



### **DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

### **DANGER**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

## **Big Kahuna™ Burner and Outdoor Cooking Set Instruction and Safety Manual**

### **WARNING AND SAFETY INFORMATION; ASSEMBLY AND OPERATING INSTRUCTIONS; MAINTENANCE & COOKING INSTRUCTIONS FOR:**

Outdoor Gourmet™ 22" Stainless Steel Wok Kit Model 37225

Outdoor 22" Carbon Steel Wok Kit Model 37212

Outdoor 18" Carbon Steel Wok Kit Model 37502

Big Kahuna™ Burner with HP regulator Model 90410

### **For a Safe Cooking Experience, Follow All Instructions and Safety Warnings in this Instruction Manual**



This Instruction Manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and Follow all Warnings and Instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

**KEEP THIS MANUAL FOR FUTURE REFERENCE.** The installer must leave the instructions with the consumer.

Approximate assembly time is 14 minutes.

## **WARNING**

**If you are unsure of anything in these instructions and warnings, stop and contact Eastman Outdoors at 1-800-241-4833 for assistance.**

**Failure to follow these instructions and warnings could result in fire or explosion, which could cause property damage, personal injury or death.**

## **WARNINGS**

- The installation must conform with local codes 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, CSA B149.1, Propane Storage and Handling, CSA B149.2*, or the *Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192*, and the *Recreational Vehicle Code, CSA Z240 RV series*, as applicable.
- Fryer/boilers shall not be used on or under any apartment, or condominium balcony or deck.
- This appliance is for OUTDOOR use only. Do NOT operate in a building, garage or any other enclosed area.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Always perform the leak test as described in this manual before lighting this appliance. Do not light the burner until after you have checked the hose, regulator, needle valve, and all LP gas connections for leaks. Do NOT use the appliance if there is a leak. Contact Eastman Outdoors at 1-800-241-4833 on how to obtain and replace the parts.
- This appliance is not intended to be installed or used in or on recreational vehicles and/or boats.
- Do not operate this appliance under ANY overhead construction, roof covering (car port), awning or overhang. Keep a minimum clearance of 10 feet (3.05 m) from all sides, front and back of the appliance to ANY structure or combustible material.
- Keep the fuel supply hose away from any heated surfaces.
- This appliance is not intended for commercial use. Do NOT use this product for anything other than its intended purposes.
- This appliance is not for frying turkeys.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this appliance.
- When cooking with oil or grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not place an empty cooking vessel on the appliance while in operation except when using a wok. Use caution when placing anything in the cooking vessel while the appliance is in operation.
- Do not move appliance when in use. Allow cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- When cooking with oil or grease, the Eastman Outdoors thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer/boiler has been lost or damaged, contact Eastman Outdoors at 1-800-241-4833 on how to obtain a replacement thermometer.
- If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the instructions in this manual. If there is lid (cover), do not remove the lid.
- Never use a cooking vessel larger than 36 quarts and a diameter greater than 13.5 inches or woks larger than 22 inch in diameter. Use only those accessories, such as cooking vessels and accessory attachments manufactured and recommended for use by Eastman Outdoors with this appliance, to allow for safe and

- proper performance of this appliance. Do NOT use glass, ceramic or plastic cooking vessels on the burner.
- NEVER overfill the cooking vessel with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
  - When cooking with oil or grease, introduction of water or ice from any source into the cooking oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the fryer.
  - Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
  - Never drop food or accessories into the hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.
  - To avoid accidental burns from burner flame or hot oil, turn OFF the burner before removing food from the cooking vessel. Use caution when removing food or basket from the pot to avoid pulling pot off the burner.
  - Do NOT modify or alter this appliance or its components. Modifications/alterations of this appliance or its components will void warranty and could lead to serious personal injury, property damage, or death.
  - Do not tamper with or attempt repairs on the burner body, frame, valves, regulator hose assembly, or LP tank. Repair should be done by a qualified service person. Please contact Eastman Outdoors at 1-800-241-4833 for assistance.
  - Do NOT loosen or disconnect any gas fitting while the appliance is in use.
  - This appliance has an open flame so do NOT lean over the appliance and keep your hands, hair, face, and clothing away from the burner at all times because they could catch on fire when lighting the burner or while the burner is in operation. In sunlight or other bright light, the flame may be almost invisible.

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

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### **Cooking Instructions**

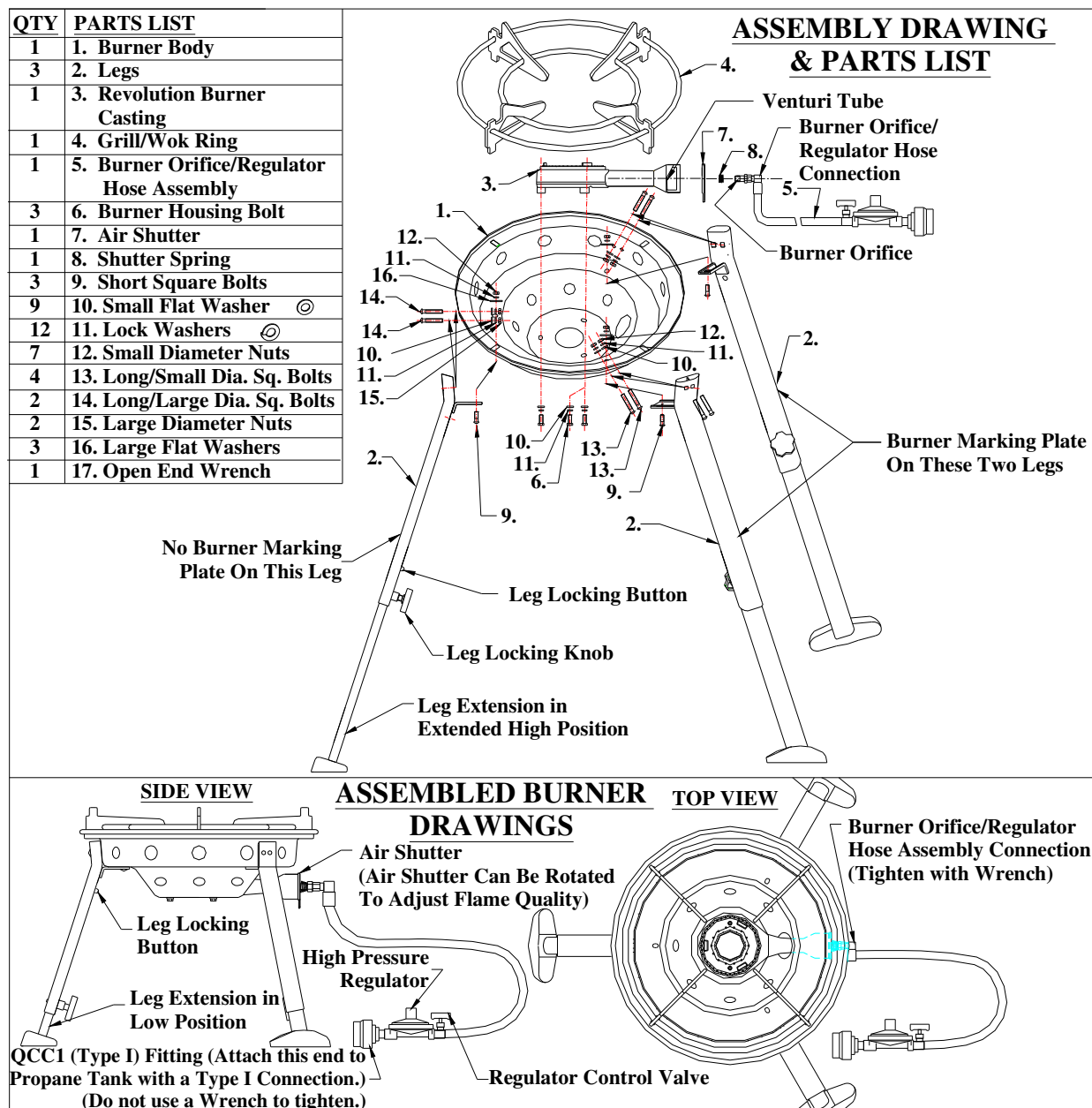
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# Step 1 ASSEMBLY

## Burner Parts Diagram



**Tools required for assembly:** Adjustable wrench, Water, and Liquid detergent

### Step 1.1 Burner Assembly

Before you begin, remove all packaging materials. Make sure you have all items shown in the assembly drawing and parts list. Numbers in parentheses ( ) below refer to the numbers in the part list.

Take the burner body (1) and turn it on its side (figure 1). Take one leg (2) that does not have a name plate and line up the two holes on leg with the two holes on side of burner body (figure 2).



Fig. 1



Fig. 2



Place two long/large diameter square bolts (13) through the two holes on leg and burner body (figure 3). Fasten leg to burner body by assembling small flat washers (10), lock washers (11) and large diameter nuts (15) provided onto the two bolts (figure 4)



Fig. 3



Fig. 4

Place a short square bolt (17) through hole on the bottom of leg support and through bottom of burner body (figure 5). Attach large flat washer (16), lock washer (11), and small diameter nut (15) to the bolt (figure 6).



Fig. 5



Fig. 6

Repeat above steps to assemble remaining two legs with marking plates on them using small diameter hardware (figure 7, 8, 9, 10 & 11). Using supplied wrench, firmly tighten all nuts and bolts (figure 12).



Fig. 7



Fig. 8



Fig. 9



Fig. 10



Fig. 11



Fig. 12

## **Step 1.2 Regulator Hose Assembly**



- **Do not** disassemble the regulator hose assembly or regulator. This is a pre-assembled unit.
- The high pressure regulator and hose assembly supplied must be used. Replacement high pressure regulators assemblies must be those specified by Eastman Outdoors.

One adjustable wrench is needed when attaching the hose to the appliance.

Place the shutter spring (8) onto burner orifice/regulator hose assembly (5) by sliding the small end of the shutter spring onto the burner orifice/regulator hose assembly (figure 13).



Fig. 13

Set the air shutter (#7) onto the burner element (#3) by placing it on the casting (figure 14).



Fig. 14

**IMPORTANT:** Line up hose/orifice assembly (#5) with the hole in the burner element (#3) so the orifice is perpendicular to the burner element (figure 15). Finger-tighten orifice into the hole and then wrench tighten with an adjustable wrench 1 to 2 revolutions or until snug (figure 16). **DO NOT OVER TIGHTEN.** The connection is tight enough when one cannot loosen the hose/orifice by hand. Proper connection is critical for correct operation of the burner.



Fig. 15

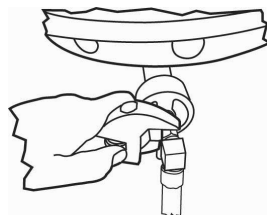


Fig. 16

### **Step 1.3 Burner Grate Assembly**

Use supplied wrench to make sure all nuts and bolts are tight. Place cooking grate on burner body (figure 17) so 4 tabs on cooking grate fit into the 4 holes on burner body (figure 18). Flat side up for standard cooking vessels (figure 19 and 20). Curved side up for woks up to 22 inches in diameter (figure 22 and 23).



Fig. 17

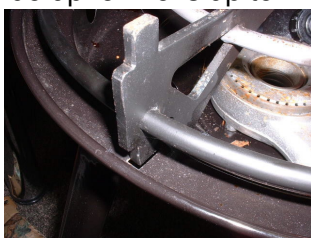


Fig. 18



Fig. 19



Fig. 20



Fig. 21



Fig. 22

### **Step 1.4 Leg Adjustment**

#### **⚠ WARNING**

Only use HIGH leg position with low profile cooking vessels smaller than 12 quarts and woks 22 inches or smaller.

Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.

To extend legs, loosen lower locking knob on leg (figure 23).



Fig. 23



Push in snap button on top inside of the leg (figure 24). (When shortening legs, push in the snap button next to the lower locking knob on leg.).



Fig. 24

Extend leg until the lower snap button snaps into place by the lower locking knob (figure 25). Retighten each lower locking knob (figure 26).



Fig. 25



Fig.26

### **Step 1.5 Fuel Safety**

- Only use LP gas with this appliance.
- Only use an approved 20 lb. LP gas tank with this appliance (the same as those commonly used on gas grill with Acme/Type 1/QCC1 Safety Valves). These can be quickly identified because the valves have external threads.
- LP gas is flammable, explosive under pressure, colorless, tasteless and heavier than air. It pools in low areas.
- LP gas is naturally odorless, but a distinctive odor has been added by the LP gas supplier for your protection.
- LP gas can cause skin to freeze on contact.
- Burning LP gas consumes oxygen and produces carbon monoxide, a deadly gas. Never operate this appliance inside a building or confined area.
- Carefully read and follow all instructions on LP tank.
- The LP-gas supply tank must be constructed and marked in accordance with the specifications for LP-gas tanks of the U.S. Department of Transportation (DOT) CFR49 or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*.
- Never use a LP tank with a damaged body, valve, collar or foot ring. A dented or rusty LP tank may be hazardous and should be checked out by a LP gas supplier.
- Use only LP tanks that include a collar to protect the tank valve.
- Do not store spare LP gas tanks under or near this appliance. Never fill the tank beyond 80 percent full. If these instructions are not followed exactly, a fire causing death or serious injury may occur.
- When the appliance is not in use, the gas must be turned off at the supply cylinder. Storage of the appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance. Always use and store LP tank in an upright position. Never store or transport LP tank in occupied enclosures. LP tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Always perform a leak test on all gas connections whenever a tank is connected. If bubbles form in the leak test solution, do not use. Never use a flame to test for leaks.

### **Step 1.6 Connecting the LP Gas Tank**

#### **⚠ WARNING**

**Clean and inspect hose before each use. If evidence of abrasion, wear, cuts, or leaks, replace hose prior to operation. Replace only with Eastman Outdoors high pressure regulator assembly Model 90320.**

**High pressure regulator and hose assembly supplied must be used. Do not use high pressure regulator and hose assembly with any other gas appliance.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

See figure 27 for the regulator control valve on left and high-pressure regulator on right. See figure 28 for the QCC1 fitting.



Fig. 27



Fig. 28

**NOTE:** The regulator control valve controls the flame intensity and acts as an On/Off valve when operating the appliance. When finished cooking or in case of emergency, close the LP tank valve by turning LP tank valve clockwise until tight (Closed Position). Be sure to close LP tank valve before disconnecting the hose.

Make sure the regulator control valve is in the closed position by turning the valve clockwise until it is tight (figures 29 & 30). This will not allow gas to flow through the hose.



Fig. 29



Fig. 30

Make sure the valve on LP tank is clean. Attach regulator (in up position) and hose to LP tank by sliding the black portion of the QCC1 fitting overtop LP tank valve threads (figure 31). Turn QCC1 fitting clockwise until hand tight (figure 32). **Do not use a wrench to tighten Type I (QCC1) fitting (hand tighten only).**



Fig. 31



Fig. 32

Make sure burner orifice/hose connection is in the down position so the hose curves to the ground (figure 33). If hose does not curve to the ground, turn hose at the orifice hose connection end until the hose curves to the ground.



Fig. 33

### Check regulator control valve



- **Do not** smoke when checking regulator control valve.
- **Do not** check regulator control valve near ignition sources such as gasoline, open flame, or electrical appliances.
- **Do not** open LP tank valve for more than 5 seconds.
- If gas is escaping, close LP tank valve and **do not** use appliance.

Close regulator control valve and slowly open LP tank valve by turning it counterclockwise two complete turns. If gas passes through the regulator to the burner, hear or smelling gas escaping, immediately close the LP tank by turning LP valve clockwise. The regulator control valve is faulty, **do not** use and call Eastman Outdoors Customer Service Department at 1-800-241-4833 for replacement.

If no gas passes through the regulator control valve, proceed to next step.

The LP tank must be in the upright position for proper function of the cylinder supply system so it is arranged for vapor withdrawal.

**NOTE:** Most LP tanks are equipped with a safety device to shut off the flow of gas if the hose is cut or severed. Sometimes this safety device may be tripped when lighting the burner or opening the LP tank valve too quickly. To prevent this, always make sure regulator control valve is closed before opening LP tank valve and always open LP tank valve slowly.



If the safety device is activated (shuts off/limits gas supply to appliance), close LP tank valve and open regulator control valve to release gas remaining in the regulator. Close regulator control valve and disconnect the QCC1 fitting from LP tank. This will reset the safety shut off device. Reconnect the QCC1 to the LP tank by following above instructions.

## **Step 1.7 Leak Testing**



- **Conduct leak test every time LP tank is connected or reconnected.**
- **Do not use open flame to check for gas leaks.**
- **Do not smoke during the leak test.**
- **Always conduct leak test outdoors in well ventilated area away from ignition sources such as gasoline, open flame, sparks or electrical appliances.**

Close regulator control valve, by turning it clockwise. Apply a mixture of equal parts liquid detergent (dishwashing soap) and water to LP tank valve, QCC1 connection, regulator, regulator control valve, all connections, hose crimps, entire length of hose and hose/burner attachment connections with a sponge (figures 34, 35 and 36).

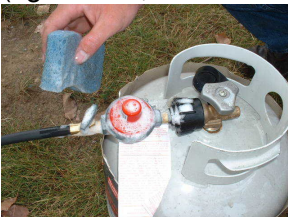


Fig. 34



Fig. 35



Fig. 36

Open LP tank valve one turn by slowly turning it counter clockwise. If you hear gas rushing, smell gas, or see growing bubbles, immediately turn LP tank off and make sure all connections are tight.

Retest system by redoing this step. If you still hear gas rushing, smell gas, or see growing bubbles, immediately turn LP tank off and contact Eastman Outdoors Customer Service Department at 1-800-241-4833. **DO NOT USE THE BURNER.**

Proceed to the next step only if you do not hear or smell gas or see growing bubbles.

Turn regulator control valve ¼ turn counter-clockwise until gas starts to pass through regulator. **Do not open regulator control valve for more than 5 seconds.** Check to ensure there are no leaks at the connections, hose crimps, or entire length of hose where soapy water has been applied. If growing bubbles begin to appear, there is a leak. Immediately turn off both the LP tank valve and regulator control valve.

Tighten the connections and repeat test. If the leak cannot be stopped, contact Eastman Outdoors Customer Service Department at 1-800-241-4833. **DO NOT USE THE BURNER.**

Always close the regulator control valve and LP tank valve after performing the leak test.

## **STEP 2 OPERATION**

### **Step 2.1 Maintenance Before every use**

- Before each use, check to make sure appliance area is clear and free from combustible materials, gasoline and other flammable vapors and liquid.
- Perform leak test on all gas connections, hose, valves, and regulator. If bubbles form in leak test solution, **do not** use.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. The gas pressure regulator provided with this appliance must be used. Replace only with Eastman Outdoors regulator assembly Model No. 90320.

- Before each use, visually check the ventilation opening(s) of the LP tank enclosure and the burner to ensure they are free and clear of debris. Do NOT obstruct flow of combustion and ventilation air. Keep the ventilation opening(s) of the cylinder enclosure and burner free and clear of debris.
- Before each use, visually check and clean the burner, venturi, and orifices for insects and insect nests. Spiders and small insects can nest in venturi or orifices during warehousing, transit, or between periods of use. Obstructions in the venturi or orifices interfere with the flow of air and gas through the burner. This can cause a yellow flame, flashback, and can lead to a fire beneath the burner. If this occurs, immediately turn the LP tank valve off and turn the regulator control valve off. DO NOT USE THE BURNER. If a nest is detected, with the burner at room temperature, clean the venturi and casting holes with a bent wire, heavy-duty pipe cleaner, or screwdriver. Compressed air may help clear away smaller particles.
- Before and after each use, with the gas OFF at the LP tank and the burner cooled to room temperature, visually check the regulator, needle valve, QCC1, hose, hose connections, burner parts, air shutter, and venturi section for any sign of wear or damage.
- Before each use, inspect the cooking vessel for dents, cracks, or pinholes. Fill the cooking vessel with water and dry off the outside of the cooking vessel. If water appears on the outside of cooking vessel, there is a leak. Do NOT use the cooking vessel if there is a leak. Contact Eastman Outdoors at 1-800-241-4833 on how to obtain replacement parts.
- While operating burner, visually check flames. They should be deep blue to almost invisible in the light (figure 37). If they are not, adjust the air shutter until deep blue flame is obtained (figure 38).



Fig. 37



Fig. 38

- If burner flames are yellow, blows out, does not light, or flames inside the venturi, immediately turn the gas OFF at the LP tank. Spiders and other insects can build nests inside the burner venturi blocking the air and gas flow. If this occurs, with the gas OFF at the LP tank and the burner cooled to room temperature, remove the air shutter, spring, and hose assembly and clean the venturi tube and casting holes with a bent wire, heavy-duty pipe cleaner, or screwdriver through the air shutter holes. Compressed air may help clear away smaller particles. If revolution burner casting is not cleared, flush water or use compressed air through the small casting holes to blow or wash out debris through the air shutter holes. Once cleared, reassemble the air shutter, spring, and hose assembly. If a flame occurs inside the venturi, this is caused by a blockage and could cause damage to the hose and orifice assembly.

## **Step 2.1 Lighting**



**Do not allow your hands, hair, fabric, clothing, or any body part to be over appliance or on appliance when lighting.**

**Failure to follow these instructions can lead to serious personal injury or death.**

Locate the appliance outdoors in well-ventilated areas, clear of combustible materials, and on a level, stable, noncombustible surface like brick, concrete, or dirt.

**Always locate LP tank a minimum of 3ft (0.9m) upwind from the burner (figure 39).**

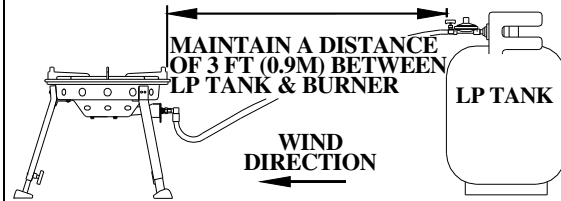


Fig. 39

**Trip hazard. Do not step over/walk between LP tank and hose.**

**Do not use on porches, wooden decks, picnic tables or in a building, garage, under overhangs, or any enclosed area.**

**Do not use on any surface that will burn or melt like wood, asphalt (blacktop), vinyl, plastic or on a soft surface.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

If there is wind, locate the appliance in an outdoor area that is protected from the wind.



- **Always have a Type BC or ABC dry chemical fire extinguisher readily available.**

Close regulator control valve by turning valve clockwise until tight. Start propane gas flow from LP tank by slowly turning the LP valve two complete turns counter-clockwise.

Place a lit match (Eastman Outdoors strongly recommends using a long-stem match or lighter) under the burner up through the hole in the center of the burner element (figure 40 and 41).



Fig. 40



Fig. 41

Slowly turn the regulator control valve a half rotation (counter-clockwise) until burner lights. Do not open regulator control valve more than 1/2 a turn until the burner is lit.

If burner does not ignite in 3 to 5 seconds, turn regulator control valve off and turn LP tank valve off. Check to make sure the LP tank is not empty. Wait five minutes for gas fumes to dissipate. **Do not** attempt to re-light if you smell gas. Disconnect the QCC1 fitting and reconnect it to LP tank. Doing this resets the safety valve in the LP tank if the valves are opened too quickly. Repeat the lighting procedure making sure to open both valves slowly.

When burner is lit, turn regulator control valve to regulate flame intensity. Turn valve counter-clockwise to increase flame. Turn valve clockwise to reduce flame. Flame should be deep blue to almost invisible in light (figure 42). If not, adjust air shutter until a blue flame is obtained (figure 43).



Fig. 42



Fig. 43

If flame goes out during operation, first turn regulator valve off and then turn LP tank valve off. Wait five minutes for gas fumes to dissipate and then repeat lighting procedures.

## **Step 2.2 Shut Off**

Shut off the regulator control valve by turning it clockwise until tight.

When the flame is out and no gas passes through the regulator control valve, close the LP tank by turning the tank valve clockwise until tight.

If the appliance is not in use, gas must be turned off at the LP tank.

When the burner is not in use, disconnect the regulator and hose from LP tank and hook it onto the



hose connection to protect the QCC1 fitting from being damaged.

Burner, pot, and contents must be allowed to cool to room temperature before handling.

### **STEP 3 Using Your Appliance**

Before first use, wash cooking vessel in hot soapy water. Dry to prevent water spots. To prevent scratches, avoid using sharp utensils when cooking and avoid soap-filled steel wool pads, abrasive sponges, or abrasive cleaners when cleaning. Discoloration of pot may result if pot is allowed to overheat.

#### **Step 3.1 How to Determine Fill Level**

##### **INSTRUCTIONS FOR DETERMINING MAXIMUM FILL LEVEL OF THE COOKING VESSEL:**

1. Place the food product on the holder or in the basket.
2. Place the food product and holder/basket into the empty vessel.
3. Fill the vessel with water just until the food product is completely submerged. There must be a minimum of 3 inches (8cm) between the water level and top of the vessel.
4. Remove the food product and holder/basket from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.
5. Remove the water and completely dry the vessel and the food product.
6. This is the amount of cooking oil the vessel is to be filled with to cook the food product.

With burner off and cooking vessel placed off to the side of burner, add cooking oil/grease or water into vessel. **See above for proper oil/grease/water level. If the amount of oil determined from above steps exceeds the maximum fill line, fill cooking vessel up to maximum fill line. Never fill vessel above MAXIMUM FILL LEVEL.**

#### **⚠ WARNING**

**Never fill cooking vessel above MAXIMUM FILL LEVEL.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

#### **Step 3.2 Thermometer Attachment Instructions**

Always use a thermometer to ensure correct temperature.

Before each use, place tip of the thermometer into a pot of boiling water to check that it registers approximately 212°F +/- 20°F (100°C +/- 10°C). If it does not function properly, contact Eastman Outdoors at 1-800-241-4833 to obtain a replacement thermometer before using the appliance.

#### **⚠ WARNING**

**Do not fry without a thermometer or with a faulty thermometer.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

Attach thermometer to side of the cooking vessel (figure 44 & 45). Make sure tip of thermometer is submerged in cooking oil/grease/water (figure 46).



- **Do not** allow tip of thermometer to pierce food because this will give a false reading.



Fig. 44



Fig. 45



Fig. 46

### **Step 3.3 Lighting and Placing Cooking Vessel onto Burner**

Light burner following lighting instructions in Step 2.1. Place correctly filled cooking vessel on burner (figure 47). For wokking, place wok on burner (figure 48). Do NOT place an empty cooking vessel on burner while in operation except when using a wok. Make sure cooking vessel is centered on burner.



Fig. 47: Burner with cooking vessel



Fig. 48: Burner with wok

### **Step 3.4 Heat Cooking Liquid**



- **Do not** use the lid while heating the oil or while deep-frying

Heat the cooking liquid to the desired temperature by following the Cooking Instructions Section. Before cooking liquid reaches the desired temperature, turn the flame intensity down by adjusting the regulator control valve so the temperature steadies at the desired degree. If the temperature begins to drop before the desired temperature is reached, slightly increase the flame intensity by adjusting the regulator control valve. Continue adjusting the flame intensity up and down as needed.

#### **⚠ WARNING**

**Never permit oil/grease to exceed 350°F (177°C). Control heat intensity with regulator control valve.**

**If temperature exceeds 350°F (177°C) or oil begins to smoke, IMMEDIATELY turn needle valve down. If temperature does not drop, continues to increase or smoke, IMMEDIATELY turn burner OFF.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

### **Step 3.5 Insert Food into Cooking Vessel**

#### **⚠ WARNING**

**Never insert frozen food into heated oil.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**



**As food is slowly lowered into hot cooking oil, oil will begin to boil which can cause splattering.**

**Wear cooking gloves/mitts, eye protection, shoes, and long sleeved shirt when inserting or removing food from cooking vessel.**

**Always turn burner off when removing food from cooking vessel.**

Once cooking oil/grease/water reaches cooking temperature, slowly and gently partially insert the completely thawed and towel dried food into the cooking vessel, and then remove it from oil/grease. Oil/grease will boil do to moisture on food. Repeat the process further into oil/grease, approximately three or four times until the oil/grease does not boil and all moisture is cooked off food. Then completely submerge food into cooking liquid. Observe the cooking liquid level to avoid accidental spillage.

## **⚠ WARNING**

**Never permit oil/grease to exceed 350°F (177°C). Control heat intensity with regulator control valve.**

**If temperature exceeds 350°F (177°C) or oil begins to smoke, IMMEDIATELY turn needle valve down. If temperature does not drop, continues to increase or smoke, IMMEDIATELY turn burner OFF.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

### **Step 3.6 Cooking Food**

Cook food according to included cooking instructions. Once food is completely cooked, turn burner off by first turning regulator control valve off and then turn LP tank valve off. Follow included cooking instructions on how to remove food from cooking vessel.

### **Step 4 Clean Up**



**Allow burner, cooking vessel, and contents to cool to room temperature before cleaning.**

Once at room temperature, remove oil/grease or water from cooking vessel. Store used oil according to oil manufacturer's recommendations or dispose of properly. Do not pour oil/grease down any drain in your dwellings. Do not pour oil/grease or salt water onto yard or lawn.

Clean cooking vessel with degreasing dish soap and hot water. Dry to prevent water spots. Do not use soap-filled steel wool pads, abrasive sponges, or abrasive cleaners because scratching can occur.

Clean burner, as needed, with degreasing dish soap and water. Avoid getting water in burner casting. Once clean, coat burner legs and burner body with a light layer of cooking oil. Avoid getting cooking oil in burner casting. If rusting occurs, use steel wool to clean or buff rusted area and coat with cooking oil. Do not paint interior of appliance. The exterior of the appliance may be touched up by using high temperature paint.

### **Step 5 Packing and Storage**



**Allow burner, cooking vessel, and contents to cool to room temperature before touching burner or locking knobs.**

#### **Step 5.1 Burner and LP tank storage**

- Close regulator and LP tank valves when not in use. Disconnect LP tank and hook hose end with QCC1 fitting onto orifice assembly (figure 49) to protect the fitting from being damaged.

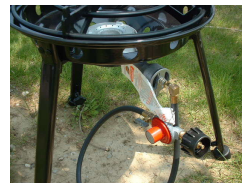


Fig. 49

- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- LP tank must be stored in an upright position outdoors, out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- Read and follow all instructions and storage instructions on LP tank.
- Storage of appliance indoors is permissible only if LP tank is disconnected and removed from appliance.
- Store burner in a protected cool dry area and cover it to help prevent spiders and insects from nesting in the venturi and orifices.



## Step 6 Frequently Asked Questions

### **Flame burns yellow, blows out, does not burn at all, or there is a flame inside the venturi?**

Immediately turn gas OFF at LP tank. Spiders and insects can build nests inside burner venturi blocking air and gas flow. If this occurs, with gas OFF at LP tank and burner at room temperature, remove air shutter, spring, and hose assembly. Clean venturi tube and casting holes with a bent wire, heavy-duty pipe cleaner, or screwdriver. Use compressed air or flush water through small casting holes to clean out debris from air holes. Once cleared, reassemble air shutter, spring, and hose assembly.

### **Burner does not ignite in 3 to 5 seconds or burner ignites and has a low flame intensity?**

Turn regulator control valve off and turn LP tank valve off. Check to make sure the LP tank is not empty. Wait five minutes for gas fumes to dissipate. **Do not** attempt to re-light if you smell gas. Disconnect the QCC1 fitting and reconnect it to LP tank. Doing this resets the safety valve in the LP tank if the valves are opened too quickly. Repeat the lighting procedure making sure to open both valves slowly.

### **Locking knob is loose and the leg does not slide up and down?**

Make sure locking knob is not loosened too much. If knob is loosened until it stops, it may pinch leg causing it not to slide. Retighten knob so it locks leg into place and then loosen knob just enough so pin clears the hole on the opposite side of the leg.

### **Leg is difficult to slide up and down?**

Add a light coat of vegetable oil to outside of the inner leg. This will allow leg to slide up and down.

### **What temperature should the oil be at for optimum cooking use?**

For best results, keep oil temperature between 325° (163° Celsius) and 350° Fahrenheit (177° Celsius). If oil starts to smoke, the oil is breaking down and can become unsuitable for use. Although break down temperatures can vary among different oils, most break down around 400° Fahrenheit (204° Celsius).

### **What is the best frying oil to use for outdoor cooking?**

The best cooking oils are those with high flash points.

## Step 7 Fish/Hot Pot Assembly Instructions

**NOTE: Fish/hot pot is not included with all kits.**

Tools required: flat head screwdriver & adjustable wrench.

**Parts list** – Pot, Basket, Handle, 3-Screws, Nuts, Washers & Lock Washers

Attach basket handle to outside of basket using enclosed screws and nuts (figure 50). There are only a few hole locations on basket where handle will line up correctly. Put screws through basket and then handle and secure with washers and nuts. Make sure screws are tightened securely.

**Check the screws before each use. Tighten if necessary.**

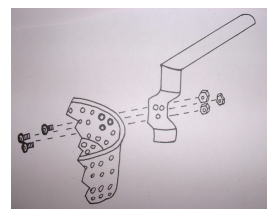


Fig. 50

## Step 8 Cooking with Wok

Burner is designed for woks up to 22 inches in diameter.

### **Step 8.1 Wok Food Preparation**

To prevent possibility of cross contamination, always clean and disinfect all cooking and handling surfaces and tools before, between use, and after each use especially when handling uncooked meat.

Cut all ingredients close to the same size for even cooking. Plan on about 1/3 lb. of protein (beef, chicken, seafood, tofu, etc.), 1/2 lb. of vegetables and 3 oz. of Wok King Finishing Sauce per person. In addition to the veggies, you'll need 1/4 to 1/2 cup of cooked rice or noodles for each person. When you're finished preparing, make sure you refrigerate all food until you're ready to Wok.

### **Step 8.2 Woking with burner**

Make sure wok, utensils, ingredients, sauces, oils, and condiments are all in place and prepared for cooking. Keep in mind, while woking, the number one rule is to maintain plenty of heat. Without high

heat, vegetables may end up soggy. Light the burner following all safety warnings and instructions.

Place the wok on burner grates and heat the wok.

Lightly coat wok with wok oil or vegetable oil. Drizzle oil around top perimeter and let oil coat sides and bottom.

Once oil is hot, add meat to be cooked. (Do not overcook beef or undercook pork or fowl.) Stir or toss ingredients continuously to keep them from burning.

Once meat is cooked, add heavy vegetables such as broccoli, cauliflower, bok choy, etc. Then add remaining lighter vegetables.

For vegetarian dishes, tofu can be added now (we suggest that the tofu is pre-fried to prevent crumbling). Mix slowly.

Once meat and vegetables are cooked add Wok King™ Finishing Sauce. Pour an ample amount of Finishing Sauce over ingredients, cook for one minute, and **turn burner off**, by first turning the regulator control valve off and then turn the LP tank valve off. Wearing insulated outdoor cooking gloves/mitts remove wok from heat and serve and enjoy! **Wok and food are extremely hot!**

## **Step 9 Frying Fish or Chicken Wings**

Eastman Outdoors Fish-Fry/Hot pot and Eastman Outdoors Burner can fry up to 2 pounds of fish or chicken wings at one time.

### **Step 9.1 Preperation**

#### **Fish Preparation**

Fish must be completely thawed before frying. Mix Eastman Outdoors Seasoned Batter with water (beer may be added instead of water for beer batter) and set aside. Sprinkle fish with Garlic Lemon Pepper Seasoning. Cover and let seasoning soak in for 5 minutes.

#### **Chicken Wing Preparation**

Chicken wings must be completely thawed and towel dried before frying.

### **Step 9.2 Oil Preparation**

With basket in the Fish-Fry/Hot pot, fill pot 1/3 to 1/2 full of oil. Never fill a cooking vessel more than 1/2 full of oil or past maximum fill line if using a marked cooking vessel. This allows for displacement of oil caused by the addition of food, however, always check oil level to ensure adequate coverage so foods fry evenly. Use oils with high flash points. Remove basket from oil and place on a paper towel.

### **Step 9.3 Deep Frying Instructions**

#### **⚠ WARNING**

**Read and follow all warnings and instructions before using.**  
**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

Light burner and place cooking vessel with oil on burner. Make sure cooking vessel is centered on burner. Use Eastman Outdoors' Deep Fry Thermometer to prevent overheating and to ensure proper cooking temperatures. Heat oil to 325°F to 350°F (163°C to 177°C). Do not use a lid when heating oil or deep-frying.

**Do not fry without a thermometer or with a faulty thermometer.**

**Never permit oil/grease to exceed 350°F (177°C). Control heat intensity with regulator control valve.**

#### **⚠ WARNING**

**If temperature exceeds 350°F (177°C) or oil begins to smoke, IMMEDIATELY turn needle valve down. If temperature does not drop, continues to increase or smoke, IMMEDIATELY turn burner OFF.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

Once oil temperature reaches 325°F to 350°F (163°C to 177°C), **for fish**, dip fish in batter and place up to 2 pounds of thawed fish into the basket, **for chicken wings**, do not coat wings with sauce prior to cooking, place up to 2 pound of thawed chicken wings into the basket.

## **WARNING**

**Never insert frozen food into heated oil.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**



**As food is slowly lowered into hot cooking oil, oil will begin to boil which can cause splattering.**

**Wear cooking gloves/mitts, eye protection, shoes, and long sleeved shirt when inserting or removing food from cooking vessel.**

**Always turn burner off when removing food from cooking vessel.**

SLOWLY and GENTLY, partially insert completely thawed and dried fish/chicken wings into oil and then remove them. Repeat the process further, approximately three or four times until fish/chicken wings are completely submerged, while observing cooking liquid level, so as to avoid accidental spillage. This process boils out excess moisture and helps prevent oil from boiling over.

When fish/chicken wings are placed in oil, the temperature will drop. Slowly bring oil back to 325°F to 350°F (163°C to 177°C). Before oil reaches 350°F (177°C), turn flame intensity down by adjusting the regulator control valve so temperature steadies between 325°F to 350°F (163°C to 177°C). If temperature begins to drop below 325°F (163°C), slightly increase flame intensity by adjusting the valve. Continue adjusting flame intensity up and down until 325°F to 350°F (163°C to 177°C) is reached.

Fry fish until golden brown, which takes approximately 5-8 minutes, or until fish flakes easily with a fork.

Fry chicken wings for 8 to 10 minutes (hint: wings are cooked when they start to float).

When fish/chicken wings are completely cooked, **turn burner off**, by first turning the regulator control valve off and then turn LP tank valve off. Leave the Fish/Hot pot on burner and wearing insulated outdoor cooking gloves/mitts carefully remove the basket containing fish/chicken wings.

## **WARNING**

**Cooking oil, cooking vessel, and contents are extremely hot.**

**When removing food or basket from cooking vessel, avoid pulling cooking vessel off burner.**

**Failure to follow these instructions can lead to fire or explosion, which could cause property damage, serious personal injury or death.**

Drain excess oil from basket by attaching basket handle to the side of the cooking vessel. When oil stops dripping, remove basket from the cooking vessel.

Place fish on a plate lined with paper towels. Serve and enjoy!

Place chicken wings in a stainless steel mixing bowl. If desired, add Eastman Wing Sauce. Toss to coat well. Serve and enjoy!

## **LIMITED WARRANTY**

Eastman Outdoors warrants this product against all manufacturing defects in materials and workmanship for a period of thirty days from the date of purchase. This warranty is nontransferable if the product is sold to an individual other than the original purchaser. This warranty does not cover defects resulting from excessive wear and tear on the product. This warranty is void if the product has been subject to accident, misuse, abuse, improper set-up, acts of GOD, and unauthorized modification. Eastman Outdoor's entire liability and your exclusive remedy, if product is defective in material or workmanship during the warranty period, is repair or replacement at Eastman Outdoors expense. NO OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED, INCLUDING WARRANTIES OF



MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY TO THE PRODUCT. Eastman Outdoors shall not in any event be liable for any incidental or consequential damages, either in the breach of this warranty or any other reason, resulting from the use of this product. This warranty gives you specific legal rights. You may also have other rights that vary from state to state.

For Service call Eastman Outdoors Customer Service Department at 800-241-4833. The representative will ask for proof of purchase with date. Proof of purchase is a sales receipt from an authorized Eastman Outdoors dealer or distributor.

If warranty service becomes necessary: Call the Eastman Outdoors Customer Service Department at 800-241-4833. Explain the nature of your problem. The representative will determine if the product or parts need to be replaced, issue you a Return Authorization Number, and explain shipping and handling charges. The customer is responsible for shipping and handling charges of the returned item and replacement parts. All replaced parts need to be shipped to Eastman Outdoors before replacement.

Follow the Customer Service Representative's instructions. If a return is necessary, it must be shipped prepaid. Pack the product carefully in order to prevent damage.

Eastman Outdoors Inc. makes no claim of fitness of this product for a particular purpose or use and assumes no liability for damages resulting from use of the product. Liability of the manufacturer in any event is limited to the amount of the original purchase price of this product and remains in force for only as long as the product remains in its original as-built configuration. Eastman Outdoors will not be held liable for any losses due to negligent operation on the part of the user. Eastman Outdoors will not be obligated to repair or replace equipment that has been altered or used other than in accordance with the manufacturer's operating instructions. Upon the expiration of the warranty (30 days) such liability shall terminate. There are no other warranties, expressed or implied, pertaining to this product. Eastman Outdoors neither assumes nor authorizes any other person or agent to assume any responsibility or liability on its behalf for operation of this product.

Explain the nature of your problem. The representative will determine if the product or parts need to be replaced, issue you a Return Authorization Number, and explain shipping and handling charges. The customer is responsible for shipping and handling charges of the returned item and replacement parts. All replaced parts need to be shipped to Eastman Outdoors before replacement.

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