



Care and Use Guide

10.5qt

FISH & WING FRYER with strainer basket

FRY, BOIL or STEAM



Features:

- 10.5qt Aluminum Pot With Strainer Basket
- 5" Thermometer
- 50,000 BTU Cast-Iron Burner
- Regulator Control Valve With Hose And Stand

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS

Read and understand all instructions before assembling and using this appliance. Follow all warnings while using this appliance. Failure to follow these instructions could result in fire or explosion causing damage to property, injury or death.

DANGER

If you smell gas: If possible, immediately turn off gas supply to the appliance by turning valve on the LP tank clockwise (right). If this cannot be accomplished safely, immediately get away from the appliance and contact the fire department (e.g. 911). Extinguish any open flame, use an approved fire extinguisher (Always have an approved extinguisher on hand when using this product. A Class "B" dry chemical OR CO2 extinguisher or preferably a Class "K" extinguisher. Special care must be taken to understand the manufacturer's instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.). Never attempt to extinguish a oil or grease fire with water. If you continue to smell gas, immediately contact the fire department (e.g. 911) and do not go near the appliance.

DANGER

Failure to follow these instructions and warnings could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. Using an LP appliance has a degree of risk that you are assuming. Properly following these instructions and warnings will help minimize that risk.

Safety Alert Symbol and Signal Words: When using this appliance basic safety precautions should always be observed. Read and understand the meaning of these symbols before assembling and using this appliance.

DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

Model No. LPBS-50000AT

This burner is designed for use with LP Gas only.

Burner is rated at 50,000 BTU per hour.

WARNING: This product should only be used outdoors on a flat, level surface. If unit is stored indoors, the LP supply cylinder must be detached and stored outdoors per the manufacturer's instructions. This burner must be a minimum of ten feet (10') from any wall, railing or other object. Do not use this burner and stand under any structure.

WARNING: This burner and stand comes with a supplied regulator control valve with hose which must be used with this appliance.

CAUTION: Read and understand the included instruction manual before using. The manual includes additional important safety information for proper use of this appliance.

CAUTION: The instruction manual contains important information on the proper assembly of this appliance. Read instructions thoroughly before assembly and follow all steps. This appliance is not designed or intended for commercial use. If the instructions or parts are missing, or if you have any questions as to the proper use of this device, please contact The Metal Ware Corp at 800-288-4545.

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

When using any appliance, basic safety precautions should always be observed, including the following:

WARNING

- NEVER operate this appliance indoors or any enclosed area. This appliance should ONLY be used outdoors.
- Keep children and pets away from the cooking appliance at all times.
- NEVER operate this appliance unattended.
- NEVER USE ON COMBUSTIBLE SURFACES SUCH AS WOOD, ASPHALT or PLASTIC. The appliance must always be on a level, stable, non-combustible surface such as brick, concrete or dirt.
- NEVER operate this appliance within 10 feet (3.0 meters) of any structure, combustible material or other gas container.
- NEVER operate this appliance within 25 feet (7.5 meters) of any flammable liquids.
- NEVER overfill cooking container above maximum fill line. Follow the proper instructions to ensure proper cooking liquid fill levels.
- NEVER allow cooking oil to exceed 375°F (191°C). If temperature surpasses 375°F (191°C) or if oil begins to smoke, immediately shut off the burner or gas supply.
- Hot cooking liquids can remain dangerously hot long after cooking. NEVER handle the cooking appliance until the cooking liquid has cooled to less than 115°F (45°C).
- Use insulated oven mitts or gloves to protect from hot surfaces or splatter from cooking liquids. Closed toed shoes should always be worn during operation of this appliance.
- The use of alcohol, prescription drugs or non-prescription drugs can impair the consumer's ability to accurately assemble or safely operate the appliance.
- Always have an approved extinguisher on hand when using this product. A Class "B" dry chemical OR CO2 extinguisher or preferably a Class "K" extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.
- The minimum outside operating temperature of this appliance is 21°F (-6°C). NEVER use this appliance when temperature is below these minimums.
- Take CAUTION when in close proximity to appliance. Falling or tripping near the gas fryer may result in the splashing or igniting of hot cooking liquids and potentially causing personal injury or property damage.
- Combustion by-products when using this appliance contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.
- This appliance is NOT intended for commercial use.
- This appliance is NOT for frying turkeys.
- The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
- NEVER operate this appliance ON or UNDER any overhead roof covering, awning, overhang, apartment, condominium, balcony or deck.
- NEVER install or use this appliance on a boat or other recreational vehicles.
- This product is NOT designed to be used as a heater. NEVER use this appliance as a source of heat.
- Keep the fuel supply hose away from any heated surfaces.
- In the event of rain, snow or other precipitation while cooking, cover the cooking vessel IMMEDIATELY and turn off the appliance burners and gas supply. NEVER attempt to move the appliance or cooking vessel when hot.
- Keep the cooking area adjacent to the gas fryer clear of debris and free of anything flammable or combustible.

IMPORTANT SAFEGUARDS (CONTINUED)

- Keep fuel supply hose away from hot gas appliance when in operation.
- NEVER place an empty cooking vessel on the appliance while in operation.
- NEVER use a cooking vessel that does not safely fit within the burner ring and support brackets. Using too large a vessel may result in tipping and can cause severe burns, serious injury or death.
- Unthawed and soggy foods may cause cooking liquids to splatter, overflow or cause a fire. Always COMPLETELY thaw and towel dry foods before frying.
- Use caution when placing food in the cooking vessel while application is in operation to prevent splashing or overflow. Use caution when removing food from the appliance to avoid burns or serious injury.
- A proper thermometer should be used anytime the appliance is used to heat oil or grease. Never allow the temperature of the oil to exceed 375° F (191°C).
- Accessory attachments and cookware for this Outdoor Fryer not produced by The Metal Ware Corp are not recommended for use with this appliance.
- NEVER attempt to attach this appliance to the self-contained LP gas system of a camper, trailer or motor home. The pressure regulator and hose assembly supplied with the appliance must be the one used. Replacement pressure regulator and hose assemblies must be those supplied by the manufacturer.

IMPORTANT SAFEGUARDS: LP TANK

DANGER

Failure to follow these instructions regarding LP fuel and LP tanks will result in death or serious injury.

- The safety release valve on the LP tank could activate the leaking of gas and cause a severe fire and increase the risk of serious injury or death. If the steps below are not followed exactly, a fire causing personal injury or death can occur.
 - NEVER store a spare LP gas cylinder under or near this appliance.
 - NEVER fill the cylinder over 80 percent full.
- If you smell, see or hear leaking gas IMMEDIATELY get away from the LP tank and contact your FIRE DEPARTMENT.

LP Tank Removal, Transport and Storage:

- Turn control knobs OFF at regulator and LP tank valve. Turn coupling nut counterclockwise by hand only. NEVER use tools to disconnect.
- Place dust cap on cylinder valve outlet when the cylinder is not in use. **Hint:** 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 could cause leaking.
- A disconnected LP tank in storage or being transported must have a safety cap installed. NEVER store an LP tank in enclosed spaces such as a garage, carport, covered porch or any other structure. NEVER leave an LP tank in a car that can become overheated by the sun.
- The cylinder must be stored outdoors out of the reach of children. NEVER store the cylinder in enclosed spaces such as a garage, carport, covered porch or any other structure.
- Turn gas OFF at supply cylinder when not in use.

LP Tank:

The LP tank must meet the following requirements in order to be used with your appliance:

- Measurements must be 12" (30.5cm) in diameter by 18" (45.7cm) high with 20lb. (9kg) maximum capacity.
- The LP gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada (CAN/CSA-B339, Cylinders, Spheres and Tubes for the

IMPORTANT SAFEGUARDS: LP TANK

Transportation of Dangerous Goods).

The LP tank must include the following:

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device. This safety device is identified as the triangular hand wheel. Only use tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal and include collar that protects LP tank valve.

Liquefied Petroleum Gas (LP):

- LP gas is odorless, non-toxic, and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten eggs) so you can smell if there is any leaking.
- LP gas is highly flammable and can unexpectedly ignite when combined with the air.

Connecting Regulator to LP Tank:

- Place LP tank on a secure, level and stable surface.
- Turn control knob to the “OFF” position.
- Turn LP tank OFF by turning hand wheel clockwise to a full stop.
- Remove the protective cap from the LP tank valve.
- Hint: Always use cap and strap supplied with valve. DO NOT use a POL transport plug. It will defeat the safety feature of the valve.
- Hold regulator, insert nipple into LP tank valve. Hand tighten the coupling nut while holding the regulator in a straight line with LP tank valve so as not to cross thread the connection.
- Turn the coupling nut clockwise to tighten a full solid stop. The regulator will seal on the back-check.
- **Hint:** An additional one-half to three-quarters turn is required to complete.
- **Note:** If you cannot complete the connection, repeat steps 5 and 6. If you are still unable to complete the connection, DO NOT use this regulator.

LP Tank Leak Test:

- Leak test must be repeated each time LP tank is exchanged or refilled.
- DO NOT smoke or have anything nearby that can easily ignite like lighters or matches.
- DO NOT use an open flame to check for gas leaks.
- Appliance must be leak checked outdoors in a well-ventilated area away from open flames or sparks. REMOVE any pots or other cookware from the burner before beginning the test.

Steps:

1. Use a clean paint brush and 50/50 soap and water solution. **Note:** Use a mild soap and water. DO NOT use household cleaning agents. Damage to gas train components could result.
2. Brush soapy solution onto all metal seams and entire valve area. Slowly turn the LP tank valve counterclockwise to the open position. At the first sign of bubbles around the tank connection, immediately turn the valve off by turning clockwise. After 10 second, turn the LP tank to the off position and continue to watch for any bubbles. UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.
3. If bubbles are observed at the valve attachment, you may attempt to tighten the valve, and repeat the test from the beginning after waiting 5 minutes.
4. Always examine the hose for any damage. If damage is observed, do not attempt to patch the hose. Replacing the hose is the only safe option.
5. For assistance with any malfunction related to the LP tank, regulator or hose, contact your propane dealer or Metal Ware Corp at (800) 288-4545.

IMPORTANT SAFEGUARDS: LP TANK

WARNING

If growing bubbles begin to appear there is a leak, IMMEDIATELY turn off LP tank valve. If bubbles continue, IMMEDIATELY get away from the LP tank and contact your FIRE DEPARTMENT (e.g. 911)

Regulator Hose Assembly Check:

WARNING

Before each use, check to see if there is evidence of abrasion, wear, cuts or leaks on the hose. If damage is evident, the hose must be replaced prior to appliance use.

Disconnecting Regulator from the LP Tank:

6. Turn control knob to the OFF position.
7. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
8. Turn the coupling nut counterclockwise to loosen the connector. **Note:** Loosen by hand only. DO NOT use tools.
9. When disconnected, the regulator should be hung on the hook attached to the appliance.

DANGER

NEVER allow this appliance to operate unattended. Failure to follow this Danger Statement could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. If a fire should occur, keep away from the appliance, move everyone to safety and immediately contact the fire department and emergency personal (e.g 911).

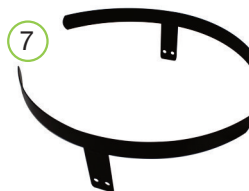
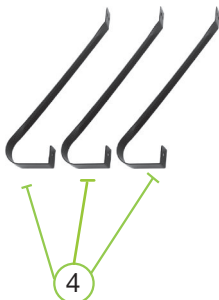
ALWAYS have an appropriately rated fire extinguisher on hand when using this product. NEVER ATTEMPT TO EXTINGUISH AN OIL OR GREASE FIRE WITH WATER! Always have an approved extinguisher on hand when using this product. A Class "B" dry chemical OR CO2 extinguisher or preferably a Class "K" extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.

**IF MISSING PARTS, PLEASE CALL
CUSTOMER SERVICE AT 1-800-288-4545.
DO NOT RETURN ITEM TO STORE.**

OVERVIEW OF COMPONENTS

LIST OF COMPONENTS

1. burner base (Qty: 1)
2. cast iron burner (Qty: 1)
3. leg stabilizer (Qty: 1)
4. support leg (Qty: 3)
5. bolt (Qty: 13)
6. nut (Qty: 13)
7. positioning bracket (Qty: 2)
8. regulator hose (Qty: 1)
9. regulator control valve (Qty: 1)



ACCESSORIES:

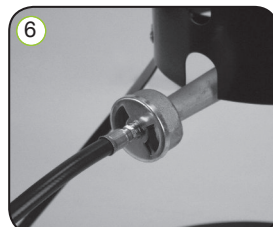
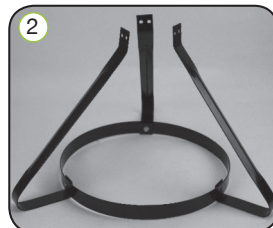
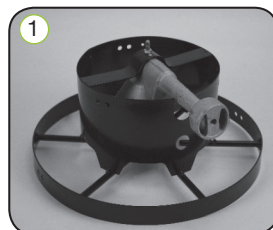
1. strainer basket (Qty: 1)
2. 10.5qt aluminum pot (Qty: 1)
3. thermometer (Qty: 1)

Please **DO NOT** return product to the store you purchased it from.
For questions or concerns please contact customer service at
1-800-288-4545 or visit our web site at chardproducts.com.

ASSEMBLY INSTRUCTIONS

Assembly:

1. Remove nut from bottom of CAST IRON BURNER. Invert BURNER BASE on stable flat surface. Install CAST IRON BURNER as shown.
2. Position SUPPORT LEG to STABILIZER RING, as shown, with SUPPORT LEG to the inside of STABILIZER RING. Attach using nut and bolt (1 per LEG). Tighten securely with screwdriver and wrench.
3. Turn unit right side up and attach SUPPORT LEGS to lower portion of BURNER BASE (two bolts and nuts are required per leg). Hand tighten each bolt before securely tightening all six. This will aid in hole alignment for inserting bolts. After all six bolts are installed, tighten securely with screwdriver and wrench.
4. Attach POSITIONING BRACKETS to BASE, as shown, with POSITIONING BRACKETS to inside of BURNER. Attach using nuts and bolts (2 per bracket). Tighten securely with screwdriver and wrench.
5. Connect adjustable REGULATOR HOSE to CAST IRON BURNER intake as shown. Thread REGULATOR HOSE male brass assembly into female portion of CAST IRON BURNER. Tighten securely with wrench.
6. NOTE: The CAST IRON BURNER air regulator cover should be able to be hand turned, but hold its set position when released.



HOW TO USE

Ready to cook? Chard puts YOU in charge!

It's easy to make some of the most delicious foods you've ever tasted with your Chard Fish and Wing Fryer. The capacity gives you flexibility to cook for a hungry group. OK...let's get cooking!

Deep Frying:

It's hard to find anything more moist and delicious than perfectly prepared fried foods. From meats to seafood to vegetables and even desserts, deep frying is a crowd pleasing way to enjoy a meal for a large gathering.

Chard continues to express the need for caution and safety. With that in mind, here are some helpful hints.

Temperature control is very important when frying correctly. Pay careful attention to make sure the items are cooking thoroughly. Different foods have different cook times. The goal is a golden brown exterior and moist, thoroughly cooked interior.

Ideal temperature for:

- French Fries – 350°F (177°C)
- Fish – 325°-350°F (163°-177°C)
- Doughnuts, etc. – 325°F (163°C)

How can I tell if my oil shouldn't be reused?

- If it smokes at a low temperature.
- If it smells and/or tastes bad.
- If it has darkened appreciably.
- If it has thickened up or forms a froth.

Other Hints:

- Don't fry too much at a time: it causes the temperature to sink and the product to become limp or dry.
- If you have fried fish in the oil, you can expect other items fried in the same oil to acquire a fishy taste (ideally you should use different oils for different products).
- Never salt food, or add liquid flavorings over the oil.
- Clean the fryer after every use.
- Filter the oil at the end of use and place in the refrigerator.

HOW TO USE

Instructions for Lighting Burner:

1. Read and understand all instructions and warnings before lighting. Only light burner outdoors.
2. Confirm that the regulator control valve is completely closed and in the “OFF” position.
3. Ensure a minimum of 24 inches separate the LP tank and the burner. Note that the LP hose is a tripping hazard and special care must be observed.
4. Open the LP tank valve fully by turning counter clockwise.
5. Ensure that nothing is directly over the burner. DO NOT allow your head or arms to ever be above the burner.
6. Use an extended reach lighter or an ignited long match and allow flame to be placed directly over the burner. Slowly turn the regulator control valve on.
7. If the burner does not light within five (5) seconds, turn the regulator control valve back to the “OFF” position, re-close the LP tank valve and wait five (5) minutes. After waiting five (5) minutes, re-start the process from step one (1) above.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

**IMPORTANT: MAXIMUM COOKING POT HEIGHT IS 6 INCHES.
DO NOT EXCEED MAX POT HEIGHT.**

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

**IMPORTANT: TO ENSURE PROPER USE, THE COOKING POT
MUST BE POSITIONED INSIDE THE POSITIONING BRACKETS**

DANGER

NEVER allow this appliance to operate unattended. Failure to follow this Danger Statement could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. If a fire should occur, keep away from the appliance, move everyone to safety and immediately contact the fire department and emergency personal (e.g 911).

ALWAYS have an appropriately rated fire extinguisher on hand when using this product. NEVER ATTEMPT TO EXTINGUISH AN OIL OR GREASE FIRE WITH WATER! Always have an approved extinguisher on hand when using this product. A Class “B” dry chemical OR CO2 extinguisher or preferably a Class “K” extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.

HOW TO USE

WARNING

NEVER use unit without first adding oil for frying or water for steaming or boiling. NEVER mix oil and water in unit. Ensure inside of cooking pot is completely dry before adding any liquids.

CAUTION

Cooking with oil or grease is different than other cooking methods. Both oil and grease are combustible and special care and constant attention must be given to avoid a fire.

Determining Max Fill Line for Cooking:

- Assemble unit per instructions on page 7.
- Add cooking oil or water to proper cooking pot ensuring NOT to exceed predetermined maximum fill line.
Note: If your chosen cooking pot does not indicate the maximum fill line, follow the steps below to determine the maximum fill level:
 1. Place food into a strainer basket.
 2. Set the strainer basket and food contents into the empty cooking pot.
 3. Fill the cooking pot with water just until the food product is completely covered. There must be a minimum of 3 inches (8cm) between the water level and the top of the cooking pot.
 4. Remove the food product and mark the water level or measure the water to establish the maximum fill line and determine the maximum amount of cooking liquid that can be used.
- Please follow lighting the burner instructions on page 9.
- Ensure cooking oil or water has reached its optimal temperature before frying or boiling.
- Make sure the food is completely thawed and towel dried before inserting into hot cooking liquids to prevent splashing.

Helpful Hints:

- The best oil to use is one with highest smoke temperature. Cottonseed and peanut oil are considered the best, but vegetable and canola oil can also be used.
- After it is fully cooled (under 115°F or 46°C) cooking oil can be filtered and refrigerated for use at another time per manufacturer's product guidelines.

CAUTION

High-moisture or frozen food will splatter hot oil. Appropriate safety equipment should be used such as: apron, oven mitts and eye protection.

CARE AND CLEANING

WARNING

Allow unit to fully cool (115°F or 46°C) before performing any cleaning.

Proper care and appliance maintenance will keep your product operating smoothly. Clean thoroughly after every use.

Note: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on amount of use).

1. Make sure unit is properly disconnected from propane tank prior to any cleaning.
2. To remove oil it is recommended that a syphon pump, designed for oil removal, be used to remove oil from cooking pot. As an alternative, a ladle may be used to remove the oil. Any remaining oil can be removed from cooking pot and placed in an approved container.
3. Everything must be hand washed with warm soapy water.
4. Confirm that all components are completely dry before using or placing in storage.
5. We recommend that the unit be thoroughly cleaned prior to every use.
6. Store all components in a dry location when not in use.

Suggested Cleaning Materials:

- Hot water
- Mild dishwashing liquid detergent
- Nylon cleaning pad

DANGER

NEVER insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve or cause leaking, which can lead to explosion, fire, personal injury or death.

CAUTION

Check burner and manifold tube for insect nests. A clogged tube can obstruct proper gas flow and can result in fire beneath the cooking appliances. Prevent blockages by inspecting and cleaning burner and manifold tube regularly.

RECIPES

Deep Fried Dill Pickles

Ingredients:

- 1 (32 ounce) jar of dill pickles
- 2 eggs slightly beaten
- ½ teaspoon garlic powder
- 1 ¼ teaspoon red cayenne pepper
- 1 cup cornmeal
- 2 teaspoon salt
- 1 ½ teaspoon ground black pepper
- 2 ½ cups all purpose flour
- ½ tablespoon Worcestershire sauce

Directions:

1. In a large mixing bowl, combine the eggs, Worcestershire Sauce, red cayenne pepper, garlic powder and ½ cup flour.
2. In another mixing bowl, combine 2 cups flour, cornmeal, salt and pepper.
3. Dip the pickles into the egg mixture first and then roll them in the flour mixture making sure to cover them as much as possible.
4. Fry until golden brown.
5. Drain on paper towels and serve immediately.

RECIPES

Honey Fried Walleye Fillets

Ingredients:

- 10 walleye fillets
- 2 tsp. honey
- 2 cups of coarsely crushed crackers
- 1 egg, slightly beaten
- $\frac{1}{3}$ cup flour
- 2 teaspoon salt
- 1 teaspoon pepper
- $\frac{1}{2}$ teaspoon red cayenne pepper

Directions:

1. Ensure fillets are completely dry.
2. Mix the honey and egg together. Add fillets to the mixture and then liberally apply the other ingredients pressing firmly into the filets.
3. Fry for about 6 minutes and serve immediately.



LIMITED WARRANTY

Your product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim.

Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment.

Under this limited warranty, we undertake to repair or replace any parts found to be defective at our sole discretion. This limited warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This limited warranty is void if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

LIMITATION OF REMEDIES AND DAMAGES: Except for the limited warranty and remedies expressly stated above, the Metal Ware Corp shall not be liable to you, or to anyone claiming by or through you, for any obligations or liabilities, including, but not limited to, obligations or liabilities arising out of breach of contract, breach of warranty, statutory claims, negligence or other tort or any theory of strict liability, with respect to the product or the Metal Ware Corp's acts or omissions or otherwise. Buyer agrees that in no event shall the Metal Ware Corp be liable for incidental, compensatory, punitive, consequential, indirect, special or other damages. Warranty does not cover consequential or incidental damages such as property damage and does not cover incidental costs and expenses resulting from any breach of this warranty, even if foreseeable. Some states or provinces do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you depending on the State or Province of purchase.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase.

Send warranty card to:

FFPA105 / Fish and Wing Fryer
C/O MW
PO Box 237
Two Rivers, WI 54241-0237

P/N: 300-09084

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