



# **KING KOOKER**

## **OUTDOOR COOKERS NATURAL GAS JET BURNERS**

# **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](http://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 natural gas 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 the pot being used does not have a maximum fill line, follow the instructions on page 11 to determine the amount of cooking liquid to be used.
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.

**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, fryer/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 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 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) 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 hose assembly specified by Metal Fusion, Inc. should be used with this appliance.
- 8) This appliance is not for frying turkeys.
- 9) 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.
- 10) 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.
- 11) 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.
- 12) **NEVER** overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

- 13) 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.
- 14) 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.
- 15) 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.
- 16) 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.
- 17) 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.
- 18) Do **NOT** move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) before moving or storing.
- 19) Avoid bumping of or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.
- 20) This appliance is designed for natural gas only. The valves, orifices and hose are for natural gas use only. Do not use liquid propane (LP) bottled gas. Liquid propane gas is not natural gas. The conversion or attempted use of liquid propane in a natural gas unit is dangerous.
- 21) This appliance is designed for use with natural gas supplied at a 7 inch water column supply pressure. Verify the supply pressure with your local gas company. If the supply pressure is different than 7 inch water column, contact a licensed or certified plumber for assistance.
- 22) This appliance is not intended for commercial use.
- 23) 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*, or *CSA B149.1, Natural Gas and Propane Installation Code*. **WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A LICENSED OR CERTIFIED PLUMBER.**

## **▲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 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, 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

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Place  
Stamp  
Here

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

FOLD

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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.

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## **TOOLS REQUIRED:**

**TORQUE WRENCH or ADJUSTABLE WRENCH, LEAK TESTING SOLUTION**

1. Before assembling, check that all cooker components are included in the shipping carton. Identify these cooker parts from the assembly drawing. Accessories may vary according to model. Check the list of accessories on your cooker box. The following parts are considered essential and should be included in your package regardless of model number.

### **CONTENTS:**

**Cooker Frame**

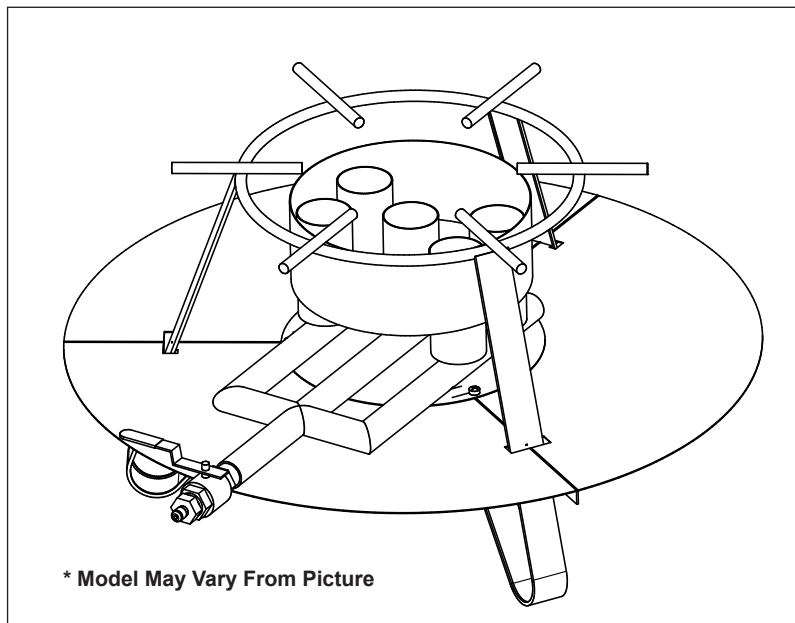
**Installed Burner with Attached Pipe Nipple, Appliance Valve and Brass Adapter  
Hose**

**Quick Disconnect Socket**

**Thermometer**

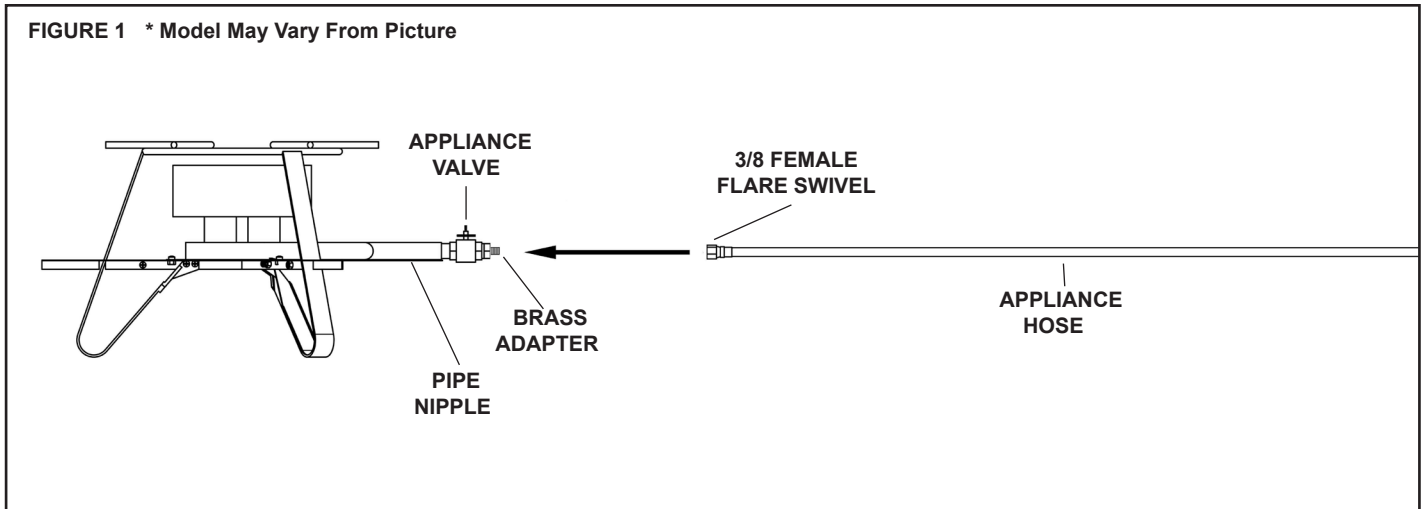
If any of the above parts are missing, contact Metal Fusion, Inc. at 1-800-783-3885 between the hours of 7:30 a.m. and 3:30 p.m. CST Monday through Friday for replacements.

2. Read assembly instructions, and understand sequence of assembly, before commencing to assemble your cooker.



# HOSE ASSEMBLY INSTRUCTIONS

1. Locate the appliance end (3/8 female flare swivel) of the hose. Wrench tighten the appliance end (3/8 female flare swivel) of the hose onto the brass adapter which is attached to the appliance valve. See below Figure 1.



2. These connections must be tightened and leak tested. See leak test instructions before use.
3. 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**

**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.**

### **THERMOMETER INSTRUCTIONS AND SAFETY PRECAUTIONS FOR DEEP FRYING WITH OUTDOOR COOKERS**

1. Always use a 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. Hang the thermometer on the inside of the pot with the probe immersed in the cooking liquid. Never place a lid over a pot when 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.
7. This appliance is not for frying turkeys.

### **DETERMINING PROPER FILL LEVELS FOR COOKING VESSELS**

Never overfill the cooking vessel with oil, grease or 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.

# CONNECTING YOUR APPLIANCE TO THE NATURAL GAS SUPPLY

1. Use King Kooker<sup>®</sup> 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 or CSA B149.1, Natural Gas and Propane Installation Code.

WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A LICENSED OR CERTIFIED PLUMBER.

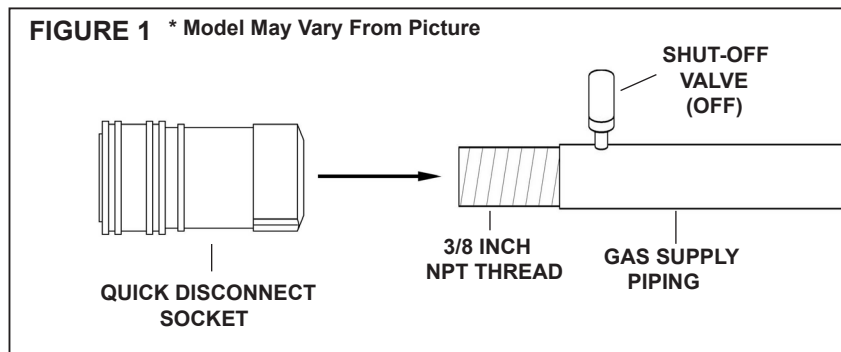
2. This appliance is designed for natural gas only. The valves, orifices and hose are for natural gas use only. Do not use liquid propane (LP) bottled gas. Liquid propane gas is not natural gas. The conversion or attempted use of liquid propane in a natural gas unit is dangerous and will void your warranty.

3. Keep the fuel supply hose away from any heated surfaces. Only the hose assembly specified by Metal Fusion, Inc. should be used with this appliance.

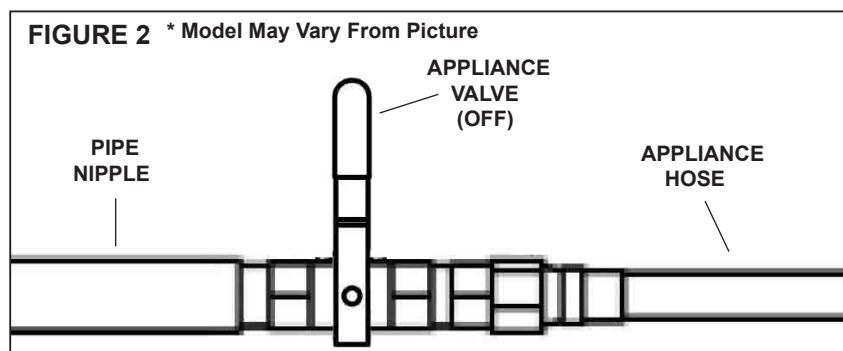
4. This appliance is designed for use with natural gas supplied at a 7 inch water column supply pressure. Verify the supply pressure with your local gas company. If the supply pressure is different than 7 inch water column, contact a certified plumber for assistance.

5. A professionally-installed shut-off valve must be located outdoors between the gas supply piping and the quick disconnect socket. The quick disconnect socket connection to natural gas supply piping must be made outdoors. Contact a certified plumber for assistance.

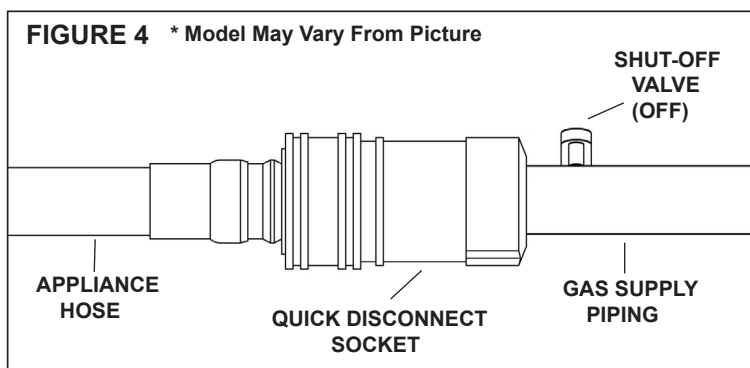
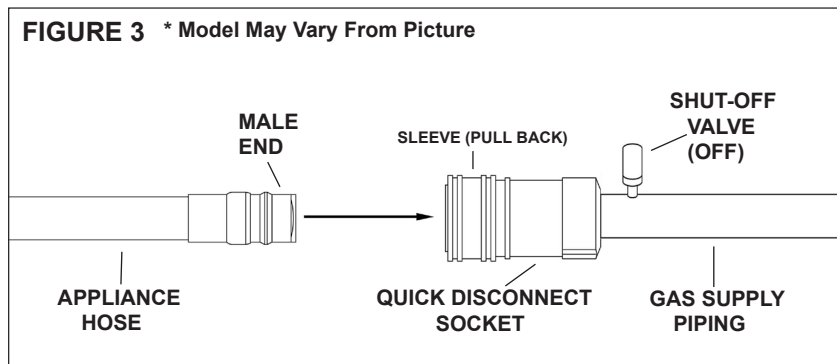
6. The quick disconnect socket will connect to a 3/8 inch NPT thread from the gas source. Coat the gas supply pipe nipple with gas resistant dope or teflon tape. Screw quick disconnect socket onto gas supply pipe nipple (house gas source) as shown in Figure 1 below. Direction of gas flow is indicated on the quick disconnect socket. Installation of the quick disconnect socket must be in accordance 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.



7. Make sure the appliance valve is set to the OFF position. See Figure 2 below.



8. Remove the protective plugs from the quick disconnect socket and unattached end (male) of the gas hose. Pull back the sleeve on the quick disconnect socket and insert the unattached end (male) of the gas hose into the socket. See Figure 3 below. Release the sleeve and continue pushing the hose into the socket until the sleeve snaps into the locked position. Figure 4 below shows a properly connected gas hose and quick disconnect socket.



9. When the quick disconnect socket and the gas hose are connected, a valve in the quick disconnect socket will open automatically and permit gas flow (the gas supply shut-off valve must be turned to an ON position to allow gas flow.) When the gas hose is disconnected, the valve in the quick disconnect socket will instantly and positively shut off the flow of gas. The gas must be turned OFF at the natural gas supply by closing the gas supply shutoff valve and removing the gas hose from the quick disconnect socket when the appliance is not in use. To remove the hose, pull back the sleeve on the quick disconnect socket and pull out the hose. The quick disconnect socket should be left attached to the gas source (house piping.) When the gas hose is removed from the quick disconnect socket, reinsert protective plugs into the socket and gas hose.

10. Disconnect your appliance from the gas supply when the gas supply is being tested at high pressures. This appliance (including hose and the appliance valve) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).

11. Use of a hose in excess of 12 feet (3.66 m) or a hose with a kink may result in a restriction of the flow of gas to the cooker and poor performance of the cooker. Always use the hose assembly supplied with the appliance. Before each use of the appliance check the hose for evidence of kinks, abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose 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 hose assembly specified by Metal Fusion, Inc. should be used with the appliance.

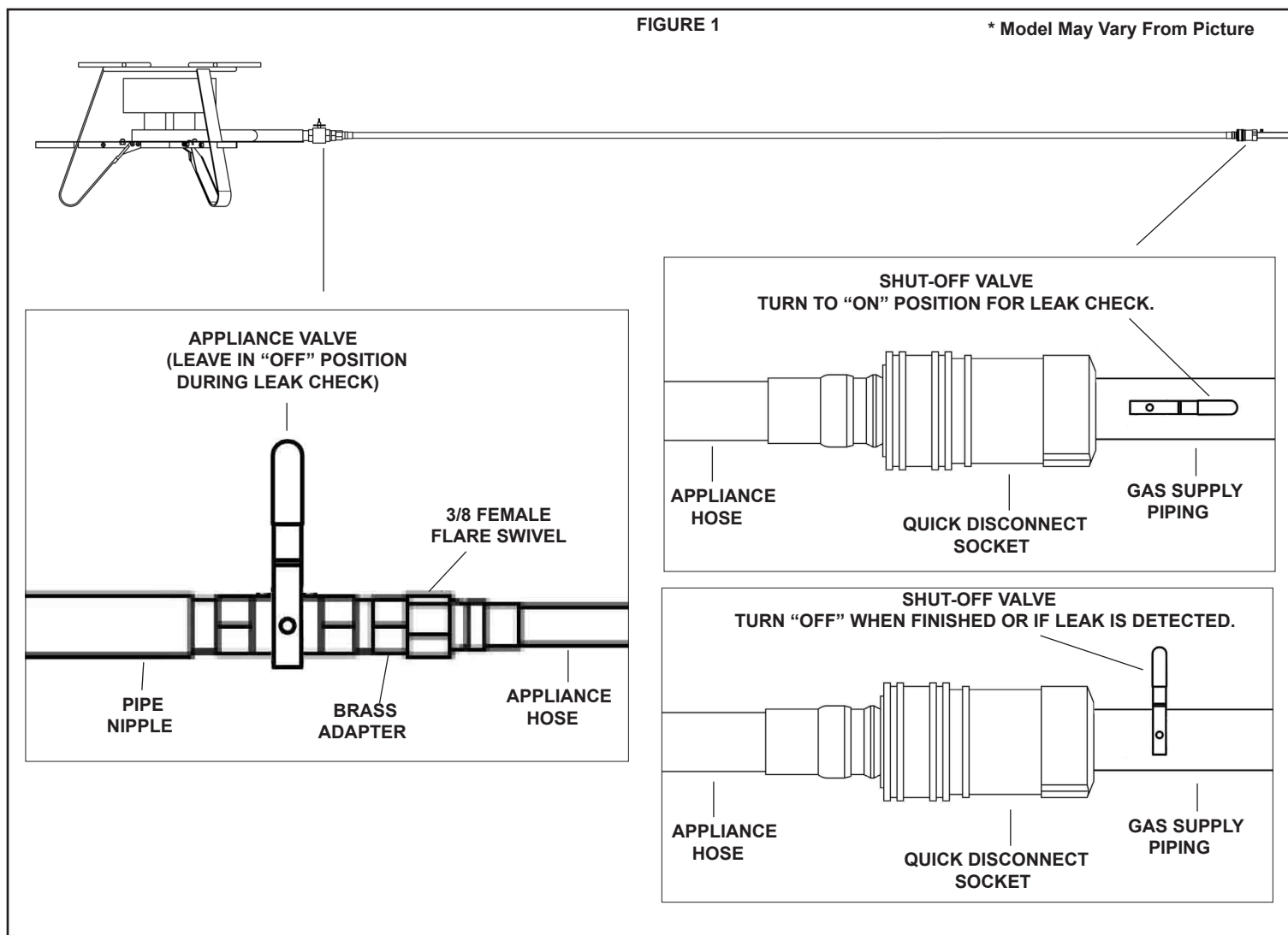
# LEAK TEST INSTRUCTIONS

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 (quick disconnect socket to gas supply piping assembly, appliance hose to quick disconnect socket assembly, appliance hose to the brass adapter assembly and the brass adapter to appliance valve assembly) after the appliance hose is inserted into the quick disconnect socket. See Figure 1 below. Turn the shutoff valve located between the quick disconnect socket and gas supply to the ON position to allow gas flow. Leave the appliance valve in the OFF position during the leak check.

If bubbles are seen, indicating a leak, turn off the gas supply shutoff valve and remove the appliance hose from the quick disconnect socket. Tighten the leaking connection until a further leak test shows no leaks. Check for gas leaks every time you use the appliance or disconnect and reconnect a gas fitting.

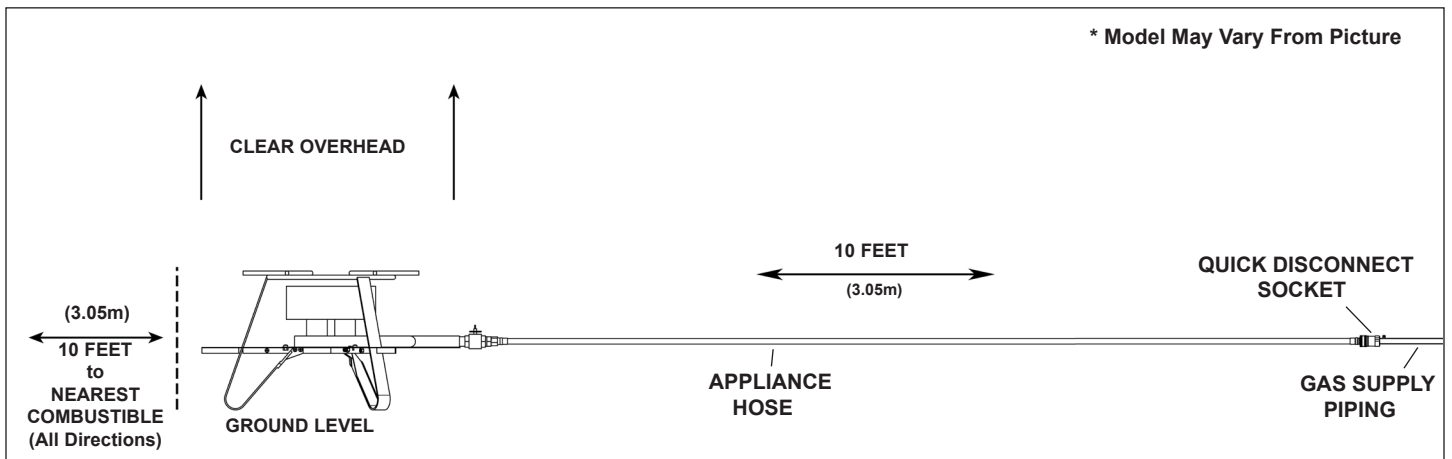
If tightening the connection does not stop the leak, call Metal Fusion, Inc. (800) 783-3885, for assistance.

**NEVER USE APPLIANCE IF LEAKING.**  
**NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**



# PLACEMENT INSTRUCTIONS

1. Never operate this appliance within 10ft. (3.05m) of any structure, combustible material or 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. The appliance hose must remain visible across its entire length from the gas supply to the appliance connection.
4. Center the pot over the burner on the cooker. Do NOT use any pot larger than 80 qts. (75.71 L) [16.63"H (42.24 cm) X 19.88"D (50.5 cm)].



## **⚠ WARNING!**

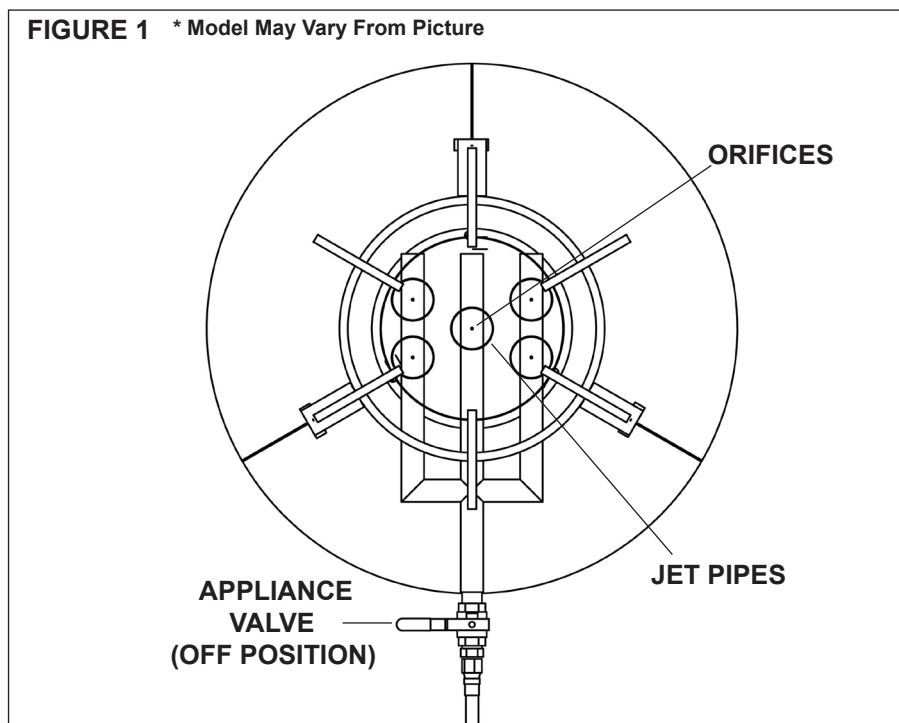
The hose connecting the appliance to the gas supply poses a trip hazard. Do not step over the hose or walk between the gas supply and appliance. Tripping could cause the appliance to tip over, leading to fire or explosion which could cause property damage, personal injury or death.

# LIGHTING AND OPERATING INSTRUCTIONS

## **⚠WARNING**

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

1. Before lighting the cooker, check that the jet pipes and orifices are free from obstruction. The orifices should be positioned pointing up directly through the pipes as per Figure 1. Both situations must be corrected if necessary before lighting to prevent flashback.



2. Connect the appliance hose to the gas supply according to **Connecting Your Appliance to the Natural Gas Supply** instructions on pages 12-13. Perform the leak test according to the instructions on page 14.
3. Check that the cooker is setup as per Figure 2, page 17. Make sure the appliance valve is set to the OFF position (see Figure 1 above.) Turn the shutoff valve located between the quick disconnect socket and gas supply to the ON position to allow gas flow to the appliance (see Figure 3, page 17.)
4. Place a multipurpose lighter as per **Figure 4** or paperbook match as per **Figure 5** over an outer jet pipe. Lighting one jet pipe will lead to ignition on the others.

**CAUTION: Do NOT place hands directly over the jet pipes when lighting.**

Turn the appliance valve toward the ON position until ignition occurs. Turning the appliance valve counterclockwise increases the gas pressure to the burner and hence the flame size.

When lighting the cooker, if ignition does not occur in 3 to 5 seconds, turn the appliance valve off. Wait 5 minutes for gas to disperse. Repeat procedure. Refer to **Figure 6** for proper flame emission.

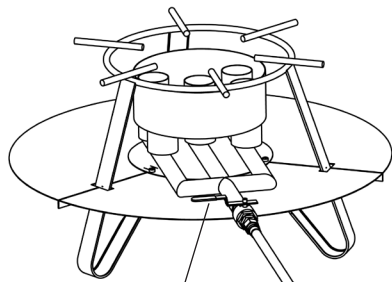
4. Always monitor the flames throughout the cooking process. If at any point in the cooking process the flames are accidentally extinguished, immediately turn the appliance valve OFF. Wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions. (#1 - #4) in this section.

## **⚠WARNING**

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



FIGURE 2



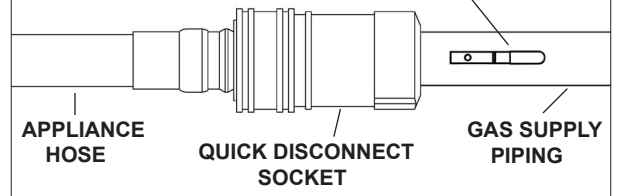
APPLIANCE VALVE  
"OFF"

APPLIANCE HOSE

GAS SUPPLY PIPING

SHUT-OFF VALVE  
"OFF"

FIGURE 3  
SHUT-OFF VALVE  
TURN TO "ON" POSITION.

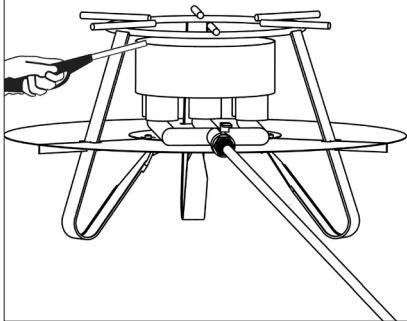


APPLIANCE HOSE

QUICK DISCONNECT  
SOCKET

GAS SUPPLY PIPING

FIGURE 4



APPLIANCE VALVE  
"ON"

PIPE NIPPLE

APPLIANCE HOSE

FIGURE 5

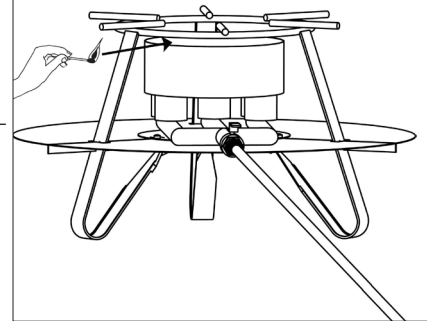
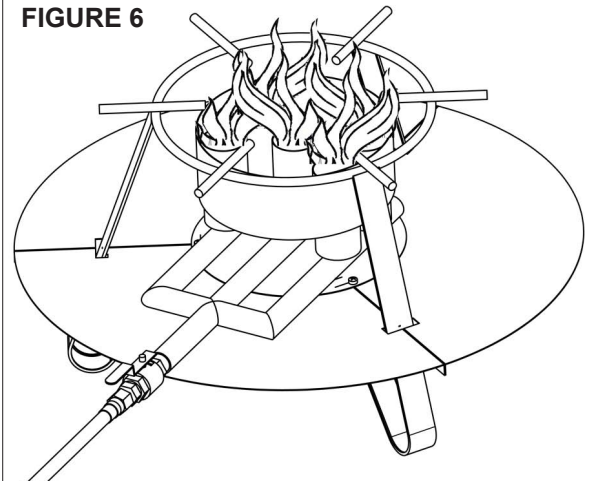


FIGURE 6



**⚠ 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 appliance valve first, then at the gas shutoff valve at the gas supply. **Check to make sure there is no flame and all valves are off.** The gas must be turned OFF at the natural gas supply by closing the gas supply shutoff valve and removing the appliance hose from the quick disconnect socket when the appliance is not in use. To remove the hose, pull back the sleeve on the quick disconnect socket and pull out the hose. The quick disconnect socket should be left attached to the gas source (house piping.) When the appliance hose is removed from the quick disconnect socket, re-insert protective plugs into the socket and appliance hose. Do not leave the cooker until it has cooled completely. When removing food from the cooker wear protective mitts.
2. Storage of this cooker indoors is permissible only if the appliance hose is disconnected and removed from the natural gas supply. Keep entire unit in area to avoid insects and contamination that can clog the jet tube(s).

### **▲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.**

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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 flame does not appear correct, there may be an obstruction in the orifice(s) (pg. 16 ). Turn off the cooker and allow time for it to cool. Remove any obstructions in the orifice(s) 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 hose assembly supplied with the appliance. Before each use of the appliance check the hose for evidence of kinks, abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose 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 hose 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 Hose:** 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 into water as this will cause rust.  
**Aluminum or Stainless Steel Pots:** Clean after each use according to the directions on page 19.  
**Cast Iron Cookware:** Clean after each use according to the directions on page 19.  
**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 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.

## SEASONING & CARE OF CAST IRON COOKWARE

New Cast Iron Pots are coated with paraffin to prevent rusting. Before using for the first time, wash with mild soapy water, rinse, and dry thoroughly. Never use abrasive detergents. Grease the entire surface of the cookware with a thin coating of solid vegetable shortening. Do not use salted fat (margarine or butter). Heat for 30-60 minutes in oven at 300-350°F (149-177°C.) Remove from oven, pour out excess grease, and wipe with a paper towel. This completes the seasoning process. Each time the cast iron is used, coat the entire surface with a thin coat of solid vegetable shortening, wipe with a paper towel, and store.

## INFORMATION REGARDING COOKING OIL

A good liquid vegetable oil must be used for deep frying.

### 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 cooking. This aids in improving the flavor of the oil for the next use.



# SECTION III RECIPES

from

## The King of Outdoor Cooking™

For more great recipes and products check our website at [www.kingkooker.com](http://www.kingkooker.com)



### Boiled Seafood! The King Kooker® Way!

For a 60 to 100 quart pot, fill 1/2 full of water. Add 4 to 6, 16 ounce King Kooker® 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. Boiling times: Shrimp - 2 minutes; Crawfish - 5 minutes; Crabs - 5 minutes. Cut off the fire. Gently stir the seafood again and let it soak. Add one 8 ounce King Kooker® Liquid Crab Boil. 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 four trays of ice to the pot, allowing it to float on the surface of the liquid. This sudden change of temperature causes the seafood to sink and to draw in the great flavor of King Kooker® seasoning.

#### A Little Extra

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

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

#### Blackened Fish



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

Fish fillets should be 1/2" (1.25 cm) thick for best results. Dip fillets in melted butter or margarine and shake King Kooker® Blackened Redfish Seasoning on both sides of fillets. Drop into the skillet and cook for 45 seconds on each side. Serve piping hot.

#### Barbecue Shrimp



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

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

#### 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.

#### Steamed Clams or Mussels



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

#### Steamed Blue Crabs, Shrimp, or Lobsters



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

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

# SECTION IV

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

## **FREQUENTLY ASKED QUESTIONS AND ANSWERS**

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

### **1. CAN I USE PROPANE WITH THIS COOKER?**

ANSWER: This appliance is designed for natural gas only. The valves, orifices and hose are for natural gas use only. Do not use liquid propane (LP) bottled gas. Liquid propane gas is not natural gas. The conversion or attempted use of liquid propane in a natural gas unit is dangerous.

### **2. HOW DO I CONNECT THIS COOKER TO MY HOME'S NATURAL GAS SUPPLY?**

ANSWER: WE RECOMEND THAT THIS INSTALLATION BE DONE BY A LICENSED OR CERTIFIED PLUMBER. Keep this manual for furture reference. 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, or CSA B149.1, Natural Gas and Propane Installation Code.

### **3. MY COOKER'S FLAME APPEARANCE IS VERY WEAK. WHAT'S THE PROBLEM?**

ANSWER: Use of a hose in excess of 12 feet (3.66 m) or a hose with a kink may result in a restriction of the flow of gas to the cooker and poor performace of the cooker. Always use the hose assembly supplied with the appliance. Before each use of the appliance check the hose for evidence of kinks, abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose 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 hose assembly specified by Metal Fusion, Inc. should be used with the appliance.





# 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](http://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](http://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** 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 completed.



**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

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