



KING KOOKER

OUTDOOR COOKERS

4545KDN AND 9090KDN

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 (7.5m) of any flammable liquids or vapors.
5. Do not fill cooking vessel beyond maximum fill line (if applicable).
6. 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.
7. 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.

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.

WARNING

READ AND UNDERSTAND BEFORE USING THIS PRODUCT

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

- 1) This is an **ATTENDED** appliance. Do **NOT** leave this appliance unattended while the burner is lit or while heating water or cooking food. Monitor the appliance when hot after use [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 appliance 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) **ALWAYS** lock all 4 caster wheels before adding cooking liquid and lighting the appliance.
- 8) Check all cooker fittings for leaks before each use. Do not use a flame to check for gas leaks. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by Metal Fusion, Inc. should be used with this appliance.
- 9) This appliance is only intended for heating water (not oil or grease.) This appliance is not for frying.
- 10) **NEVER** overfill the cooking pot with water. Follow instructions in this manual for establishing proper water levels.
- 11) 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.

- 12) 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 splatter. The water remains dangerously hot hours after use.
- 13) 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. Never use a cooking vessel larger than the capacity and diameter specified in this manual.
- 14) In the event of rain, snow, hail, sleet or other forms of precipitation while cooking, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
- 15) Do NOT move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) before moving or storing.
- 16) Avoid bumping of or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.
- 17) 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.
- 18) This appliance is not intended for commercial use.
- 19) Use King Kooker® appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, *ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases*, *ANSI/NFPA 58* or *CSA B149.1, Natural Gas and Propane Installation Code*.

 WARNING

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

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Congratulations on your purchase of your King Kooker® Outdoor Cooker. You will be delighted with the variety of dishes you can prepare with your cooker. Use your imagination and you can be a gourmet chef, surprising your friends and family with the wonderful meals you will prepare. We have provided a few recipes on our website - www.kingkooker.com - to get you started. There are a wide variety of seasonings/marinades available to experiment with and enjoy. Cook with your King Kooker® and EAT LIKE A KING!

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, and Rust. This warranty does **not** cover the paint on the outdoor cooker, as in a normal use of the outdoor cooker, the paint will be burned off. Nor does this warranty cover discoloration or rust to the cooker 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.**

TAPE HERE

FOLD

Place
Stamp
Here

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

FOLD

SECTION I OUTDOOR COOKER ASSEMBLY

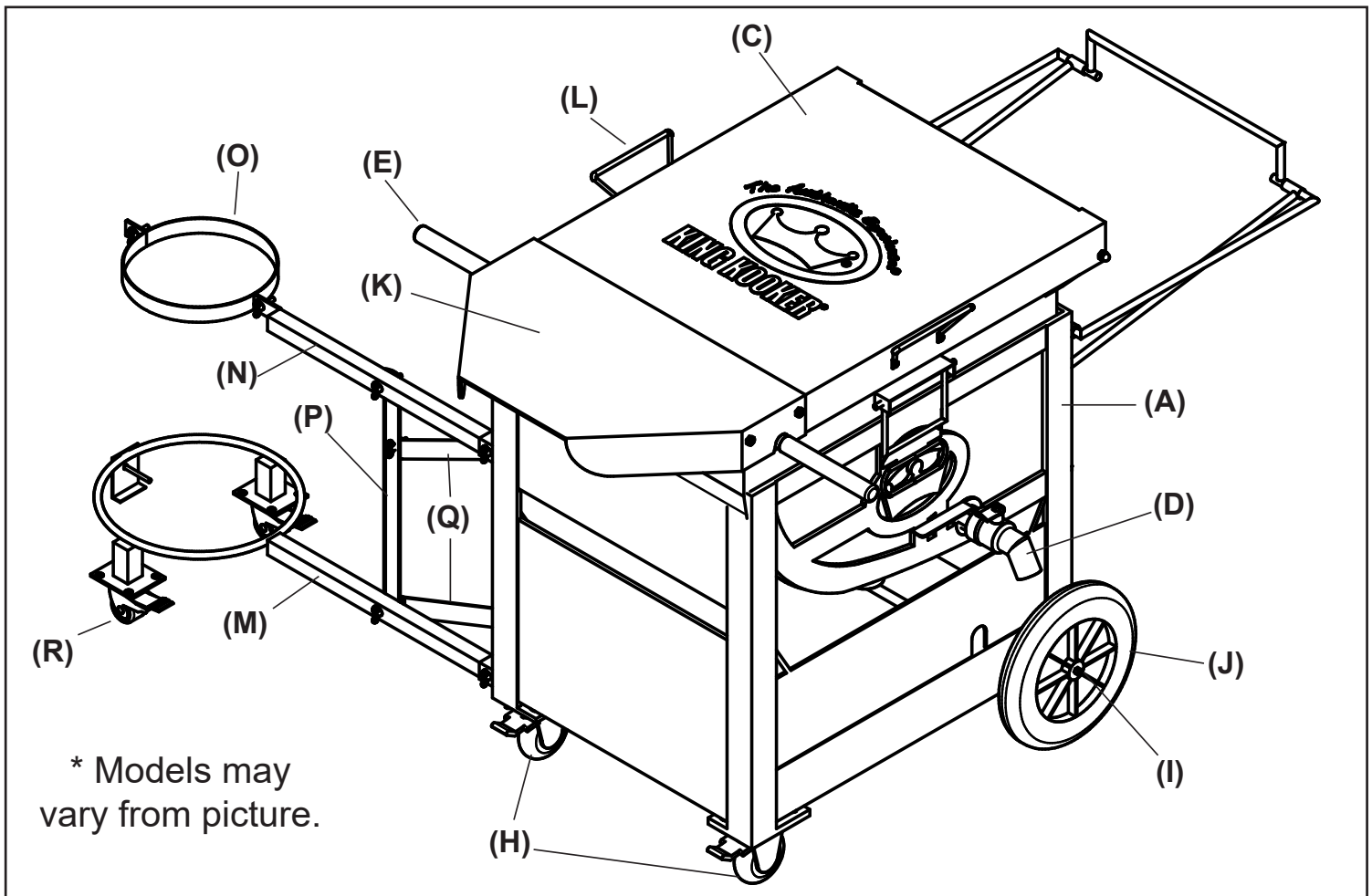
⚠WARNING

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

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

TOOLS REQUIRED: SCREWDRIVER, ADJUSTABLE WRENCH, PIPE WRENCH LEAK TESTING SOLUTION

1. Before assembling, check that all cooker components are included in the shipping carton. Identify these cooker parts from the assembly drawing. Accessories may vary according to model. Check the list of accessories on your cooker box.



NOT PICTURED - Lighting Rod (B) - see pg. 23
Jet Tube With Installed Hose/Regulator (F) - see pg. 11
Side Heat Plate with Cutout (G) - see pg. 11

PARTS LIST

* Bolts and nuts for each component assembly group listed in red below.

- (1) Cooker Stand - (A)
- (1) Lighting Rod - (B)
- (1) Pot with Basket and Lid - (C)
- (1) Ball Valve Drainage Assembly - (D)
- (2) Straight Basket Handles (Coated in Heat Resistant Red) - (E)

JET TUBE AND SIDE HEAT PLATE ASSEMBLY

- (1) Jet Tube with Installed Hose/Regulator - (F)
- (1) Side Heat Plate - (G)
- (8) M6X10 - Phillips Head Bolts

LID HANDLES AND SEAFOOD CHUTE ASSEMBLY

- (1) Seafood Chute - (K)
- (2) Lid Handles (Coated in Heat Resistant Red) - (L)
- (8) M6X12 - Hex Phillips Head Bolts
- (8) M6 - Nuts

COOKER FRAME WHEEL ASSEMBLY



- (2) Locking Caster Wheels (Red) - (H)
- (8) M8X16 - Phillips Head Bolts
- (8) M8 - Lock Nuts
- (1) Axle with Threaded Ends - (I)
- (2) Large Rubber Wheels - (J)
- (4) M12 - Washers
- (2) M12 - Nuts

TANK RETENTION ASSEMBLY

- (1) Tank Ring with installed Wing Bolt and Extension Arm - (M)
- (1) Tank Collar with Extension Arm - (N)
- (1) Tank Collar Bracket - (O)
- (1) Vertical Support Bar - (P)
- (2) Horizontal Support Bars - (Q)
- (4) M6X40 - Wing Bolts (Long)
- (5) M6X14 - Wing Bolts (Short)
- (7) M6 - Nuts
- (2) Small Caster Wheels - (R)
- (8) M6X10 - Phillips Head Bolts
- (8) M6 - Lock Nuts

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.

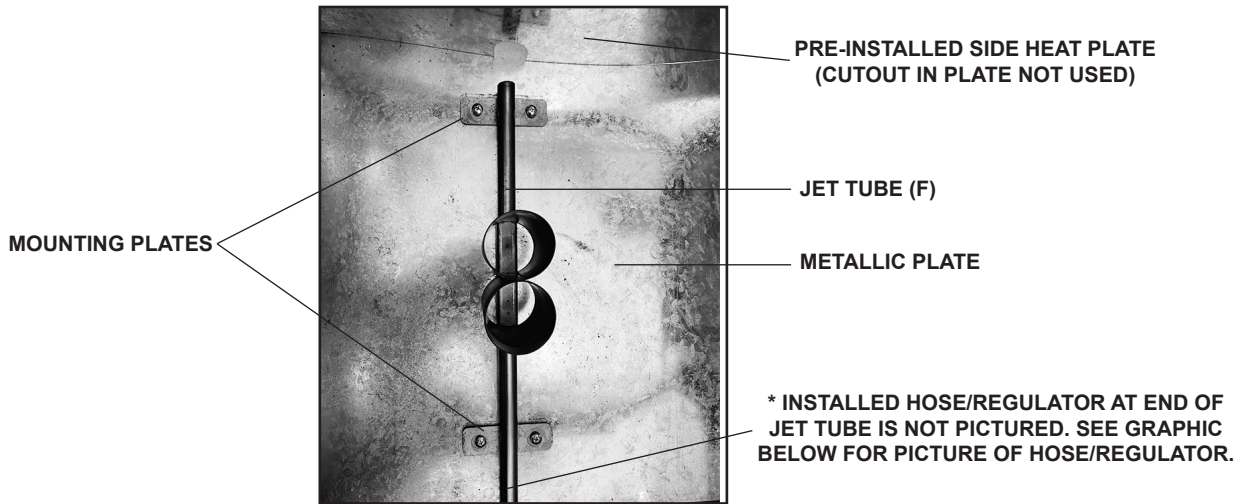
2. Read assembly instructions, and understand sequence of assembly, before commencing to assemble your cooker.
3. After reviewing assembly instructions, go to the **Use and Care** section of this manual for further instructions.

ASSEMBLY INSTRUCTIONS

1. Remove unit from box and remove the pot from the cooker frame. All packaging materials must be removed before operation of the appliance.

2. JET TUBE ASSEMBLY -

Align the 4 holes on the mounting plates of the jet tube (F) to the 4 holes located on the metallic plate at the base of the cooker frame. The jet tube and attached hose/regulator should extend out the side of the cooker frame that does not have the side heat plate pre-installed (side heat plate will be installed in the next step.) This side of the cooker frame also has the square receiver slots (see picture at bottom of page.) Attach the jet tube to the plate with the 4 supplied bolts (M6X10). Tighten securely with a phillips head screwdriver.



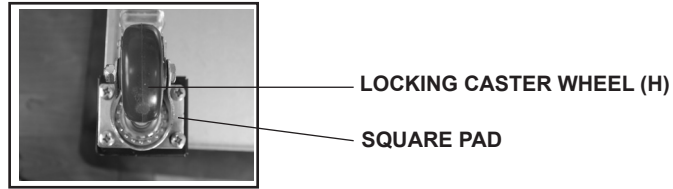
3. SIDE HEAT PLATE ASSEMBLY -

Locate the side heat plate (G) and align it with holes located on the sides of the cooker frame. The cutout should be placed over the jet tube and the heat plate should be orientated to be on the outside of the cooker frame when installed. Attach to cooker frame using 4 bolts (M6X10).



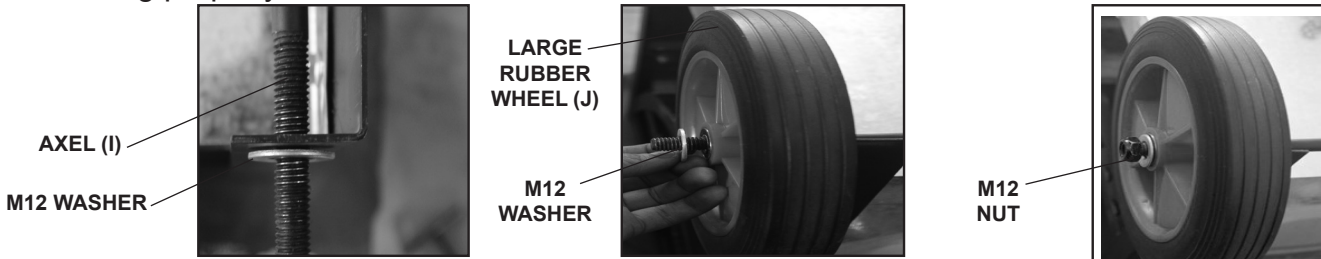
4. CASTER WHEEL ASSEMBLY -

Turn the cooker stand upside down on a flat surface so that the open cavity where the pot will be placed is facing down and the bottom metallic heat plate is facing up. Locate the square pads on the bottom of the front two legs. There should be 4 holes in these pads. Insert (4) round phillips head bolts (M8X16) through the mounting holes in one of the red locking caster wheels (H) and into the holes on the square pads. Screw (4) lock nuts (M8) onto the protruding bolts on the other side. When all four bolts and lock nuts are installed tighten with an adjustable wrench and a screwdriver. Repeat these steps for the other locking caster wheel (red).



5. RUBBER WHEEL ASSEMBLY -

Insert the axel (I) through the holes in the angle iron legs on the side opposite of the installed caster wheels (back of cooker). Place a flat washer (M12) onto each end of the axel protruding on the outside of the cooker stand. Push a large rubber wheel (J) onto each end of the axel. Place a flat washer (M12) onto each end of the axel protruding from the outside of the wheels. Place a black nut (M12) onto each threaded end of the axel. Tighten the nuts with an adjustable wrench. Be careful to not overtighten as the galvanized heat shield can be damaged. Also, overtightening can prevent the wheels from turning properly.

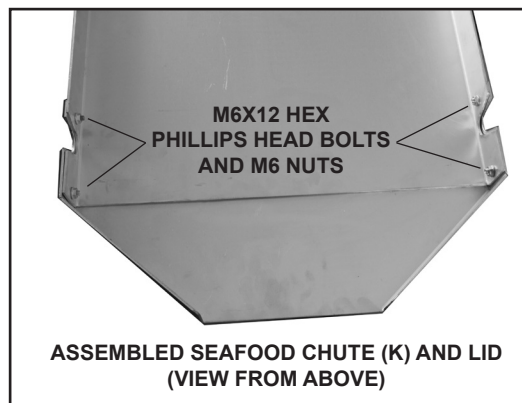
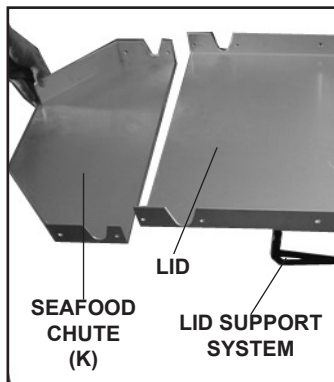


6. POT PLACEMENT AND STAND ADJUSTMENT -

Flip the cooker stand over and lock the brake on the caster wheels. Place the pot onto the stand so that the threaded drain pipe on the pot is located on the opposite side as the jet tube and attached hose/regulator. At this point use a phillips head screwdriver and make sure all pre-assembled bolts are tight and that none have loosened during shipping.

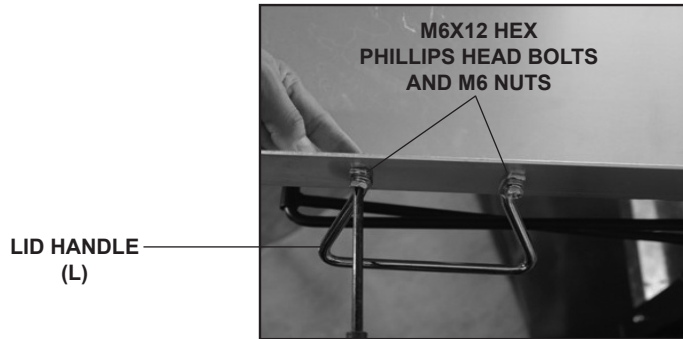
7. SEAFOOD CHUTE ASSEMBLY -

Position the lid support system so that the lid can lay flat across it as shown (see page 17, Figure 4.) Align holes in seafood chute (K) with the front two holes on the side of the pot lid. The seafood chute must be installed below the pot lid when the lid is open as shown. Attach the chute to the pot lid by inserting (4) hex phillips head bolts (M6X12) into the aligning chute and pot lid holes. Next, put (4) nuts (M6) on the protruding ends of the bolts and hand tighten. Once all four bolts and nuts are installed, tighten securely with an adjustable wrench and a phillips head screwdriver.



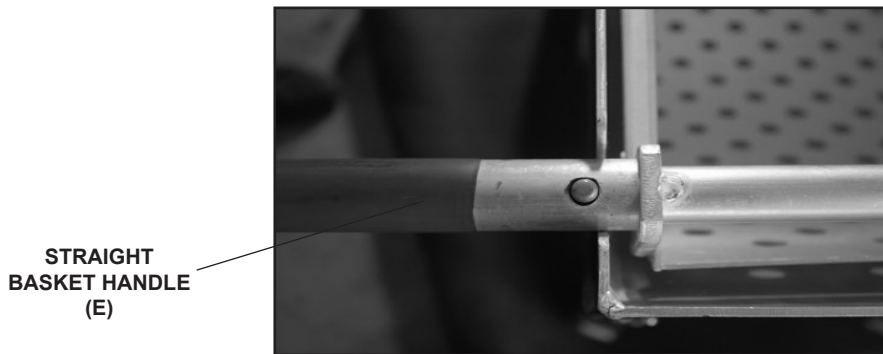
8. LID HANDLES ASSEMBLY -

Leave the lid oriented so that it remains open and flat. Locate the (2) lid handles (L) (coated in heat resistant red.) Align the handles with the remaining (2) holes on each side of the lid. Insert (4) hex phillips head bolts (M6X12) through the holes in the handles that align with the holes in the lid. Make sure the handles are oriented so that they are down towards the floor when the lid is open. Screw (4) nuts (M6) onto the protruding ends of the bolts. Once all nuts are installed, tighten with an adjustable wrench and phillips head screwdriver.



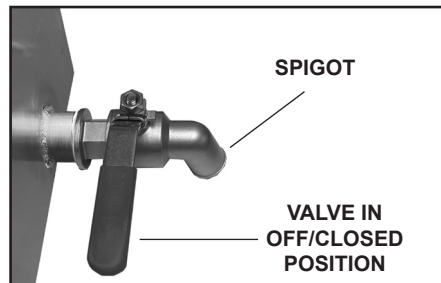
9. BASKET HANDLES ASSEMBLY -

Next, locate (2) straight basket handles (E) (coated in heat resistant red). Press the pins down and slide the basket handles onto the basket lifting bar as shown. The pins should pop up to secure the handles in place. Make sure the handles are oriented as shown.



10. BALL VALVE DRAINAGE ASSEMBLY -

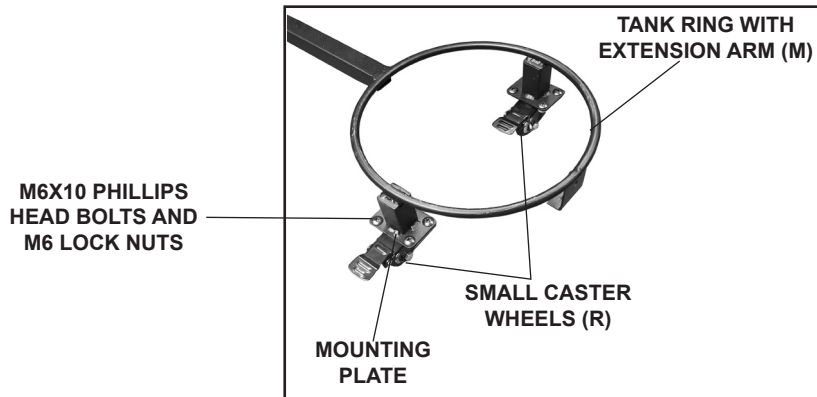
Locate the ball valve drainage assembly (D). Screw the assembly into the pot's threaded receiver drain pipe (make sure that the rubber o-ring between the ball valve drainage assembly and the threaded receiver remains in place). Tighten securely into pipe with a pipe wrench. Make sure the ball valve is in the OFF/CLOSED position (see page 18), and that the nozzle end is oriented to pour down.



* Models may vary from picture.

11. TANK RETENTION ASSEMBLY -

Use (8) phillips head bolts (M6X10) and (8) lock nuts (M6) to install the (2) small black caster wheels (R) onto the bottom of the tank ring (M). (4) bolts and (4) lock nuts are needed per wheel. Align the holes on the tank ring mounting plates and caster wheel mounting plates and insert bolt. Hand tighten with lock nut. Repeat this step for the remaining 7 bolts/nuts. Once both wheels are installed, tighten all bolts/nuts with a phillips head screw driver and an adjustable wrench.



For the following tank retention assembly instructions, reference page 15 for detailed pictures of the completed assembly.

Locate the square receiver slots on the side of the cooker stand, located on same side that has the jet tube and attached hose/regulator. Insert the tank ring extension arm (M) into the bottom square receiver slot on the cooker stand. Make sure caster wheels are oriented down towards the floor. Make sure that the hole in tank ring extension arm is aligned with the hole in the square receiver slot. Use one (1) long wing bolt (M6X40) and (1) nut (M6) to connect the tank ring arm to the cooker stand.

Insert the tank collar extension arm (N) into the top square receiver slot on the cooker stand. Make sure that the hole in the tank collar extension arm is aligned with the hole in the square receiver slot. Use (1) long wing bolt (M6X40) and (1) nut (M6) to connect the tank collar extension arm to the stand.

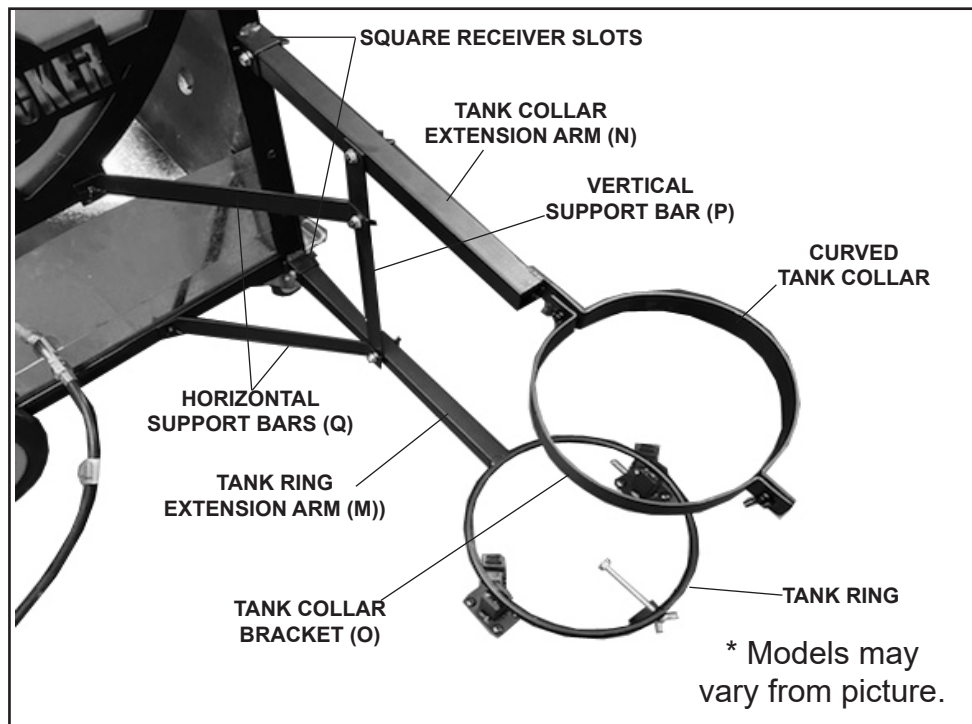
Locate the vertical support bar (P). This bar should have a bend in the middle. Align the holes at the top and the bottom of this support bar with the holes located in the middle of the tank collar extension arm (N) and the tank ring extension arm (M). Fasten together with (2) long wing bolts (M6X40) and (2) nuts (M6). Do not overtighten.

Locate the two horizontal support bars (Q). Remove the nut that was used to fasten the vertical support bar (P) to the tank ring extension arm (M) (the lower extension arm.) Align a hole of one of the horizontal support bars (Q) with the protruding wing bolt end and fasten with the removed nut. Use (1) short wing bolt (M6X14) and (1) nut (M6) to fasten the other end of this support bar to the aligning hole at the bottom of the cooker stand. Attach the remaining horizontal support bar (Q) to the hole in the middle of the vertical support bar (P) and the aligning hole on the cooker stand using 2 short wing bolts (M6X14) and nuts (M6).

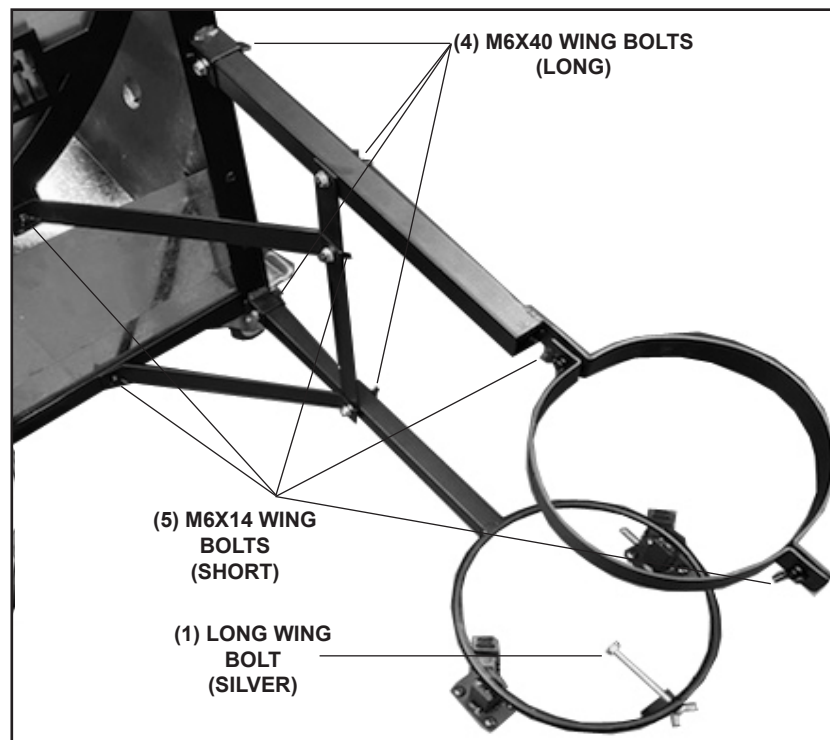
Locate the tank collar bracket (O) and attach it to the curved tank collar that extends from the tank collar extension arm (N). Align the holes on each end of the tank collar bracket to the holes located on the tank collar. Insert two short wing bolts (M6X14) through the holes and hand tighten into the nuts that are pre-attached to the tank collar bracket (O).

The tank collar assembly and long silver wing bolt (pre-attached to tank ring) will be removed and re-attached when installing an LP Gas Cylinder (see **Use and Care** section.)

Picture 1 - Rod & Ring Details



Picture 2 - Bolt Details



ADJUSTABLE LID SUPPORT SYSTEM INSTRUCTIONS

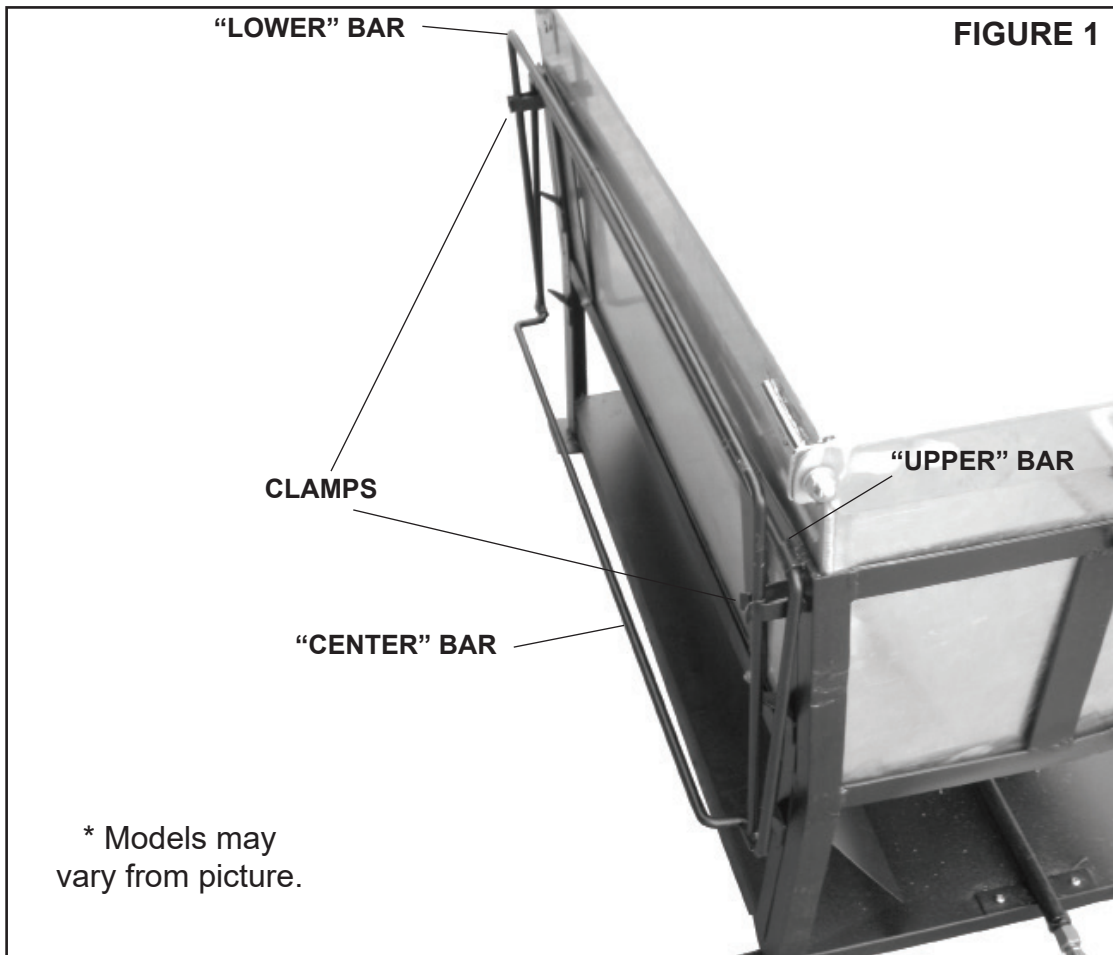
Your cooker includes an adjustable rod system that can be used to support the pot's lid when opened. Food contents within the pot's basket can be emptied onto the lid when supported by the support rod system and then distributed into food trays or containers. The rod system can be adjusted so that the lid when opened and resting on the lid support rod will either be in an "angled" or "straight" position.

CAUTION: When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids and food. 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 liquid splatter.

ALWAYS set the adjustable lid support system to the desired position before lighting or using the cooker.

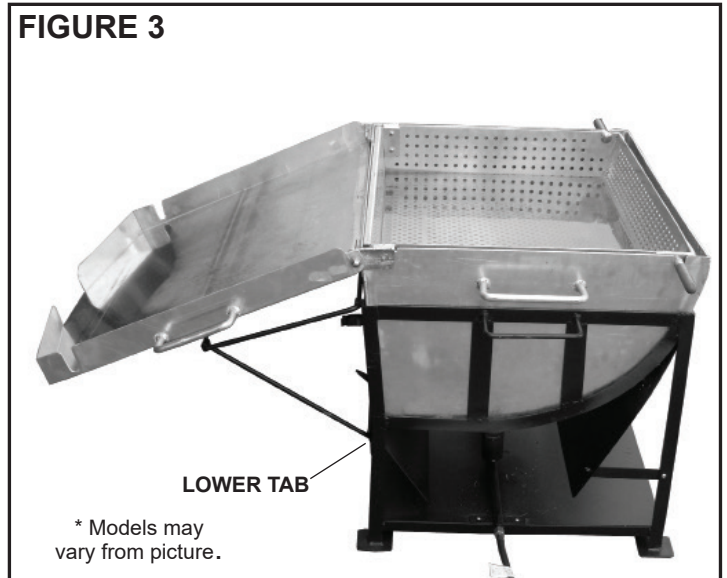
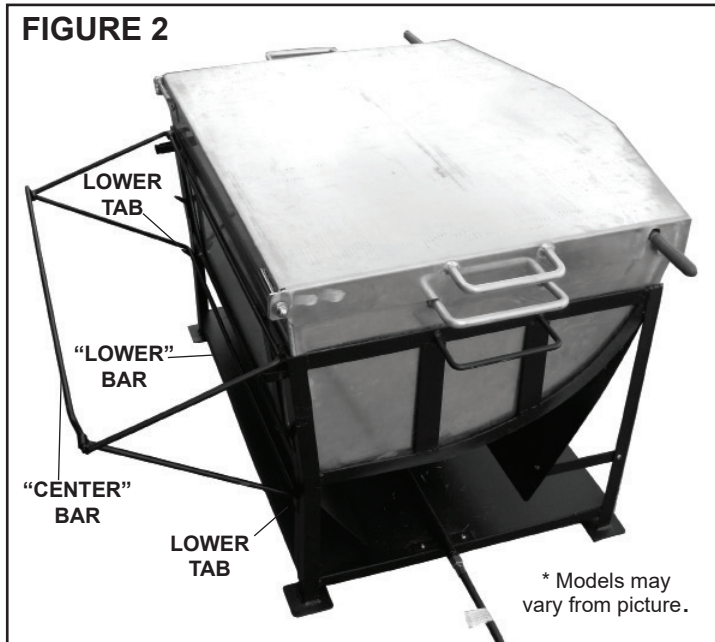
See following illustrations for pictures of the adjustable lid support system in its' storage, angled and straight orientation. The lid support system consists of an "upper" bar that is connected to the cooker frame and remains stationary, a "center" bar and a "lower" bar which rotates into position to form a lid support. After reading the following lid support system position instructions, go to the **Use and Care Section** of this manual for further instructions.

STORAGE POSITION



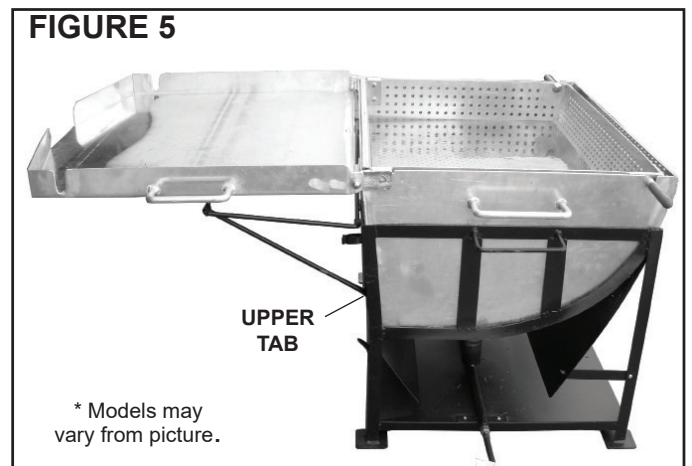
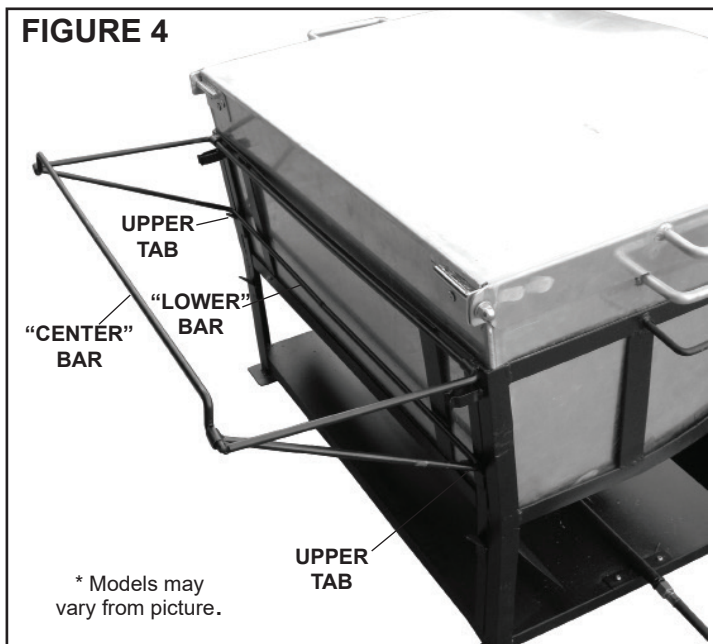
The adjustable lid support system should be in the storage position when removed from the packaging. After use of lid support system in angled or straight positions, rotate "lower" bar up and "center" bar down. Insert the two rods located between the "center" and "lower" bars into the clamps as shown in **Figure 1** above to return to the storage position.

ANGLED LID POSITION



To install the adjustable lid support system in the angled position, remove the rods from the clamps. Rotate the “lower” bar downward and the “center” bar upward. Place the “lower” bar onto lower set of tabs (2) which are attached to the cooker frame as shown in **Figure 2** and **Figure 3** above.

STRAIGHT LID POSITION



To install the adjustable lid support system in the straight position, remove the rods from the clamps. Rotate the “lower” bar downward and the “center” bar upward. Place the “lower” bar onto upper set of tabs (2) which are attached to the cooker frame as shown in **Figure 4** and **Figure 5** above.

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.

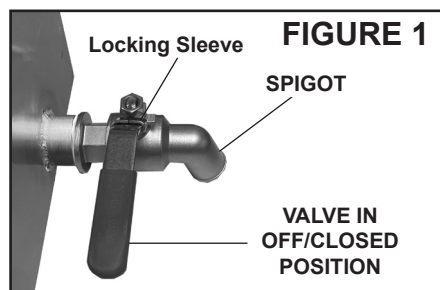
OPERATION OF SPIGOT POT

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING THIS PRODUCT.

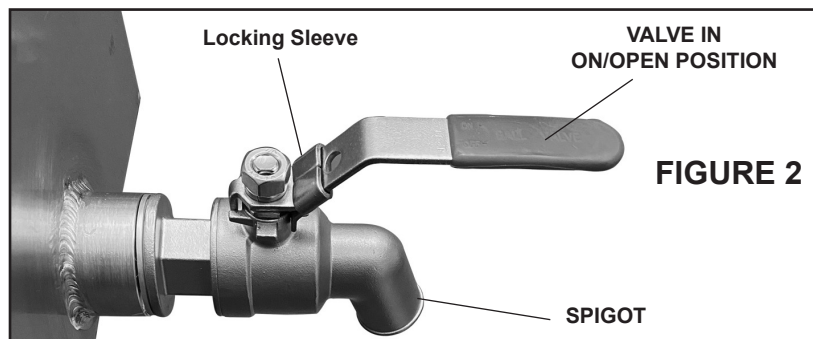
ALWAYS ALLOW COOKING LIQUID AND VALVE TO COOL BEFORE OPERATING SPIGOT (BELOW 100°F (38°C)). COOKING LIQUID CAN REMAIN DANGEROUSLY HOT HOURS AFTER USE. ALWAYS USE A THERMOMETER TO CHECK TEMPERATURE OF THE COOKING LIQUID BEFORE OPERATING THE SPIGOT.

OPERATING INSTRUCTIONS FOR SPIGOT POT :

1. Before adding cooking liquid, make sure valve is in the OFF/Closed position as pictured in **Figure 1** below. To close spigot, slide locking sleeve up on handle and turn valve clockwise until it stops. Once released the locking sleeve will slide into locked position.



2. NEVER open the valve during use or before the liquid 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 open spigot, slide locking sleeve up on handle and turn valve counterclockwise to the ON/OPEN position. See below **Figure 2**.



5. Clean the pot as per instructions on pg 25 .
6. Always close the spigot valve after cleaning.

⚠ WARNING

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SECTION II

USE AND CARE

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

⚠WARNING

**READ AND UNDERSTAND BEFORE USING THIS APPLIANCE
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.**

DETERMINING PROPER FILL LEVELS FOR COOKING VESSELS

This appliance is only intended for heating water (not oil or grease.) This appliance is not for frying.

Never overfill the cooking vessel with water. Never fill a pot beyond the maximum fill line. If the pot being used does not have a maximum fill line, follow these instructions to determine the amount of cooking liquid to be used:

- a. Place the food product in or on the holder.
- b. Place the food product and holder into the empty vessel.
- c. Fill the vessel with water just until the food product is completely submerged. There must be a minimum of 3 inches (7.5 cm) between the water level and top of the vessel.
- d. Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.
- e. Remove the water and completely dry the vessel and the food product.
- f. This is the amount of cooking liquid the vessel is to be filled with to cook the food product.

LP GAS CYLINDER INFORMATION

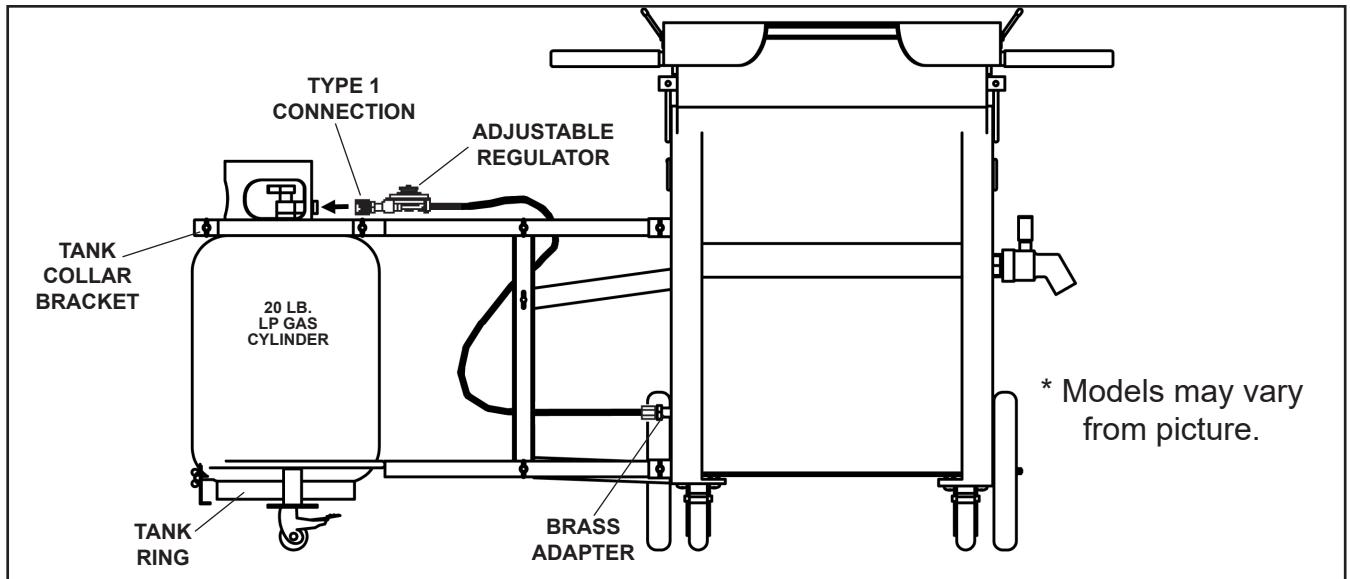
King Kooker® Outdoor Cookers are manufactured for use with **20lb. (9 kg) LP Gas Cylinders**. Important information to remember about LP Gas cylinders include:

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.

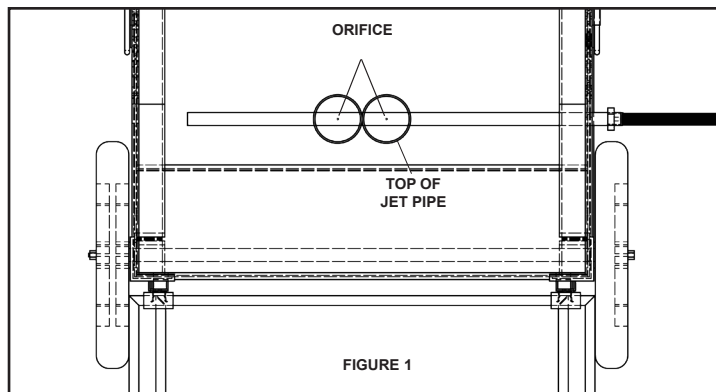
⚠WARNING

**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.**

LP CYLINDER INSTALLATION AND HOSE CONNECTION INSTRUCTIONS

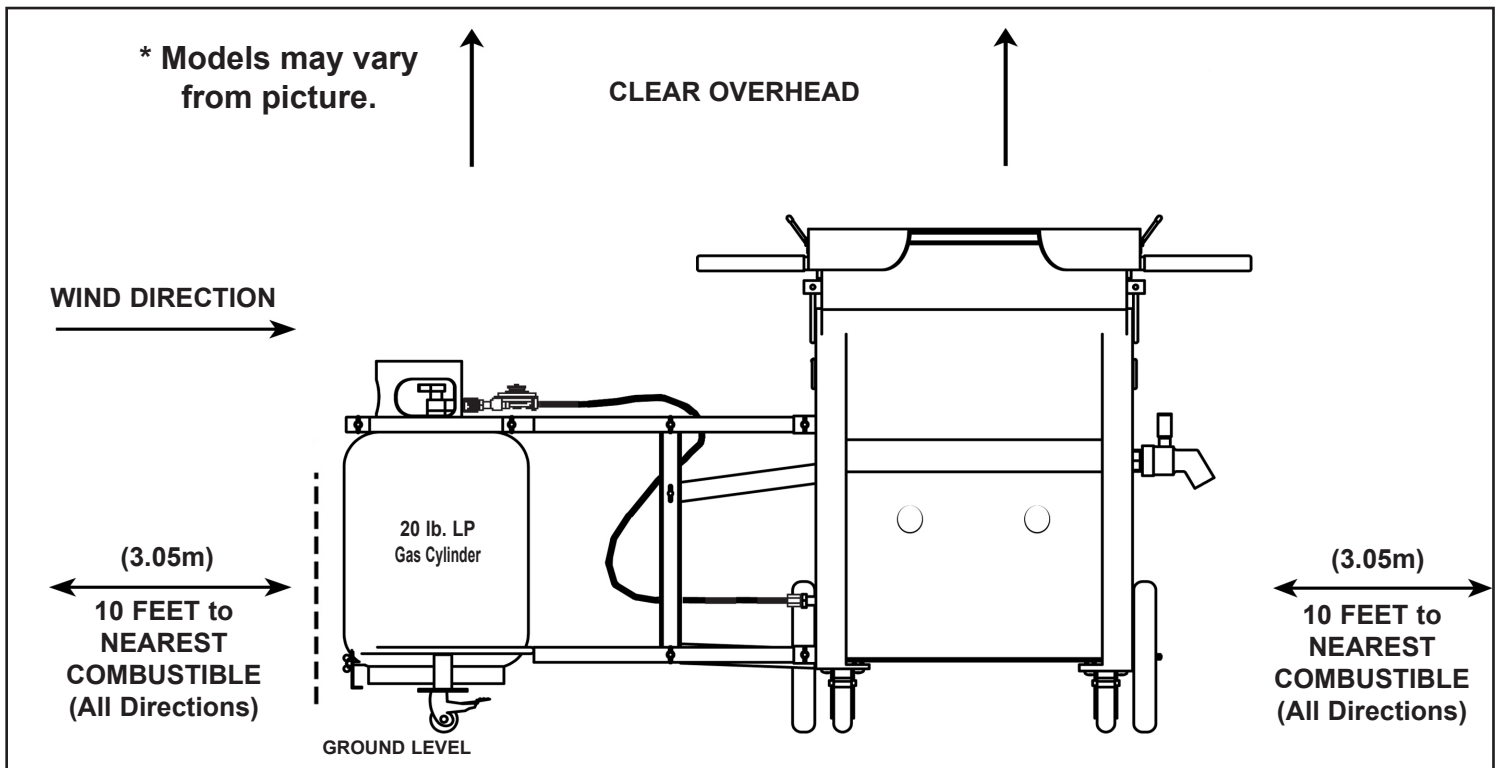


1. Loosen and remove the long silver wing bolt attached to the tank ring. Remove the tank collar bracket from the tank collar by loosening the two short wing bolts. Place the LP gas cylinder into the tank ring as shown above. Re-attach the tank collar bracket to the tank collar with the two short wing bolts. Insert and hand tighten the long silver wing bolt to the tank ring to secure the LP gas cylinder.
2. Check that your hose assembly valve is set to not allow gas flow. Turn the regulator control counterclockwise until it stops. This is the OFF position.
3. Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise. Hand tighten with the regulator positioned upright.
4. Before lighting the cooker, check that the jet pipes and orifice(s) are free from obstruction. The orifice(s) under the jet tube should be positioned pointing up directly through the tube as per Figure 1. Both situations must be corrected if necessary before lighting to prevent flashback.



PLACEMENT INSTRUCTIONS

1. Never operate this appliance within 10ft. (3.05m) of any structure, combustible material or other gas cylinder. Never operate this appliance within 25ft. (7.5m) of any flammable liquids or vapors.
2. There must be no combustibles or roof overhead.
3. Cylinder must be installed and secured inside the tank ring and the tank collar per the **LP Cylinder Installation Instructions** on previous page.
4. The LP gas cylinder and appliance must be located so that any wind is blowing the heat of the appliance away from the propane cylinder. This also helps fire prevention by blowing the flames of a grease fire away from the propane cylinder.
5. Center the pot over the burner(s) on the cooker.
ONLY use the pot provided with your appliance.



⚠ WARNING

Refer to diagram for proper cylinder placement and hose routing. Operate this appliance only with the propane cylinder installed onto the tank ring and hose connected to the appliance as per diagram. Placement of the propane cylinder in a location other than the tank ring or improper hose routing can result in fire or explosion which could cause property damage, personal injury or death.

LEAK TEST

1. A thorough leak test must be performed prior to lighting each time the appliance is used. Only perform the leak test outdoors in a well ventilated area away from any open flames, sparks or lit cigarettes. Do not use a flame to check for gas leaks.
2. Make sure the gas cylinder valve and regulator control are turned to the OFF position.
3. Prepare a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). Using a spray bottle or small brush, apply solution to all gas joints and along full length of the hose.
4. Turn the gas cylinder valve ON (counterclockwise) and check for growing bubbles at the cylinder valve and type 1 connection. If growing bubbles are seen, indicating a leak, turn the cylinder valve OFF (clockwise until it stops) and retighten the connection. Repeat the test until no growing bubbles are seen. After the gas cylinder valve has passed the soapy water solution test, leave the gas cylinder valve ON and immediately proceed to the following step.
5. Turn the regulator control ON by turning clockwise one full rotation. Check for growing bubbles at the regulator, along the full length of the hose and the hose to brass adapter connection at the appliance. If growing bubbles are seen, indicating a leak, turn the regulator control and cylinder valve OFF and follow the below instructions.

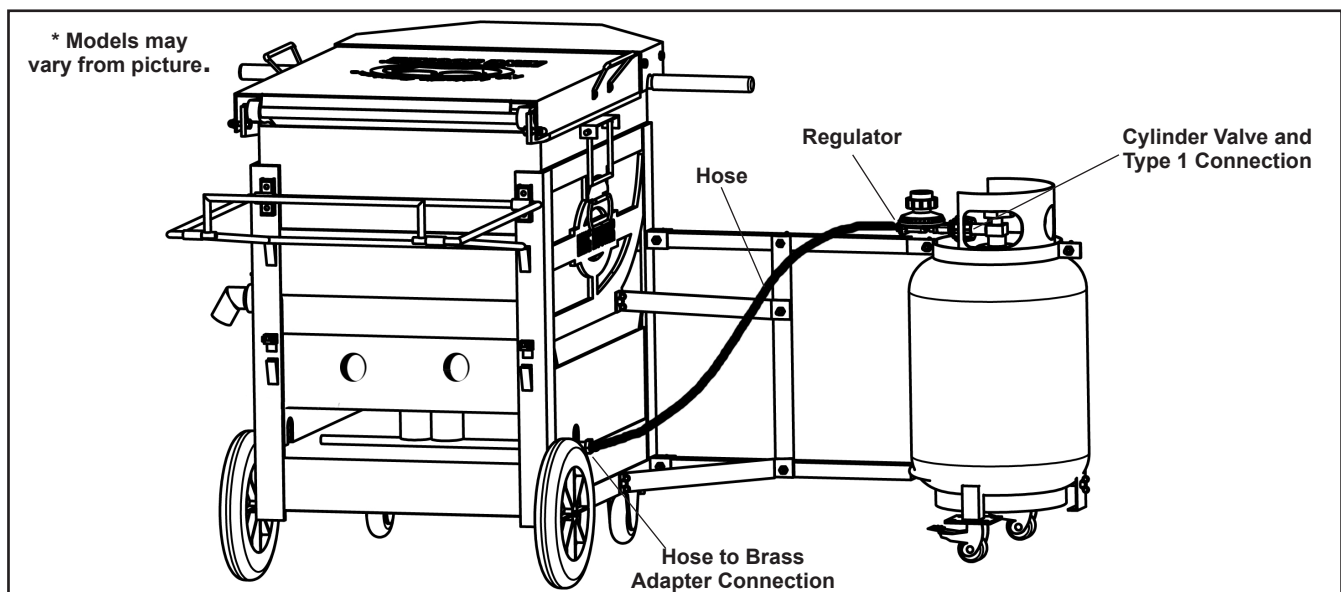
The hose to brass adapter connection at the appliance can be tightened with an adjustable wrench if a leak is present. Repeat the test until no growing bubbles are seen. If tightening the connection does not stop the leak, call Metal Fusion, Inc. (800) 783-3885, for assistance.

If a leak is found at the regulator or if the hose has any evidence of abrasion, wear, cuts or leaks, the hose/regulator assembly must be replaced prior to using the appliance. Contact Metal Fusion, Inc. at (800) 783-3885 for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Metal Fusion, Inc. should be used with the appliance.

NEVER USE HOSE/REGULATOR ASSEMBLY IF LEAKING.

DO NOT LEAVE GAS ON MORE THAN 10 SECONDS WHEN PERFORMING LEAK TEST.

6. When the leak test has been completed and no leaks are found, turn OFF the regulator control (counterclockwise until it stops) and gas cylinder valve (clockwise until it stops). Wait 5 minutes for gas to disperse before attempting to light the appliance according to the **Lighting and Operating Instructions**.



LIGHTING AND OPERATING INSTRUCTIONS

⚠WARNING

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

ALWAYS lock all 4 caster wheels (two on cooker stand and two on tank ring) before adding cooking liquid and lighting appliance.

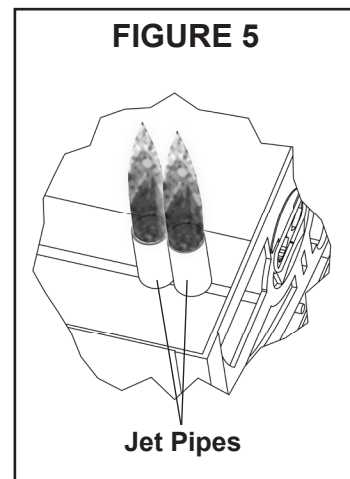
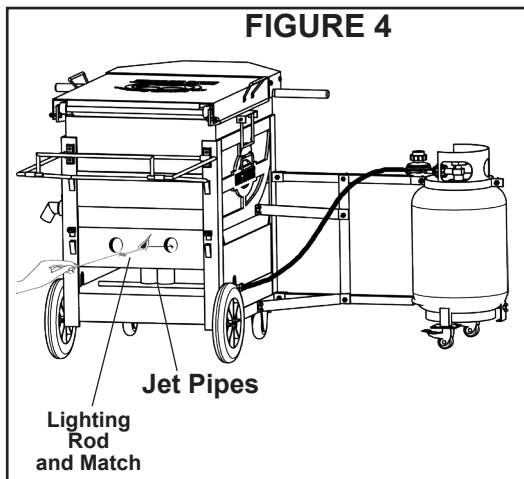
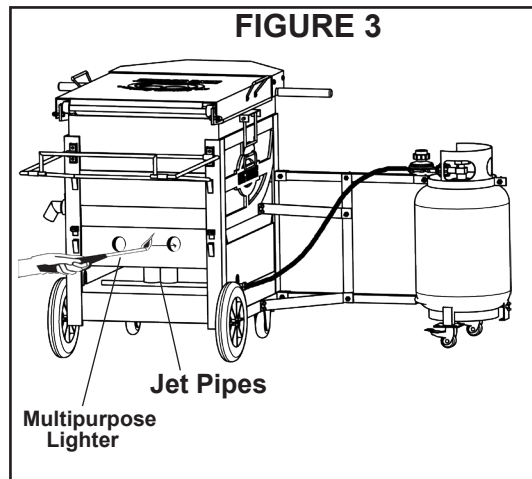
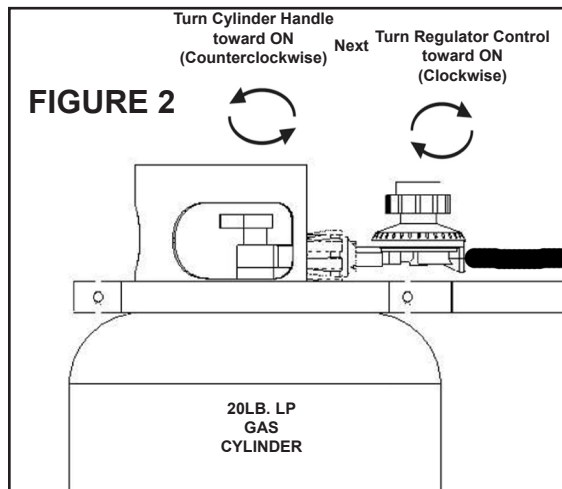
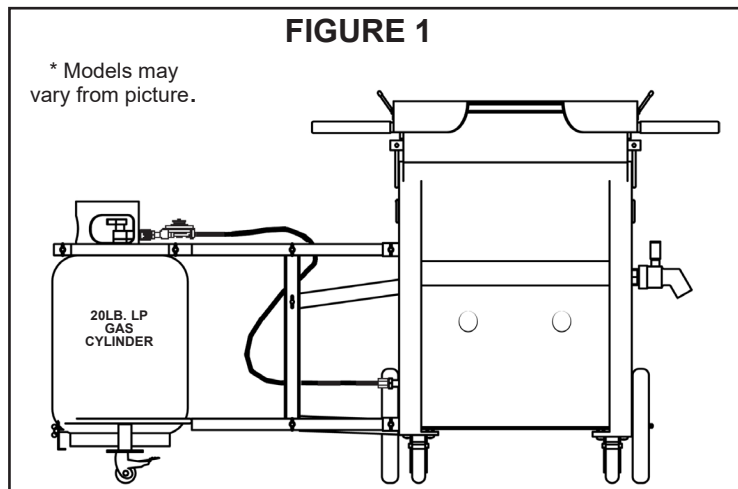
**Pot must be installed onto cooker frame and filled with water before lighting appliance.
The lid support rod must be in straight or angled position before lighting appliance.**

1. Make certain that the regulator control is turned to OFF by turning it counterclockwise until it reaches the stop.
2. Open cylinder control valve by turning it counterclockwise as per the diagram (**Figure 2**).
3. Locate the two lighting access holes that are located on the back plate of the appliance (see **Figure 3** or **4**.) The cooker must only be lit through these lighting holes. **NEVER ATTEMPT TO LIGHT IN ANOTHER LOCATION OTHER THAN THE LIGHTING HOLES.**

If using a match to light the appliance, the lighting rod which is attached to the cooker must be used. Attach the match to the end of the lighting rod. Light the match, or alternatively a multipurpose lighter, and turn the regulator control toward the ON position. Insert the end of the multipurpose lighter or lighting rod with lit match into **EACH** lighting access hole until ignition occurs (see **Figure 3** or **Figure 4**.) **Make sure each jet pipe is properly lit.** Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size (**Figure 2**).

When lighting the cooker, 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. Refer to **Figure 5** for proper flame emission.

4. Always monitor the flames throughout the cooking process. If at any point in the cooking process the flames are accidentally extinguished, immediately turn the regulator and cylinder valve OFF. Wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions. (#1 - #4) in this section.



⚠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.
3. Storage of this cooker indoors is permissible only if the cylinder is disconnected and removed from the cooker. Do not use or store cylinder in a building, garage or enclosed area. Read and follow cylinder manufacturer's instructions. 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 jet tube(s).

⚠WARNING

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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 10ft. (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 jet tubes 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 section each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If the jet burner flame does not appear correct, there may be an obstruction in the orifice (pg. 20.) Turn off the cooker and allow time for it to cool. Remove any obstructions in the orifice using a thin wire or pin. Light the cooker again as per the instruction manual. If this does not resolve the problem, please call Metal Fusion, Inc. at 1-800-783-3885.
5. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Contact Metal Fusion, Inc. at (800) 783-3885 for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Metal Fusion, Inc. should be used with the appliance.
6. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30 am-3:30pm (CST) Monday through Friday.
7. Cleaning of the appliance:
Cooker and LP Hose/Regulator: If necessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner unit or hose and regulator into water as this will cause rust.
Aluminum Pot: Clean after each use according to the directions on page 25.

TIPS FOR CARING FOR ALUMINUM FRY PANS AND BOILING POTS

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

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

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

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

If hard water causes darkening 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.




SECTION III RECIPES

from

The King of Outdoor Cooking™

This unit is designed to boil large amounts of seafood at one time. The following suggested recipe is based on the maximum amount of crawfish that can be boiled at one time. Please adjust amount of seasoning used according to how much seafood is being cooked.

Boiled Crawfish

4545KDN - This unit can boil up to one 40 lb. sack of crawfish at one time. Fill 3/4 full of water. Add 5 lbs. of King Kooker® Complete Crab, Shrimp, Crawfish Boil (complete, nothing to add). Bring water to a rolling boil. Add seafood. Gently stir. Cover the pot and return to boil. Boil crawfish for 5 minutes. Cut off the fire. 

Gently stir the seafood again and let it soak. Add one 8 ounce King Kooker® Liquid Crab Boil. Let the crawfish soak for 15 - 20 minutes. Keep tasting until the meat is cooked (not gummy) and seasoned as desired.

9090KDN - This unit can boil up to two 40 lb. sacks of crawfish at one time. Fill 3/4 full of water. Add 10 lbs. of King Kooker® Complete Crab, Shrimp, Crawfish Boil (complete, nothing to add). Bring water to a rolling boil. Add seafood. Gently stir. Cover the pot and return to boil. Boil crawfish for 5 minutes. Cut off the fire. Gently stir the seafood again and let it soak. Add two 8 ounce King Kooker® Liquid Crab Boil. Let the crawfish soak for 15 - 20 minutes. Keep tasting until the meat is cooked (not gummy) and seasoned as desired.

A Little Extra

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

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

SECTION IV

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 in Two Ways:

- A.
1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
 2. Check that the Type 1 Connection (black/green knob) is completely tightened to the tank valve.
 3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset.
 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.

OR

- B.
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. **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.

3. **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.

4. **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 24. 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.**

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 can expose you to chemicals including lead, known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information go to www.P65Warnings.ca.gov/product



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



ALWAYS turn the burner **OFF** when cooking is completed.



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



NEVER LEAVE COOKER UNATTENDED while in use or still hot.

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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