



OUTDOOR COOKERS

MOC2BSF/MOC2BSFG 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 A.M. to 3:30 P.M. CST • Monday through Friday

(504) 736-0201

WWW.MROUTDOORSCOOKOUT.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.

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.



1. Never operate this appliance unattended.
2. Never use this product without the supplied heat plate installed between the cooker and the propane tank.
3. Never use lid during the cooking process. Use the lid as a splash guard and to protect a cleaned seasoned griddle from moisture after cooking.
4. 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.
5. Only use propane burning units outdoors. Risks include fire and carbon monoxide fumes. Lack of ventilation can cause injury or death.
6. Never operate this appliance within 25 feet (7.5m) of any flammable liquids or vapors.
7. Do not fill cooking vessel beyond maximum fill line (if applicable).
8. 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.
9. 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.
10. 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 Mr. Outdoors® Cookout 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 10 ft. (3.05m) from the sides, front and back of the appliance to **ANY** construction. Keep the area clear of **ANY** combustible material. Do not use on or under **ANY** apartment or condo balcony or deck.
- 6) When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.
- 7) Check all cooker fittings for leaks before each use. 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.
- 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 or griddle 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) 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.
- 21) This appliance is not intended for commercial use.
- 22) Use Mr. Outdoors® Cookout appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, *ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code*.

▲WARNING

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METAL FUSION, INC. - LIMITED ONE-YEAR WARRANTY

WHAT THIS WARRANTY COVERS

This warranty covers all components of this product 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 grill 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 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 or finish on the cookers, as in a normal use of the outdoor cooker, the paint may be burned off. Nor does this warranty cover discoloration or rust to the cooker or griddle 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 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 cooker with an identical or substantially equivalent cooker. Metal Fusion, Inc. will perform this service at no charge to you, except for the actual cost of shipping and handling the outdoor grill or replacement parts.

HOW TO GET SERVICE

In the event you have a problem or malfunction with your grill, simply call Metal Fusion, Inc. at (800) 783-3885.

HOW STATE LAW APPLIES

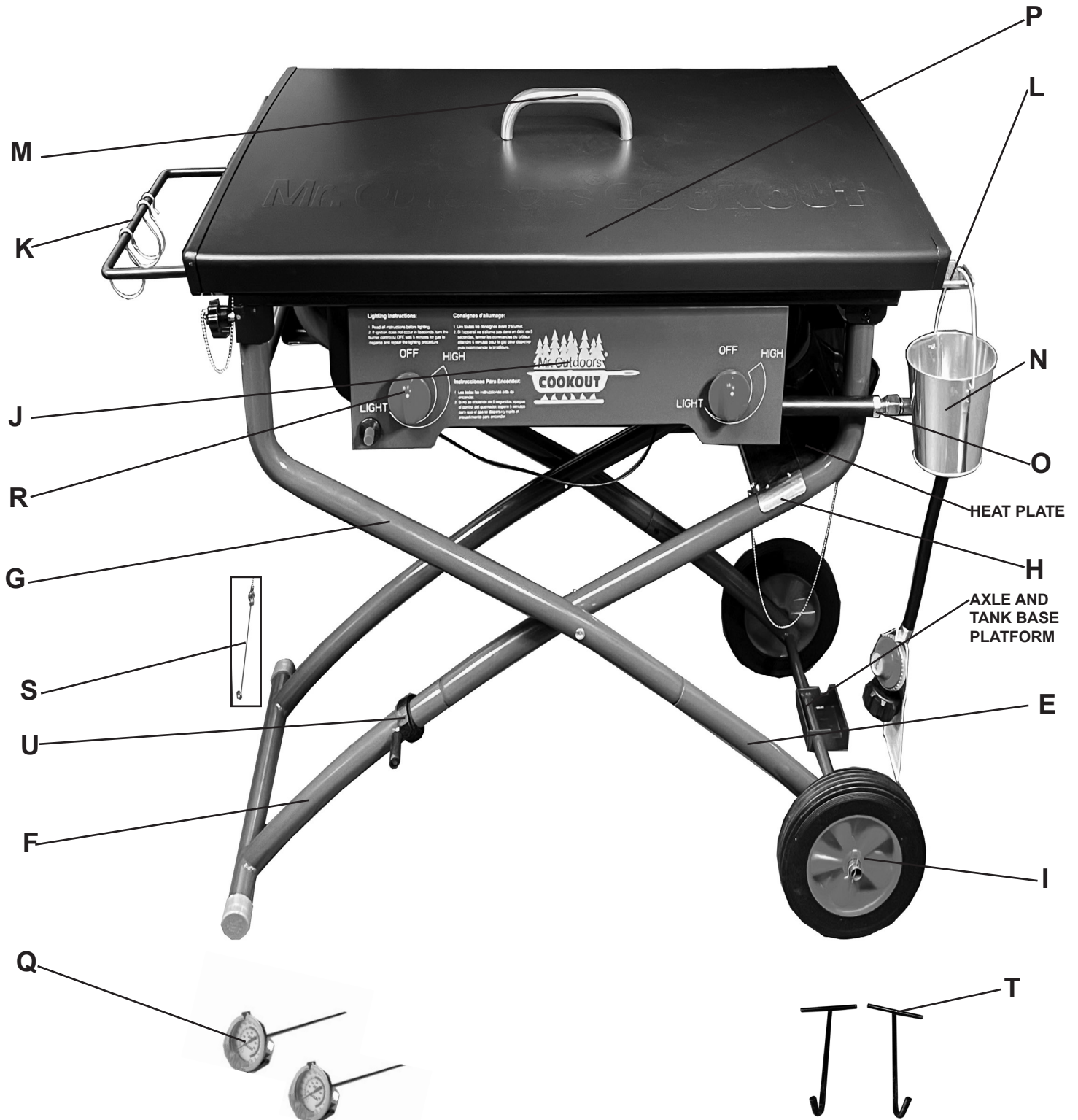
This warranty gives you specific rights, and you may have other rights which vary from state to state.

MR. OUTDOORS® COOKOUT PORTABLE COOKER PACKAGE PACKAGE CONTENTS

⚠ WARNING

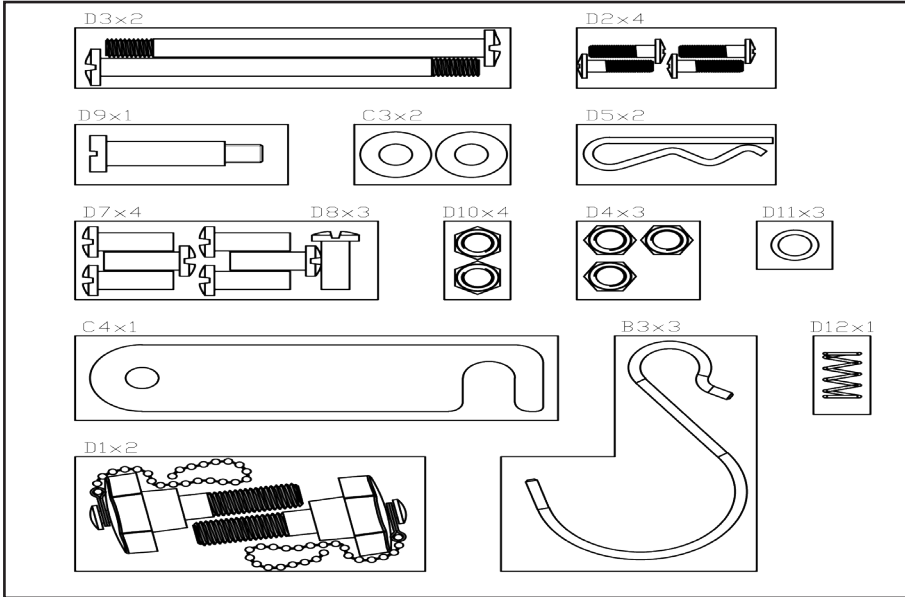
THE USE AND CARE MANUAL MUST BE READ AND UNDERSTOOD
BEFORE USING THE APPLIANCE

PACKAGE CONTENTS DIAGRAM * Model May Vary From Picture



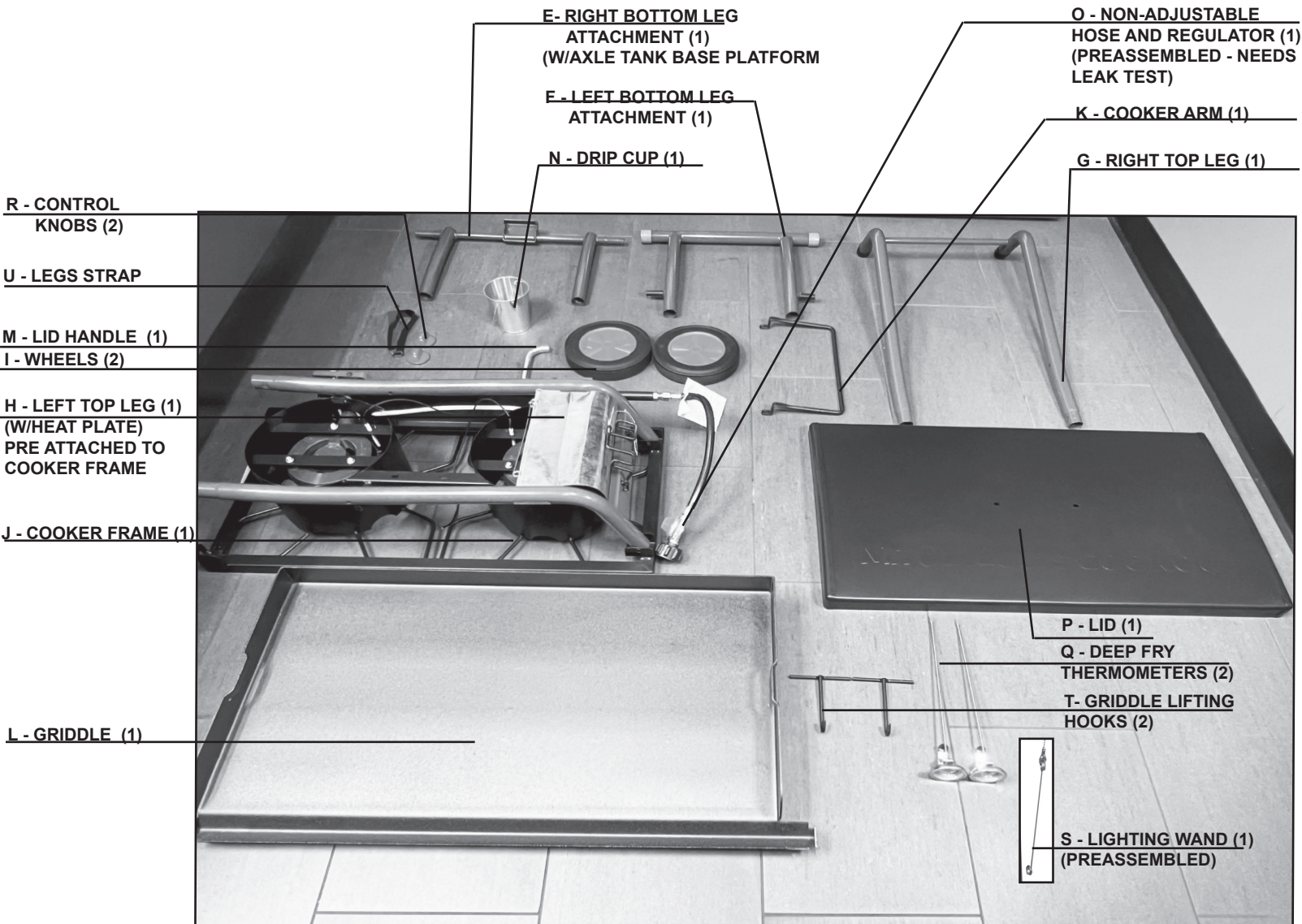
PARTS LIST

HARDWARE PACKET A



HARDWARE NOT TO SCALE

- D3 X 2 - LONG BOLTS FOR LEG ASSEMBLY CONNECTIONS
- D2 X 4 - BOLTS FOR CONNECTION OF TOP LEG TO BOTTOM LEG ATTACHMENTS
- D9 X 1 - PIN BOLT THAT FASTENS GRIDDLE TO COOKER FRAME
- C3 X 2 - CUSHIONED WASHERS FOR LEGS
- D5 X 2 - COTTER PIN FOR WHEEL CONNECTION
- D7 X 4 - BOLTS THAT CONNECT ARM TO COOKER FRAME
- D8X 3 - 2 BOLTS THAT CONNECT LID HANDLE TO LID
1 BOLT THAT FASTENS LID LATCH TO LID
- D10 X 4 - NUTS THAT HOLD ARM ON FRAME
- D4 X 3 - 2 LOCK NUTS THAT FASTEN LEG ASSEMBLIES TOGETHER
1 LOCK NUT FASTENS LID LATCH TO LID
- D11X3 - BLACK WASHERS 2 FOR LID ASSEMBLIES
1 FOR LID LATCH ASSEMBLY
- C4X1 - LID LATCH
- D12X1 - SPRING FOR LID LATCH ASSEMBLY
- D1X 2 - EASY GRIP BOLTS WITH CHAINS THAT HOLD LEGS IN PLACE FOR USE
- B3 X 3 - HOOKS TO HANG UTENSILS FROM HANDLE DURING USE



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, grill and stove will be used interchangeably to refer to the Mr. Outdoors® Cookout Outdoor Cooker.

ASSEMBLY INSTRUCTIONS

TOOLS REQUIRED:

PHILLIPS HEAD SCREWDRIVER, ADJUSTABLE WRENCH, and LEAK TESTING SOLUTION

1. Before assembling, check that all cooker components are included in the shipping carton. Identify these cooker parts from the Package Contents and Parts List. Accessories such as pots 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.

Required Parts Lists:

Cooker Stand, Cast Burner(s), LP Hose and Regulator, Thermometer(s)

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. Pay attention to sharp edges of parts while you assemble the cooker. It is advisable to wear protective work gloves during the assembly.
4. Unpack the appliance and remove all the packaging as shown on page 7, Parts List. Store the packaging out of reach of children. Before proceeding with the assembly instructions cut away the wire ties holding the cast burners to (J) Cooker Frame as shown in Figure 1, and remove the packing caps from (G) Right Top Leg as shown in Figure 2. After completing the assembly, please recycle the packaging following your local guidelines.

Figure 1

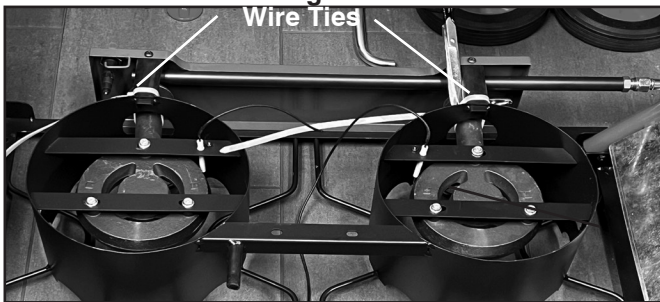
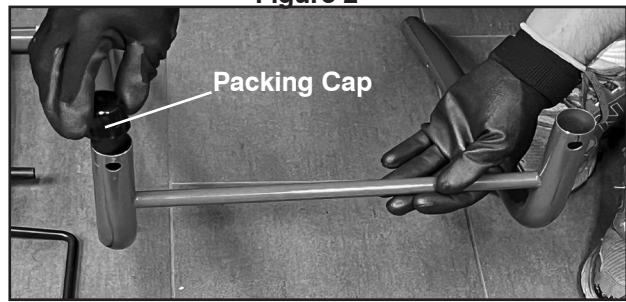


Figure 2



5. Turn Cooker Frame Upside Down. Push the piezo wire with the round end into the the round receiver port on the the backside of the Ignition Button. Slide the piezo wire with the slotted end onto the metal tab that is protruding out from the side of the Ignition Button. Assembly is shown below in Figure 3 . Turn over and test by pressing the Ingition Button as shown in Figure 4. Make sure hands are clear of the needle that sticks over the cast burners, this will spark. Check that both piezo needles spark when Ignition Button is pressed. If there is no spark check connections to make sure both are pushed in far enough to conduct the charge from the ingition button to the cast burners. If no spark can be seen over the cast burners turn the Piezo wire that was slid onto the side tab the opposite way as both wires need to be installed correctly to conduct the charge. Test again. Now it should spark.

Figure 3



Piezo Wire
Slotted End)

Piezo Wire
(Round End)

Figure 4

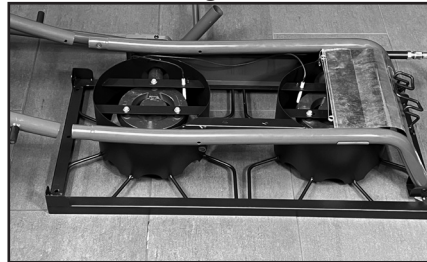


6. Connect the **Left Bottom Leg Attachment (F)** shown in Figure 5 with the **Left Top Leg (H)** (with the heat plate) as shown in Figure 6. **Left Top Leg (H) is Already Assembled to Cooker Frame.** Use 2 **(D2) Bolts** to fasten the Left Bottom Leg Attachment with the Left Top Leg as shown in Figure 7. Use one bolt to fasten together the Left Bottom Leg Attachment and Left Top Leg on each side of the assembly. Tighten securely with phillips head screwdriver.

Figure 5

Figure 6

Figure 7

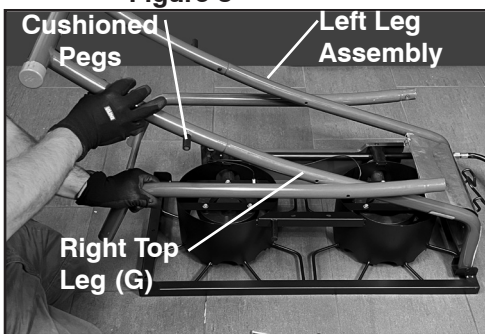


7. Place the left leg assembly (with the heat plate) inside of the Right Top Leg (G) by lifting the Left Leg Assembly and Inserting the Right Top Leg underneath it, see Figure 8. The right leg assembly will sit on top of the cushioned pegs of the left leg assembly once assembly is complete. Hold both left and right leg assemblies so that the holes where the legs intersect in the middle align. Connect the two leg assemblies by inserting **Long Bolts (D3)** through the outside right leg assembly. A **Cushioned Washer (C3)** needs to be inserted onto the protruding bolt on the inside of the right leg assembly so that it will act as a cushion between the legs. Continue further inserting the bolt through the washer and into the hole on the outside of the left leg assembly. Continue pushing the bolt until it protrudes from the inside of the left leg assembly. Use **Lock Nut (D4)** to fasten the leg assembly together as shown in Figures 9 and 10. Tighten with adjustable wrench on nut and tighten bolt with phillips head screwdriver. Repeat these steps to connect the other side of the legs.

Figure 8

Figure 9

Figure 10



8. Insert **Wheels (I)** onto each axle as shown in Figure 11. Once the wheel is slid all the way onto the axle push **Cotter Pin (D5)** through each hole on the axle outside of the wheel to prevent the wheel from sliding off during rolling. See Figure 11. Repeat for the other wheel on the opposite side. Connect the **Right Bottom Leg Attachment (E)** with the **Right Top Leg (G)**. See Figure 12. Use 2 **(D2) Bolts** to Fasten the Right Bottom Leg Attachment with the Right Top Leg as shown in Figure 13. Use one bolt to fasten each side of the Bottom Leg Attachment to the Right Top Leg. Tighten securely using phillips head screwdriver.

Figure 11

Figure 12

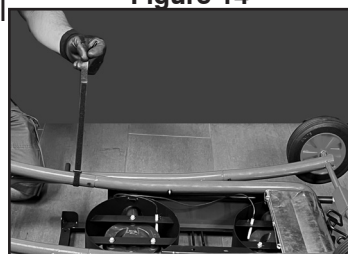
Figure 13



9. Tie Leg Strap (U) around one of the legs and pull it through the eye so it is secure as shown in Figure 14. Next loop the strap around both sets of legs and pull it tight so that it does not allow legs to unfold. The strap should stick to itself. Now turn the cooker stand over so that it is oriented with the cook tops up ready for use as in Figure 15. The Leg Strap is used for storage. Unstrap the leg Strap before the Next Step.

Figure 14

Figure 15

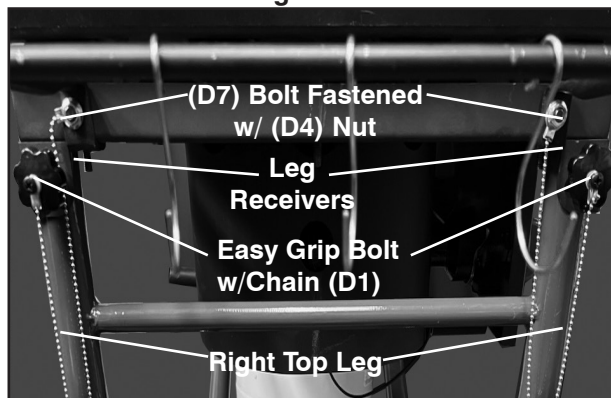


10. Place **Control Knobs (R)** onto the brass valve stems protruding from the **Cooker Frame (J)** face plate. Step on left leg assembly bottom bar. Pull frame upwards as shown in Figure 16 until **Right Top Leg (G) (both legs)** rests in the cooker frame leg receivers (on right side of cooker frame). Use 2 **(D1) Easy Grip Bolts** to fasten the Right Top Leg (both legs) into the cooker frame leg receivers as shown in Figure 17 (chain assembly to follow). Attach the **Cooker Arm (K)** by aligning its holes with the holes in the cooker frame that are above the bolt holes for the (D1) Easy Grip Bolts used in the previous step. The Cooker Arm should be oriented so that the holes in the side of the cooker frame and holes underneath the cooker frame align with the holes in the Cooker Arm. Use 4 **(D7) Bolts** to attach the Cooker Arm to the Cooker Frame. Insert the 4 (D7) Bolts that will be used to fasten the cooker arm to the cooker frame through the inside holes of the cooker frame so that nuts will fasten to the outside of the cooker frame. Insert the eye hooks on the ends of the chains of the (D1) Easy Grip Bolts over the protruding bolts that come through the side of the cooker frame. Fasten the **(D7) Bolts** by screwing 4 **(D4) Nuts** to the protruding bolt end to tighten to the cooker frame. Tighten with screwdriver and adjustable wrench to ensure that arm is secure. Clip **(B3) Hooks** onto Cooker Arm to hang cooking utensils. See Figure 17 - finished assembly.

Figure 16



Figure 17



11. Place **Griddle (L)** on top of Cooker Frame. Orient Griddle so that the legs fit inside of the cooker frame, and the drip trough extends over the face plate as shown in Figure 18. The Placement Bar on the griddle needs to be aligned with the middle side hole on the cooker frame. Tighten **Pin Bolt (D9)** into the middle hole and placement bar of the Griddle as shown in Figure 19 to keep the Griddle in place during use or storage or transport. Store the Pin Bolt in the extra threaded hole in the cooker stand when griddle needs to be moved from stand. Hang **Drip Cup (N)** by its bale onto the notched area of the grease trough as shown in Figure 20.

Figure 18



Figure 19

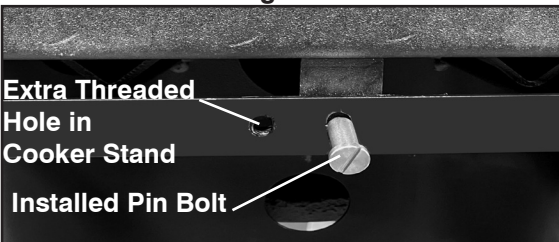


Figure 20



12. For **Lid (P)** assembly, align the holes in the Lid with the holes in the **Handle (M)**. Orient the Lid so that the handle is on the outside of the lid allowing the Lid to go over the Griddle when not in use, as shown below in Figure 21. Use 2 **Bolts (D8)** and 2 **Washers (D11)** to fasten the Handle to the Lid. Bolt from the inside of the lid to the outside as shown in Figure 21. Use Bolt (D8), Washer (D11), and Lock Nut (D4) to Attach Latch (C4) to Lid as shown in Figure 22 below. Latch Lid to Cooker Stand for Storage and Transport as shown in Figure 23. When griddle is in use, hang Lid to back of griddle as shown by Figure 24. Lid is intended to be set over the griddle to protect the griddle from moisture when not in use. Remove griddle and lid from cooker when boiling or frying.

Figure 21

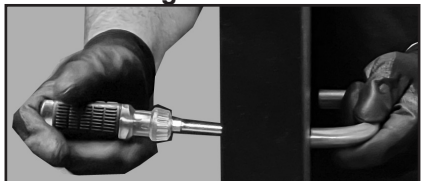


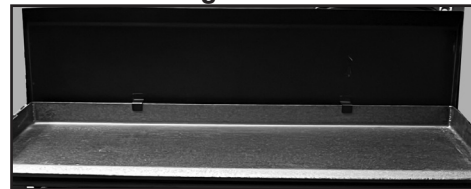
Figure 22



Figure 23



Figure 24



⚠ WARNING

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

USE AND CARE OF MR. OUTDOORS[®] COOKOUT PORTABLE COOKER PACKAGE AND ACCESSORIES

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 Mr Outdoors[®] Cookout 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 until the food product is completely submerged. There must be a minimum of 3 inches (7.5cm) 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

Mr. Outdoors® Cookout 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. Never operate cooker without heat plate installed between LP gas cylinder and cooker frame.
5. Do not store a spare LP gas cylinder under or near this appliance.
6. Disconnect the cylinder from the cooker for storage.
7. Store the cylinder out of the reach of children.
8. Do not use or store the cylinder in a building, garage or enclosed area.
9. 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.
10. The cylinder must have a protective collar to protect the cylinder valve.
11. 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.
12. 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 GAS CYLINDER INSTALLATION

- A. Insert the bottom of the LP Gas cylinder's tank base ring into the grooved section of the cooker's tank base platform. See Figure 25 Below.
- B. Next, insert the top of the LP Gas cylinder's tank collar into the cooker's tank retention collar on the side of the left leg assembly. Make sure that the tank collar is positioned so that the bend located on the middle of the retention collar goes inside of the tank collar and the other two tank bends are outside the LP Gas cylinder's collar as shown in Figure 26 Below. The tank should be held securely to the side of the cooker so as not to restrict the rolling motion of the portable cooker.
- C. Always remove the tank before attempting to collapse the cooker after use or for storage.

Figure 25

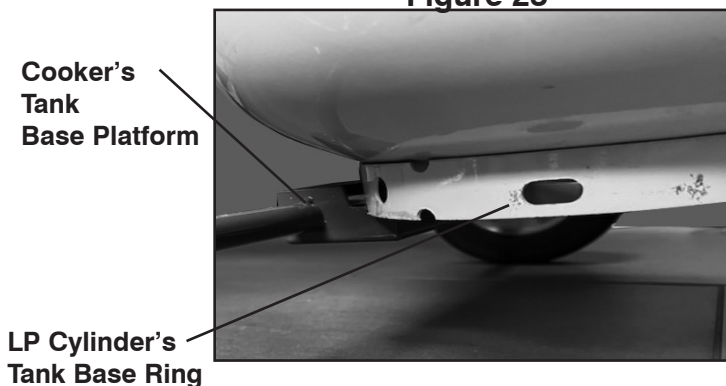
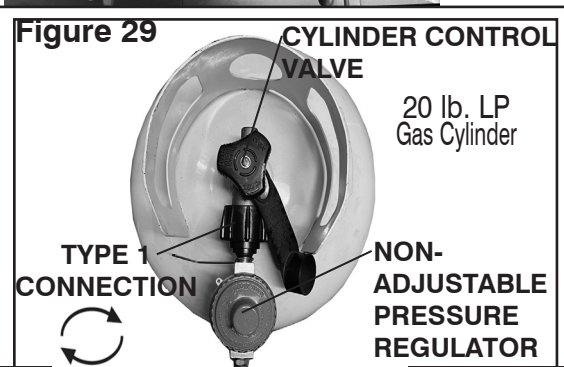
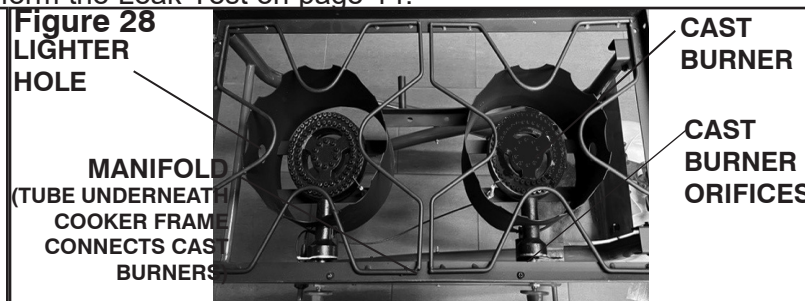
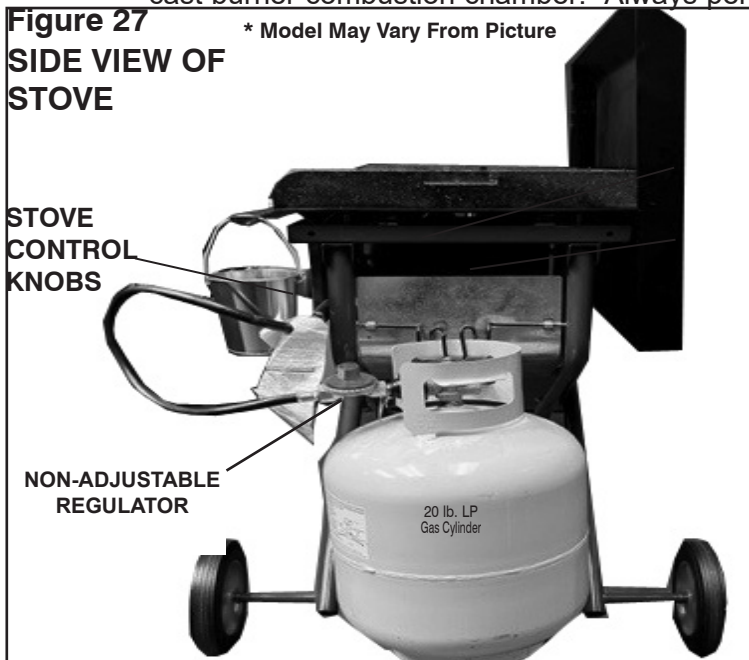


Figure 26



HOSE ASSEMBLY INSTRUCTIONS

- Check that the control knobs on the stove are set to OFF not allow gas flow, and check that the control valve on the propane cylinder is also set to OFF to not allow gas flow as shown in **Figure 29** (Top View of Cylinder).
- Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise See **Figure 29** and **Figure 27**. Hand tighten with the regulator positioned upright.
- Before lighting the cooker, check that the cast burners and their orifice(s) shown in **Figure 28** to make sure they are free from obstruction. The orifice(s) are behind the windshield which protects the cast burner combustion chamber. Always perform the Leak Test on page 14.

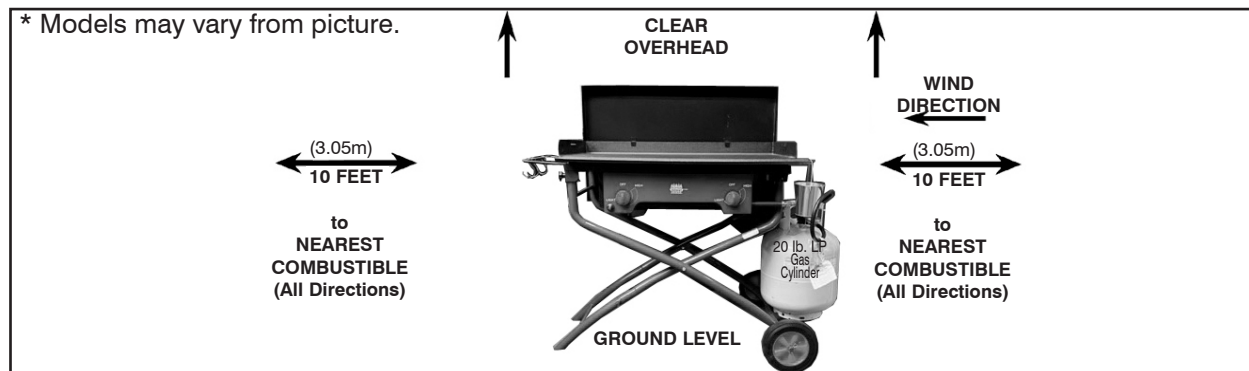


PLACEMENT INSTRUCTIONS

- Never operate this appliance within 10 ft. (3.05m) of any structure, combustible material or other gas cylinder. Never operate this appliance within 25 ft. (7.5m) of any flammable liquids or vapors.
- There must be no combustibles or roof overhead.
- Never operate without Heat Plate installed between LP gas cylinder and cooker frame.
- Lid should not be used during the cooking process, but rather used to protect seasoned griddle after cooking.
- The griddle should not be in place for boiling and frying. Pots and pans should be used directly over cast burners.
- 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.
- If using the griddle, ALWAYS follow the installation instructions located on page 10. When cooking with a pot(s), do not install the griddle. Center the pot over the cast burner on the cooker.

Do NOT use any pot larger than the recommended size for your cooker as listed below:

<u>Model #</u>	<u>Maximum Pot Size</u>	<u>Pot - Height/Diameter</u>
MOC2BSF & MOC2BSFG	30 qt. (28.39 L) pot	15" x 13" (38.1 cm X 33 cm)



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.

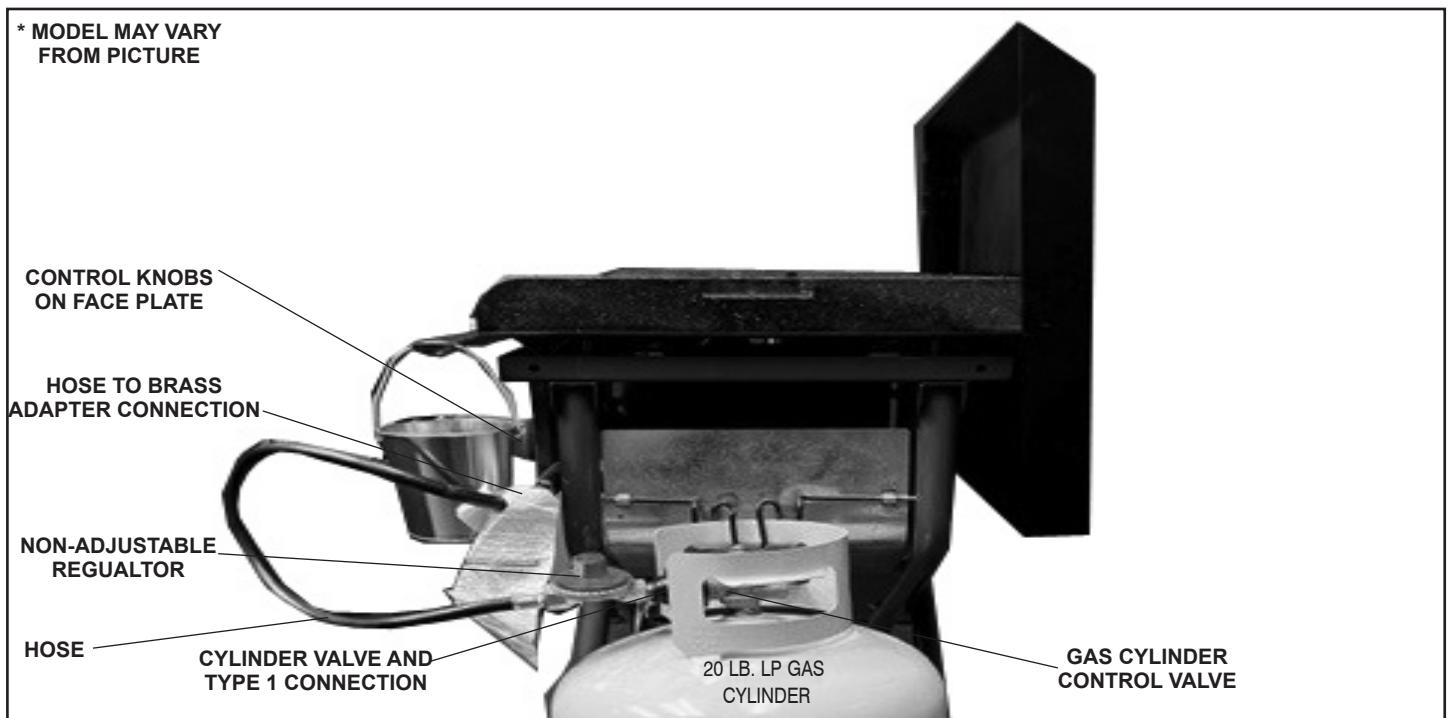
LEAK TEST INSTRUCTIONS

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 control valve and control knobs on face plate 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 control 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 control 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. 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 cylinder valve OFF and follow the below instructions.
6. 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.**

7. When the leak test has been completed and no leaks are found, turn OFF the 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**.



⚠ 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.

LIGHTING AND OPERATING INSTRUCTIONS

▲WARNING

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

**Your model has multiple control knobs that work independently. Follow below instructions for each control knob and casting.*

1. Check the cooker to make sure that it is set up as per the diagram (**Figure 1**).
2. Make certain the control knobs are turned to the “OFF” position by pushing in and turning them clockwise until they reach the stop position.
3. Open the cylinder control valve by turning it counterclockwise as per the diagram (**Figure 2**).
4. There are two ways of lighting your cooker. Choose one of the following methods:
A. Piezo Ignition - Test the connection by pushing the red ignitor button on the face panel (see **Figure 1**). You should see a spark between the end of the exposed piezo wire and burner. If not sparking, check connections and make sure wire is not touching burner. There should be a distance of 3/16” (4.8mm) between the end of the electrode tip and the burner for proper operation.

Push and turn the control knob to the “LIGHT” position (**Figure 3**). Immediately press the red ignitor button next to the control knob repeatedly until ignition occurs. When lighting the cooker, if ignition does not occur in 3 to 5 seconds, turn the control knob and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.

B. Multi-Purpose Lighter/Paperbook Match - Push and turn the control knob towards the “LIGHT” position (**Figure 3**). Immediately place a lit multi-purpose lighter or paperbook match through the hole on the side of the burner shroud as shown in **Figure 4**.

When lighting the cooker, if ignition does not occur in 3 to 5 seconds, turn the control knob and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.

For Both Methods A. and B. if using both burners once one burner is lit keep this burner’s output low and proceed to follow the above steps A or B to light the second burner. Once both burners are lit proceed to increase the output by turning the control knobs counter clockwise towards “HIGH” as shown in Figure 5 until desired output is reached.

5. Check that the flame is blue and that the flames are emitted from every port in the casting (**Figure 6**). If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to “Lift” off the burner.
If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on pages 17-18 for more information regarding a yellow flame.
6. Always monitor the flame throughout the cooking process. For best results Griddle cooking should not be done at a constant high temperature. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the control knob(s) on face plate and cylinder valve OFF. Wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions (#1 - #5) in this section.

▲WARNING

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

SIDE VIEW



FIGURE 1

CYLINDER CONTROL VALVE

Turn triangle handle toward ON (Counterclockwise)

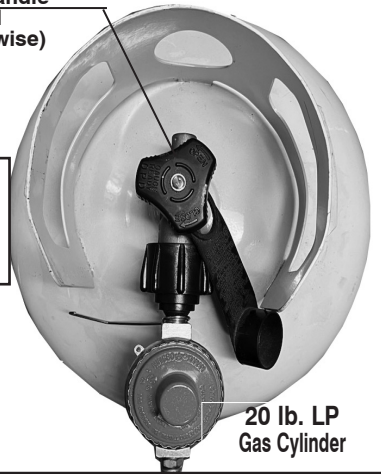
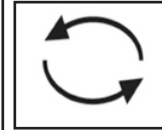


FIGURE 2

PIEZO IGNITION



CONTROL VALVE TURNED TO LIGHT

PUSH START PIEZO IGNITION

* Model may vary from picture.

FIGURE 3

MATCH OR MULTI-PURPOSE LIGHTER



LIGHTING HOLES (LOCATED ON WIND SHROUD ON BOTH SIDES OF COOKER)

FIGURE 4

FIGURE 5



Turn the control knob toward the "LIGHT" position until ignition occurs. Turning the control knob counterclockwise increases the gas flow to the burner and hence the flame size.

FIGURE 6 - PROPER FLAME EMISSION



Air Shutter

* Model may vary from picture.

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, POT, OR GRIDDLE WHILE IN USE OR STILL HOT [ABOVE 100°F (38°C)].

1. After each use turn OFF the Mr. Outdoors® Cookout cooker at the control knob(s) 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. Remove the LP cylinder from unit and make sure that lid is in place on top of the griddle to collapse unit. The cooker will not collapse with the lid hanging on the back of the griddle.
To collapse the cooker loosen and remove the Easy Grip Bolts securing the legs into the cooker frame receivers. Then step on Left Leg Assembly Bottom Bar opposite the propane tank side and simultaneously pull the frame upwards. This will allow the cooker legs to collapse the unit. Make sure to hold the cooker frame and slowly lower it down in order to collapse the unit. Once collapsed, put the Easy Grip bolts back into their holes on the cooker frame for storage. In order to reduce weight, the griddle and lid may be removed before collapsing the unit. The griddle can be stored on the cooker frame by making sure the pin bolt is securely installed, securing the griddle to the cooker frame.
4. 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 all cylinder manufacturer's instructions. The cylinder must be stored out of the reach of children at all times. Keep entire unit in area to avoid insects and contamination that can clog the venturi tubes.
5. To prevent exposure to moisture and rust, it is recommended to store the Steel Griddle indoors once cleaned and reseasoned after each use.

▲WARNING

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

MAINTENANCE OF OUTDOOR COOKERS AND ACCESSORIES

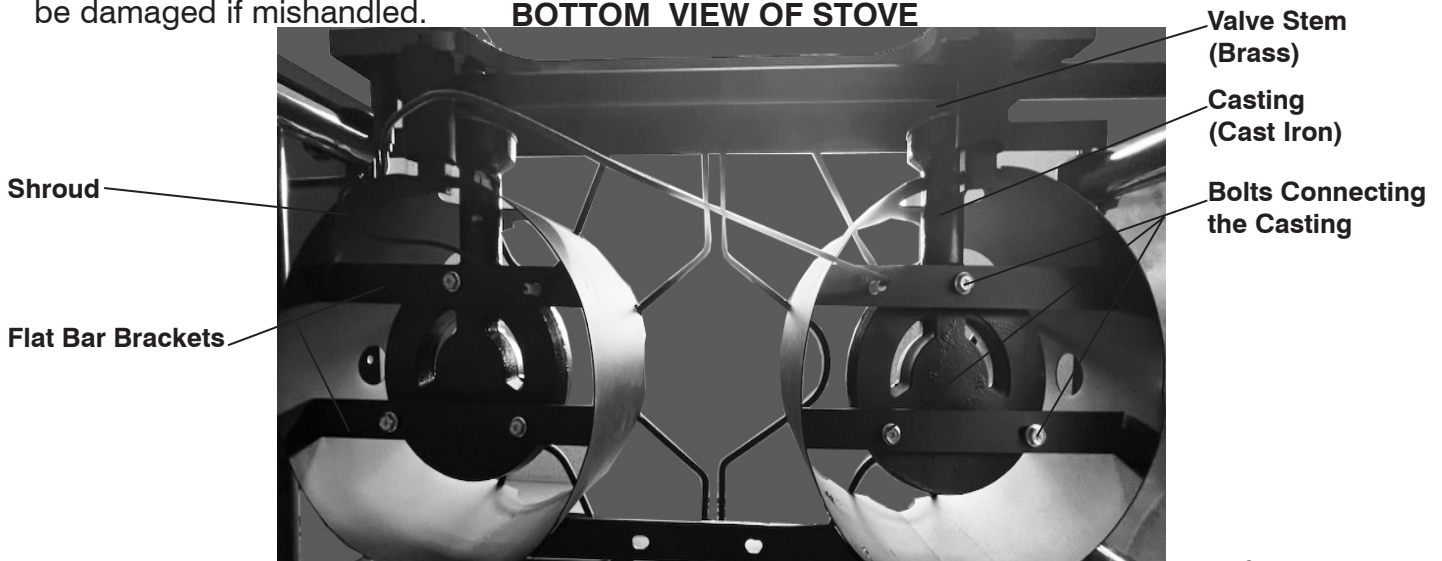
1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker inspect and remove any combustible items.
2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with 10 ft. (3.05m) of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.
3. Before each use of the appliance check the burner/venturi 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 Manual each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube. If there is any obstruction or a yellow flame, and the air shutter adjustment has not solved the problem, turn off the cooker and allow time for it to cool. Please proceed to instruction #5 for further directions.

(continued on page 18)

5. To check for possible blockages in the casting(s), follow the directions for your model below:

The gas handling components of your cooker (castings/manifold) have been pre-assembled for your convenience. Use care when following the below directions as gas handling components can easily be damaged if mishandled.

BOTTOM VIEW OF STOVE



Using a phillips head screwdriver, loosen the bolts connecting the casting to the flat bar brackets which are welded to the shroud. Carefully slide the casting away from the valve stem containing the orifice to remove from the unit. The valve stem is pre-installed into the casting's venturi tube. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Once the blockage has been removed, reassemble by carefully sliding the casting's venturi onto the valve stem (with orifice.) Make sure valve stem is inserted fully into the venturi. Re-attach the casting to the flat bar brackets. Tighten with phillips head screwdriver. Light the cooker again as per the instruction manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885.

6. 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, leaks, and perform the leak test on pg. 14. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Contact Metal Fusion, Inc. for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Metal Fusion, Inc. should be used with the appliance.
7. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30am-3:30pm (CST) Monday through Friday.
8. 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.

Thermometer: Clean after each use with mild soapy water and towel dry. Do not submerge in liquid or put in dishwasher.

Steel Griddle: Clean according to the directions on page 19.

STEEL GRIDDLE USE AND CARE INSTRUCTIONS

The steel griddle included in your package needs to be cleaned before initial use. After each use of the steel griddle it also needs to be cleaned and properly stored to prevent rusting. Follow the below instructions for proper care and cleaning of your steel griddle.

PREPARING YOUR STEEL GRIDDLE

Your steel griddle needs to be cleaned before using it to cook for the first time as it has been covered with a food safe vegetable oil to keep the metal from rusting. Wash with a dish washing liquid and towel dry thoroughly. Do not let your steel griddle air dry, as this can promote rust. Once washed and dried thoroughly, the steel griddle must be seasoned using cooking oil.

SEASONING YOUR STEEL GRIDDLE

Apply a thin, even coating of MELTED solid vegetable shortening, or cooking oil of your choice, to the clean steel griddle, inside and out. The steel griddle must then be heated using the outdoor cooker approved for use with the steel griddle. Place the steel griddle onto the cooker frame and light according to the instructions provided in the cooker manual. Heat steel griddle for a few minutes until its entire surface is hot. Turn off the heat and let the steel griddle cool to room temperature. Remove any excess grease from the cooking surface and channel of the steel griddle with a paper towel. Reapply a thin layer of MELTED solid vegetable shortening or cooking oil to the steel griddle and repeat the heating/cooling process. This cycle may need to be repeated a few times. Make sure to wipe off excess grease that tends to collect on the cooking surface/channel of the steel griddle before reheating to prevent a thick, gel-like coating from forming. After several coats of oil have been burned into the steel griddle, its surface will develop a tacky, oily surface and will be ready for cooking.

⚠WARNING : The steel griddle will become very hot when cooking. NEVER attempt to move the griddle and appliance until it has completely cooled [100° F (38°C)].

USING YOUR STEEL GRIDDLE

Before cooking, apply vegetable oil to the clean cooking surface of your steel griddle and pre-heat the steel griddle slowly (always start on low heat, increasing the temperature slowly). Once the steel griddle is properly pre-heated, you are ready to cook.

Tip: Avoid cooking very cold food in the steel griddle, as this can promote sticking.

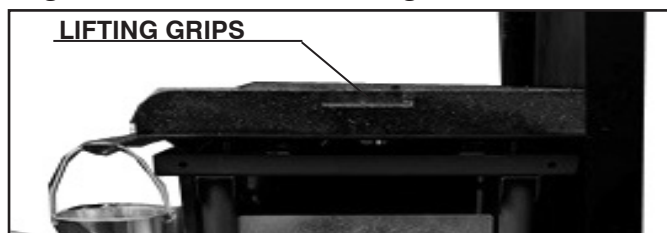
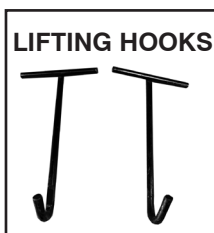
CLEANING YOUR STEEL GRIDDLE AFTER COOKING

Once the steel griddle has cooled from cooking, rinse with hot water (do not use soap.) Avoid putting a hot griddle into cold water. Thermal shock can occur causing the metal to warp or crack. Do not wipe with a towel after rinsing. Dry the steel griddle over the burner set on high heat. Carefully brush in a **thin** coating of melted vegetable shortening or cooking oil onto the cooking surface of the steel griddle, letting it burn thoroughly into the metal. Turn off the heat source and let the steel griddle cool completely. Wipe off any excess grease and then store the steel griddle in a dry area for its next use. Cover griddle with lid if leaving it on cooker until next use, for example at the campsite. For long term storage the griddle should be stored in a **cool dry environment** indoors. **NEVER** wash in dishwasher.

If for some reason your steel griddle develops rust spots or a metallic smell or taste, scour off the rust using a very fine grade of sandpaper or steel wool. Once rust is removed, follow the above instructions for seasoning your steel griddle again.

MOVING YOUR STEEL GRIDDLE AFTER COOKING

Once the steel griddle has cooled from cooking, move the griddle by using the provided **Lifting Hooks (T)**. Insert Hooks into the lifting grips on the griddle as shown below. Always use cooking gloves when handling the griddle and wait until the griddle is cool before moving.



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 control knobs 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 control knobs 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 control knob 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 control knobs 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 control knob 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, #4 and #5, pages 17-18. If you have questions please call Metal Fusion, Inc. at (800) 783-3885.

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

OWNER'S REGISTRATION



Dear Customer,

Thank you for purchasing your Mr. Outdoors® Cookout! 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,

CUT HERE

TAPE HERE

FOLD

Place
Stamp
Here

METAL FUSION, INC.

712 St. George Avenue
Jefferson, LA 70121

FOLD


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.MROUTDOORSCOOKOUT.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 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 70121

Rev. 052423-E