Please read this manual in its entirety prior to using this product. Visit www.cabelas.com or call for assistance 1-800-237-4444.
WARNING
CARBON MONOXIDE HAZARD
Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.

IMPORTANT: Read your cooker Instruction Manual before using this thermometer. The Red Zone is Danger. Never allow temperature of oil to exceed 350°F. NEVER LEAVE COOKER UNATTENDED. Failure to follow these instructions could cause a grease fire / explosion resulting in personal injury, death, or property damage.

DEEP FRY THERMOMETER

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.kingkooker.com

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

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your Fire Department.

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

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder. Do not locate this appliance under ANY overhead construction.
3. Only use propane burning units outdoors. Risks include fire and carbon monoxide fumes. Lack of ventilation can cause injury or death.
4. Never operate this appliance within 25 feet (7.5m) of any flammable liquids or vapors.
5. Do not fill cooking vessel beyond maximum fill line (if applicable).
6. 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.
1) This is an ATTENDED appliance. The gas shut-off system is NOT a replacement for proper monitoring. Do NOT leave this appliance unattended while the burner is lit or while heating oil, grease, water or cooking food. Monitor the appliance when hot after use [oil, grease or water above 100°F (38°C)]. Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.

2) Keep children, pets and unauthorized persons away from the appliance at all times.

3) The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Do NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.

4) This appliance is for OUTDOOR use only. Do NOT use in a building, garage, tent or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.

5) Do not locate this appliance under ANY overhead construction. Keep a minimum clearance of 10ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of ANY combustible material. Do not use on or under ANY apartment or condo balcony or deck.

6) When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.

7) Check all cooker fittings for leaks before each use. 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) When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of thermometer. If the thermometer supplied with the fryer/boiler has been lost or damaged, a replacement thermometer specified by Metal Fusion, Inc. shall be obtained before using the appliance.

9) If the temperature of cooking oil exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (177°C) before relighting burner according to the instructions in this manual.

10) When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.

11) NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
12) Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the fryer.

13) Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.

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

15) Do NOT place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation. Never use a cooking vessel larger than the capacity and diameter specified in this manual.

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

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

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

19) See Use and Care section for LP Gas Cylinder Information. A 20 pound (9 kg) cylinder should be used with this cooker. The LP-gas supply cylinder used must have a protective collar and must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U. S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full. For proper vapor withdrawal, the 20 lb. (9 kg) cylinder should be used in the proper upright position. Cylinder must be turned off while not in use. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.

20) This appliance is not intended for commercial use.

21) Use King Kooker® appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.

WARNING

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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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. Damage to the cooker unit or pot caused by failure to follow maintenance instructions is not covered by the warranty.

- **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 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.
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.
INTRODUCTION

Your new King Kooker® Outdoor Cooker is equipped with a gas shut-off system. This system helps prevent the overheating of cooking oil and fires which could result, by stopping the gas flow to the appliance. The pot contains a high temperature probe that senses when the oil temperature is too high. The system then stops gas flow to the appliance.

To operate your new cooker, the pot must be properly placed and plugged into the burner system as per the assembly instructions in this manual.

The system will also stop gas flow in the event the flame blows out, preventing a dangerous build up of gas that could ignite.

Follow all warnings and instructions contained in this manual for proper assembly and use of this product.

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

WARNING

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

COMPONENTS

Before assembling, check that all cooker components are included in the shipping carton. 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 List:**

1 - Cooker stand

1 - Burner/Gas Train Assembly (Burner, Hose and Regulator, Thermoelectric Valve, Thermocouple, Copper Tubing)

1 - Thermometer

1 - Pot with High Temperature Probe and Wire Harness Assembly

Remove burner assembly from packaging and inspect to ensure all components of the burner/gas train assembly are present and without damage. Use care during assembly not to damage any components. See Figure 1 for detailed view of the burner/gas train assembly.

---

*Model May Vary From Picture*
ASSEMBLY

Tools Required:
Torque Wrench or Adjustable Wrench, Leak Testing Solution and Screwdriver

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

2. The casting for your cooker must be installed into the unit as instructed below before use.

**Casting Installation:**

A) Remove top nut from casting bolt. Leave bottom nut attached and tightened (if applicable.)

B) Place the casting bolt through the hole on the flat bar casting support bracket as pictured below. The venturi tube of the burner should be located underneath the windshroud. The venturi tube of the burner should also be positioned under the horizontal plating on the cooker frame to protect the wire harness assembly of the gas shutoff system. For cookers supplied with a heat plate, place the heat plate onto the casting bolt beneath the flat bar casting support bracket. The copper tubing located underneath the casting must be routed through the cutout provided on the heat plate.

C) Reinstall nut to casting bolt. Tighten. Check to see if casting is pointing straight up and is sturdy.

* Above Figure Does Not Show Hose/Valve Assembly Which Will Be Pre-Assembled to the Casting

3. Refer to **Figure 2** below for picture of a properly installed burner/gas train assembly.
4. Place pot on cooker with wire harness assembly in line with the venturi tube as shown in **Figure 3**. Attach pot connector to thermocouple connector as shown in **Figure 4**. These must be attached for the outdoor cooker to operate.
WORK TABLE ASSEMBLY INSTRUCTIONS
(MODEL 6612 ONLY)

CONTENTS

(1) Work Table
(1) Legs
(4) Bolts, Lockwashers and Nuts

1. Assemble the legs to the outside of the work table with two bolts, lockwashers and nuts. Wrench tighten. See below Figure 1.

2. Assemble the work table to the cooker with two bolts, lockwashers and nuts. Wrench tighten. See below Figure 2.
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. The gas shut-off system should stop the gas flow if the oil in the pot overheats. However, it is important to always attend the appliance and monitor the cooking liquid temperature with the deep fry thermometer provided with the appliance for successful and safe cooking.

2. 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°F or +/-10°C of 212°F or 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) 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 and wait for the temperature to decrease to below 350°F (177°C) before relighting according to instructions in the manual.
   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.

3. Never cover the pot when cooking with oil.
4. Always thaw and dry food completely before placing it into hot oil. Frozen or wet food may cause oil or grease to overflow.
5. Never put an empty pot over an open flame.
6. 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.
7. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Immediately call your Fire Department. A Type BC or Type ABC fire extinguisher may, in some circumstances, contain the fire.

DETERMINING PROPER FILL LEVELS FOR COOKING VESSELS

Never overfill the cooking vessel with oil, grease or water. Always fill to at least the minimum fill line. Never fill a pot beyond the maximum fill line. Some models include fry pans that are stamped with only one fill line. This indicates the exact level to which the oil should be filled before it is heated and food is added.

Follow these instructions to determine the amount of cooking liquid to be used on turkey pots (up to a 20 lb. turkey):
   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. Make sure this level is located between the minimum fill line and maximum fill line.
LP GAS CYLINDER INFORMATION

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

1. Always read and follow the cylinder manufacturer’s instructions.
2. Make sure that the gas cylinder is not overfilled. The maximum weight of a properly filled 20 lb. (9 kg) LP gas cylinder is approximately 38 lbs (17 kg). Never fill the cylinder beyond 80% full.
3. Make sure that the cylinder valve has the proper connection for a Type 1 appliance fitting.
4. Do not store a spare LP gas cylinder under or near this appliance.
5. Disconnect the cylinder from the cooker for storage.
6. Store the cylinder out of the reach of children.
7. Do not use or store the cylinder in a building, garage or enclosed area.
8. Always use a 20 lb. (9 kg) cylinder in the proper upright position for the proper vapor withdrawal. It should also be stored and transported in the upright position.
9. The cylinder must have a protective collar to protect the cylinder valve.
10. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
11. Cylinder must be turned OFF while not in use.

**WARNING**

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

CONNECTION INSTRUCTIONS

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

![TYPE 1 CONNECTION](image)

* Model May Vary From Picture

3. Perform the Leak Test:

**LEAK TEST**

Before lighting the appliance, a thorough leak test must be satisfactorily completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints after the cylinder valve is opened (no more than 1/2 turn). If bubbles are seen, indicating a leak, turn off the cylinder and tighten the leaking connection until a further leak test shows no leaks.

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

NEVER USE HOSE/REGULATOR ASSEMBLY IF LEAKING.

4. Before lighting the cooker, check that the venturi tube is free of obstruction and that the orifice is properly threaded into the venturi tube as per instructions on pages 10-11. Both situations must be corrected if necessary before lighting to prevent flashback.
LIGHTING AND OPERATING INSTRUCTIONS

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

(ILLUSTRATIONS PAGE 17)

1. Check the appliance to make sure it is set up as per the illustration (Figure 1).
2. Make certain that the regulator control is turned to OFF by turning it counterclockwise until it reaches the stop.
3. Open cylinder control valve by turning it counterclockwise as per the diagram (Figure 2).
4. Turn the regulator control toward the “ON” position. Press and hold down the valve igniter button to start the flow of gas as per Figure 3. Insert a multi-purpose lighter through the hole in the shroud as per Figure 4, or use a paperback match as per Figure 5. Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size. See Figure 2. Continue to press down on the igniter button upon ignition for approximately 10 to 20 seconds and then release the igniter button. The burner should remain lit. If ignition does not continue (flame goes out) or fails to ignite, wait 5 minutes then repeat lighting procedure. If burner still does not remain lit, check connectors and try again. If burner cannot be successfully lit call Metal Fusion, Inc. at (800)783-3885 (7:30AM to 3:30PM CST, Mon.-Fri.) for assistance.
5. Check that the flame is blue and that the flames are emitted from every port in the casting. 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 (Figure 6).

If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 19 for more information regarding a yellow flame.

Lighting and Operation Instructions continued on pg. 17

WARNING

NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING OR WHILE THE APPLIANCE IS LIT.
6. The gas shut-off system is NOT a replacement for proper monitoring and will not control the temperature of the cooking liquid within the pot. Your cooker must always be attended while in use and monitored after use while still hot [100° F (38° C)]. The oil in the pot can overheat quickly if left unattended. The thermometer supplied with this appliance must always be used to monitor the temperature of the cooking liquid.

7. When lowering and raising the food product, always wear protective mitts and use extreme caution not to splash hot oil. Make sure the burner is off before lifting the rack or basket to drain.
OVERHEAT PROTECTION

In the event the oil in your pot is overheated, the gas shut-off system will stop the flow of gas to the burner and will extinguish the flame.

CAUTION: THE APPLIANCE, POT (INCLUDING HANDLES), COOKING LIQUID AND GAS SHUT-OFF COMPONENTS WILL BECOME HOT DURING THE COOKING PROCESS AND MUST BE ALLOWED TO COOL BEFORE ATTEMPTING TO RE-LIGHT.

Allow the temperature to drop to at least 350°F (177°C) before re-lighting. If you re-light the burner immediately after the system shuts down, the burner will not stay lit when the igniter button is released.

If you were monitoring the temperature of the cooking liquid with your deep fry thermometer and your thermometer reading was below 350°F (177°C) and the gas shut-off system extinguished the flame, please review “THERMOMETER INSTRUCTIONS AND SAFETY PRECAUTIONS FOR DEEP FRYING WITH OUTDOOR COOKERS” on page 14 and check that the thermometer is operating properly.

FLAME OUT PROTECTION

In the event that wind or low pressure were to cause the flame to blow out, the gas shut-off system will stop gas flow. If this occurs, re-light the outdoor cooker per normal lighting instructions.

TURNING OFF AND STORING THE COOKER AFTER USE

WARNING

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

1. After each use turn OFF the King Kooker® at the regulator first, then at the gas cylinder valve. Depress igniter button on thermoelectric valve to relieve pressure in the gas train assembly. **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. Prior to removing the pot from the stand, unplug connectors attaching the wire assembly of the pot to the burner assembly. No other components of the gas shut-off system should be disconnected or removed for storage or transport.

WARNING

WHEN REMOVING THE POT FROM THE COOKER STAND, IF CONNECTORS ARE NOT DISCONNECTED, THE POT OR STAND COULD TIP RESULTING IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

3. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank.

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 tube.

5. Use caution when handling cooker. Avoid abuse to thermoelectric valve and thermocouple (copper wire). When in storage use care not to place anything on top of or against thermoelectric valve and thermocouple.

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

1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker inspect and remove any combustible items.

2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with 10 ft. (3.05m) of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.

3. Before each use of the appliance check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.

4. Follow all Lighting Instructions in the Use and Care Manual each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube.

If there is any obstruction or a yellow flame, and the air shutter adjustment has not solved the problem, turn off the cooker and allow time for it to cool. Detach thermocouple nut from the bottom of the thermoelectric valve. Detach thermoelectric valve from the venturi tube of the burner using an adjustable wrench. Remove the air shutter using a phillips head screwdriver. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Reattach the air shutter to the venturi tube using the phillips head screwdriver. Reattach thermoelectric valve to casting using an adjustable wrench. Reattach thermocouple nut to the bottom of the thermoelectric valve. Light the cooker per the instructions in this manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885.

5. Always use the gas shut-off system supplied with the appliance. Before each use of the appliance check the LP hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Contact Metal Fusion, Inc. at (800) 783-3885 for information regarding a replacement hose assembly. Only the LP hose/regulator assembly specified by Metal Fusion, Inc. as part of the burner/gas train assembly should be used with the appliance. Visually inspect all components of the burner/gas train assembly (see Figure 1, page 10) and the pot’s wire assembly for any visible damage. Check the connectors for debris or contamination prior to reattachment.

6. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30am-3:30pm (CST) Monday through Friday.

7. Avoid abuse to the product in transport and storage. Do not pull on wires or handle pot with wires. Do not hit or pull on valve or thermocouple. Do not sit anything on valve or thermocouple. Avoid dropping stand or pot. Do not pull unit using regulator/hose. Secure regulator to stand using wire hook when not in use.

8. Cleaning of the appliance:

**Cooker Stand and Burner/Gas Train Assembly:** 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/gas train assembly components into water as this will cause rust. Do not clean stand or components with chemical cleaner. Do not attempt to remove or disassemble gas shut-off components from unit.

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

**Pots:** Clean after each use according to the directions on page 20.
TIPS FOR CARING FOR 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. Do not immerse the wire assembly components into water. 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 OR ANY CHEMICAL CLEANER ON POTS TO REMOVE GREASE OR SOOT. OVEN/CHEMICAL CLEANERS WILL CAUSE THE FINISH TO BECOME DULL OR CAUSE DAMAGE TO WIRE ASSEMBLY.**

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 or 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 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 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. Rinse and dry thoroughly.

**DO NOT REMOVE TEMPERATURE PROBE OR WIRE ASSEMBLY WHILE ATTEMPTING TO CLEAN THE POT. ALWAYS FOLLOW THE ABOVE INSTRUCTIONS TO PROPERLY CLEAN AND MAINTAIN YOUR POT’S PERFORMANCE AND APPEARANCE.**

**DAMAGE TO THE COOKER UNIT OR POT CAUSED BY FAILURE TO FOLLOW MAINTENANCE INSTRUCTIONS IS NOT COVERED BY THE WARRANTY.**

INFORMATION REGARDING COOKING OIL

In our instructions we suggest peanut oil for deep frying. While this is an excellent choice, any good liquid vegetable oil may be substituted.

**SUGGESTIONS FOR KEEPING USED COOKING OIL:**

After initial use, let the oil cool. While slightly warm, filter out particles before storing in original container or similar sturdy plastic or glass container. This can be accomplished by using filter paper (coffee filters) or a clean cloth (dish towel). Never pour hot oil into a container. For best results store oil in a cool place. It can be reused within 30 days. Discard after second use or when the flavor of reheated oil becomes objectionable to taste.

**Helpful Hint:** Try frying a batch of french fried potatoes after frying your turkey, chicken or fish. This aids in improving the flavor of the oil for the next use.
The following warnings and directions apply particularly to cooking with oil and deep frying. Read ALL of the warnings and directions in the manual before using your cooker.

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

1. Use the products only outdoors, and only on a level, stable, noncombustible surface such as brick, concrete, or dirt. NOT SUITABLE are surfaces such as wood, asphalt, or plastic which may burn, blister or melt. Keep clear from all combustible materials.

2. DO NOT use under any overhangs or roofs, and keep a minimum clearance of 10 ft. (3.05m) on all sides of the cooker. Keep the area clear of any combustible material. Do not use on or under any apartment or condo balcony or deck.

3. DO NOT leave unattended while cooker is in use or is still hot [above 100°F (38°C)].

4. Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator and gas train assembly specified by Metal Fusion, Inc. should be used with this appliance.

5. When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire do not attempt to extinguish with water. Immediately call the Fire Department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.

6. NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels, (page 14).

7. Failure to completely thaw and dry food may cause oil or grease to overflow. When frying with oil or grease, all food products must be completely thawed and towel dried to remove excess water. Follow all instructions in this manual for frying foods.

8. When lowering and raising the turkey, always wear protective mitts and use extreme caution not to splash hot oil. Make sure the burner is off before lifting the turkey rack or before lifting the basket to drain.

9. NEVER allow grease temperature to exceed 350°F (177°C).

10. Follow ALL INSTRUCTIONS in this instruction manual for using your outdoor cooker.
DEEP FRIED TURKEY INSTRUCTIONS

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

1. Check pg. 14, “Determining Proper Fill Levels for Cooking Vessels,” to determine the amount of oil and size of turkey recommended for your turkey cooker model. Tip: Make sure the meat of the entire bird is submerged, but the tips of the turkey leg bones can be above the level of the grease when the bird has been placed into the pot for cooking. This helps prevent overflow of the oil.

2. Pour the necessary amount of cooking oil into the pot. Never overfill the cooking vessel.

3. Light the cooker as per the instruction manual. Never allow temperature of oil to exceed 350°F (177°C). Always use a deep fry thermometer to monitor the temperature of the oil. Never leave the cooker unattended!

4. Thaw and towel dry the turkey completely. Coat the turkey inside and out with King Kooker® Cajun Seasoning. Inject with marinade if desired. See the following page for injecting tips.

5. Place the turkey on the frying rack or basket with the legs up. (Figure #1)

6. Wearing mitts for protection and using the lifting hook or basket, lower the turkey into the 350°F (177°C) oil very slowly. Be careful not to splash hot oil. (Figure #2)

7. Cook turkey at 350°F (177°C) for 3 1/2 minutes per pound. When the planned cooking time has passed and it is time to check for doneness, turn the gas to the burner completely off. (Figure #3)

8. Make sure the burner is off before lifting the turkey to drain. Using mitts and lifting hook/basket again, slowly lift turkey from the pot. Allow the turkey to drain. Slice at the thigh joint. If the thigh appears to be well cooked, the turkey is ready. Allow the turkey to cool before slicing.

⚠️WARNING

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

IMPORTANT:
BEFORE INJECTING, POUR MARINADE INTO A SEPARATE CONTAINER TO KEEP FROM CONTAMINATING MARINADE.

CHICKEN

BAKED
1. Remove giblets and rinse chicken with warm water, drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the indicated points, (breast, thigh, leg). Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of chicken generously with King Kooker® Cajun Seasoning, rubbing in well.
5. Bake in conventional method.

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

GRILLED
1. Cut whole chicken into halves and rinse with warm water.
2. Follow steps 2-4 (DO NOT inject marinade before cutting chicken into halves.)
5. Place chicken on hot grill, turning several times during grilling.

BEEF, PORK & GAME

BAKED
1. Fill Injector with desired amount of marinade.
2. Inject marinade 1 to 2 inches apart. Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning.
3. Pour marinade generously over the roast.
4. Cook in oven until desired temperature is reached.

TURKEY

BAKED OR FRIED
1. Remove giblets, neck, any wires or packaging materials, and pop up timer. Rinse turkey with warm water and drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the indicated points (breast, thigh, leg). Inject marinade slowly while pulling needle out of meat. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of turkey generously with King Kooker® Cajun Seasoning, rubbing in well.
5. CAUTION: Make sure cavity of turkey is drained of water before deep frying. Deep fry turkey about 3 1/2 minutes per pound at 350°F (177°C) or bake in conventional method.

CLEANING AND STORAGE
USE SOAP AND WATER TO CLEAN INJECTOR AND ALLOW TO DRY. USE VEGETABLE OIL TO LIGHTLY COAT PLUNGER OF INJECTOR. THIS ALLOWS PLUNGER TO MOVE FREELY IN THE BARREL OF THE INJECTOR.
OPERATION OF SPIGOT POT
(MODEL 6611BSP AND CAB6610SSP ONLY)

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING THIS PRODUCT.

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

IMPORTANT: If the spigot on your pot is loose or liquid leaks from the spigot pot connection, it is possible that the connection has loosened in shipment. Allow the liquid to cool completely and empty from the pot. Tighten the connection using an 8mm hex wrench. Place the hex wrench into the hex nut on the inside of the pot. Hold the spigot with your hand on the outside of the pot. Turn the hex wrench clockwise to tighten the connection. If the spigot pot connection continues to leak, please contact Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30am-3:30pm (CST) Monday through Friday.

OPERATING INSTRUCTIONS FOR SPIGOT POT:
1. Before adding cooking liquid, turn valve clockwise until it stops. This is the OFF/CLOSED position. Also make sure that the removable cap is attached and tight at the base of the spigot.
2. NEVER open the valve during use or before the oil has cooled below 100°F (38°C).
3. Upon completion of cooking, allow cooking liquid to cool before operating the valve (below 100°F (38°C)).
4. To operate valve, remove the cap at the base of the spigot. To open spigot, turn counterclockwise to the ON/OPEN position.
5. Clean the pot as per instructions on pg 20.
6. Always close the spigot valve after cleaning and attach the cap back to the end of the spigot.

For Outdoor Use Only!

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.
Boiled Seafood
The King Kooker® Way!

For a 29 to 30 quart pot, fill 1/2 full of water. Add 1 to 2, 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 1/2 of 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 one tray of ice to the pot, allowing it to float on the surface of the liquid. This sudden change of temperature causes the seafood to sink and to draw in the great flavor of “King Kooker® Seasoning”.

A Little Extra

To complement your seafood, try including a few creamer potatoes, a few ears of corn, fresh mushrooms, two or three cloves of garlic, fresh peeled onions, hot dogs, smoked sausage or andouille sausage.

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

King Kooker® Beans

Ingredients: 2 - 64 oz. cans of Pork & Beans, 2 - large white finely chopped onions, 1 bell pepper finely chopped, 1 - bunch of shallots finely chopped, 1/2 bunch of celery finely chopped, 1 lb. ground meat, 1 lb. sliced bacon, 1 lb. light brown sugar, 1 -8 oz. bottle of honey, 1 - King Kooker® Gourmet Barbecue Sauce, 3 oz. King Kooker® Cajun Seasoning, Olive Oil for sauteing seasonings.

Directions: Brown off the ground meat. Drain off and dispose of the fat. Set aside the ground meat. Cut the bacon into thirds. Fry the bacon. Drain off and dispose of the fat. Set aside the bacon. Pour a few ounces of olive oil into the pot. Place the onion, bell pepper, shallots and celery into the olive oil. Saute until the onions are clear. Add all remaining ingredients, including meat and bacon. Stir, cover and cook for sixty minutes over low heat. Stir often during cooking to prevent sticking.
King Kooker® Jambalaya

Ingredients: 2 cans chicken broth, Tabasco, minced garlic, 4 oz. Kitchen Bouquet, 2 cans sliced mushrooms, 2 onions finely cut, 2 bell peppers finely cut, 2 lbs. smoked sausage, 1 lb. hot sausage or andouille, 8 small bags King Kooker® (8 oz.) jambalaya mix, 1 lb. bacon, water.

Fry off 1 lb. bacon (cubed) in small amount of cooking oil, then remove. Brown all meat, then remove. Place onions and bell peppers into pot and cook until soft. Put all meat back in except bacon. Add chicken broth, mushrooms, Kitchen Bouquet (4 oz. bottle), minced garlic (3 to 4 tbsp.), and Tabasco Hot Sauce (6 tbsp.) Add enough water to fill 3/4 of pot and bring to slow boil. Add 8 bags jambalaya mix. Bring back to slow boil. Boil 5 minutes. Stir occasionally to prevent rice from sticking. Turn fire off, cover, and let stand 20 to 25 minutes. Makes approximately 32 servings.

Fried Seafood

Wash and drain seafood. Remove any excess moisture. This will reduce splashing and popping in hot oil. Thoroughly coat seafood with King Kooker® Seasoned Fish Fry. Place in oil or shortening at 325 - 350°F (163-177°C) and cook until golden brown on all sides. Heavier breading may be obtained by dipping seafood in a mixture of egg and milk before coating with seasoned fish fry.

Deep Fried Turkey

Ingredients: 1 Turkey, 1 King Kooker® aluminum pot and basket or lifting rack, deep fry thermometer, King Kooker® Cajun Seasoning, King Kooker® Injectable Marinade, marinade injector, peanut oil (enough to cover turkey).

The turkey should be clean and dry, inside and out. Inject the turkey with King Kooker® Injectable Marinade as per the instructions on the bottle. Cover the carcass inside and out with King Kooker® Cajun Seasoning. Pour cooking oil into pot according to the directions located on page 14, “Determining Proper Fill Levels for Cooking Vessels.” Light your King Kooker® and heat the oil to 350°F (177°C). When the oil is hot enough, place the turkey into the basket, or on the rack, and wearing mitts for protection, slowly lower into the hot oil. Be careful not to splash the hot oil.

Fry for about 3-1/2 minutes per pound of the turkey. When the calculated time has passed, completely turn off the flow of gas. Check that the cooker is off before lifting the turkey to drain. Using mitts and the lifting hook/basket again, slowly lift the turkey from the oil. Check the thigh joint. If it appears to be well cooked, the bird is ready.

Deep Fried Chickens

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

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

Southern Fried Chicken

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

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

Fried Onion Rings

Ingredients: Colossal onions (if available), 2 beaten eggs, 1/2 cup milk, flour, King Kooker® Seasoned Fish Fry.

Cut onions into rings, wash and drain. Blend eggs and milk in a bowl for dipping. Dip each onion ring into egg and milk mixture, then into flour. Dip onion ring again in the egg and milk mixture, then coat with King Kooker® Seasoned Fish Fry.

Heat oil to 350°F (177°C). Drop onion rings one at a time into the heated oil. When the rings float to the top, remove from oil. Serve warm.

Fried Mushrooms

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

Slice mushrooms 1/8” (.32cm) thick and submerge in water to wet the slices. Coat slices thoroughly with King Kooker® Seasoned Fish Fry. Heat oil to 350°F (177°C). Place the mushroom slices into heated oil. When the mushroom slices float to the top, remove from oil. Serve warm.
Deep Fried Boston Butt

Ingredients: 5 lb. Boston Butt Roast, thawed, rinsed and dried, King Kooker® Marinade of Choice, King Kooker® Cajun Seasoning, cooking oil.

Inject the thawed roast with the marinade of choice. Refer to the injecting directions, page 23, for information about injecting. Sprinkle King Kooker® Cajun Seasoning on the outside of the roast as desired. Heat the cooking oil to 350°F (177°C) and immerse the roast in the oil. Allow the roast to cook for approximately 8 1/2 minutes per pound. When the calculated time has past, turn off the cooker. Remove the roast carefully from the oil. Check for doneness by immediately inserting a meat thermometer into the center of roast. Pork should reach a temperature of 170°F (77°C) to be done. Check also by slicing and examining meat. If the roast is not completely cooked, restart the cooker, raise the temperature of the oil to 350°F (177°C), and immerse the roast once again into the oil for additional cooking time. When done, turn off the cooker, remove from the oil and drain. Cool, slice and serve.

King Kooker® Wings

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

Heat the cooking oil to 325°F (163°C). Coat the wings with King Kooker® Cajun Seasoning. Place some of the wings carefully into the heated cooking oil. Cook until the wings float and appear done. Remove the batch from the grease carefully with a skimmer long enough to keep hands away from hot oil. Check a wing for doneness. If done, add a few more wings to cook the next batch. Always monitor the temperature of the oil to keep it at 325°F (163°C). After removing the wings from the oil, dip them into the wing sauce of choice.
SECTION V
READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING YOUR KING KOOKER® PRODUCT

TROUBLESHOOTING

1. If burner does not light or stay lit:
   a. Check connectors to ensure both pins are clean and free of erosion. Clean pins if any visible corrosion or contamination is seen. Check connectors to ensure pins are in proper placement.
   b. Check that thermocouple nut is screwed snugly into bottom of thermoelectric valve.
      CAUTION: Do not overtighten.
   c. Check that the thermocouple tip is not damaged.
   d. Check wires for damage.
   e. Check that wind is not blowing the flame out. If wind blows the flame out the gas shut-off system will stop gas flow.
   f. Make sure the tank has been filled with propane. Tanks purchased from the store shelf are most often sold empty. If this does not solve the problem refer to Maintenance Instruction items #3 and #4, page 19. If you have questions please call Metal Fusion, Inc. at (800) 783-3885.

2. What is the problem if the cooker takes too long or will not heat oil or cooking ingredients to desired temperature? My cooker’s flame appearance is very weak.
   Answer: If the hose assembly has a Type 1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the regulator control must be set to a completely OFF position before the cylinder valve is opened. A good tip to remember is “TANK IS FIRST ON, LAST OFF.”
   The Problem Can Be Remedied in Two Ways:
   
   A. 1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
      2. Check that the Type 1 Connection (black/green knob) is completely tightened to the tank valve.
      3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset.
      4. Turn tank valve ON (counterclockwise.)
      5. Turn the regulator control to an ON position.
      6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.
   OR
   
   B. 1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
      2. Remove Type 1 Connection (black/green knob) from the tank valve. The flow limiting device will now reset.
      3. Re-attach Type 1 Connection (black/green knob) to the tank valve. Tighten completely.
      4. Turn tank valve ON (counterclockwise.)
      5. Turn the regulator control to an ON position.
      6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

3. How long will the propane in my tank last?
   Answer: On average, a full tank will give you 4 to 5 hours of normal cooking.

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

WARNING!

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

Read and understand the entire Assembly Instructions and Use and Care Manual before using this product. If you lose your manual and need a replacement, or have questions, please contact us at 1-800-783-3885 between the hours of 7:30 A.M. and 3:30 P.M. CST Monday-Friday. or go to www.kingkooker.com

- USE ONLY OUTDOORS!
- DO NOT use under any overhang or roof. Keep a minimum clearance of 10 ft. (3.05m) on all sides of the cooker.
- DO NOT use on combustible surfaces.
- ALWAYS keep children, pets and any unauthorized persons away from cooker.
- ALWAYS use a deep fry thermometer to monitor the temperature of the grease while frying and preheating.
- NEVER LEAVE COOKER UNATTENDED while in use or still hot.
- ALWAYS wear shoes while cooking. Keep hair and clothing from coming into contact with the cooker while in use or still hot.
- ALWAYS wear protective mitts and use extreme caution not to splash hot oil.
- NEVER cover the pot while frying or preheating.
- ALWAYS turn the burner OFF when cooking is complete.
- ALWAYS thaw and dry food completely before cooking with oil or grease.

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