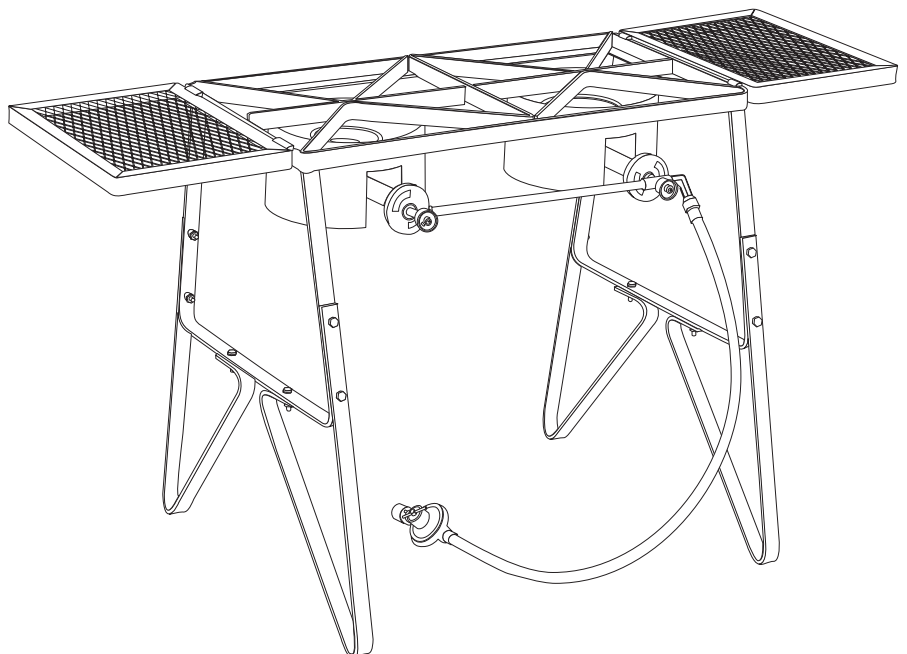


106 PK AND 106 PKPT EXTENSION LEGS ASSEMBLY INSTRUCTIONS

Required Tools: Adjustable Wrench



1. Match the holes in each leg with corresponding holes in cooker.
2. Slide one 1/4" x 1" bolt through each of the three holes in each extension leg and cooker leg. These should be directed inward so that the nuts will be on the inside of the assembly.
3. Screw 1/4" nut onto each bolt and wrench tighten. Make certain every bolt and nut assembly is completely tightened so the unit will stand sturdily with no sway when the unit is upright.
4. Hang the shelves on the sides of the cooker, as per the illustration, using the clips which are welded to the shelves.



MODEL #TWT WORKTABLE ASSEMBLY

Required Tools: Adjustable Wrench

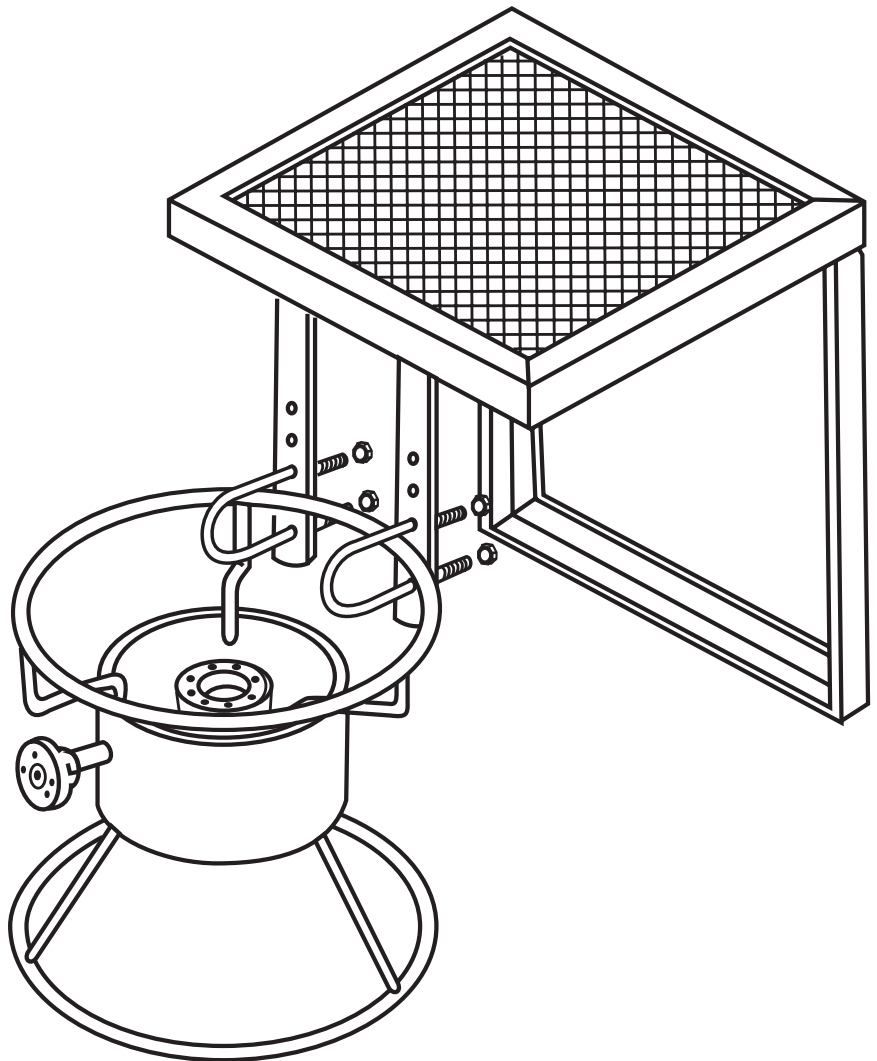
This unit is designed to be used as a worktable for the preparation of turkeys for frying and for draining afterwards. It is not intended for any other use. It is to be used only with Deep Fryer Turkey Packages. **This worktable assembly is NOT for use with Model #3018.**

1. Stand worktable and cooker side by side, as in the illustration, on a level, sturdy, non-combustible surface.

2. Hold the side of the worktable with the brackets next to the cooker. Line up one pair of the holes in a bracket so that one hole is above the cooker ring and one is below. Choose to use the pair of holes which will allow the worktable to be level. Some models of cookers will use the top sets of holes in the brackets, while some models work best with the lower sets of holes. Make sure that the work surface will be flat when assembly is complete.

3. Slide the U-bolts around the top ring of the cooker and through the holes in one of the brackets. Do the same for the other bracket.

4. Screw one of the 1/4" wing nuts onto each end of a threaded U-bolt and wrench tighten. Make certain that each U-bolt and wing nut assembly is tightened so that the unit will stand sturdily with no sway when the unit is attached.



SECTION II

USE AND CARE

CONNECTION INSTRUCTIONS

1. Check that your 20 lb. LP gas cylinder is not over-filled. The maximum weight of a properly filled cylinder is approximately 38 lbs.
2. Verify that the cylinder valve has the proper connection for a P.O.L. appliance fitting.
3. Attach the regulator to the cylinder by the lefthand threaded P.O.L. fitting. The P.O.L. nut must be wrench tightened with the regulator positioned upright.

LEAK TEST

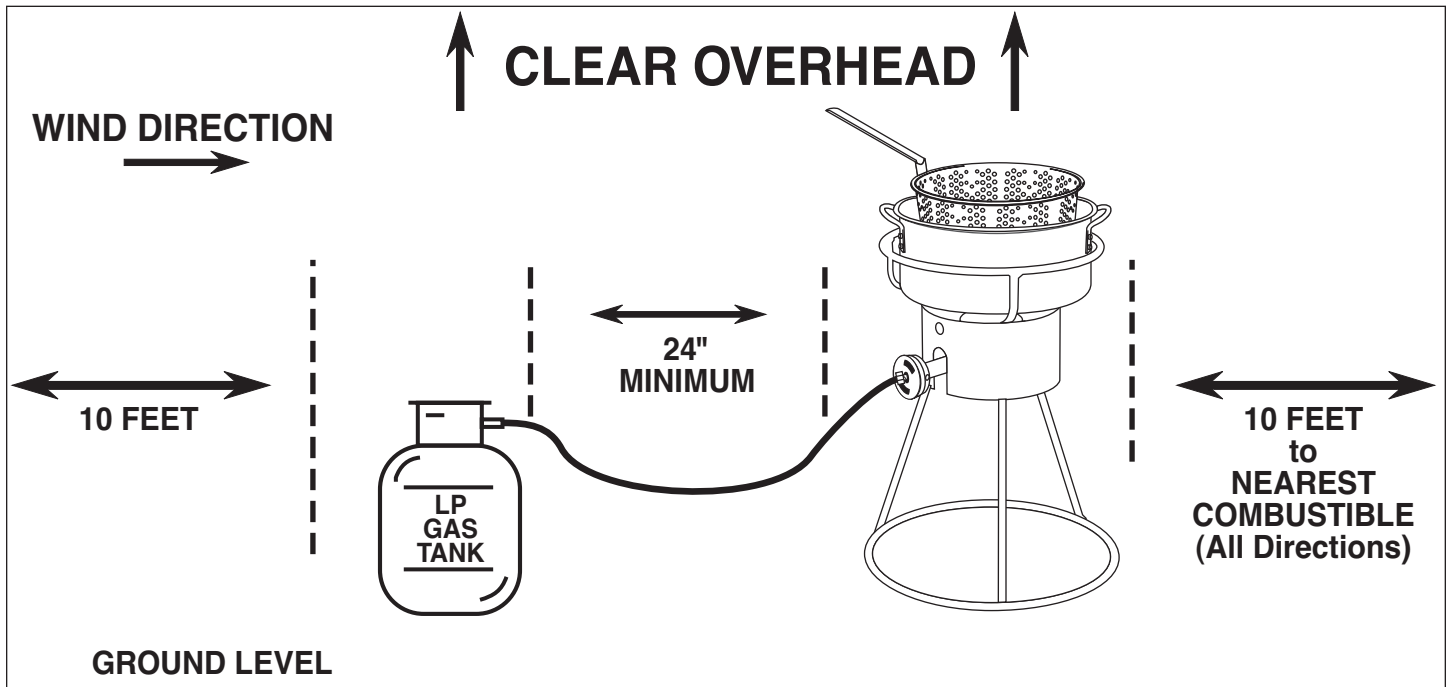
4. Before lighting the appliance, a thorough leak test must be satisfactorily completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints after the cylinder valve is opened (no more than 1/2 turn). If bubbles are seen, indicating a leak, turn off the cylinder and tighten the leaking connection until a further leak test shows no leaks.

If a repair cannot be made, call your local dealer or Metal Fusion, Inc., (800) 783-3885, for assistance.

DO NOT USE UNTIL REPAIRS ARE MADE

5. Before lighting the cooker, check that the venturi tube is free of obstruction and is properly located over the orifice. Both situations must be corrected, if necessary, before lighting to prevent flashback.

PLACEMENT INSTRUCTIONS



IMPORTANT PRECAUTIONS:

1. Appliance must be in open area with at least 10 feet of space on all sides.
2. There must be no combustibles or roof overhead.
3. There must be at least 2 feet of space between LP gas tank and cooker.
4. The LP gas tank and cooker must be located so that any wind is blowing the heat of the cooker away from the gas tank. This also helps fire prevention by blowing the flames of a grease fire away from the gas tank.
5. Center the pot over the burner on the cooker. Use caution when choosing the size of the pot to use on your cooker to avoid hazards. For example, a too large pot on a tall cooker runs the risk of tipping or being too tall to stir or watch the food without being burned. Use large pots only on short cookers.

LP GAS CYLINDER INFORMATION

King Kooker® Outdoor Cookers are manufactured for use with LP Gas Cylinders. Important Precautions to remember about LP Gas cylinders include:

1. Always read and follow the cylinder manufacturer's instructions.
2. Make sure that your gas cylinder is not overfilled. The maximum weight of a properly filled 20 lb. LP gas cylinder is approximately 38 lbs.
3. Make sure that the cylinder valve has the proper connection for a P.O.L. appliance fitting.
4. Disconnect the cylinder from the cooker for storage.
5. Do not use or store the cylinder in a building, garage or enclosed area.

⚠WARNING

**ALWAYS READ AND FOLLOW THE
CYLINDER MANUFACTURER'S INSTRUCTIONS.**

LIGHTING INSTRUCTIONS

⚠WARNING

THE COOKER MUST NOT BE LIT UNTIL THE PRECEDING PLACEMENT INSTRUCTIONS HAVE BEEN COMPLETELY FOLLOWED.

FOR MODELS WITH ADJUSTABLE REGULATORS

1. Make certain that the regulator control is turned down to OFF.
2. Open cylinder control valve.
3. Hold a lighted long kitchen match or burning butane lighter over the burner and turn the regulator control until ignition occurs. When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the burner control(s) off. Wait 5 minutes. Repeat procedure.
4. Turning the control clockwise increases the gas pressure to the burner and hence the flame size.
5. Burner Air Shutter Adjustment: Rotate the air shutter from most closed position to obtain a blue flame. Note: Opening the shutter too much will cause the flame to “Lift” off the burner.

FOR MODELS WITH NEEDLE VALVE CONTROLS

1. With the needle valve turned down to OFF, open the cylinder valve.
2. Hold a lighted long kitchen match or burning butane lighter over the burner and turn the regulator control until ignition occurs. When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the burner control(s) off. Wait 5 minutes. Repeat procedure.
3. Turning the control counter clockwise increases the gas flow and flame size at the burner.
4. Burner Air Shutter Adjustment: Rotate the air shutter from most closed position to obtain a blue flame. Note: Opening the shutter too much will cause the flame to “Lift” off the burner.

⚠WARNING

NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING.

FRYING PRECAUTIONS AND THE USE OF A DEEP FRY THERMOMETER

Never cover the pot when cooking with oil. Never fill a fry pan more than half way with oil to prevent overboil. Frozen food or food with excessive amounts of water should not be placed in hot oil. This can cause the splatter of oil, dangerous burns and fires. Make sure that the food is dry. Never put an empty aluminum pot over an open flame.

Always use a Deep Fry Thermometer to monitor the temperature of the grease when deep frying with an outdoor cooker. Hang the thermometer on the inside of the pot with the probe immersed in the oil. NEVER LEAVE THE COOKER UNATTENDED. Once the fire has been lit, watch that the temperature on the thermometer does not go over 350°F. Oil can ignite at higher temperatures. Most King Kooker® thermometers have a **Red Zone** above 350°F to signify **Danger**. Never allow the temperature to exceed 350°F. If the temperature goes above 350°F or if oil begins to smoke, immediately reduce the flame by turning the adjustable regulator/needle valve adjustment.

TURNING OFF AND STORING THE COOKER AFTER USE

After each use turn OFF the King Kooker® at the regulator/needle valve first, then at the gas cylinder valve. Check to make sure there is no flame and all valves are off before leaving the cooker.

▲WARNING

NEVER MOVE THE COOKER WHILE IN USE OR STILL HOT (ABOVE 100°F).

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 cylinder manufacturer's instructions.

TIPS FOR CARING FOR ALUMINUM FRY PANS AND BOILING POTS

It is not necessary to season aluminum pots before cooking with them. Wash with a liquid dish washing detergent and towel dry.

After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has cooked to the outside of the pot while cooking with your outdoor cooker, scrub the outside of the pot with a steel wool scouring pad.

DO NOT SPRAY OVEN CLEANER ON ALUMINUM POTS TO REMOVE GREASE OR SOOT. OVEN CLEANER WILL CAUSE THE FINISH TO BECOME DULL.

If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and steel wool to loosen the food.

If hard water causes darkening or the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes.

Never place an empty aluminum or stainless steel pot on a lit cooker. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling which may occur with use of pots on outdoor cookers does not affect the performance of the pot.

SEASONING & CARE OF CAST IRON COOKWARE

New Cast Iron Pots are coated with paraffin to prevent rusting. Before using for the first time, wash with mild soapy water, rinse, and dry thoroughly. Never use abrasive detergents. Grease the entire surface of the cookware with a thin coating of solid vegetable shortening. Do not use salted fat (margarine or butter). Heat for 30-60 minutes in oven at 300-350°F. Remove from oven, pour out excess grease, and wipe with a paper towel. This completes the seasoning process. Each time the cast iron is used, coat the entire surface with a thin coat of solid vegetable shortening, wipe with a paper towel, and store.

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Rev. 8/2000