



ASSEMBLY INSTRUCTIONS AND USE AND CARE MANUAL

MODEL/SERIAL # _____

**READ OPERATING INSTRUCTIONS BEFORE USING YOUR COOKER.
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 FIRE OR EXPLOSION WHICH
COULD CAUSE 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. Open lid if applicable.
4. If odor continues, keep away from appliance, and immediately call your gas supplier or your fire department.

⚠️ WARNING

1. Do not store spare LP cylinder within 10 feet (3.05 m) of this appliance.
2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter than 350 degrees F (176.5 degrees C).
4. Do not leave oil/grease unattended.

⚠️ WARNING

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

WARNING

READ AND UNDERSTAND BEFORE USING THIS PRODUCT

(Throughout this manual the words appliance, cooker, burner and stove will be used)

- 1) This is an **ATTENDED** appliance. Do **NOT** leave this appliance unattended while heating oil, grease or water, cooking food or when hot after use [oil, grease or water above 100° F (38°C)]. Heated liquid can remain at scalding temperatures long after cooking has ended.
- 2) Keep children and pets away from the appliance at all times.
- 3) The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
- 4) This appliance is for **OUTDOOR** use only. Do **NOT** use in a building, garage or any other enclosed area. Do **NOT** use in or on a recreational vehicle or boat. **NEVER** use this appliance as a heater.
- 5) Do not locate this appliance under **ANY** overhead construction. Keep a minimum clearance of 10 feet from the sides, front and back of the appliance to **ANY** construction. Keep the area clear of any combustible material.
- 6) Use **ONLY** on a level, stable non-combustible surface like brick, concrete or dirt. Do **NOT** use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
- 7) Keep the fuel supply hose away from any heated surfaces.
- 8) When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of thermometer.
- 9) **NEVER** let the oil or grease temperature get hotter than 350° F (177° C). If the temperature goes above 350° F (177° C) or if oil begins to smoke, **IMMEDIATELY** turn burner **OFF**.
- 10) When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do **NOT** attempt to extinguish with water. Use a Type BC dry chemical extinguisher or smother fire with dirt, sand or baking soda.
- 11) **NEVER** overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

- 12) Failure to completely thaw and dry food may cause oil or grease to overflow. When frying with oil or grease, all food products **MUST** be completely thawed and towel dried to remove excess water. Follow instructions in this manual for frying foods.
- 13) The pot, including handles and lids, gets dangerously hot in use. Use well-insulated pot holders or oven mitts when handling the pot. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.
- 14) Do **NOT** place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation.
- 15) In the event of rain while cooking with oil or grease, **IMMEDIATELY** turn off burner(s) and gas supply, then cover cooking vessel. Do **NOT** attempt to move the appliance or the cooking vessel.
- 16) Do **NOT** move the appliance when in use. Allow the cooking vessel to cool before moving or storing.
- 17) See Use and Care section for LP Gas Cylinder Information. A 20 pound cylinder should be used with this cooker. The LP-gas supply cylinder used must have a protective collar and must be constructed and marked in accordance with the specifications for LP-gas cylinders for the U. S. Department of Transportation (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*. Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full. For proper vapor withdrawal, the 20 lb. Cylinder should be used in the proper upright position. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.
- 18) This appliance is not intended for commercial use.
- 19) Use King Kooker appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, *ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58* or *CSA B149.1, Natural Gas and Propane Installation Code*.

WARNING

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE 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

FOLD

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

(Throughout this manual the words appliance, cooker, burner and stove will be used interchangeably to refer to the King Kooker Outdoor Cooker.)

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.

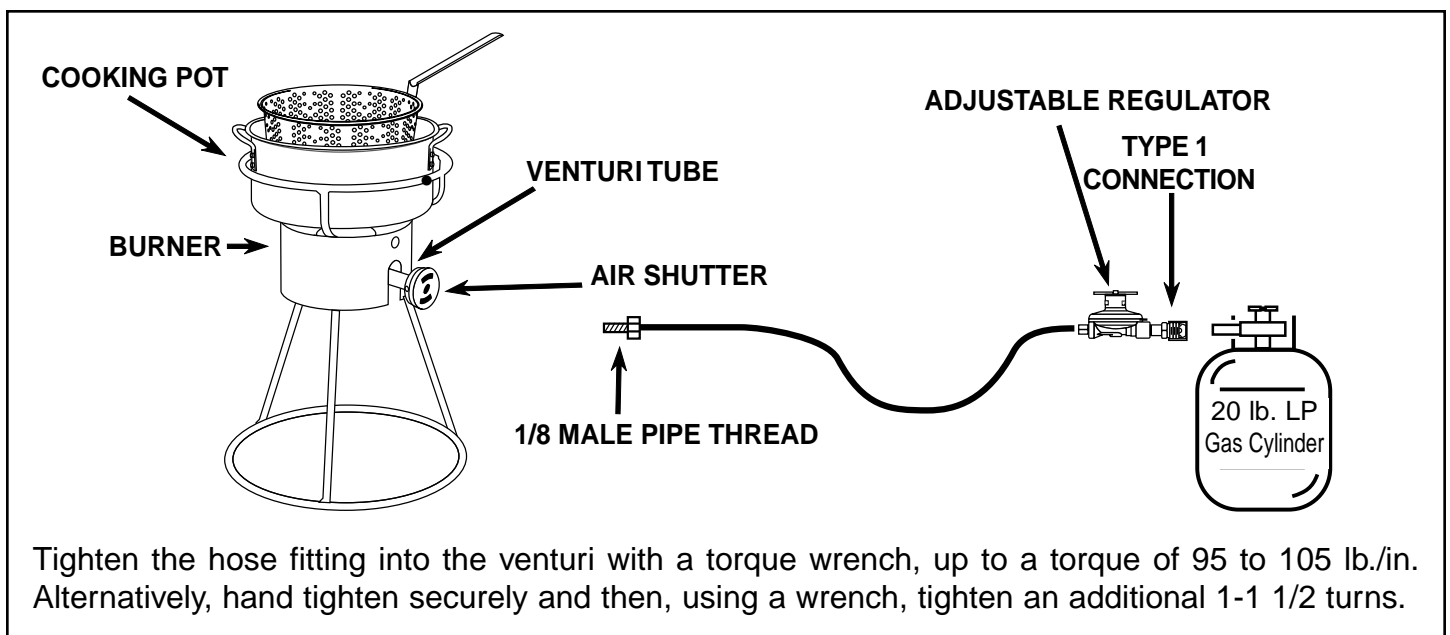
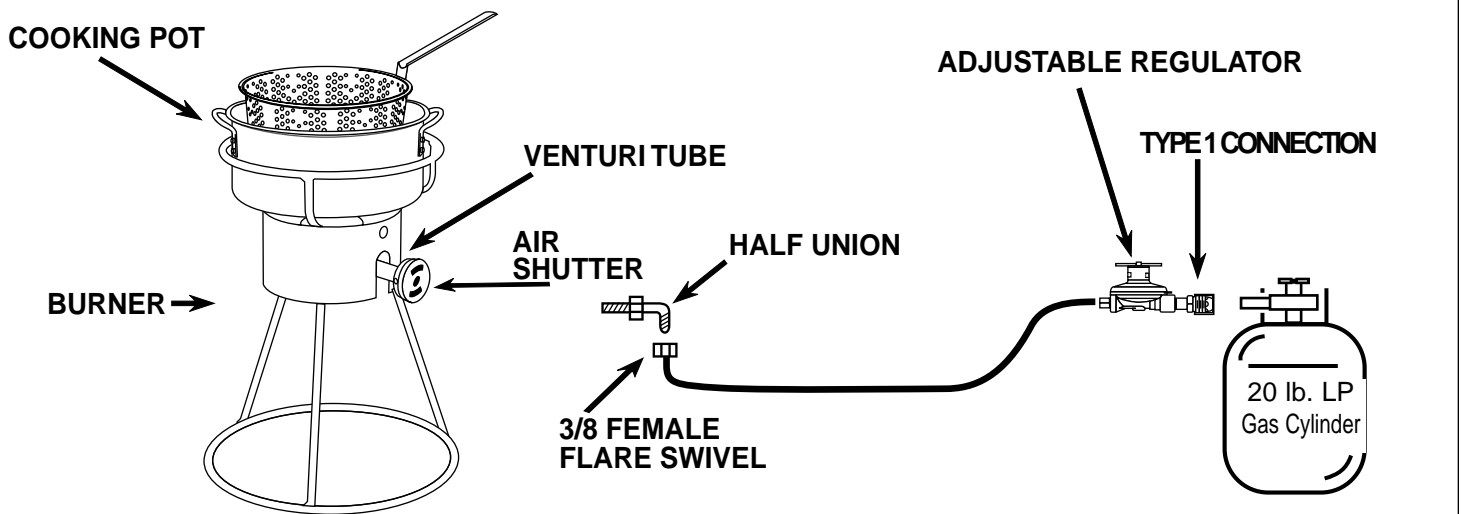
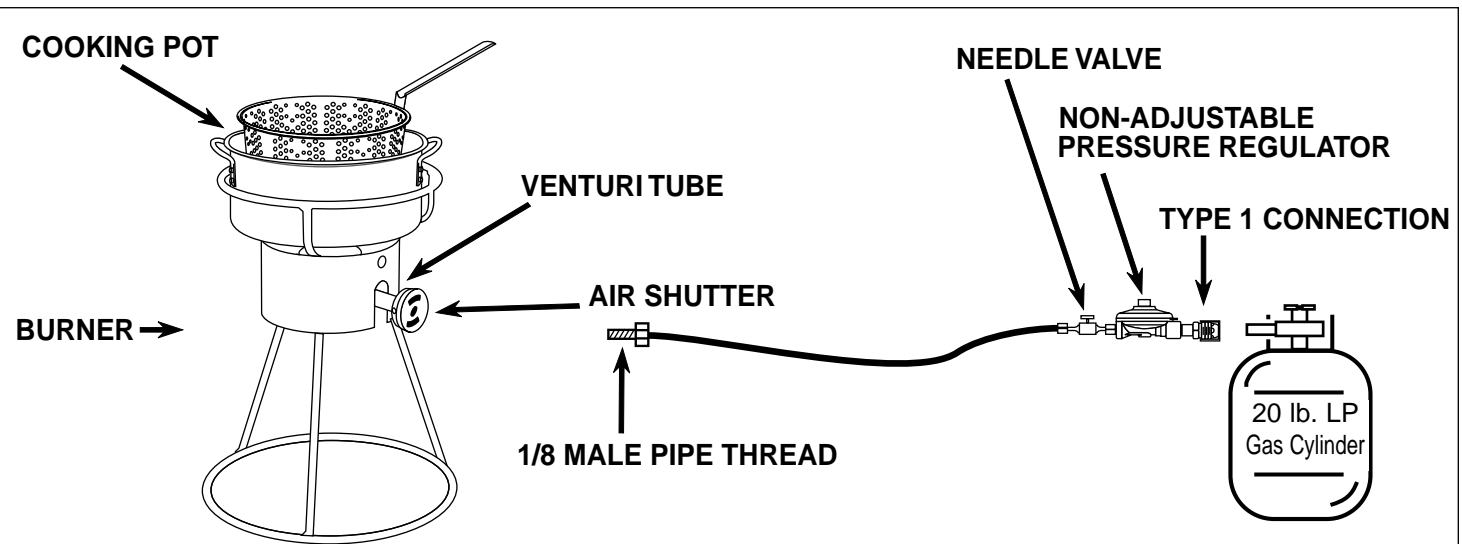


Figure 2 HOSE WITH FEMALE FITTING AND ADJUSTABLE REGULATOR.



The air shutter 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. Tighten the hose fitting onto the half union 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 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 1/8 male pipe thread, refer to directions in Figure 1.

If your cooker has a needle valve and a non-adjustable pressure regulator as above, but a 3/8 female flare swivel, refer to the directions for Figure 2.

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

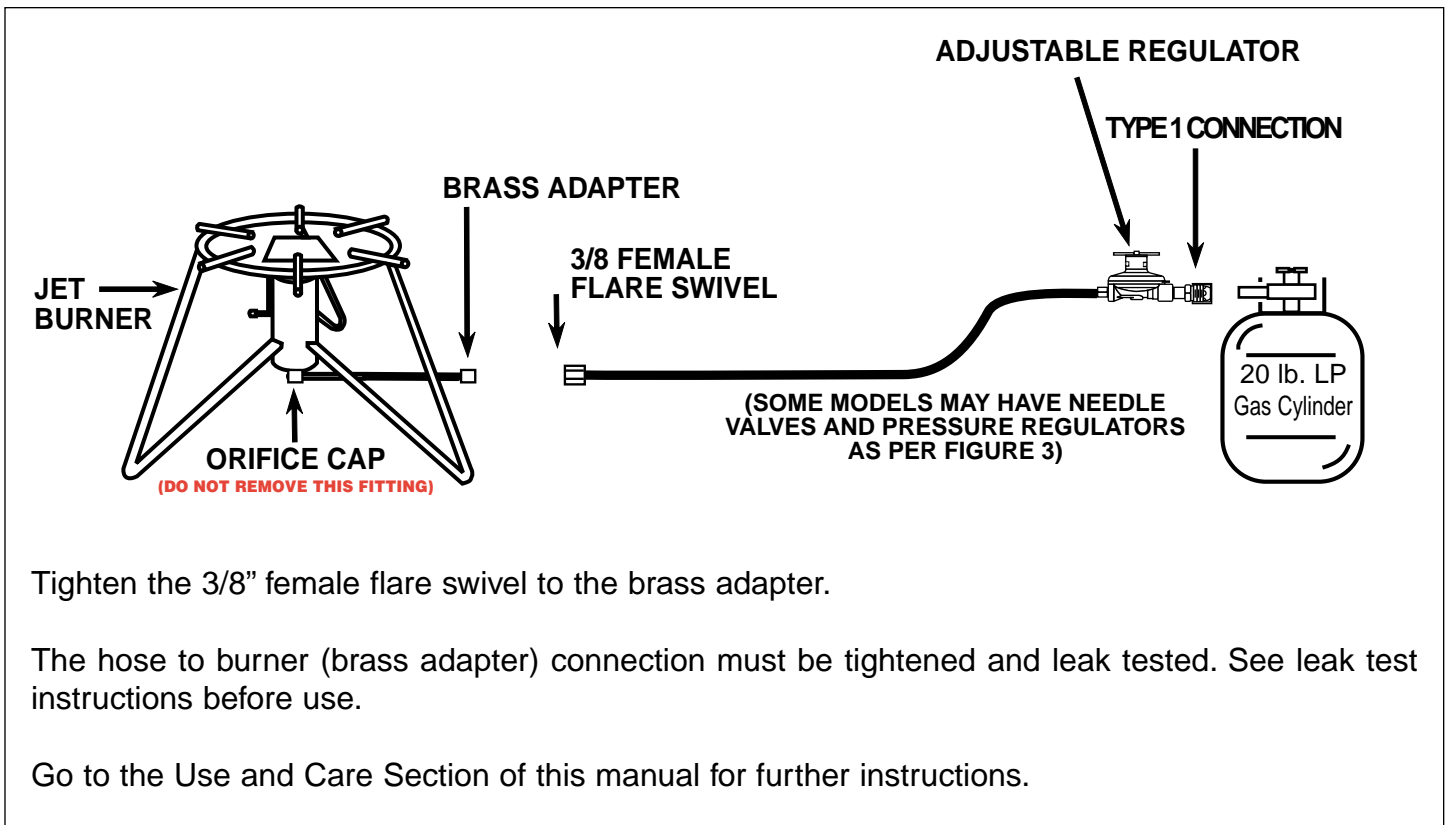
NOTE: If your cooker has attachable legs or work table, follow the assembly instructions for these before proceeding to the Use and Care Section.

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

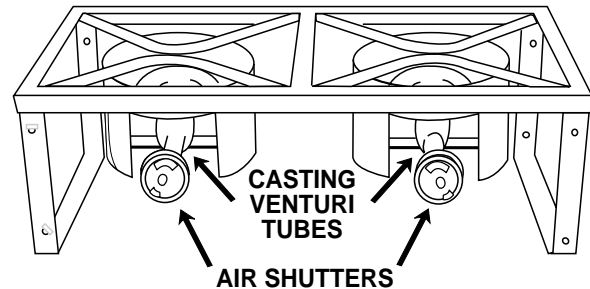


CAMP STOVE ASSEMBLY INSTRUCTIONS

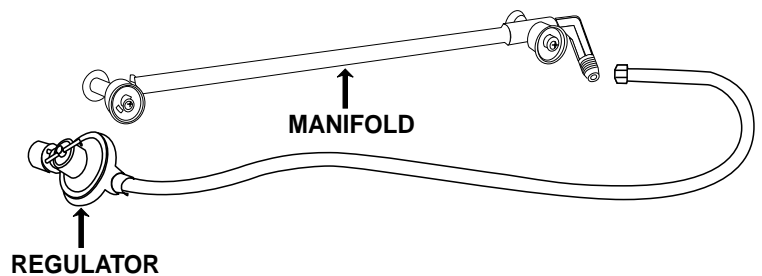
TOOLS REQUIRED:

ADJUSTABLE WRENCH
LEAK TESTING SOLUTION

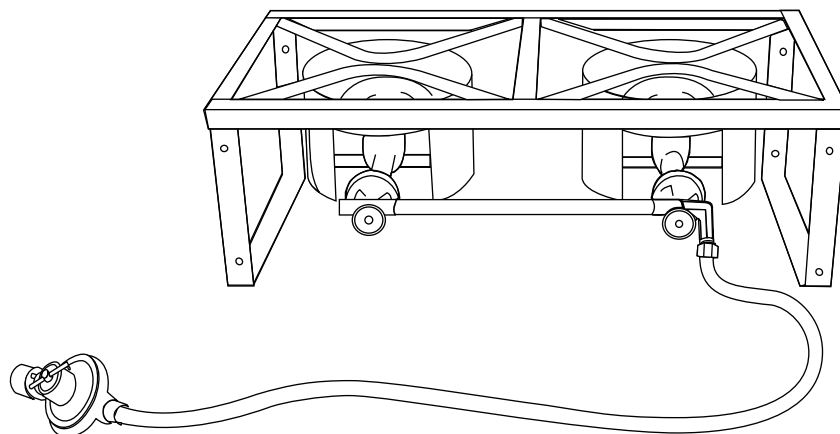
1. Procedures for assembly of all Camp Stoves is the same, only the number of burners vary.
2. Place burner frame on side so that the casting ends are turned upward.
3. Loosen nuts on bottoms of castings and remove all castings from frame.



4. 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.

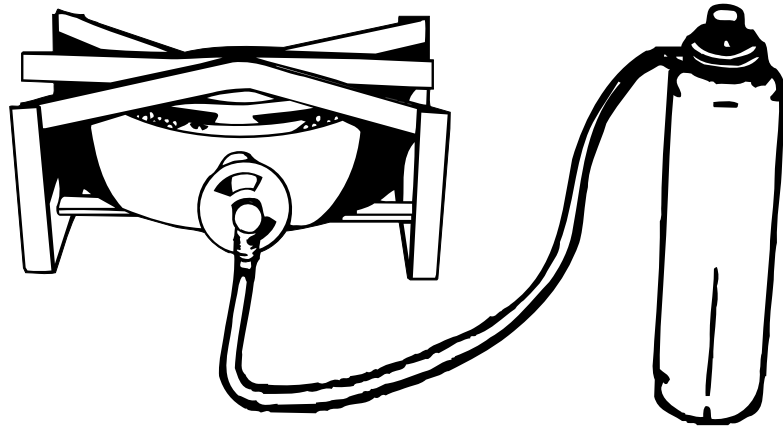


7. Reassemble castings to frame by retightening nuts with manifold attached to castings.



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:

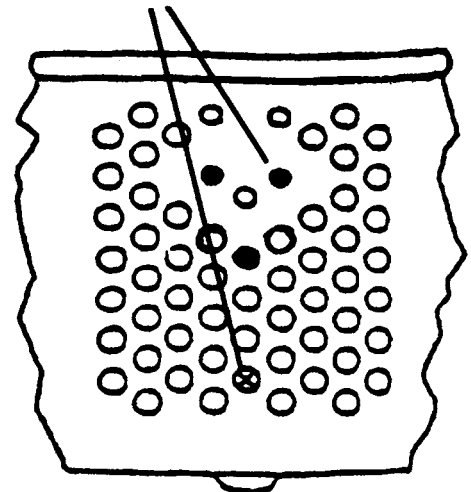
1. Turn the control valve clockwise to the OFF Position. Make sure knob pops up for OFF.
2. Attach valve adapter assembly to propane cylinder and hand tighten. Do not cross thread.
3. Refer to the Use and Care Section of this manual for further directions.

FRY BASKET HANDLE ASSEMBLY

Insert Bolts in marks as instructed

Required Tools: Adjustable Wrench and Screwdriver

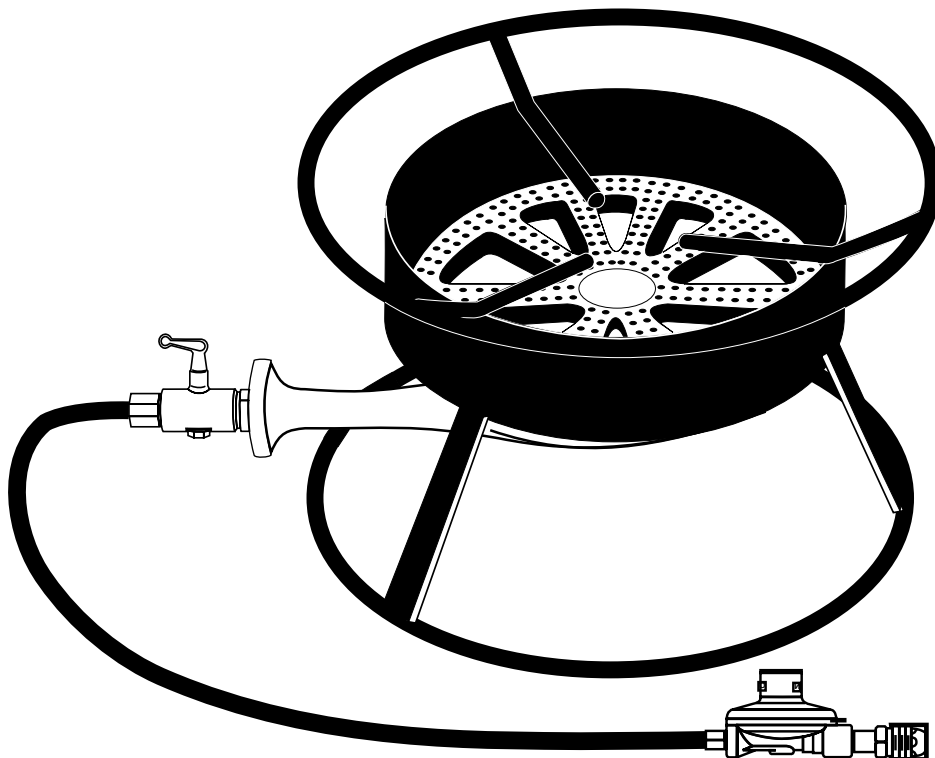
1. Attach handle by inserting bolts (round head to inside of pan) into holes indicated in black. Also insert bolt (round head to inside of pan) into hole indicated with an "X". Apply nuts and tighten. (This bolt helps hold the basket away from pot when hooking it on the side of the pot to drain oil from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



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. Screw the Type One Connection to the cylinder valve. Hand tighten. 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.



KING KOOKER STEAMER/FRYER STAND WITH STEAMER PLATE AND LIFTING HANDLE

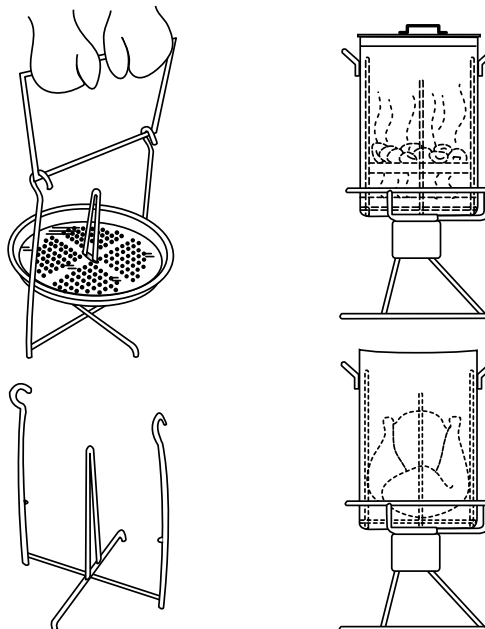
Directions for using the Lifting Handle: The Lifting Handle is a rectangular shaped chrome accessory. The top is the longest side and the next longer side (the welded side) is the bottom. Place the bottom side over the hooks on the top of both sides of the stand as pictured below. Wearing mitts for protection, lift the stand using two hands and slowly lower or raise the stand into or out of the pot for cooking.

Placement when Steaming with the King Kooker Steamer Stand and Plate

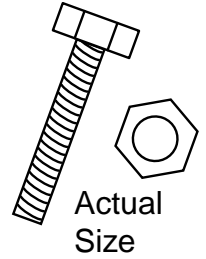
Place the center slot of the steamer plate over the center prong on the steamer stand and balance the plate on the two side prongs of the stand. Arrange the food on the steamer plate as desired. Refer to p. 27 for additional steaming instructions.

Placement when Frying with King Kooker Poultry Frying Stand

Place the turkey or chicken on the center prong of the frying stand with the legs up. Refer to p. 25 of the Instruction Manual for additional directions for frying poultry.



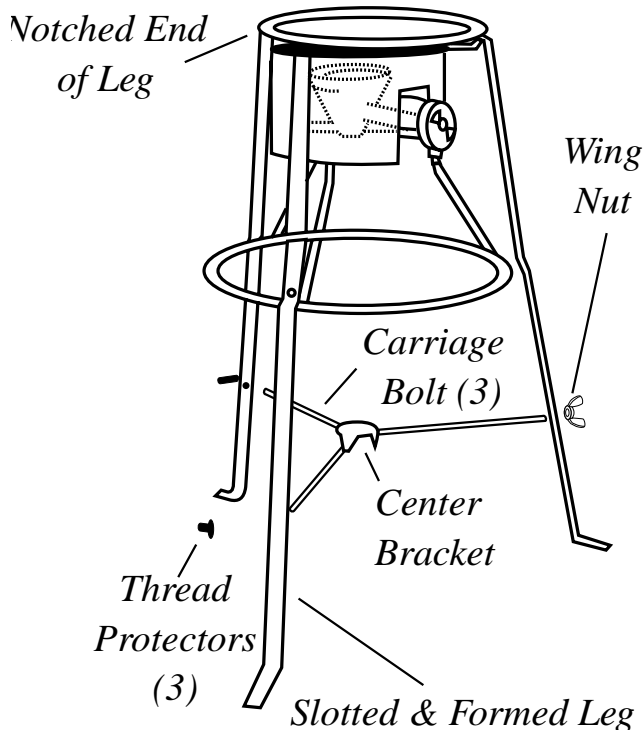
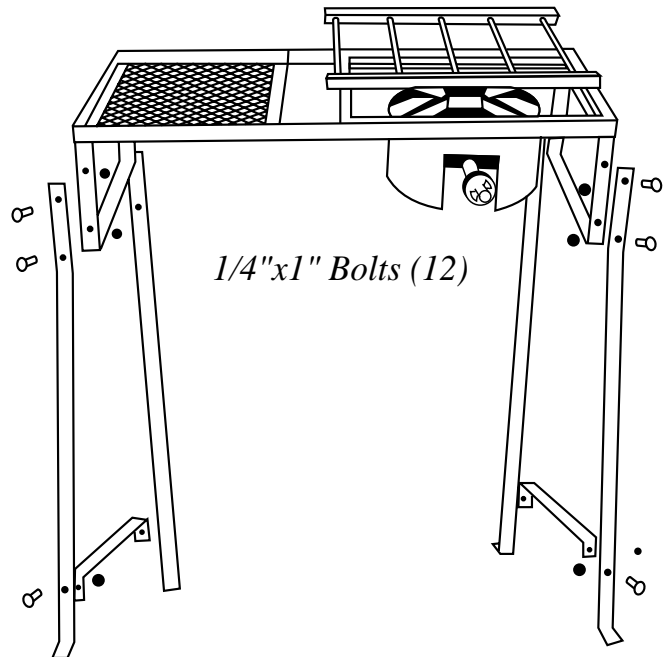
SPECIAL LEG AND SHELF ASSEMBLY INSTRUCTIONS FOR SPECIFIC MODELS



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

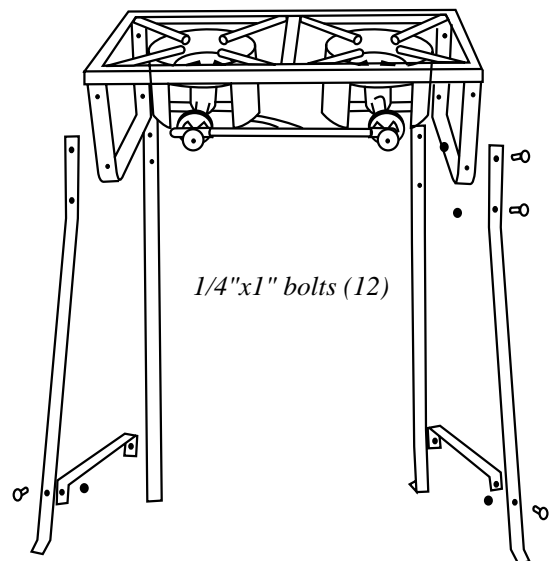
No Tools Needed

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

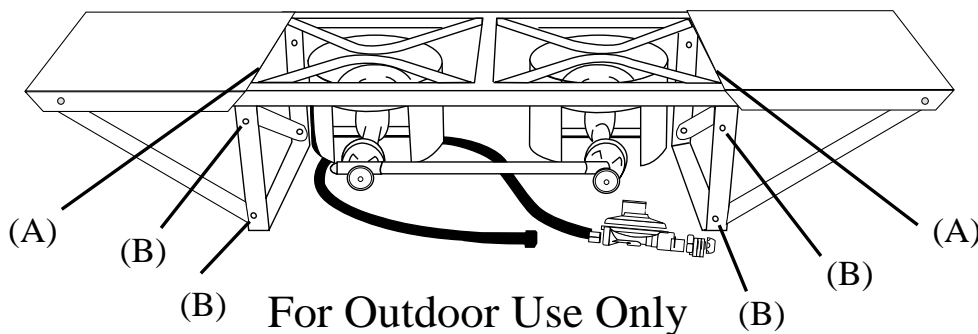
Required Tools: Adjustable Wrench

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

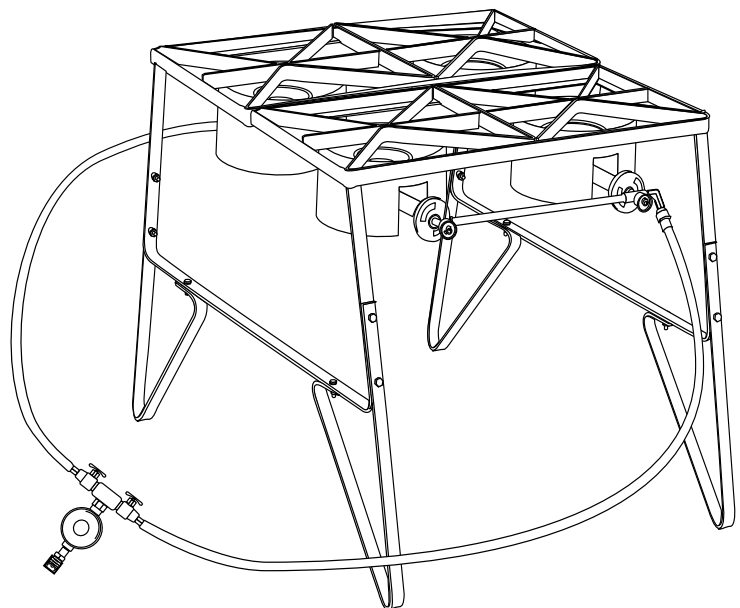


1. Slip shelf lip under angle iron. (A)
2. Install 1/4" x 1" bolts through holes. Wrench tighten 1/4" nut to bolt. (B)

CS 4L EXTENSION LEGS ASSEMBLY INSTRUCTIONS

Required Tools: Adjustable Wrench

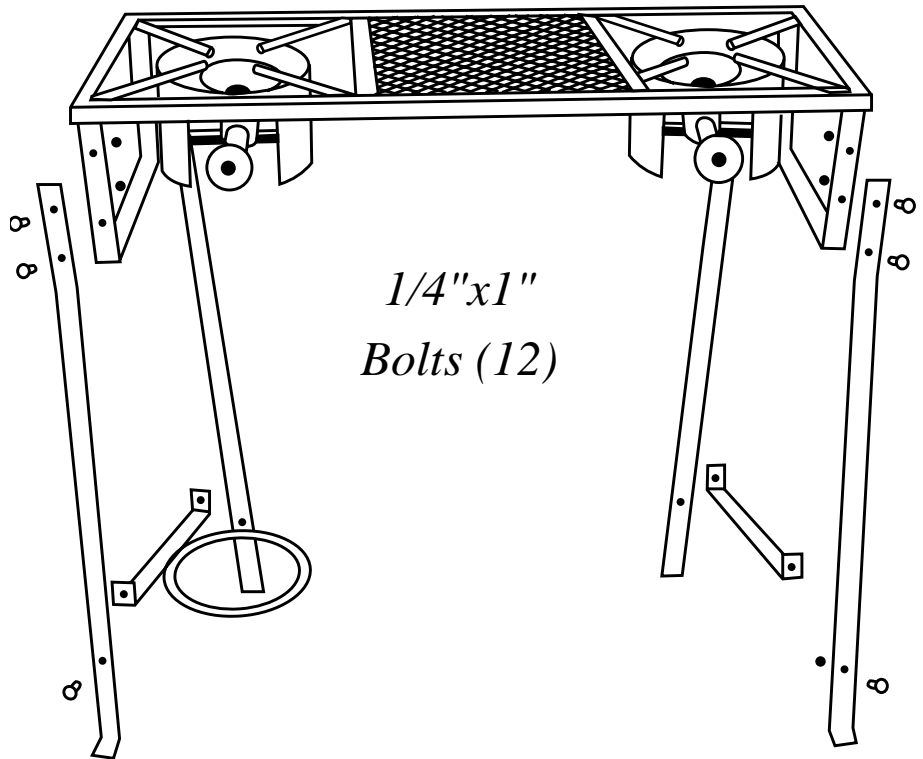
1. Match the holes in each leg with the corresponding holes in the cooker as pictured at right.
2. Slide one 1/4" x 1" bolt through each of the three holes in each extension leg and cooker leg. These should be directed inward so that the nuts will be on the inside of the assembly.
3. Screw 1/4" nut onto 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

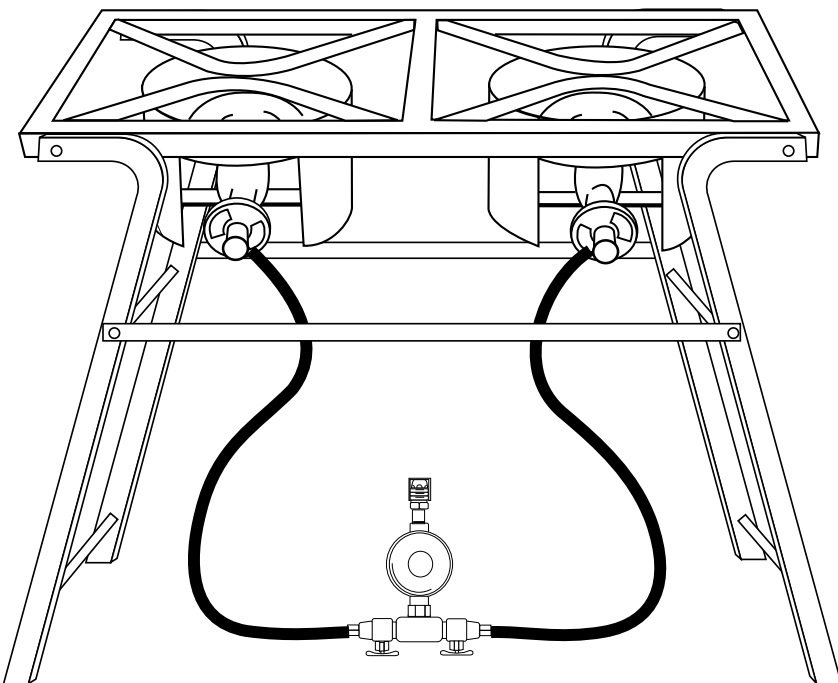
1. Match the holes in each leg with corresponding holes in cooker.
2. Slide 1/4" x 1" bolt through each of the twelve holes. These should be directed inward as in the illustration so that the nuts will be on the inside of the assembly.
3. Screw 1/4" nut onto each bolt and wrench tighten. Make certain 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

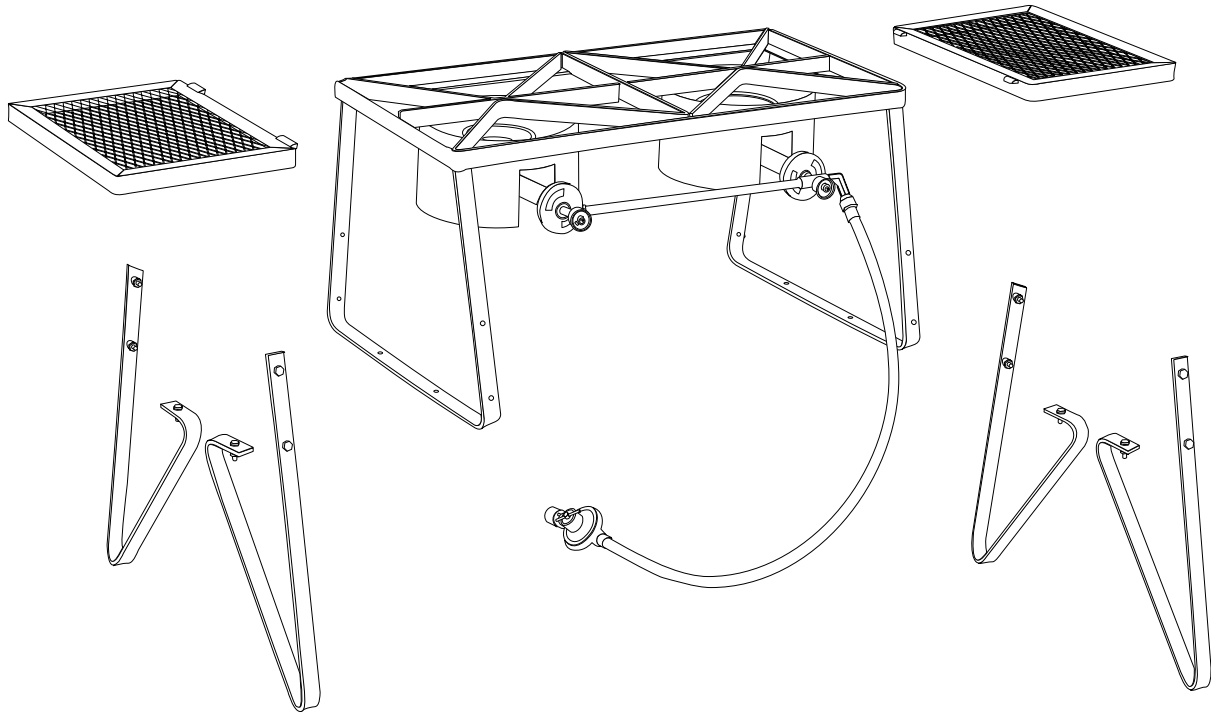
No Tools Required

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.

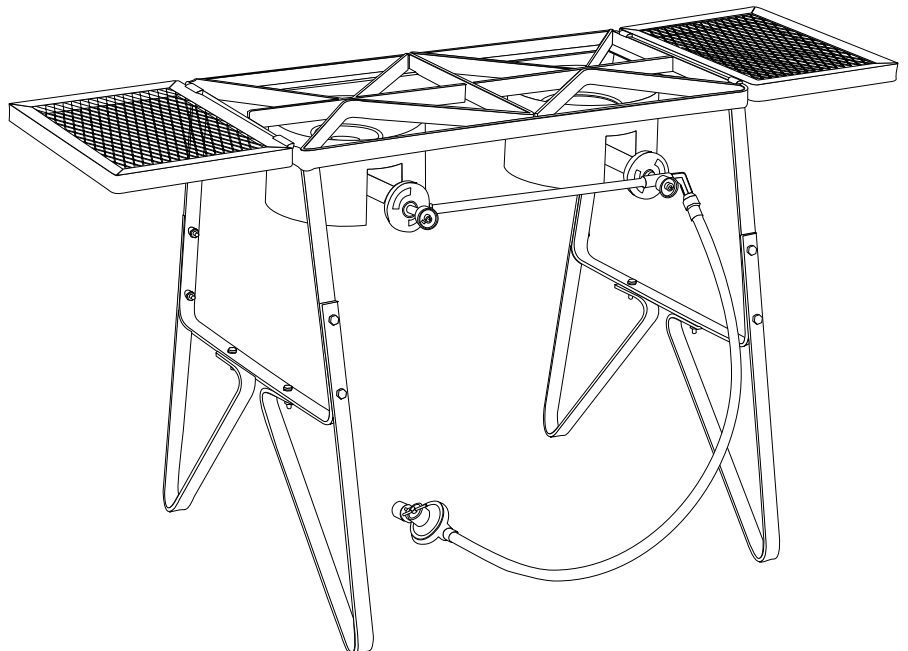


106 PK AND 106 PKPT EXTENSION LEGS ASSEMBLY INSTRUCTIONS

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

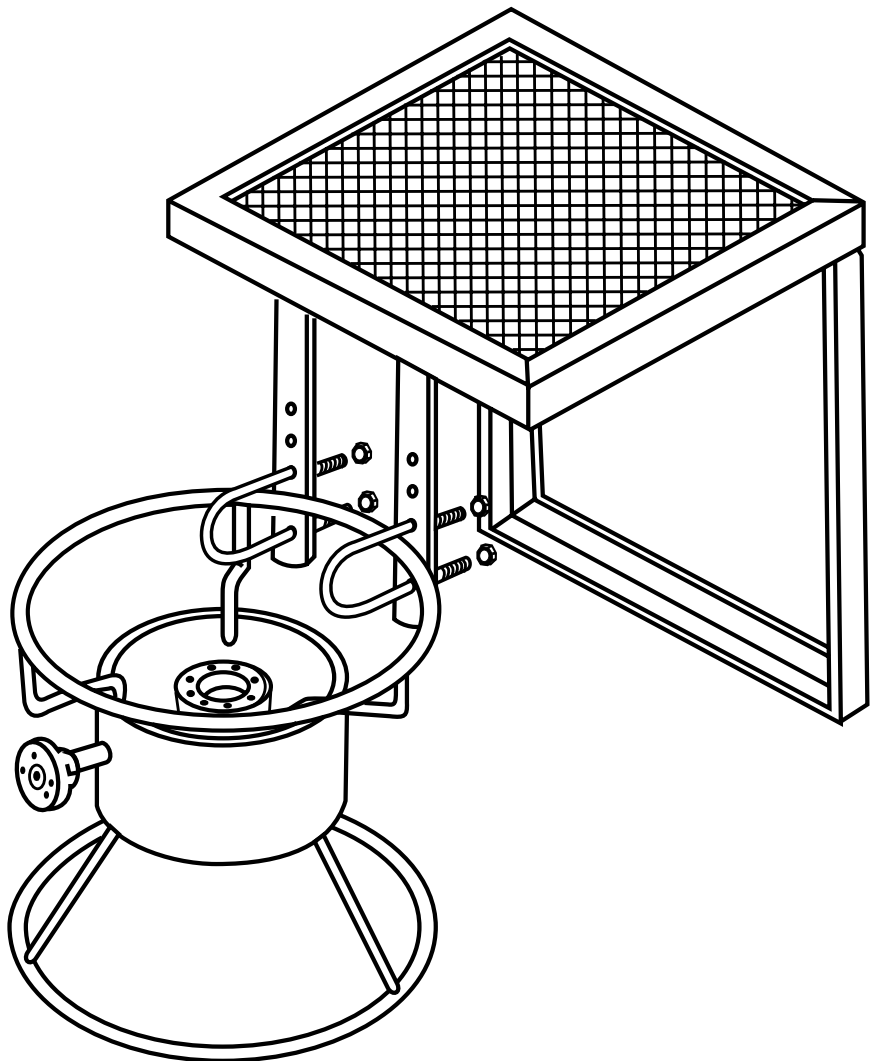
*This unit is designed to be used as a worktable for the preparation of turkeys for frying and for draining afterwards. It is not intended for any other use. It is to be used only with Deep Fryer Turkey Packages. **This worktable assembly is NOT for use with Model #3018.***

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

(Throughout this manual the words appliance, cooker, burner and stove will be used interchangeably to refer to the King Kooker Outdoor Cooker.)

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 Type 1 Connection.
3. Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise. Hand tighten with the regulator positioned upright. Refer to the appropriate assembly diagram for the appliance, p. 9-11, Figure 1, 2, 3 or 4, for the connection diagram.
4. Perform the Leak Test:

LEAK TEST

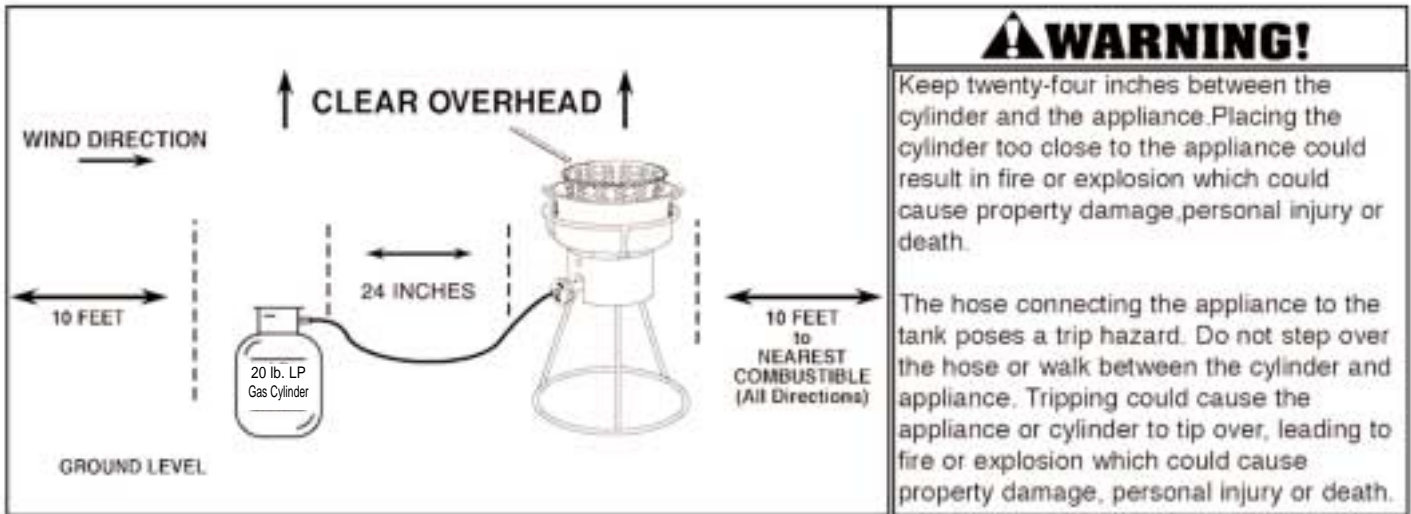
Before lighting the appliance, a thorough leak test must be satisfactorily completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints after the cylinder valve is opened (no more than 1/2 turn). If bubbles are seen,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

If tightening the connection does not stop the leak, call 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



1. Appliance must be in open area with at least 10 feet of space on all sides. Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. There must be no combustibles or roof overhead.
3. There must be 24 inches of space between the LP gas cylinder and the appliance.
4. The LP gas cylinder and appliance must be located so that any wind is blowing the heat of the appliance away from the propane cylinder. This also helps fire prevention by blowing the flames of a grease fire away from the propane cylinder.
5. Center the pot over the burner on the cooker. Do NOT use any pot larger than the recommended size for your cooker as listed below:

Appliance Height	Maximum Pot Size	Maximum Pot Dimensions
12" jet cooker	120 Qt. Pot	19 3/4" x 21 1/4"
12" cast burner cooker	32 Qt. Pot	12" x 14"
16" and taller cast burner cooker	30 Qt. Pot	16" x 12 3/8"

LP GAS CYLINDER INFORMATION

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

1. Always read and follow the cylinder manufacturer's instructions.
2. Make sure that the gas cylinder is not overfilled. The maximum weight of a properly filled 20 lb. LP gas cylinder is approximately 38 lbs. Never fill the cylinder beyond 80% full.
3. Make sure that the cylinder valve has the proper connection for a Type 1 appliance fitting.
4. Do not store a spare LP gas cylinder under or near this appliance.
5. Disconnect the cylinder from the cooker for storage.
6. Store the cylinder out of the reach of children.
7. Do not use or store the cylinder in a building, garage or enclosed area.
8. Always use a 20 lb. cylinder in the proper upright position for the proper vapor withdrawal. It should also be stored and transported in the upright position.
9. The cylinder must have a protective collar to protect the cylinder valve.

WARNING

ALWAYS READ AND FOLLOW THESE AND THE CYLINDER MANUFACTURER'S INSTRUCTIONS. FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

INSTRUCTIONS FOR USING A THERMOMETER WITH OUTDOOR COOKERS

1. Always use a deep fry thermometer when cooking with an outdoor cooker. Make sure to read and understand this entire instruction manual before operating the cooking appliance or using the thermometer.
2. Hang the thermometer on the inside of the pot with the probe immersed in the cooking liquid. Never place a lid over a pot when cooking with oil. Always monitor the oil temperature with a thermometer.
3. Once the fire has been lit monitor the temperature on the thermometer at all times. Water boils at 212°F. The temperature of hot oil should never be allowed to exceed 350°F.

IMPORTANT: Oil can ignite at high 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° or if the oil begins to smoke, immediately reduce the flame by turning the regulator/needle valve adjustment.

4. When the cooking is complete and the cooker has been turned off, allow the temperature of the oil to fall below 100°F before moving the pot, cooking oil, or cooker.
5. Please call Metal Fusion, Inc. at (800) 783-3885 with any questions concerning the use or operation of the thermometer.

INSTRUCTIONS FOR SAFELY PERFORMING COOKING OPERATIONS LIGHTING INSTRUCTIONS

⚠WARNING

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

FOR MODELS WITH ADJUSTABLE REGULATORS

(ILLUSTRATIONS PAGE 23)

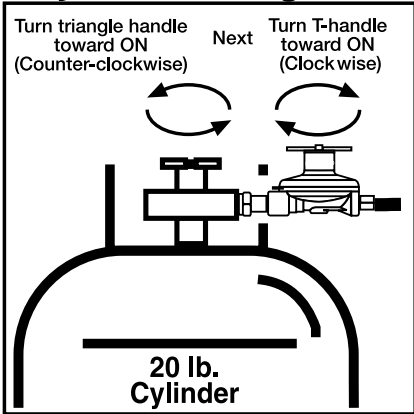
1. Check the casting to make sure it is set up as per the illustration (**Figure 1**).
2. Make certain that the regulator control is turned to OFF by turning it counter clockwise until it reaches the stop (**Figure 2**).
3. Open cylinder control valve by turning it counter clockwise as per the diagram (**Figure 2**).
4. Insert a multi-purpose lighter through the hole in the shroud as per **Figure 4**, or use a paper book match above the casting as per **Figure 5**. Turn the regulator control toward the “On” position until ignition occurs. Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size (**Figure 2**).

When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the regulator and cylinder valve off. Wait 5 minutes. Repeat procedure.

5. Check that the flame is blue and that the flames are emitted from every port in the casting. If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to “Lift” off the burner (**Figure 6**).

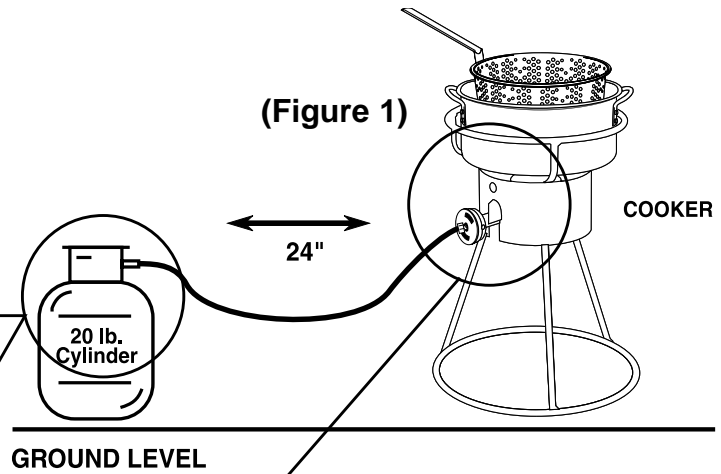
If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 25 for more information regarding a yellow flame.

Adjustable Regulator

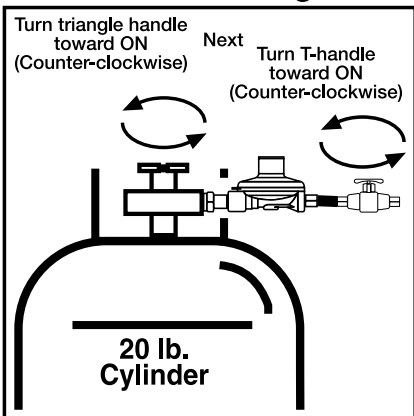


(Figure 2)

(Figure 1)

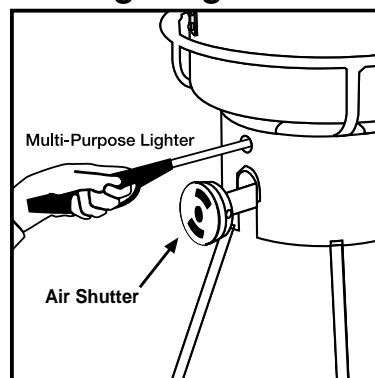


Needle Valve/Regulator



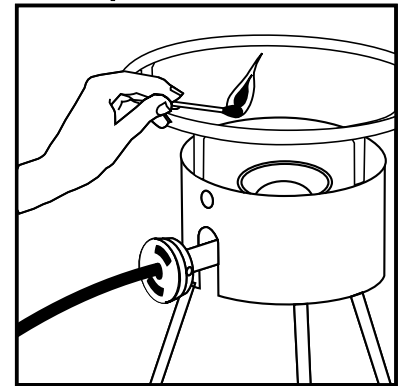
(Figure 3)

Lighting Hole



(Figure 4)

Paper Book Match



(Figure 5)

⚠ WARNING

NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING.

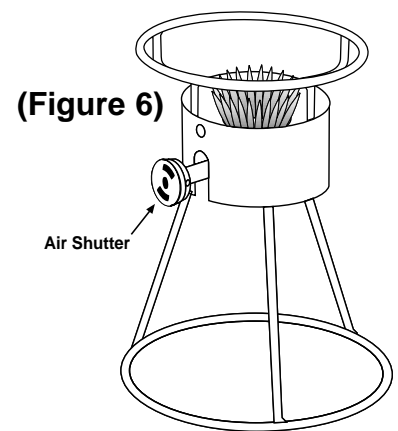
FOR MODELS WITH NEEDLE VALVE CONTROLS

1. Check the casting to make sure that it is set up as per the diagram (Figure 1).
2. Make certain the needle valve is turned to the "OFF" position (Figure 3).
3. Open the cylinder control valve by turning it counter clockwise as per the diagram (Figure 3).
4. Insert a multi purpose lighter through the hole in the shroud as per diagram Figure 4 or use a paper book match placed above casting as per Figure 5. Turn the needle valve control until ignition occurs. Turning the needle valve counter clockwise increases the gas flow to the burner and hence the flame size (Figure 3).

When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the regulator and cylinder valve off. Wait 5 minutes. Repeat procedure.

5. Check that the flame is blue and that the flames are emitted from every port in the casting. If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to "Lift" off the burner (Figure 6).

If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 25 for more information regarding a yellow flame.



SPECIAL PRECAUTIONS FOR USING OUTDOOR COOKERS FOR DEEP FRYING

1. Always use a deep fry thermometer when frying and refer to the Instructions for using a Deep Fry Thermometer, page 22.
2. Never cover the pot when cooking with oil.
3. Never fill a fry pan more than half way with oil to prevent overboil.
4. Always thaw and dry food completely before placing it into hot oil. Frozen or wet food may cause oil or grease to overflow.
5. Never put an empty aluminum pot over an open flame.
6. If deep frying a turkey refer to special Deep Fried Turkey Instructions, pages 26-28.
7. In the event of rain while cooking with oil or grease, IMMEDIATELY turn off burner(s) and gas supply, then cover cooking vessel. Do NOT attempt to move the appliance or the cooking vessel.
8. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.

TURNING OFF AND STORING THE COOKER AFTER USE

1. 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.** Do not leave the cooker until it has cooled completely.
2. Disconnect the regulator from the cylinder by turning the Type 1 fitting counter clockwise until the regulator is separated from the tank.
3. The cylinder must be stored out of the reach of children at all times.

▲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.

MAINTENANCE OF OUTDOOR COOKERS AND ACCESSORIES

1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker inspect and remove any combustible items.
2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with ten feet of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.
3. Before each use of the appliance check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.

4. Follow all Lighting Instructions in the Use and Care Manual each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube.

If there is any obstruction or a yellow flame, and the air shutter adjustment has not solved the problem, turn off the cooker and allow time for it to cool. Disconnect the hose from the cooker. Remove the air shutter using a phillips head screwdriver. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Reattach the air shutter to the venturi tube using the phillips screwdriver. Assemble and light the cooker again as per the instruction manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885.
5. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Contact Metal Fusion, Inc. at (800) 783-3885 for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Metal Fusion, Inc. should be used with the appliance.
6. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885.
7. Cleaning of the appliance:
Cooker and Hose/Regulator: If necessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner unit or hose and regulator into water as this will cause rust.
Aluminum or Stainless Steel Pots: Clean after each use according to the directions on page 25.
Cast Iron Cookware: Clean after each use according to the directions on page 26.
Thermometer: Clean after each use with mild soapy water and towel dry.

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.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.

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 may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.

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.

SECTION III

COOKING SPECIALTIES

DEEP FRIED TURKEY INSTRUCTIONS

The following warnings and directions apply specifically to Turkey Cooker Package use. If you have purchased a King Kooker® Turkey Package, read all the following warnings and directions before using your cooker.

⚠ WARNING

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING THE PRODUCT

1. Use the products only outdoors, and only on a non-combustible surface such as brick, concrete, or dirt. **NOT SUITABLE** are surfaces such as wood, asphalt, or plastic which may burn, blister or melt.
2. **DO NOT** use under any overhangs or roofs, and keep a minimum clearance of 10 ft. on all sides of the cooker.
3. **DO NOT** leave unattended while cooker is in use or is still hot (*above 100°F*).
4. COOKING WITH OIL IS NOT SIMILAR TO ANY OTHER COOKER METHOD. Cooking oil is very combustible at high temperatures, and special precautions must be taken to avoid a dangerous grease fire.
5. 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 A FIRE CAN NOT BE EXTINGUISHED, CALL YOUR FIRE DEPARTMENT.
6. Never overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels, (page 27).
7. Failure to completely thaw and dry food may cause oil or grease to overflow. When frying with oil or grease, all food products must be completely thawed and towel dried to remove excess water. Follow all instructions in this manual for frying foods.
8. When lowering and raising the turkey, always wear protective mitts and use extreme caution not to splash hot oil. Make sure the burner is off before lifting the turkey rack to the drain stand or before lifting the basket to the drain stand.
9. Follow all instructions for using your outdoor cooker. Check all cooker fittings for leaks before each use.
10. Never allow grease temperature to exceed 350°F, (177°C).

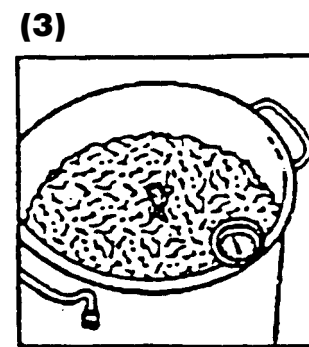
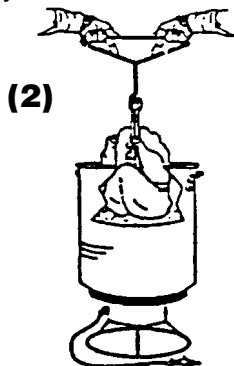
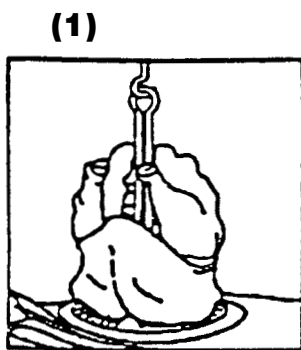
WARNING

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, AND DEATH.

READ ALL INSTRUCTIONS BEFORE USING THE PRODUCT!

DIRECTIONS FOR FRYING TURKEYS

1. Determining Oil Levels & Turkey Size: To determine the amount of oil needed, lower the turkey into the pot and cover with water. Use the same amount of oil in the place of water when frying the turkey. It is important not to put more oil into the pot than necessary to cover the immersed turkey to prevent overflow of hot oil during the cooking process. A 24 PK will hold up to a 14 lb. turkey, a 26 PK will hold up to a 16 lb. turkey, and a 30 PK will hold up to a 20 lb. turkey. Tip: Make sure the meat of the entire bird is submerged, but the tips of the turkey leg bones can be above the level of the grease when the bird has been placed into the pot for cooking. This helps prevent overflow of the oil.
2. Pour the necessary amount of peanut oil into the pot. Enough oil should be used so that the turkey is covered when it is lowered into the pot.
3. Light the cooker as per the instruction manual. Never allow temperature of oil to exceed 350°F. **Always** use a deep fry thermometer to monitor the temperature of the oil. **Never leave the cooker unattended!**
4. Thaw, thaw dry the turkey completely. Coat the turkey inside and out with King Kooker® Cajun Seasoning. Inject with marinade if desired. See the following page for injecting tips.
5. Place the turkey on the frying rack with the legs up. **(Figure #1)**
6. Using mitts for protection and the lifting hook, lower the turkey into the 350° F oil very slowly. Be careful not to splash hot oil. **(Figure #2)**
7. Cook turkey at 350° F for 3 1/2 minutes per pound. When the planned cooking time has passed and it is time to check for doneness, turn the gas to the burner completely off. **(Figure #3)**
8. Make sure the burner is off before lifting the turkey to drain. Using mitts and lifting hook again, **slowly** lift turkey from the pot. Allow the turkey to drain. Slice at the thigh joint. If the thigh appears to be well cooked, the turkey is ready. Allow the turkey to cool before slicing.



INFORMATION REGARDING COOKING OIL

In our instructions we suggest peanut oil for deep frying. While this is an excellent choice, any good liquid vegetable oil may be substituted.

SUGGESTIONS FOR KEEPING USED COOKING OIL:

After initial use, let the oil cool. While slightly warm, filter out particles before storing in original container or similar sturdy plastic or glass container. Never pour hot oil into a container. This can be accomplished by using filter paper (coffee filters) or a clean cloth (dishtowel). For best results store oil in a cool place. It can be reused within 30 days. Discard after second use or when the flavor of reheated oil becomes objectionable to taste.

Helpful Hint: Try frying a batch of french fried potatoes after frying your turkey, chicken or fish. This aids in improving the flavor of the oil for the next use.

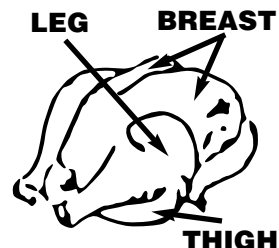
INJECTING TECHNIQUES FOR TURKEY, CHICKEN AND ROAST

IMPORTANT:
BEFORE INJECTING, POUR MARINADE INTO A SEPARATE CONTAINER TO KEEP FROM CONTAMINATING MARINADE.

CHICKEN

BAKED

1. Remove giblets and rinse chicken with warm water, drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the indicated points, (breast, thigh, leg). Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of chicken generously with King Kooker® Cajun Seasoning, rubbing in well.
5. Bake in conventional method.



DEEP FRIED

1. Follow steps 1-4.
5. **CAUTION:** Make sure cavity of chicken is drained of water before deep frying. Deep fry whole chicken 7 minutes per pound at 350°F.

GRILLED

1. Cut whole chicken into halves and rinse with warm water.
2. Follow steps 2-4 (DO NOT inject marinade before cutting chicken into halves.)
5. Place chicken on hot grill, turning several times during grilling.

BEEF, PORK & GAME

BAKED

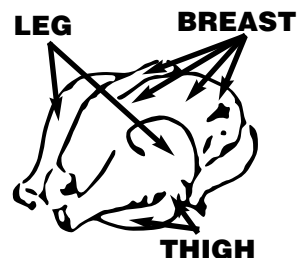
1. Fill Injector with desired amount of marinade.
2. Inject marinade 1 to 2 inches apart. Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning.
3. Pour marinade generously over the roast.
4. Cook in oven until desired temperature is reached.



TURKEY

BAKED OR FRIED

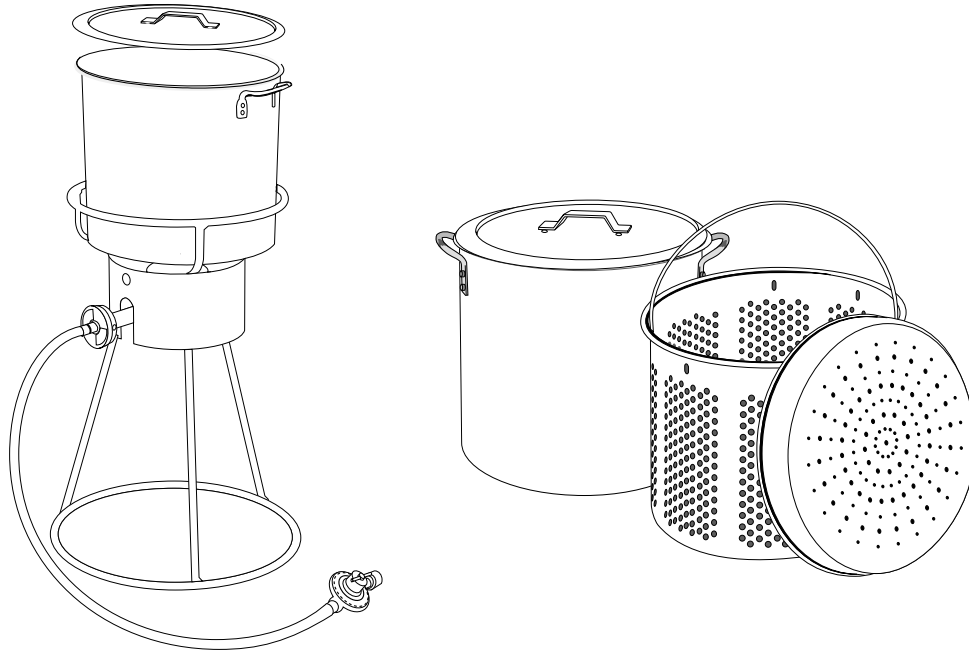
1. Remove giblets, neck, any wires or packaging materials, and pop up timer. Rinse turkey with warm water and drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the indicated points (breast, thigh, leg). Inject marinade slowly while pulling needle out of meat. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of turkey generously with King Kooker® Cajun Seasoning, rubbing in well.
5. **CAUTION:** Make sure cavity of turkey is drained of water before deep frying. Deep fry turkey about 3 1/2 minutes per pound at 350°F or bake in conventional method.



CLEANING AND STORAGE

USE SOAP AND WATER TO CLEAN INJECTOR AND ALLOW TO DRY. USE VEGETABLE OIL TO LIGHTLY COAT PLUNGER OF INJECTOR. THIS ALLOWS PLUNGER TO MOVE FREELY IN THE BARREL OF THE INJECTOR.

KING KOOKER® STEAMER PACKAGE



The following directions apply specifically to the King Kooker® Outdoor Cooker Steamer Packages. If you have purchased a King Kooker® Steamer Package, read all the following directions and those found previously regarding assembling your cooker before using the product.

For Steaming:

1. Place water, vinegar, and seasoning mixture as desired into pot. Water level should be just below the steamer rack.
2. Place the steamer rack into the basket with the flat surface up.
3. Arrange food on the rack inside of the basket so that all food cooks evenly. Season as desired.
4. Read all warnings and safeguards in the instruction manual. Assemble and light as per the Cast Cooker directions.
5. Steam as per the recipe directions. While cooking, check the water level periodically to make sure that all of the water does not boil away. Wear protective mitts and open the pot carefully since hot steam will escape when the lid is opened. A pot should never be left above a flame without liquid, since the flame will damage the pot or burn a hole in it.
6. When the cooking is complete as per your recipe directions, turn off the cooker and carefully remove the food.

FOR STEAMING RECIPES REFER TO THE RECIPE SECTION OF THIS MANUAL.



RECIPES

Boiled Seafood

The King Kooker Way!

For a 60 to 100 quart pot, fill 1/2 full of water. Add 4 to 6, 16 ounce King Kooker® Crab Boil (complete, nothing to add). Bring water to a rolling boil. Add seafood. Gently stir. Cover the pot and return to boil. Boiling times: Shrimp - 2 minutes; Crawfish - 5 minutes; Crabs - 5 minutes. Cut off the fire. Gently stir the seafood again and let it soak. Add one 8 ounce King Kooker® Crab Boil. Soaking time: Shrimp - 5 to 10 minutes; Crawfish and Crabs - 15 to 30 minutes.

Seafoods tend to float on the surface while soaking. On the surface they do not thoroughly absorb the seasoning. Add the equivalent of four trays of ice to the pot, allowing it to float on the surface of the liquid. This sudden change of temperature causes the seafood to sink and to draw in the great flavor of "King Kooker® Seasoning".



A Little Extra

To complement your seafood, try including a few pounds of creamer potatoes, a dozen ears of corn, a pound of fresh mushrooms, five or six cloves of garlic, fresh peeled onions, hot dogs, smoked sausage or andouille sausage.

Hint: Allow potatoes extra cooking time by adding them to the boiling seasoned water 5 to 10 minutes before adding the seafood.

Blackened Fish

Heat a cast iron skillet for at least ten minutes on your King Kooker®. Allow the skillet to get almost white hot -- hot enough to see the "flame circle" in the center of the skillet. This recipe produces lots of smoke.



Fish fillets should be 1/2" thick for best results. Dip fillets in melted butter or margarine and shake King Kooker® Blackened Redfish Seasoning on both sides of fillets. Drop into the skillet and cook for 45 seconds on each side. Serve piping hot.

Barbecue Shrimp

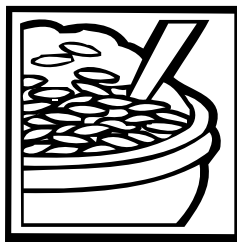
Ingredients: 2 lbs. large shrimp, 1 stick butter or margarine, 4 tablespoons King Kooker® Blackened Redfish Seasoning.

Melt butter over medium heat in a pot large enough to hold all ingredients. Add seasonings and shrimp. Cover the pot and cook for 10 minutes. Stir occasionally. Shrimp are ready when they are a pretty pink color.



King Kooker® Beans

Ingredients: 2 - 64 oz. cans of Pork & Beans, 2 - large white finely chopped onions, 1 bell pepper finely chopped, 1 - bunch of shallots finely chopped, 1/2 bunch of celery finely chopped, 1 lb. ground meat, 1 lb. sliced bacon, 1 lb. light brown sugar, 1 -8 oz. bottle of honey, 1 - King Kooker® Gourmet Barbecue Sauce, 3 oz. King Kooker® Cajun Seasoning, Olive Oil for sauteing seasonings, King Kooker® 12 Quart Cast Iron Dutch Oven.



Directions: Brown off the ground meat. Drain off and dispose of the fat. Set aside the ground meat. Cut the bacon into thirds. Fry the bacon. Drain off and dispose of the fat. Set aside the bacon. Pour a few ounces of olive oil into a King Kooker® 12 Quart Cast Iron Dutch Oven. Place the onion, bell pepper, shallots and celery into the olive oil. Saute until the onions are clear. Add all remaining ingredients, including meat and bacon. Stir, cover and cook for sixty minutes over low heat. Stir often during cooking to prevent sticking.

King Kooker® 12 Qt. Dutch Oven Jambalaya

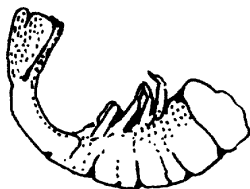
Ingredients: 2 cans chicken broth, Tabasco, minced garlic, 4 oz. Kitchen Bouquet, 2 cans sliced mushrooms, 2 onions finely cut, 2 bell peppers finely cut, 2 lbs. smoked sausage, 1 lb. hot sausage or andouille, 8 small bags (8 oz.) jambalaya mix, 1 lb. bacon, water.

Fry off 1 lb. bacon (cubed) in small amount of cooking oil, then remove. Brown all meat, then remove. Place onions and bell peppers into pot and cook until soft. Put all meat back in except bacon. Add chicken broth, mushrooms, Kitchen Bouquet (4 oz. bottle), minced garlic (3 to 4 tbsp.), and Tabasco Hot Sauce (6 tbsp.) Add enough water to fill 3/4 of pot and bring to slow boil. Add 8 bags jambalaya mix. Bring back to slow boil. Boil 5 minutes. Stir occasionally to prevent rice from sticking. Turn fire off, cover, and let stand 20 to 25 minutes. Makes approximately 32 servings.



Fried Seafood

Wash and drain seafood. Remove any excess moisture, this will reduce splashing and popping in hot oil. Thoroughly coat seafood with King Kooker® Seasoned Fish Fry. Place in oil or shortening at 325 - 350° F and cook until golden brown on all sides. Heavier breading may be obtained by dipping seafood in a mixture of egg and milk before coating with seasoned fish fry.



Deep Fried Turkey

Ingredients: 1 Turkey, 1 King Kooker® aluminum pot and basket or lifting rack, deep fry thermometer, King Kooker® Cajun Seasoning, King Kooker® Injectable Marinade, marinade injector, peanut oil (enough to cover turkey).

The turkey should be clean and dry, inside and out. Inject the turkey with King Kooker® Injectable Marinade as per the instructions on the bottle. Cover the carcass inside and out with King Kooker® Cajun Seasoning. Pour peanut oil into pot and make sure there is enough oil to cover the turkey, but not enough to overflow when the bird is immersed. Light your King Kooker® and heat the oil to 350° F. When the oil is hot enough, place the turkey into the basket, or on the rack, and slowly lower into the hot oil. Be careful not to splash the hot oil.

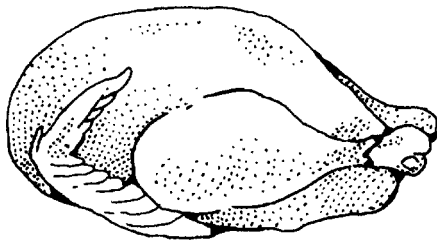
Fry for about 3-1/2 minutes per pound of the turkey. When the calculated time has passed, check the thigh joint. If it appears to be well cooked, the turkey is ready.



Deep Fried Turkey Breast

Prepare the turkey and oil as per the directions for Deep Fried Turkey above. Deep Fry the Turkey Breast for 5 minutes per pound at 350°F. When the calculated time for cooking has past, turn off the flame, remove the Turkey Breast from the oil and check for doneness by slicing through the breast.

Fried Chicken



Ingredients: Chicken, oil, milk, eggs, King Kooker® Seasoned Fish Fry, skillet or aluminum pot.

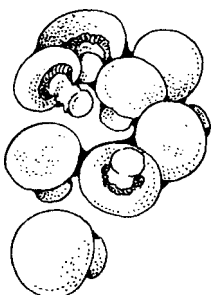
Cut, wash and drain chicken. Dip chicken into a mixture of beaten egg and milk. Coat with King Kooker® Fish Fry. Heat oil to 350° F. Place chicken into oil and cook until done. Cooking outdoors with a large skillet allows for larger quantities to be prepared in less time.

Fried Onion Rings

Ingredients: Colossal onions (if available), 2 beaten eggs, 1/2 cup milk, flour, King Kooker® Seasoned Fish Fry.

Cut onions into rings, wash and drain. Blend eggs and milk in a bowl for dipping. Dip each onion ring into egg and milk mixture, then into flour. Dip onion ring again in the egg and milk mixture, then coat with King Kooker® Seasoned Fish Fry.

Heat oil to 350°F. Drop onion rings one at a time into the heated oil. When the rings float to the top, remove from oil. Serve warm.



Fried Mushrooms

Ingredients: Mushrooms, water, oil, King Kooker® Seasoned Fish Fry.

Slice mushrooms 1/8" thick and submerge in water to wet the slices. Coat slices thoroughly with King Kooker® Seasoned Fish Fry. Heat oil to 350° F. Place the mushroom slices into heated oil. When the mushroom slices float to the top, remove from oil. Serve warm.

Deep Fried Boston Butt



Ingredients: 5 lb. Boston Butt Roast, thawed, rinsed and dried, King Kooker® Marinade of Choice, King Kooker® Cajun Seasoning, cooking oil.

Inject the thawed roast with the marinade of choice. Refer to the injecting directions, page 26, for information about injecting. Sprinkle King Kooker® Cajun Seasoning on the outside of the roast as desired. Heat the cooking oil to 350° and immerse the roast in the oil. Allow the roast to cook for approximately 8 1/2 minutes per pound. When the calculated time has past, turn off the cooker. Remove the roast carefully from the oil. Check for doneness by immediately inserting a meat thermometer into the center of roast. Pork should reach a temperature of 170° F or 77° C to be done. Check also by slicing and examining meat. If the roast is not completely cooked, restart the cooker, raise the temperature of the oil to 350° F, and immerse the roast once again into the oil for additional cooking time. When done, turn off the cooker, remove from the oil and drain. Cool, slice and serve.

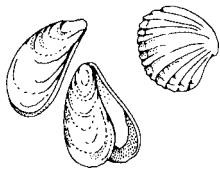
King Kooker® Wings

Ingredients: 3-5 lb. thawed and dried wings, King Kooker® Cajun Seasoning, cooking oil, approximately 1 gallon will half fill our KK2 Fry Pan, King Kooker® Wing Sauce of flavor of choice.

Heat the cooking oil to 325° F. Coat the wings with King Kooker® Cajun Seasoning. Place some of the wings carefully into the heated cooking oil. Cook until the wings float and appear done. Remove the batch from the grease carefully with a skimmer long enough to keep hands away from hot oil. Check a wing for doneness. If done, add a few more wings to cook the next batch. Always monitor the temperature of the oil to keep it at 325°. After removing the wings from the oil, dip them into the King Kooker® Wing Sauce of choice. Varieties include: Spicy, Jalapeno, Habanero and Cayenne/Garlic.



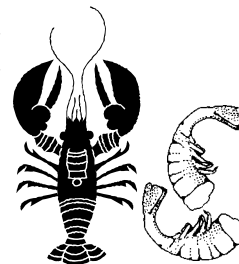
Steamed Clams or Mussels



Clean clams thoroughly in cold water, scrubbing with a brush. Discard any that float. Place clams on steamer plate in basket. Pour enough water into pot to come up to bottom of steamer rack when in pot. Bring water to a boil and cover. The clams are cooked when the shells open. Any shells which do not open should be discarded. Remove from heat. Too much cooking will toughen the clams. Serve with drawn or melted butter.

Steamed Blue Crabs, Shrimp, or Lobsters

Place 1/2 gallon each of water and vinegar into the pot. Add 2 1/2 tablespoons of King Kooker® Steamer Seasoning and 3 tablespoons salt to water/vinegar mixture. Place the steamer rack into the pot and layer the seafood on the steamer rack, sprinkling each layer generously with King Kooker® Steamer Seasoning. Salt to taste. Cover and steam until crabs or lobsters turn red (approximately 20-25 minutes). Steam shrimp (approximately 10-15 minutes), the meat will pull away from the shell when done. For extra flavor pour two ounces of King Kooker® Liquid Crab Boil into the water/vinegar mixture.



We recommend King Kooker® Steamer Seasonings to add flavor to all your steamed seafoods and vegetables.

Outdoor Cooker Safety Precautions

WARNING!

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, AND DEATH.

Read and understand the entire Assembly Instructions and Use and Care Manual before using this product. If you lose your manual and need a replacement, or have questions, please contact us at 1-800-783-3885 between the hours of 7:30 A.M. and 3:30 P.M. CST Monday-Friday.



USE ONLY OUTDOORS!



DO NOT use under any overhang or roof. Keep a minimum clearance of 10 ft. on all sides of the cooker.



DO NOT use on combustible surfaces.



ALWAYS keep children and pets away from cooker.



ALWAYS use a deep fry thermometer to monitor the temperature of the grease while frying and preheating.



NEVER LEAVE COOKER UNATTENDED while in use or still hot.



ALWAYS wear shoes while cooking. Keep hair and clothing from coming into contact with the cooker while in use or still hot.



ALWAYS wear protective mitts and use extreme caution not to splash hot oil.



NEVER cover the pot while frying or preheating.



ALWAYS turn the burner **OFF** before lifting the turkey rack/basket out of the pot.

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Rev. 10/2002