



30qt OUTDOOR COOKER KIT

Care and Use Guide

FEATURES:

- 30 qt. aluminum pot with cover and spigot
- Adjustable frying stand
- Poultry stand, safety hanger and 12" thermometer
- 50,000 BTU burner
- Includes regulator with safety timer



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 manufacturers 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.

Safety Symbols:

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 a hazardous situation, which if not avoided, will result in death or serious injury.

WARNING

Be alert to the possibility of serious personal injury if the instructions are not followed.

CAUTION

Indicates a potentially hazardous situation, which if not avoided, could result in moderate injury.

Model No. LPBS-5000AT

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 (10') feet 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 CSA approved regulator 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 Chard International at 888-993-9243.

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 a LP appliance has a degree of risk that you are assuming. Properly following these instructions and warnings will help minimize that risk.

IMPORTANT SAFEGUARDS

WARNING

- NEVER operate this appliance unattended.
- DO NOT USE ON SURFACES such as wood, asphalt or plastic. These surfaces are combustible and may melt or catch fire.
- 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.
- Keep children and pets away from the cooking appliance at all times.
- 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 (10C). 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.
- 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 operate this appliance indoors or any enclosed area. This appliance should ONLY be used outdoors.
- 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 cooking, the appliance must always be on a level, stable, non-combustible surface such as brick, concrete, or dirt.

IMPORTANT SAFEGUARDS (CONTINUED)

- NEVER use this appliance around surfaces such as asphalt, wood, dry grass or leaves, vinyl or plastic.
- Keep the cooking area adjacent to the gas fryer clear of debris and free of anything flammable or combustible.
- 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 Chard International 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

Indicates a hazardous situation, which if not avoided, 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:

1. Turn control knobs OFF at regulator and LP tank valve. Turn coupling nut counterclockwise by hand only. NEVER use tools to disconnect.
2. 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.
3. 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.

IMPORTANT SAFEGUARDS: LP TANK

4. 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.
5. 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 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:

1. Place LP tank on a secure, level and stable surface.
2. Turn control knob to the "OFF" position.
3. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
4. 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.
5. 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.
6. 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.

IMPORTANT SAFEGUARDS: LP TANK (CONTINUED)

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 Chard International at 888-815-4252.

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)

IMPORTANT SAFEGUARDS: LP TANK (CONTINUED)

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.

Disconnection 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.

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. To start timer operation, press the black "POWER" button. Both red and green lights will blink once. Press red "START" button. The green light will remain on. The timer is now set for a 15 minute operational cycle. Gas will not flow to the burner unless the timer is turned on.
7. 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.
8. 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.
9. Any device for cooking turkeys has a special safety timer. This timer is intended to turn unit off after 15 minutes. It is the users responsibility to reset the timer to continue cooking.

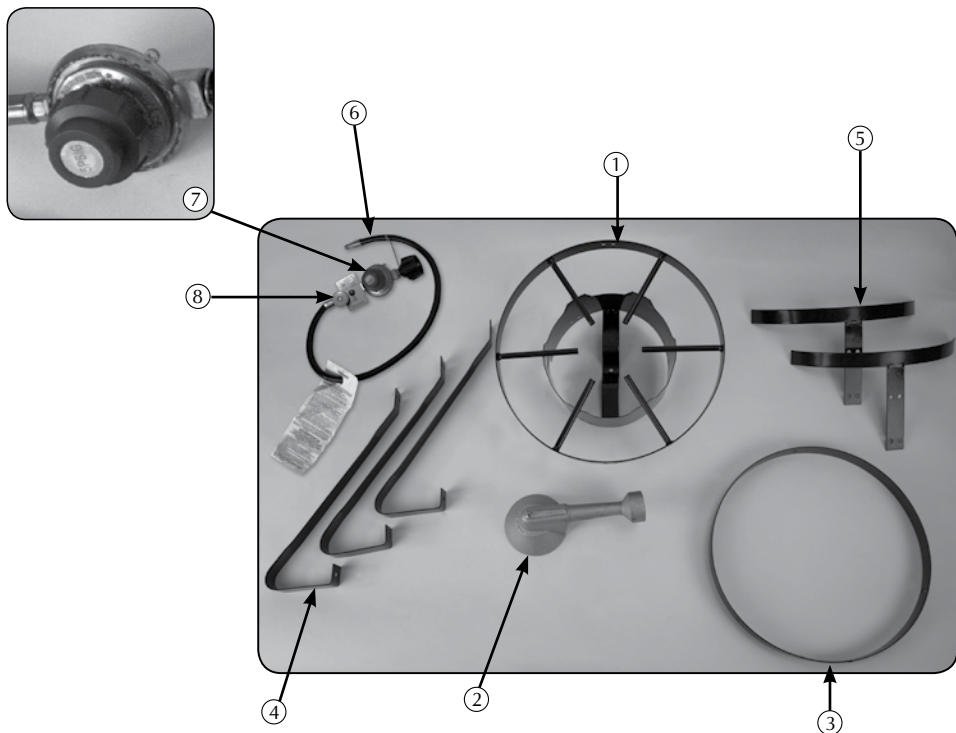
DANGER

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.

OVERVIEW OF THE COMPONENTS

BASE

1. Base
2. Burner Assembly
3. Leg Stabilizer Ring
4. Support Legs (3)
5. Support Brackets (2)
6. Regulator, Timer & Hose
7. Regulator Control Valve
8. Safety Timer



POT & ACCESSORIES

1. 30 quart Aluminum Pot
2. Lid
3. Safety Hanger
4. Poultry Stand
5. 12" Thermometer

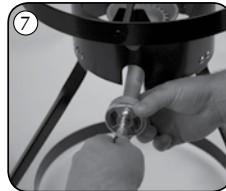
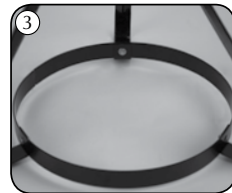
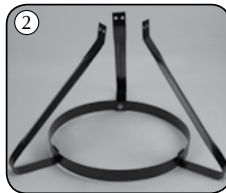
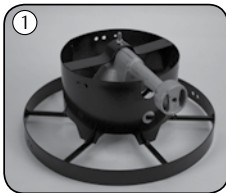


IF MISSING PARTS, PLEASE CALL 1-888-815-4252 AND SELECT
OPTION #1 FOR CUSTOMER SERVICE. DO NOT RETURN TO STORE.

ASSEMBLY

Assembly:

1. Remove nut from bottom of burner assembly. Invert base on stable flat surface. Install burner assembly as shown.
2. Attach support legs to leg stabilizer ring as shown.
3. Tighten securely.
Hint: Legs attach inside the support ring with nut inside.
4. Turn unit right side up.
5. Attach support legs to lower portion of base (two bolts and nuts are required per leg).
Hint: 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.
6. Attach support brackets to base as shown using two bolts and two nuts for each bracket. Hint: Support bracket goes on inside of outer ring and in the upper holes as shown.
7. Install adjustable air regulator over gas burner intake as shown. Thread male brass assembly into female portion of burner assembly. Tighten securely. Air regulator assembly should be able to be hand turned, but hold its set position when released.



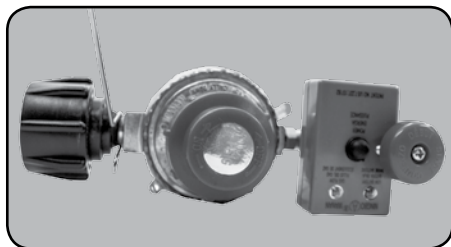
GETTING STARTED WITH YOUR PROPANE FRYER

Safety timer:

Your new Chard 30qt Outdoor Cooker includes a battery operated safety timer attached to the hose/regulator (see Figure 1). The flow of gas is shut off automatically every 15 minutes unless manually reset. Therefore, the user needs to ensure that timer is tended to while cooking to keep the gas flowing to the burner. If the timer is allowed to complete its cycle it will shut off for safety reasons. If you are not done cooking you will need to reset the timer and relight the burner per the included instructions.

NOTE: The timer mechanism is not a substitute for watching the cooker at all times during the cooking process. Make sure to always use the included thermometer.

Figure 1



Battery Installation:

The timer requires two “AAA” alkaline batteries (not included) for operation. Follow the below instructions for proper installation.

1. Disconnect regulator from the propane tank before installing or removing batteries.
2. Press and slide battery cover off.
3. Install two “AAA” alkaline batteries. Match positive (+) and negative (-) symbols located on the case and batteries.
4. Replace the battery cover.
5. If the red “Low Battery” light becomes lit during use add new batteries

Battery Warnings and Cautions:

1. Always read and follow the battery manufacturer’s instructions.
2. Keep batteries away from small children. If battery is swallowed consult a physician immediately.
3. Dispose of batteries safely, following local guidelines.
4. Improperly installed batteries may result in leaks and/or possible explosion.
5. Remove batteries from product after each use.

NOTE: Batteries which are not removed from this device will eventually corrode and may cause the timer to malfunction. If the batteries were not removed and/or if the unit has been stored outdoors, test the timer for proper operation. Follow procedure number 6 on page 5 of this guide. The green light (steady for

GETTING STARTED WITH YOUR PROPANE FRYER

10 minutes and blinking for a further 5 minutes) will then go off showing that the timer is operating properly and you may proceed to use the cooker in accordance to the warnings and instructions in this manual. 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.

Ready to enjoy your deep fryer? Chard puts YOU in charge!

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

CAUTION

Prior to using fryer ensure that the pot is completely dry including area within the drain spigot.

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 the day and place in the refrigerator.

HOW TO CLEAN

 **CAUTION**

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 alternate, 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

BASIC USE INSTRUCTIONS

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.

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.

Frying:

- Assemble unit per instructions
- Add cooking oil to cooking pot ensuring NOT to exceed pre-determined maximum fill line.
Note: If the cooking vessel does not indicate the maximum fill line, follow the steps below to determine the maximum fill level:
 1. Place food to be fried in empty pot.
 2. Fill pot with water until it just covers the food.
 3. Remove food and mark the pot at water level. (This will be a lower level, once the food is removed.)
 4. Discard water.
 5. Dry the pot thoroughly including the area within and around the drain spigot.
 6. Fill oil up to the mark in the pot.
- Please follow lighting the burner instructions on page 5.
- Ensure oil has reached its optimal temperature (350-375°F or 163°-177°C) before frying.
- If cooking a turkey, please see special turkey frying instructions on page 12.

INSTRUCTIONS FOR DEEP FRYING A TURKEY

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) 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

Special Instructions for Deep Frying a Turkey

WARNING

When removing the poultry stand, firmly hold the safety hanger with both hands and place through the hole at the top of the stand. Only use the provided safety hanger.

WARNING

When removing poultry stand, always do it slowly to allow the hot oil to drain. Failure to do so could result in serious burns.

WARNING

When removing poultry stand, lift straight up and ensure turkey has proper distance from the rim of the pot, making sure not to overturn the pot of hot oil.

Directions:

1. Fill pot with correct amount of oil based on instructions on page 11.
2. Place cooking pot with oil on the stand with the support brackets placed at the proper level. Bring the oil to the correct temperature (350°-375°F or 177°-191°C). Do not allow oil to exceed 375°F (191°C).
3. Make sure the turkey is completely dry and place it on the poultry stand with the cavity down. Make sure to use protective clothing and gloves and slowly lower poultry stand into oil. Make sure to keep the temperature of oil between 350° and 375°F (177° and 191°C). You may need to regulate the burner in order to do so.
4. Cook turkey approximately 3 minutes per pound. However, always make sure the inside of the turkey has reached a temperature of at least 170°F (77°C).
5. Slowly remove the turkey and stand.
6. First turn propane tank valve to the "OFF" position. Then turn the regulator to the "OFF" position.
7. Allow entire unit to fully cool before cleaning and storing.

RECIPES

Deep Fried Turkey - Injected

Ingredients

- 10 to 14 lb. whole turkey
- 2/3 cup vinaigrette dressing
- 1/3 cup dry sherry
- 1 tablespoon lemon pepper seasoning
- 1 1/2 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon cayenne pepper

Preparation:

1. Remove the giblets and neck, rinse the turkey well with cold water and pat dry thoroughly with paper towels. It is very important to dry both outside and inside cavities.
2. In a medium mixing bowl, combine vinaigrette, dry sherry and seasonings together. Strain the marinade.
3. Inject the marinade in the turkey breast, thighs and legs using an injection syringe.
4. Marinade for at least 3 hours in a food-safe plastic bag in a refrigerator.
5. Drain the marinade completely from the turkey and discard marinade. Place the turkey in the fryer basket or on a rack, neck down.
6. Bring oil temperature to 375°F (191°C) and very slowly lower the turkey into the hot oil.
7. The temperature will drop to approximately 350°F (177°C).
8. Fry about 3-4 minutes per pound, or about 35-42 minutes for a 10-14 lb. turkey.
9. Use a meat thermometer to ensure the turkey has an internal temperature of at least 170°F (77°C).
10. Carefully remove the turkey from the fryer and let sit for 15 minutes before carving.

Crawfish Boil

Ingredients

- 2 heads garlic, unpeeled
- 5 bay leaves
- 2 (3 ounce) packages dry crab boil
- 2 tablespoons kosher salt
- 2 tablespoons black pepper
- 2 large oranges, halved
- 4 large lemons, halved
- 2 large, whole artichokes
- 10-20 small red potatoes, washed
- 2 large white onions, sliced
- 2 lbs. of washed mushrooms
- 3/4 lb. fresh green beans, trimmed
- 2 lbs. smoked sausage, cut into 1/2 inch slices
- 4 lbs. live crawfish, rinsed

Preparation:

1. Add the garlic, bay leaves, salt, pepper, oranges, lemons, artichokes, and potatoes in the strainer basket and place into the water. Bring to a boil, then reduce to a simmer, and cook for 20 minutes. Stir in the onions, mushrooms, and green beans; cook 10 minutes more. Stir in the sausage; cook 10 minutes more. Carefully add the crawfish to the pot and return to boil, then simmer for about 5 minutes or until the crawfish shells are bright red and the tails pull out easily
2. Remove strainer basket from the pot and drain according to directions detailed earlier in this guide. Serve crawfish hot.



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 warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is dismantled or interfered with in any way or damaged through misuse.

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:

TFPS30A / Chard 30 Qt Outdoor Cooker Kit with Spigot
C/O CI
PO Box 444
Two Rivers, WI 54241-0444

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