English

KING KOOKER®
OUTDOOR COOKERS

"V" BOTTOM COOKER ASSEMBLY INSTRUCTIONS AND USE AND CARE MANUAL

MODEL/SERIAL # _____

THE 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.

METAL FUSION, INC.
712 St. George Avenue.
Jefferson, LA 70121
If you have any problems or questions
Call Us Toll Free at
1-800-783-3885
7:30 AM to 3:30 P.M. CST • Monday through Friday
(504) 736-0201
www.kingkooker.com

⚠WARNING

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

⚠ 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 feet (3.05m) of any structure, combustible material or other gas cylinder. Do not locate this appliance under ANY overhead construction.**
3. **Only use propane burning units outdoors. Risks include fire and carbon monoxide fumes. Lack of ventilation can cause injury or death.**
4. **Never operate this appliance within 25 feet (7.5 m) of any flammable liquids or vapors.**
5. **Do not fill cooking vessel beyond maximum fill line.**
6. **When cooking with oil/grease, always use the thermometer provided and never allow the oil/grease to get hotter than 350°F (177°C). If the temperature exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
7. **Heated liquids and equipment remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 100°F (38°C) or less.**
8. **If a fire should occur, keep away from the appliance and immediately call your Fire Department. Do not attempt to extinguish an oil/grease fire with water. When cooking, have a Type BC or ABC fire extinguisher readily available. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.**

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⚠WARNING

READ AND UNDERSTAND BEFORE USING THIS PRODUCT

Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

1) **This is an ATTENDED appliance. The timer located on the hose/regulator is NOT a replacement for proper monitoring. Do NOT leave this appliance unattended while the burner is lit or while heating oil, grease, water, or cooking food. Monitor the appliance when hot after use [oil, grease or water above 100°F (38°C)]. Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.**
2) **Keep children, pets and unauthorized persons 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. Do NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.**
4) **This appliance is for OUTDOOR use only. Do NOT use in a building, garage, tent 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 10ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of any combustible material. Do not use on or under any apartment or condo balcony or deck.**
6) **When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.**
7) **Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator and timer assembly specified by Metal Fusion, Inc. should be used with this appliance.**
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. If the thermometer supplied with the fryer/boiler has been lost or damaged, a replacement thermometer specified by Metal Fusion, Inc. shall be obtained before using the appliance.**
9) **If the temperature of cooking oil exceeds 350°F (177°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 (177°C) before relighting burner according to the instructions in this manual.**
10) **When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/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.**
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) **Introduction of water or ice from any source into the 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.**

13) **Never drop food or accessories into 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.**

14) **This appliance and pot, including handles and lids, gets dangerously hot in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.**

15) **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. ONLY use the cooking vessel provided with this appliance.**

16) **In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.**

17) **Do NOT move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) before moving or storing.**

18) **Avoid bumping of or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.**

19) **See Use and Care section for LP Gas Cylinder Information. A 20 pound (9 kg) 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 of 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. (9 kg) cylinder should be used in the proper upright position. Cylinder must be turned off while not in use. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.**

20) **This appliance is not intended for commercial use.**

21) **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, *ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.***

⚠WARNING

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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. Please keep your receipt with this manual for future reference.

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, Rust and Corrosion. 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, rust or corrosion to the cooker or LP hose/ regulator with timer assembly 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. Please keep your receipt with your instruction manual. It will be necessary as a proof of purchase for us to help you if there is a problem with your cooker.

Name:_____
E-Mail: _____
Address:_____
_____
_____
Telephone: _____

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. Please have your receipt available when calling.

THANK YOU,
ENJOY YOUR COOKING EXPERIENCE.

CUT HERE

TAPE HERE

FOLD

_____

_____

_____

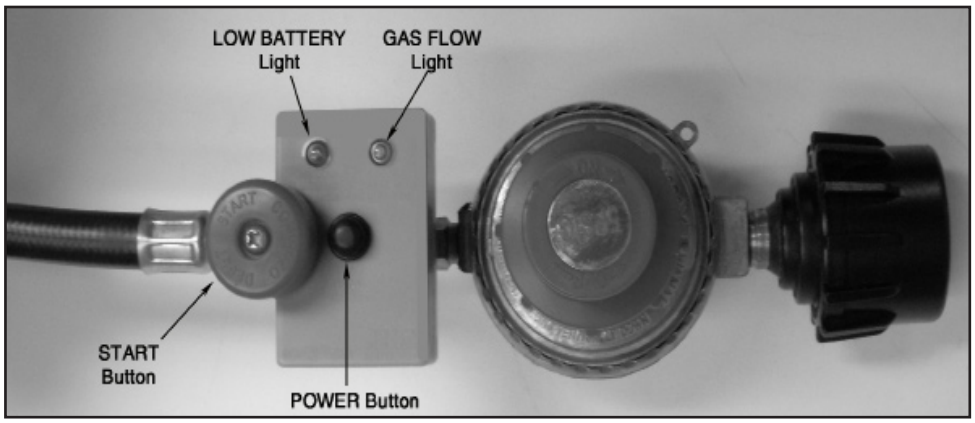
Place
Stamp
Here

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

FOLD

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

INTRODUCTION



Your new King Kooker® Outdoor Cooker is equipped with a timer located on the hose/regulator (see above picture). The timer is designed to shut-off the flow of gas after a pre-set time period (approximately a 15 minute operational cycle) unless manually reset by the user. This timer and the supplied thermometer are not a substitute for attending a cooker. This timer/hose/regulator assembly should ONLY be used on this King Kooker® Outdoor Cooker with the pot provided containing oil or water in accordance with the instructions in this manual. Follow all instructions and warnings contained in this manual for proper assembly and use of this product.

IMPORTANT: The timer is NOT a replacement for proper monitoring and will not measure or control the temperature of the cooking liquid within the pot. Your cooker must always be attended while in use and monitored after use while still hot [100°F (38°C)]. The oil in the pot can overheat quickly if left unattended. The thermometer supplied with this appliance must always be used to monitor the temperature of the cooking liquid.

⚠WARNING

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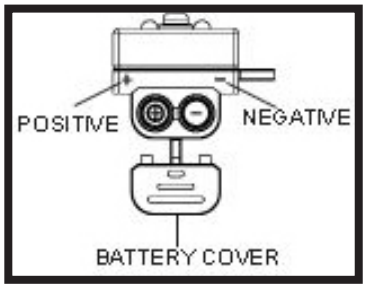
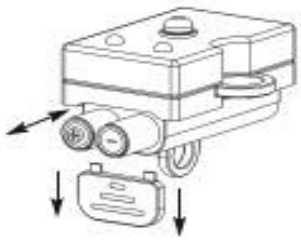
BATTERY INSTALLATION

The timer requires two "AAA" alkaline batteries (not included) for operation.
Follow the below instructions for proper installation.

1. Always disconnect regulator from the propane tank before installing or removing batteries.
2. Locate battery cover on timer. Press and slide battery cover off as shown.
3. Install two "AAA" alkaline batteries. Match positive (+) and negative (-) symbols located on the case and batteries to insure proper installation.
4. Replace the battery cover.
5. If the red "Low Battery" light becomes lit during use the batteries need to be replaced. Repeat the above steps to remove and replace batteries.





BATTERY WARNINGS AND CAUTIONS

1. Always read and follow the battery manufacturer's instructions.
2. Keep batteries away from small children. If battery is swallowed consult a physician immediately.
3. Do not dispose of batteries in a fire. Dispose of batteries safely, following guidelines for your area.
4. Install batteries correctly according to the "Battery Installation" directions above. Improperly installed batteries may result in leaks and/or possible explosion.
5. Remove batteries from product after each use.

NOTE: Batteries which are not removed from this device will eventually corrode and leak and may cause the timer to malfunction. If the batteries were not removed and/or if the unit has been stored outdoors, test the timer for proper operation. Follow instruction number 5 in the **Lighting and Operating Instructions** section on page 16 of this manual, **with the cylinder valve closed.** The green light (steady for 10 minutes and blinking for a further 5 minutes) will then go off showing that the timer is operating properly and you may proceed to use the cooker in accordance to the warnings and instructions in this manual.

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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, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

TOOLS REQUIRED:

TORQUE WRENCH or ADJUSTABLE WRENCH, LEAK TESTING SOLUTION

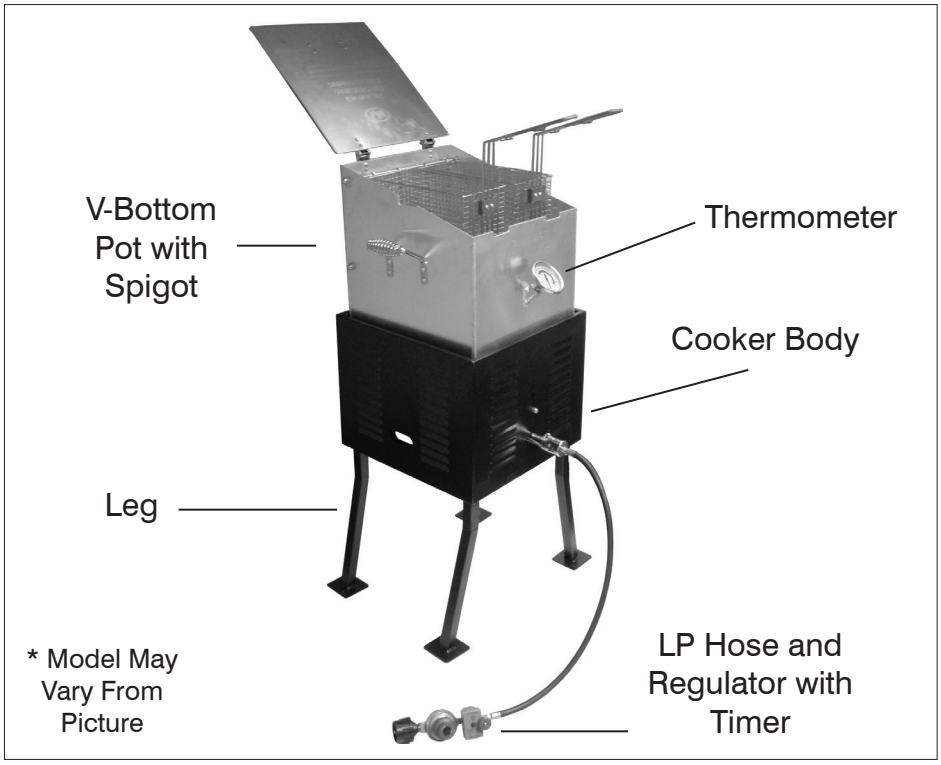
1. Before assembling, check that all cooker components are included in the shipping carton. Identify these cooker parts from the assembly drawing. The following parts are considered essential and should be included in your package regardless of model number.

Required Parts List:

(1) Cooker Body
(4) Legs
(1) Burner (with 2 screws/lockwashers/nuts to attach to cooker body)
(1) LP Hose and Regulator with Timer
(1) V-Bottom Pot with Spigot
(2) Small Baskets/Short Handles
(1) Large Basket with Two Long Handles
(16) Bolts(for handle attachments to baskets)
(1) Thermometer/Nut

If any of the above parts are missing, contact Metal Fusion, Inc. at 1-800-783-3885 between the hours of 7:30 a.m. and 3:30 p.m. CST Monday through Friday for replacements.

2. Read assembly instructions, and understand sequence of assembly, before commencing to assemble your cooker. Remove all plastic and paper packaging materials from the cooker and pot before assembly and use.



3. Locate the cooker body and four legs. Install the four legs into the cooker body by matching the letters on the legs to the letters on the leg receivers (for example: A to A, B to B, etc...). Snap in leg bolts through receiving holes on frame. Make sure the leg bolts pop completely out and legs are locked in position.

4. Make sure that the adjustable heat plate located on the front of the cooker body is raised to the uppermost position in preparation of the installation of the burner. Locate the end of the burner with the venturi. Insert the venturi end of the burner through the hole located on the front of the cooker body (insert from inside cooker body to outside.) The end of the burner with the venturi should stick out of the front of the cooker body. Attach the burner to the inside of the cooker body by inserting the two supplied bolts through the supplied holes in the burner and cooker body as pictured in Figure 1 below. Tighten with supplied lockwashers and nuts. Once the burner is installed, the adjustable heat plate located on the front of the cooker frame must be lowered into position before use. Loosen the bolt and lower the heat plate to close the hole above the venturi. Tighten bolt when finished. See below Figure 2.

Figure 1

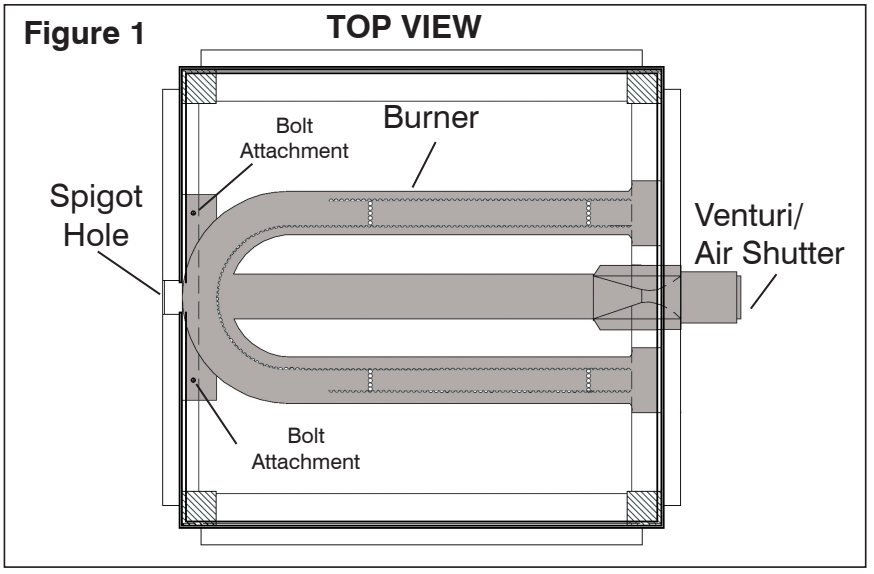
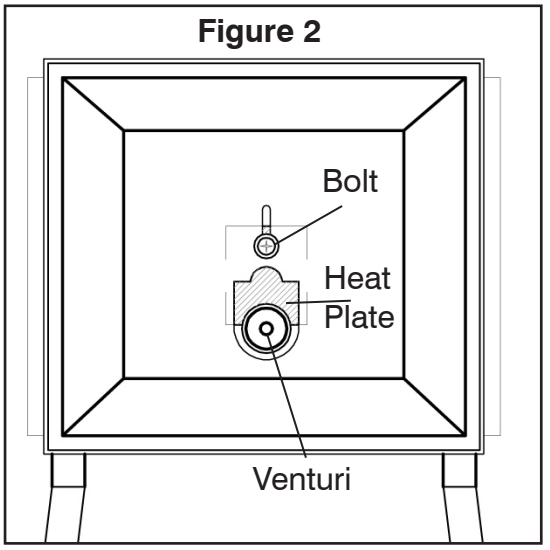


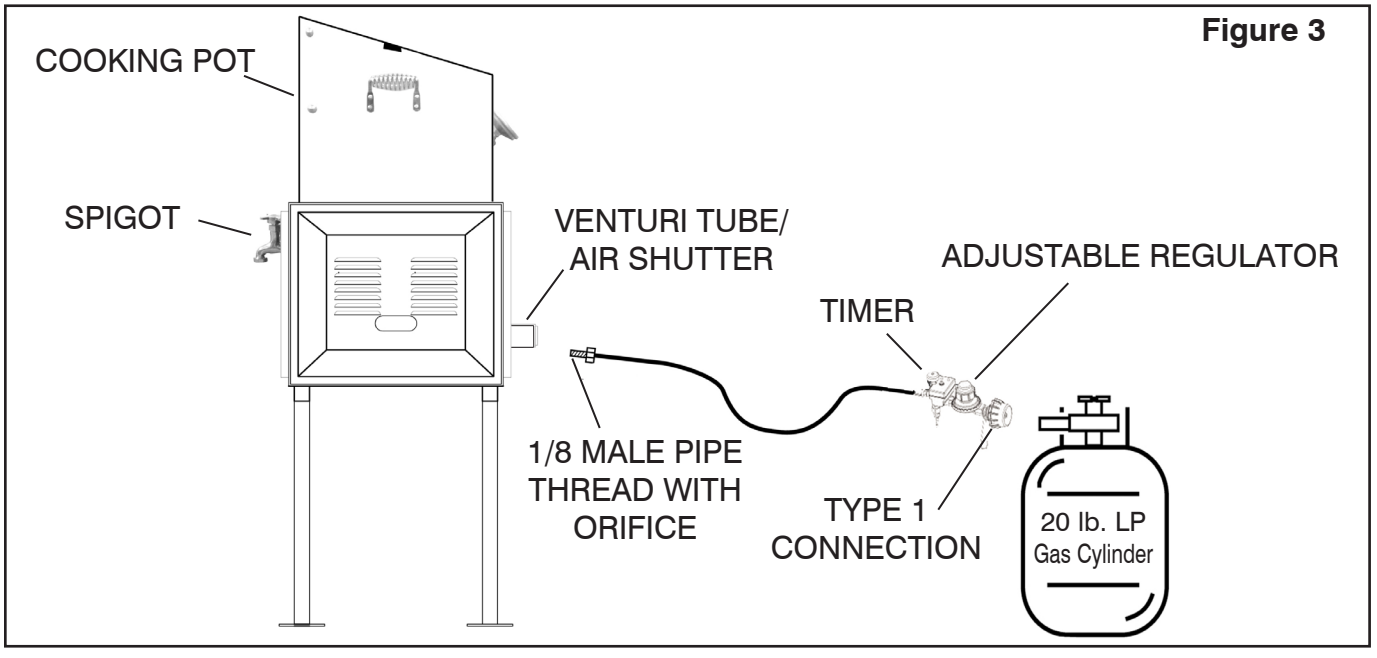
Figure 2



5. Place the V-Bottom Pot onto the cooker body as pictured below in Figure 3.

6. Check that the venturi tube is free of obstruction. Tighten the hose fitting into the venturi with a torque wrench, up to a torque of 95 to 105 lb.in. Alternatively, hand tighten securely and then, using a wrench, tighten an additional 1-1 1/2 turns. See below Figure 3.

Figure 3



7. Install the provided thermometer into the front of the V-Bottom pot by inserting stem of thermometer into the hole provided. Hand tighten brass nut to secure. See below Figure 4 for picture of correct assembly.

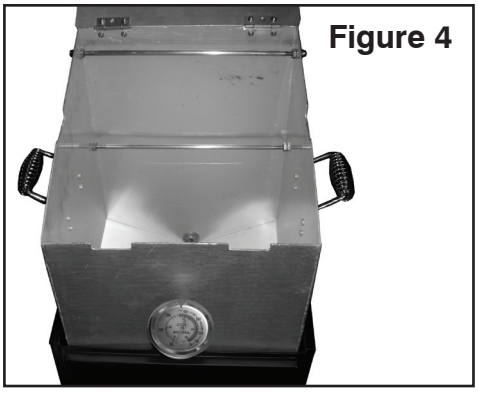


Figure 4

8. Assembly of Baskets
Required Tools: Adjustable Wrench and Screwdriver

The baskets supplied with this appliance provides you with a wide array of cooking options. Read and understand the following instructions for correct assembly of baskets.

A. Large Basket Assembly

1. Locate the two “long” handles and large basket. Align the four holes on each handle to the four holes on the mounting plates located on each side of the basket. Attach using four bolts/washers on each side. See Figure 5 and Figure 6 below for picture of correct assembly.
2. Go to the **Use and Care Section** of this manual for further instructions.

Figure 5

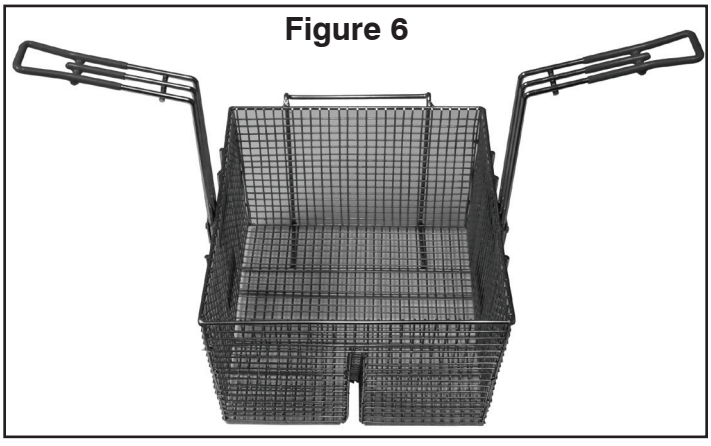


Figure 6

B. Small Baskets Assembly

1. Locate the two “short” handles and small baskets. Repeat the below steps for each basket/handle. Align the four holes on the “short” handle to the four holes on the mounting plates located on the front of the basket. Attach using four bolts/washers. See Figure 7 below for picture of correct assembly.

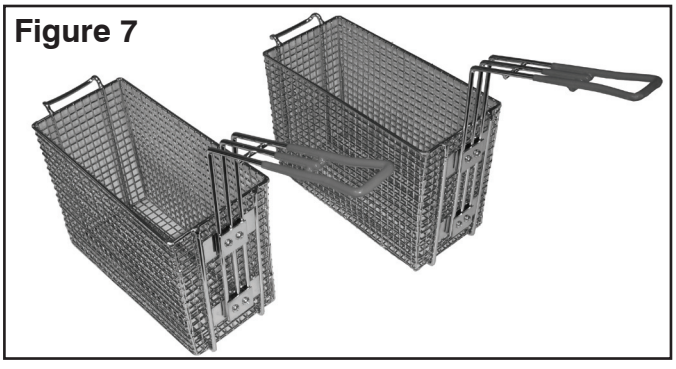


Figure 7

9. Go to the **Use and Care** section of this manual for further instructions.

SECTION II
USE AND CARE

Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

⚠WARNING

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THERMOMETER INSTRUCTIONS AND SAFETY PRECAUTIONS FOR DEEP FRYING WITH OUTDOOR COOKERS

1. Always use the deep fry thermometer when using this appliance as a fryer/boiler.
   a. Before each use of the appliance make sure that the thermometer is properly calibrated by placing the tip in a pot of boiling water. The thermometer should register within +/-20° of 212°F or +/-10° of 100°C. If the thermometer is miscalibrated, contact Metal Fusion, Inc. to obtain a replacement before using the appliance.
   b. Make sure that the thermometer is correctly installed according to the assembly instructions located on page 13. Always fill to the minimum fill line when cooking with oil. Never place a lid over a pot when monitoring the temperature of oil.
   c. Once the fire has been lit monitor the temperature on the thermometer at all times. Water boils at 212°F(100°C). The temperature of hot oil should never be allowed to exceed 350°F(177°C).

   IMPORTANT: Oil can ignite at high temperatures. Most King Kooker® thermometers have a Red Zone above 350°F(177°C) to signify Danger. Never allow the temperature to exceed 350°F(177°C). If the temperature goes above 350°F(177°C) immediately turn the burner and gas supply OFF and wait for the temperature to decrease to below 350°F(177°C) before relighting according to instructions in the manual. If at any point during the cooking process the oil begins to smoke, immediately turn the burner and gas supply OFF regardless of the reading on the thermometer. Allow time for the oil to cool, then contact Metal Fusion, Inc. for further instructions.
   d. When the cooking is complete and the cooker has been turned off, allow the temperature of the oil to fall below 100°F(38°C) before moving the pot, cooking oil, or cooker.
   e. Please call Metal Fusion, Inc. at (800) 783-3885 with any questions concerning the use or operation of the thermometer.
2. Never cover the pot when cooking with oil.
3. Always thaw and dry food completely before placing it into hot oil. Frozen or wet food may cause oil or grease to overflow.
4. Never put an empty pot over an open flame.
5. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
6. 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. Immediately call your Fire Department. A Type BC or Type ABC fire extinguisher may, in some circumstances, contain the fire.

DETERMINING PROPER FILL LEVELS FOR COOKING VESSELS

Your cooker includes a pot which has been stamped with a line which indicates the exact level to which the oil should be filled before it is heated and food is added. Approximately 4.5 gallons of cooking liquid is required to reach the fill line. It is also indicated that the maximum size turkey that can be cooked in this appliance is 14 lbs. (6.4 kg).

Fill the pot with oil to the fill line before lighting the cooker or adding food. Never overfill the cooking vessel with oil, grease or water. Never fill a pot beyond the maximum fill line. Always fill to the fill line when cooking with oil.

LP GAS CYLINDER INFORMATION

Your King Kooker® Outdoor Cooker is manufactured for use with **20lb. (9 kg) 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. (9 kg) LP gas cylinder is approximately 38 lbs (17 kg). 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. (9 kg) 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.
10. 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.
11. Cylinder must be turned OFF while not in use.

⚠WARNING

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

CONNECTION INSTRUCTIONS

1. Check that your hose assembly is set to not allow gas flow. Turn the regulator control counterclockwise until it stops. This is the OFF position.
2. Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise. Hand tighten with the regulator positioned upright. Refer to the assembly diagram for the appliance, page 12, Figure 3.
3. 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.

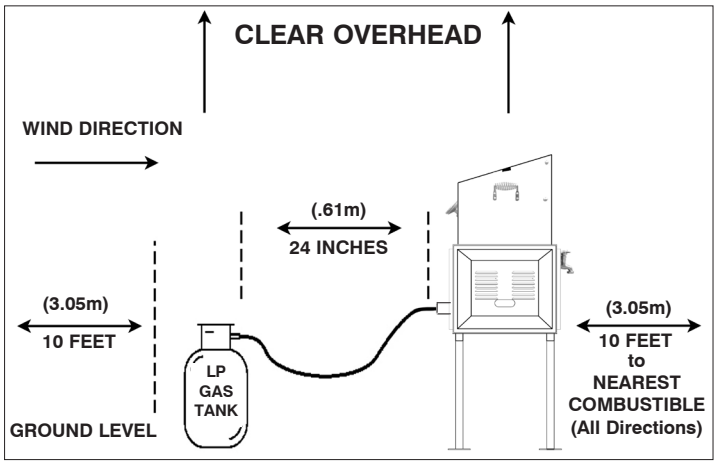
If tightening the connection does not stop the leak, call Metal Fusion, Inc. (800) 783-3885, for assistance.

NEVER USE HOSE/REGULATOR ASSEMBLY IF LEAKING.

4. Before lighting the cooker, check that the venturi tube is free of obstruction and that the orifice is properly threaded into the venturi tube as per the hose connection instructions on pg. 12. Both situations must be corrected if necessary before lighting to prevent flashback.

PLACEMENT INSTRUCTIONS

1. Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder. Never operate this appliance within 25 feet (7.5m) of any flammable liquids or vapors.
2. There must be no combustibles or roof overhead.
3. Keep 24" (.61m) 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. ONLY use the pot provided with your appliance.



⚠WARNING

Keep twenty-four inches between the cylinder and the appliance. Placing the cylinder too close to the appliance could result in fire or explosion which could cause property damage, personal injury or death.

The hose connecting the appliance to the tank poses a trip hazard. Do not step over the hose or walk between the cylinder and appliance. Tripping could cause the appliance or cylinder to tip over, leading to fire or explosion which could cause property damage, personal injury or death.

LIGHTING AND OPERATING INSTRUCTIONS

⚠WARNING

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

(ILLUSTRATIONS PAGE 17)

1. For optimum performance it is necessary to adjust the flame quality without the pot installed onto the frame to more easily view that all of the burner ports are lit. Follow the below instructions without the V-Bottom pot installed onto the frame to properly prepare the appliance for cooking. **NEVER** put hands or face directly above burner while lighting or while the appliance is lit. **NEVER** place an empty pot over a lit burner. A hole will be burned into the bottom of the pot. After following steps #2 through #7 below without the pot installed onto the cooker frame, you will be directed to follow these lighting steps again, this time with the pot installed and the cooking liquid added.
2. Check the burner to make sure it is set up as per the illustration **(Figure 1).**
3. Make certain that the regulator control is turned to OFF by turning it counterclockwise until it reaches the stop.
4. Open cylinder control valve by turning it counterclockwise as per the diagram **(Figure 2)**.
5. To start timer operation, push the black "POWER" button. Both lights will blink once. Press red "START" button. The green light will remain on. The timer is now set for a 15 minute operational cycle. Gas will not flow to the burner unless the timer is turned on.
6. Insert a multipurpose lighter through the hole in the side of the cooker body as per **Figure 4**, or paper book match through the hole in the side of the cooker body as per **Figure 3.**
   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 for gas to disperse. Repeat procedure.
7. Check that the flame is blue and that the flames are emitted from every port in the casting **(Figure 5)**. If not, loosen the air shutter with the aid of a screwdriver and rotate the air shutter position until there is a blue flame. Tighten. Opening the shutter too much will cause the flame to "Lift" off the burner.
   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 18 for more information regarding a yellow flame.
8. Once the flame quality has been properly adjusted, turn the flame OFF according to the instructions for turning off gas to the appliance located on pg. 18. Install the pot onto the cooker frame and add cooking liquid to the fill line. Light the appliance according to lighting directions above (#2 through #6.)

Lighting and Operation Instructons continued on pg. 17

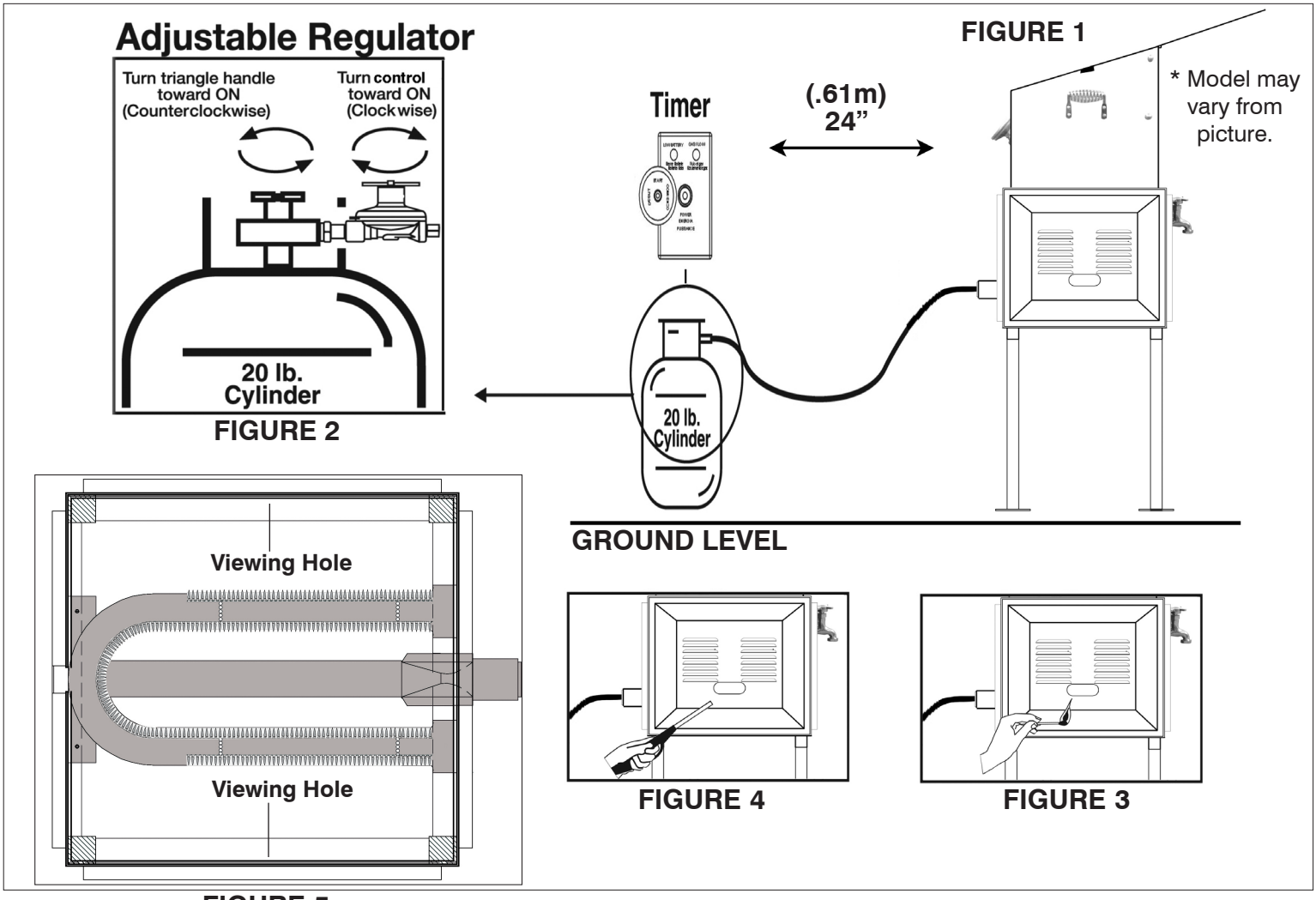
9. Always monitor the flame throughout the cooking process (flame can be viewed through the viewing holes located on each side of the appliance.) If at any point in the cooking process the flame is accidentally extinguished, immediately turn the regulator and cylinder valve OFF. Wait 5 minutes for gas to disperse and relight the cooker according to the directions in this section.

10. The timer will run 15 minutes before shutting off gas flow. The timer can be reset manually throughout the cooking process without shutting off the gas flow by pressing the red "START" button. This will start a new 15 minute operational cycle. At 5 minutes remaining in an operational cycle, the gas flow light (green) will blink slowly. At 2 minutes remaining in an operational cycle, the gas flow light (green) will blink quickly. If the timer completes a 15 minute cycle without being reset (pressing red "START" button), the gas flow will be turned off and the flame extinguished. If additional cooking is required, relight the cooker according to the directions in this section.

IMPORTANT: The timer does not measure temperature and will not control the temperature of the cooking liquid within the pot. The temperature must be controlled manually by observing the thermometer and adjusting the flame with the regulator control knob (turn counterclockwise to reduce the flame, clockwise to increase the flame.) NEVER reset the timer without first reading the thermometer temperature.

11. DO NOT manually reset the timer if the oil temperature reaches 350°F(177°C). If the temperature goes above 350°F(177°C) immediately turn the burner and gas supply OFF and wait for the temperature to decrease to below 350°F(177°C) before relighting according to instructions in the manual. If at any point during the cooking process the oil begins to smoke, immediately turn the burner and gas supply OFF regardless of the reading on the thermometer. Allow time for the oil to cool, then contact Metal Fusion, Inc. for further instructions.

The timer is NOT a replacement for proper monitoring and will not measure or control the temperature of the cooking liquid within the pot. Your cooker must always be attended while in use and monitored after use while still hot [100°F (38°C)]. The oil in the pot can overheat quickly if left unattended. The thermometer supplied with this appliance must always be used to monitor the temperature of the cooking liquid.



⚠WARNING

NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING OR WHILE THE APPLIANCE IS LIT.

TURNING OFF AND STORING THE COOKER AFTER USE

⚠WARNING

NEVER MOVE THE COOKER OR POT WHILE IN USE OR STILL HOT [ABOVE 100°F (38°C)].

1. After each use turn OFF the King Kooker® at the regulator 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. When removing food from the cooker wear protective mitts.
2. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank. Remove batteries from timer housing to avoid corrosion in storage.
3. Storage of this cooker indoors is permissable 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 all cylinder manufacturer's instructions. The cylinder must be stored out of the reach of children at all times. Keep entire unit in area to avoid insects and contamination that can clog the venturi tube.

⚠WARNING

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

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 10 ft. (3.05m) 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 and timer 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 and timer 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 and timer 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 between the hours of 7:30am-3:30pm (CST) Monday through Friday.

7. Cleaning of the appliance:
   Cooker Frame, LP Hose/Regulator and Timer: 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 let water enter or collect in housing of timer. Do not immerse the burner unit or hose/regulator as this will cause rust and damage components of the timer.
   V-Bottom Pot: Clean after each use according to the directions below.
   Thermometer: Clean after each use with mild soapy water and towel dry. Do not submerge in liquid or put in dishwasher.

TIPS FOR CARING FOR THE V-BOTTOM POT

ONLY use the pot provided with your appliance. It is not necessary to season the aluminum pot before cooking. Wash with a liquid dish washing detergent and towel dry.

After cooking, wash the aluminum pot 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 on the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes.

NEVER PLACE AN EMPTY ALUMINUM OR STAINLESS STEEL POT ON A LIT COOKER. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling 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.

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.This can be accomplished by using filter paper (coffee filters) or a clean cloth (dishtowel). Never pour hot oil into a container. 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.

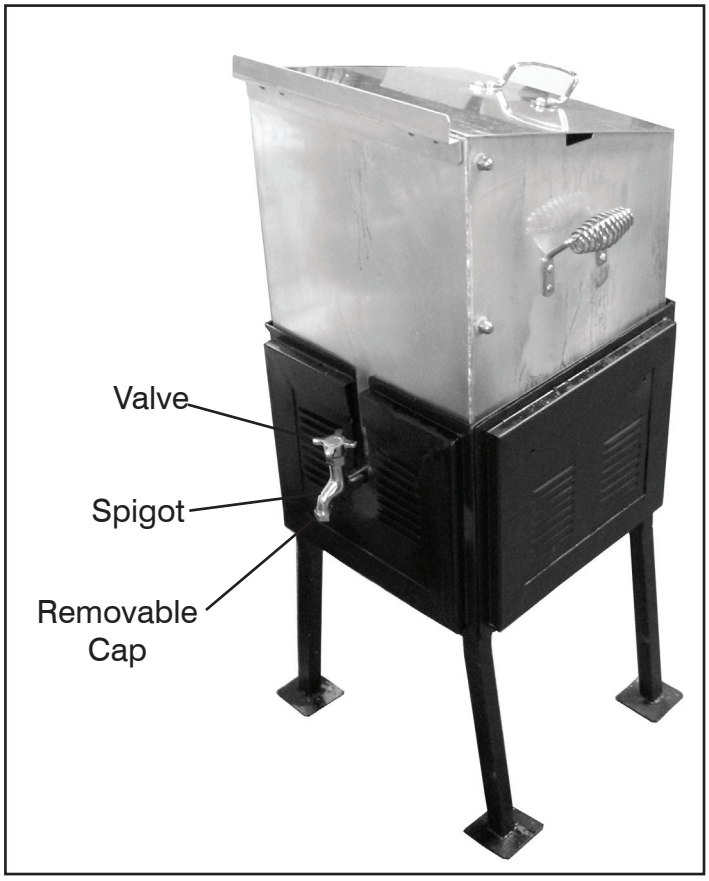
OPERATION OF SPIGOT

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING THIS PRODUCT.

ALWAYS ALLOW COOKING LIQUID TO COOL BEFORE OPERATING VALVE (BELOW 100°F (38°C)). COOKING LIQUID CAN REMAIN DANGEROUSLY HOT HOURS AFTER USE. ALWAYS USE A THERMOMETER TO CHECK TEMPERATURE OF THE COOKING LIQUID BEFORE OPERATING THE SPIGOT.

OPERATING INSTRUCTIONS FOR SPIGOT POT:

1. Before adding cooking liquid, turn valve clockwise until it stops. This is the OFF/CLOSED position. Also make sure that the removable cap is attached and tight at the base of the spigot.
2. NEVER open the valve during use or before the oil has cooled below 100°F (38°C).
3. Upon completion of cooking, allow cooking liquid to cool before operating the valve (below 100°F (38°C)).
4. To operate valve, remove the cap at the base of the spigot. To open spigot, turn counterclockwise to the ON/OPEN position.
5. Clean the pot as per instructions on pg 19.
6. Always close the spigot valve after cleaning and attach the cap back to the end of the spigot.



For Outdoor Use Only!

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

SECTION III
COOKING SPECIALTIES

⚠WARNING

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

READ AND UNDERSTAND ALL WARNINGS AND INSTRUCTIONS BEFORE USING THIS PRODUCT!

ASSEMBLY AND USE INSTRUCTIONS CONTAINED IN SECTIONS I-III MUST BE READ AND UNDERSTOOD BEFORE OPERATION OF THIS APPLIANCE

The baskets supplied with this appliance provide you with a wide array of cooking options. Please read and understand the following instructions for correct use of the baskets.

USE OF BASKETS FOR STEAMING

Both the large and small baskets can be used for steaming. Fill the V-Bottom pot with 5 qts. (4.73 L) of water. Hang the baskets with food onto the lower rod inside of the V-Bottom pot (basket should rest just above the water level) and close the lid. Light the cooker according to the directions in this manual. Periodically check the water level inside of the pot. Make sure to never allow all of the steaming liquid to evaporate. A hole will be burned into the bottom of an empty pot on a lit cooker.

USE OF BASKETS FOR DEEP FRYING

Both the large and small baskets can be used for deep frying. The large basket can be used for frying larger foods such as turkey or chicken. The smaller baskets can be used when cooking foods cut into small pieces such as fish filets, french fries and vegetables. The V-Bottom Pot is supplied with two hanging rods that are pre-installed inside of the pot. Hang the baskets onto the lower rod to cook food. Hang the baskets onto the upper rod to drain and cool food. Never cover the pot when cooking with oil. Please see below for important information in regards to cooking with oil.

COOKING WITH OIL IS NOT SIMILAR TO ANY OTHER COOKING METHOD.
Cooking oil is very combustible at high temperatures, and special precautions must be taken to avoid a dangerous grease fire.

1. Use the products only outdoors, and only on a level, stable, noncombustible surface such as brick, concrete, or dirt. **NOT SUITABLE** are surfaces such as wood, asphalt, or plastic which may burn, blister or melt. Keep clear from all combustible materials.
2. **DO NOT** use under any overhangs or roofs, and keep a minimum clearance of 10 ft. (3.05m) on all sides of the cooker. Keep the area clear of any combustible material. Do not use on or under any apartment or condo balcony or deck.
3. **DO NOT** leave unattended while cooker is in use or is still hot *[above 100°F (38°C)].*
4. Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator and timer assembly specified by Metal Fusion, Inc. should be used with this appliance.
5. When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/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.

(continued on page 22)

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 14). **ALWAYS** fill to the minimum fill line when cooking with oil.
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. **NEVER** cover the pot when cooking with oil.
8. When lowering and raising the food, **ALWAYS** wear protective mitts and use extreme caution not to splash hot oil. Make sure the burner is off before lifting the basket to drain.
9. **NEVER** allow grease temperature to exceed 350°F (177°C).
10. Follow **ALL INSTRUCTIONS** in this instruction manual for using your outdoor cooker.

DEEP FRIED TURKEY INSTRUCTIONS

ONLY PROCEED TO PREPARE YOUR TURKEY FOR FRYING IF YOU HAVE READ ALL THE INSTRUCTIONS IN THIS MANUAL

1. Fill the pot with oil to the fill level indicated on the pot. The maximum size turkey that can be cooked in this appliance is 14 lbs. (6.4 kg). Never overfill the cooking vessel. Always fill to the minimum fill line when cooking with oil.
2. Light the cooker as per the instruction manual. Never allow temperature of oil to exceed 350°F (177°C). **Always** use a deep fry thermometer to monitor the temperature of the oil. **Never leave the cooker unattended!**
3. Thaw and towel 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.
4. Place the turkey in the large basket breast side up (see below **Figure 2**). Make sure the large basket and handles are correctly assembled according to the directions on page 13.
5. Wearing mitts for protection and using the handles on the basket, lower the turkey into the 350°F (177°C) oil very slowly. Be careful not to splash hot oil (see below **Figure 1**). The basket can be hung on the lower rod inside of the pot. **ALWAYS** leave the lid open while frying.
6. Cook turkey at 350°F (177°C) 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.
7. Make sure the burner is off before lifting the turkey to drain. Using mitts and the basket handles again, **slowly** lift turkey from the oil. Hang the basket onto the upper rod and allow the turkey to drain (**Figure 2**). Slice at the thigh joint. If the thigh appears to be well cooked, the turkey is ready. Allow the turkey to cool before slicing.

FIGURE 1

FIGURE 2

⚠WARNING

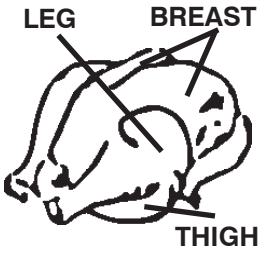
FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

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

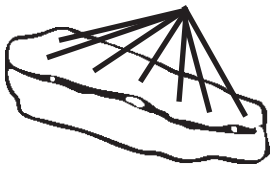
1. Follow steps 1-4.
5. **CAUTION:** Make sure cavity of chicken is drained of water before deep frying. Deep fry whole chicken 7 minutes per pound at 350°F (177°C).

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

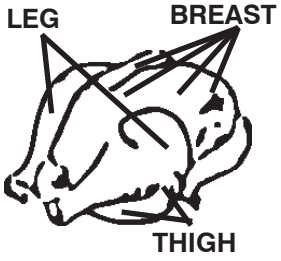
BAKED



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 (177°C) 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.

SECTION IV
RECIPES

from
The King of Outdoor Cooking®

Boiled Seafood
The King Kooker® Way!

Fill the pot to the fill line with water. Add 1 to 2, 16 ounce King Kooker® Complete Crab, Shrimp, Crawfish Boil (complete, nothing to add). Bring water to a rolling boil. Place seafood in basket and hang on lower rod. 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. Soaking time: Shrimp - 15 to 20 minutes; Crawfish and Crabs - 15 to 20 minutes.

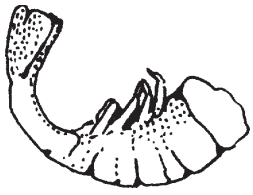
Seafoods tend to float on the surface while soaking. On the surface they do not thoroughly absorb the seasoning. Add the equivalent of one tray of ice to the pot, allowing it to float on the surface of the liquid. This sudden change of temperature causes the seafood to sink and to draw in the great flavor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

A Little Extra

To complement your seafood, try including a few creamer potatoes, a few ears of corn, fresh mushrooms, two or three 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.

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 (163-177°C) 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, King Kooker® Cajun Seasoning, King Kooker® Injectable Marinade, marinade injector, peanut oil.

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 cooking oil into pot according to the directions located on page 14, "**Determining Proper Fill Levels for Cooking Vessels.**" Light your King Kooker® and heat the oil to 350° F (177°C). When the oil is hot enough, place the turkey into the basket and wearing mitts 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, completely turn off the flow of gas. Check that the cooker is off before lifting the turkey to drain. Using mitts and the handles on the basket again, slowly lift the turkey from the oil. Hang the basket on upper rod to drain. Check the thigh joint. If it appears to be well cooked, the bird is ready.

Deep Fried Turkey Breast

Prepare the turkey and oil as per the directions for Deep Fried Turkey on page 22. Deep fry the Turkey Breast for 5 minutes per pound at 350°F (177°C) . When the calculated time for cooking has past, turn off the flame, hang the basket on the upper rod and check for doneness by slicing through the breast.

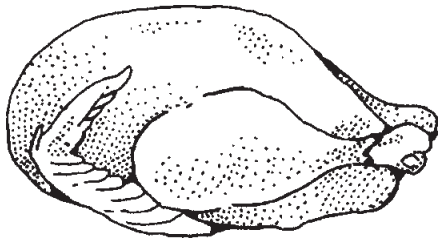
Deep Fried Chickens

If you would like to deep fry whole chickens, follow the same instructions for preparation as above, but cook for 7 1/2 minutes per pound at 350° F (177°C). For example, if you have 4 chickens weighing about 3 lbs. each, you would multiply 3 times 7-1/2 minutes and cook the chickens for 22 1/2 minutes. When the calculated cooking time has passed, completely turn off the flow of gas. Check that the cooker is off before lifting the chickens to drain. Using mitts and the handles on the basket again, slowly lift the chickens from the oil. Hang the basket on upper rod to drain. Check the thigh joints of the chickens for doneness.

Southern Fried Chicken

Ingredients: Chicken, oil, milk, eggs, King Kooker® Chicken Fry.

Cut, wash and drain chicken pieces. Dip pieces into a mixture of beaten egg and milk. Coat with King Kooker® Chicken Fry. Heat oil to 350° F (177°C). Place chicken into basket and carefully lower into oil. Cook until done. Cooking outdoors with a large pot allows for larger quantities to be prepared in less time.

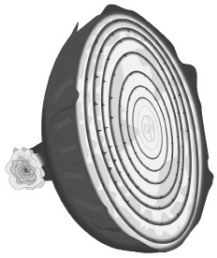


Fried Onion Rings

Ingredients: Colossal onions (if available), 2 beaten eggs, 1/2 cup milk, flour, King Kooker® Onion Mum Seasoning.

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® Onion Mum Seasoning.

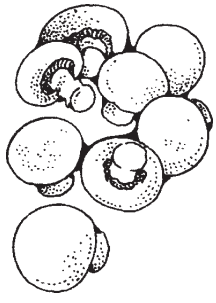
Heat oil to 350°F (177°C). Place onion rings into basket and then into the heated oil. When the rings float to the top, remove from oil and hang from upper rod to drain. Serve warm.



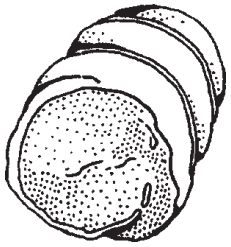
Fried Mushrooms

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

Slice mushrooms 1/8” (.32cm) thick and submerge in water to wet the slices. Coat slices thoroughly with King Kooker® Seasoned Fish Fry. Heat oil to 350° F (177°C). Place the mushroom slices into the basket and then into heated oil. When the mushroom slices float to the top, remove from oil and hang onto upper rod to drain. 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 23, for information about injecting. Sprinkle King Kooker® Cajun Seasoning on the outside of the roast as desired. Heat the cooking oil to 350°F (177°C) and immerse the basket with 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 basket carefully from the oil. Hang on upper rod to drain. Check for doneness by immediately inserting a meat thermometer into the center of roast. Pork should reach a temperature of 170° F (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 (177° C), 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.

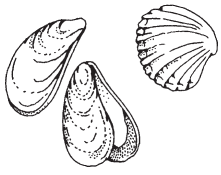
King Kooker® Wings

Ingredients: 3-5 lb. thawed and dried wings, King Kooker® Cajun Seasoning, cooking oil, King Kooker® Wing Sauce of flavor of choice.

Heat the cooking oil to 325° F (163° C). Coat the wings with King Kooker® Cajun Seasoning. Place some of the wings into the basket and carefully submerge into the heated cooking oil. Cook until the wings float and appear done. Remove the basket from the oil and hang on upper rod to drain. 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°F (163°C). 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

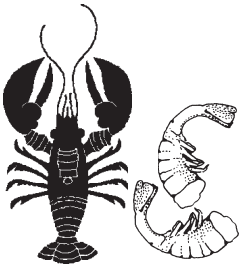
Clean clams thoroughly in cold water, scrubbing with a brush. Discard any that float. Place clams into basket. Fill the V-Bottom pot with 5 qts. (4.73 L) of water. Hang the basket(s) with food onto the lower rod inside of the V-Bottom pot. The basket should be just above the water level. Bring water to a boil and cover. Periodically check the water level inside of the pot. Make sure to never allow all of the steaming liquid to evaporate. A hole will be burned into the bottom of an empty pot on a lit cooker.



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

Fill the V-Bottom pot with 5 qts. (4.73 L) of water. You can replace one half of a gallon of the water with 1/2 gallon of vinegar if you would like. Add 2 1/2 tablespoons of steamer seasoning and 3 tablespoons salt to water/vinegar mixture. Place the basket with food into the pot and hang on lower rod. The basket should be just above the water level. 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. Periodically check the water level inside of the pot. Make sure to never allow all of the steaming liquid to evaporate. A hole will be burned into the bottom of an empty pot on a lit cooker.



For extra flavor pour two ounces of King Kooker® Liquid Crab Boil into the water/vinegar mixture.

We recommend King Kooker® Complete Crab, Shrimp, Crawfish Boil to add flavor to all your steamed seafoods and vegetables.

SECTION V

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

FREQUENTLY ASKED QUESTIONS AND ANSWERS

1. **What is the problem if the cooker takes too long or will not heat oil or cooking ingredients to desired temperature? My cooker's flame appearance is very weak.**

   Answer: If the hose assembly has a Type 1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the regulator control must be set to a completely OFF position before the cylinder valve is opened. A good tip to remember is "TANK IS FIRST ON, LAST OFF."

   The Problem Can Be Remedied by completing the following steps:
   1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
   2. Remove Type 1 Connection (black/green knob) from the tank valve. The flow limiting device will now reset.
   3. Re-attach Type 1 Connection (black/green knob) to the tank valve. Tighten completely.
   4. Turn tank valve ON (counterclockwise).
   5. Turn the regulator control to an ON position.
   6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

2. **What is the problem if the cooker shuts off before the planned cooking time is finished?**

   Answer: Your cooker has been equipped with a battery operated timer located on the hose/regulator. This timer and the supplied thermometer are not a substitute for attending a cooker. The timer is not a replacement for proper monitoring and will not measure or control the temperature of the cooking liquid within the pot. If the timer completes a 15 minute cycle without being reset, the gas flow will be turned off and the flame extinguished. Re-light according to the directions in this manual. The timer can be reset manually throughout the cooking process without shutting off the gas flow by pressing the red "START" button. Pushing the "START" button at any point when the timer is powered on will give you 15 minutes of operation. NEVER reset the timer without first reading the thermometer temperature.If the timer does not work or stops before a 15 minute operational cycle is finished, replace the batteries according to the "**Battery Installation**" instructions. Complete "**Lighting and Operating Instructions**" are shown on pages 16-17 of the Use and Care Manual.

3. **How long will the propane in my tank last?**

   Answer: On average, a full tank will give you 4 to 5 hours of normal cooking.

4. **I have a new style tank and it won't connect to my regulator. What do I do?**

   Answer: The regulator supplied with this appliance has a Type 1 Connection which will attach to the tank valve which has large threads on the valve outlet. These connect into the large plastic handnut (black or green). This tank will also connect to earlier models of Metal Fusion cooker regulators which had a brass plug connector with left hand threads, which will connect to the internal threads of the Type 1 tank valve (with a wrench). If your tank has a quick disconnect valve (plug in type) our regulators can not connect to this tank.

5. **I have a brand new cooker and I cannot get the burner to light. What's the problem?**

   Answer: Make sure the tank has been filled with propane. Tanks purchased from the store shelf are most often sold empty. If this does not solve the problem refer to Maintenance Instruction items #3 and #4, page 18. If you have questions please call Metal Fusion, Inc. at (800) 783-3885.

IF YOU HAVE A QUESTION WE HAVE NOT ADDRESSED IN THIS MANUAL PLEASE SEND US AN E-MAIL AT info@kingkooker.com OR CALL 1-800-783-3885 BETWEEN 7:30 A.M. AND 3:30 P.M. CST MONDAY THROUGH FRIDAY.

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Outdoor Cooker Safety Precautions

⚠ WARNING!

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR 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, or go to www.kingkooker.com

WARNING: This Product Contains, and its Use Will Create Chemicals Known to The State of California to Cause Cancer and Birth Defects (Or Other Reproductive Harm).

USE ONLY OUTDOORS!

DO NOT use under any overhang or roof. Keep a minimum clearance of 10 ft. (3.05m) on all sides of the cooker.

DO NOT use on combustible surfaces.

ALWAYS keep children, pets and any unauthorized persons 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 when cooking is complete.

ALWAYS thaw and dry food completely before cooking with oil or grease.

KING GRILLERDINE®, KING KOOKER®, the KING KOOKER® logo, THE KING®, THE KING OF OUTDOOR COOKING®, MR. OUTDOORS®, and WATCHDOG OUTDOOR COOKER SERIES® are trademarks of Metal Fusion, Inc., 712 St. George Avenue, Jefferson, LA 70121

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