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.
WARNING

READ AND UNDERSTAND BEFORE USING THIS PRODUCT
Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

1) This is an ATTENDED appliance. Do NOT leave this appliance unattended while the burner is lit or while heating oil, grease, water or cooking food. Monitor the appliance when hot after use [oil, grease or water above 100°F (38°C)]. Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.
2) Keep children, pets and unauthorized persons away from the appliance at all times.
3) The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Do NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.
4) This appliance is for OUTDOOR use only. Do NOT use in a building, garage, tent or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.
5) Do not locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of ANY combustible material. Do not use on or under ANY apartment or condo balcony or deck.
6) When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.
7) Check all cooker fittings for leaks before each use. Do not use a flame to check for gas leaks. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by Metal Fusion, Inc. should be used with this appliance.
8) This appliance is not for frying turkeys.
9) When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of thermometer. If the thermometer supplied with the fryer/boiler has been lost or damaged, a replacement thermometer specified by Metal Fusion, Inc. shall be obtained before using the appliance.
10) If the temperature of cooking oil exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (177°C) before relighting burner according to the instructions in this manual.
11) When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
12) NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
13) Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the fryer.

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

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

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

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

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

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

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

21) This appliance is not intended for commercial use.

22) Use King Kooker® appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, ANSIZ223.1/NFPA 54, 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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WHAT THIS WARRANTY COVERS
This warranty covers all components of this outdoor cooker to be free from defects in materials and workmanship, with the exceptions stated below.

HOW LONG COVERAGE LASTS
This warranty runs for one year from the date of purchase. Please keep your receipt with this manual for future reference.

WHAT IS NOT COVERED
This warranty does not cover the following:

- **Incidental and Consequential Damages.** This warranty does not cover incidental and consequential damages arising in any way out of the use of this outdoor cooker. The liability of Metal Fusion, Inc. is, in any event, limited to the amount of the original purchase price of this outdoor cooker, and remains in force only as long as the product remains in its original, as-built configuration. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

- **Neglectful Operation.** This warranty does not cover any loss or damage arising in any way due to the negligent operation of this outdoor cooker.

- **Altered, Repaired or Misused Equipment.** This warranty does not cover any loss or damage arising in any way out of the use of this outdoor cooker when it has been altered, repaired by persons other than Metal Fusion, Inc., or when it has been abused or misused, or when it has been used other than in accordance with the manufacturer’s operating instructions, including, without limitation, any damage to the consumer’s pots because they were placed on a lit cooker while the pot is empty.

- **Other Assumed Responsibilities.** Unless otherwise provided by law, this warranty does not cover any responsibility or liability arising in any way out of the use of this product where that responsibility or liability was purportedly assumed by any other person or agent.

- **Paint, Discoloration, and Rust.** This warranty does not cover the paint on the outdoor cooker, as in a normal use of the outdoor cooker, the paint will be burned off. Nor does this warranty cover discoloration or rust to the cooker as these occurrences are part of the cooker’s normal wear and tear.

WHAT METAL FUSION, INC. WILL DO
Metal Fusion, Inc. will repair or replace any outdoor cooker that proves to be defective in materials or workmanship. In the event repair is not possible or economically feasible, Metal Fusion, Inc. will replace your outdoor cooker with an identical or substantially equivalent outdoor cooker. Metal Fusion, Inc. will perform this service at no charge to you, except for the actual cost of shipping and handling the outdoor cooker or replacement parts.

HOW TO GET SERVICE
In the event you have a problem or malfunction with your outdoor cooker, simply call Metal Fusion, Inc. at (800) 783-3885.

HOW STATE LAW APPLIES
This warranty gives you specific rights, and you may have other rights which vary from state to state.
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.
TOOLS REQUIRED:
SCREWDRIVER, TORQUE WRENCH or ADJUSTABLE WRENCH, LEAK TESTING SOLUTION

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

   **Required Parts Lists:**
   - Cooker Stand, Cast Burner, LP Hose and Regulator, Thermometer

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

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

3. After reviewing assembly instructions, go to the **Use and Care** section of this manual for further instructions.
1) Assemble bolts, washers and nuts as per diagram.
2) Wrench tighten. Make sure all bolt sets are used and unit stands sturdily.

1 Legs bolt to outside of bottom ring (3 bolts, nuts and lockwashers).
2 Legs bolt to inside of shroud (6 bolts, nuts and lockwashers).
3 Foot extensions bolt to outside of bottom ring (3 bolts, nuts and lockwashers).
4 Flat bar casting support bracket bolts to inside of shroud (4 bolts, nuts and lockwashers).

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.
C) Reinstall nut to casting bolt. Tighten. Check to see if casting is pointing straight up and is sturdy.
Tighten the hose fitting into the venturi with a torque wrench, up to a torque of 95 to 105 lb./in. Alternatively, hand tighten securely and then, using a wrench, tighten an additional 1-1 1/2 turns.
SECTION II
USE AND CARE

Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

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

THERMOMETER INSTRUCTIONS AND SAFETY PRECAUTIONS FOR DEEP FRYING WITH OUTDOOR COOKERS

1. Always use a deep fry thermometer when using this appliance as a fryer/boiler.
   a. Before each use of the appliance make sure that the thermometer is properly calibrated by placing the tip in a pot of boiling water. The thermometer should register within +/-20° of 212°F or +/-10° of 100°C. If the thermometer is miscalibrated, contact Metal Fusion, Inc. to obtain a replacement before using the appliance.
   b. Hang the thermometer on the inside of the pot with the probe immersed in the cooking liquid. Never place a lid over a pot when monitoring the temperature of oil.
   c. Once the fire has been lit monitor the temperature on the thermometer at all times. Water boils at 212°F(100°C). The temperature of hot oil should never be allowed to exceed 350°F(177°C).

   IMPORTANT: Oil can ignite at high temperatures. Most King Kooker® thermometers have a Red Zone above 350°F(177°C) to signify Danger. Never allow the temperature to exceed 350°F(177°C). If the temperature goes above 350°F(177°C) immediately turn the burner and gas supply OFF and wait for the temperature to decrease to below 350°F(177°C) before relighting according to instructions in the manual. If at any point during the cooking process the oil begins to smoke, immediately turn the burner and gas supply OFF regardless of the reading on the thermometer. Allow time for the oil to cool, then contact Metal Fusion, Inc. for further instructions.
   d. When the cooking is complete and the cooker has been turned off, allow the temperature of the oil to fall below 100°F(38°C) before moving the pot, cooking oil, or cooker.
   e. Please call Metal Fusion, Inc. at (800) 783-3885 with any questions concerning the use or operation of the thermometer.

2. Never cover the pot when cooking with oil.
3. Always thaw and dry food completely before placing it into hot oil. Frozen or wet food may cause oil or grease to overflow.
4. Never put an empty pot over an open flame.
5. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
6. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Immediately call your Fire Department. A Type BC or Type ABC fire extinguisher may, in some circumstances, contain the fire.
7. This appliance is not for frying turkeys.
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 valve 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 Diagram](image)

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 the instructions on page 11. Both situations must be corrected if necessary before lighting to prevent flashback.
PLACEMENT INSTRUCTIONS

1. Never operate this appliance within 10 ft. (3.05m) of any structure, combustible material or other gas cylinder. Never operate this appliance within 25 ft. (7.5m) of any flammable liquids or vapors.
2. There must be no combustibles or roof overhead.
3. Keep 24” (.61m) of space between the LP gas cylinder and the appliance.
4. The LP gas cylinder and appliance must be located so that any wind is blowing the heat of the appliance away from the propane cylinder. This also helps fire prevention by blowing the flames of a grease fire away from the propane cylinder.
5. Center the pot over the burner on the cooker. Do NOT use any pot larger than the recommended size for your cooker as listed below:

<table>
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<tr>
<th>Model #</th>
<th>Maximum Pot Size</th>
<th>Pot - Height/Diameter</th>
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<tr>
<td>1218, 1218CAB, 1219, 1202F and 1202FT</td>
<td>11 qt. (10.41 L) pot</td>
<td>6” X 14.25” (15.24 cm X 36.2cm)</td>
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**WARNING!**

Keep twenty-four inches between the cylinder and the appliance. Placing the cylinder too close to the appliance could result in fire or explosion which could cause property damage, personal injury or death.

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

⚠️ WARNING ⚠️

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

1. Check the cooker to make sure that it is set up as per the diagram (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. Insert a multipurpose lighter through the hole in the shroud as per Figure 3, or use a paper book match placed above the casting as per Figure 4. Turn the regulator control toward the “ON” position until ignition occurs. Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size (Figure 2).
   When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the regulator and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.
5. Check that the flame is blue and that the flames are emitted from every port in the casting (Figure 5). If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to “Lift” off the burner. If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 18 for more information regarding a yellow flame.
6. Always monitor the flame throughout the cooking process. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the regulator and cylinder valve OFF. Wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions (#1-#5) in this section.

⚠️ WARNING ⚠️
NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING OR WHILE THE APPLIANCE IS LIT.
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. **Check to make sure there is no flame and all valves are off.** Do not leave the cooker until it has cooled completely. When removing food from the cooker wear protective mitts.

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

3. 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.

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

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

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

3. Before each use of the appliance check the burner/venturi 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. Disconnect the hose from the cooker. 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 screwdriver. Assemble and light the cooker again as per the instruction manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885.

5. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts 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. should be used with the appliance.

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

7. Cleaning of the appliance:

**Cooker and LP Hose/Regulator:** If necessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner unit or hose and regulator into water as this will cause rust.

**Aluminum or Stainless Steel Pots:** Clean after each use according to the directions on page 19.

**Cast Iron Cookware:** Clean after each use according to the directions on page 19.

**Thermometer:** Clean after each use with mild soapy water and towel dry. Do not submerge in liquid or put in dishwasher.
NEVER PLACE AN EMPTY ALUMINUM OR STAINLESS STEEL POT ON A LIT COOKER. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.

TIPS FOR CARING FOR ALUMINUM FRY PANS AND BOILING POTS

It is not necessary to season aluminum pots before cooking with them. Wash with a liquid dish washing detergent and towel dry. After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has cooked to the outside of the pot while cooking with your outdoor cooker, scrub the outside of the pot with a steel wool scouring pad.

DO NOT SPRAY OVEN CLEANER ON ALUMINUM POTS TO REMOVE GREASE OR SOOT. OVEN CLEANER WILL CAUSE THE FINISH TO BECOME DULL.

If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and steel wool to loosen the food.

If hard water causes darkening on the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes.

NEVER PLACE AN EMPTY ALUMINUM OR STAINLESS STEEL POT ON A LIT COOKER. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.

SEASONING & CARE OF CAST IRON COOKWARE

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

INFORMATION REGARDING COOKING OIL

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

SUGGESTIONS FOR KEEPING USED COOKING OIL:

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

Helpful Hint: Try frying a batch of french fried potatoes after cooking. This aids in improving the flavor of the oil for the next use.
Directions and Recipes for using your King Kooker® Unique Deep Fryer Dutch Oven outdoors on your King Kooker® Outdoor Cooker

Pan Fry – Deep Fry – Stir Fry

This is a pre-seasoned multi-purpose cast iron fry pan with two cooking levels in one pot.
1) Use only enough cooking oil in the base of the pot as you would use to pan fry in a shallow fry pan. As food is cooked, place the cooked food on the ledge to keep it warm, as you continue to pan fry the remaining food.
2) Or, fill the pot to half full with oil for deep frying larger quantities of food at one time.
3) Or, stir-fry as you would in a wok in the base of the pot with only a small amount of grease.

Use the pot outdoors on your King Kooker® Outdoor Cooker. Read, Understand and Follow all of the directions in the cooker manual which accompanied your King Kooker® Outdoor Cooker.

King Kooker® Fried Cauliflower

Ingredients:
- 2 heads of cauliflower, cut, washed and par-boiled
- 1 – 12 oz. King Kooker® Seasoned Fish Fry
- Salt and Pepper to Taste
- Liquid Vegetable Oil for frying

Preparation: Cut cauliflower into florets of the desired size. Wash the florets and par-boil to prepare for frying. Boil only long enough to soften, do not boil so long that the cauliflower falls apart.

Place the King Kooker® Seasoned Fish Fry into a bowl for dipping the cauliflower. Dredge the cauliflower in the fish fry, one floret at a time.

Place the King Kooker® Unique Deep Fryer Dutch Oven on the King Kooker® outdoor cooker which you will be using for cooking. Fill the well at the bottom level of the pot with cooking oil. Light the outdoor cooker according to the directions in the cooker manual. Use a deep fry thermometer to monitor the temperature of the oil when frying. When the oil has reached 275° F, begin placing the cauliflower florets into the hot oil. Fill the bottom of the pan with florets, and fry until the bottom side is a golden brown. Monitor the temperature of the oil during cooking to keep it between 275° F and 375° F. Wearing mitts and using a food skimmer, turn the florets over to cook the other side. When both sides are golden brown, remove the florets from the grease, and set on the raised sides of the pot to keep them warm, while frying a second batch. Continue with this process until all of the florets have been cooked. Remove them from the pot, arrange on the platter, and serve. Enjoy!
**King Kooker® Fried Pork Chops**

**Ingredients:**
- 4 – ½” thick pork chops
- 1 cup All Purpose Flour, measured into a bowl for dipping
- 2 – Large Eggs, whisked in a bowl for dipping
- 1 – 7 oz. Bottle of King Kooker Cajun Seasoning
- Liquid Vegetable Cooking Oil

**Preparation:** Wash the pork chops and pat dry. Dip each chop individually into the egg wash, and then into the flour. Turn each chop over in the flour so that both sides are coated. Place on a pan until fried.

**Cooking:** Place about 1” of cooking oil into the base of the King Kooker® Unique Deep Fryer Dutch Oven. Light the outdoor cooker according to the directions in the cooker manual. Use a deep fry thermometer to monitor the temperature of the oil when frying. When the temperature of the oil has reached 275°F, carefully place one or two of the chops, depending upon the size, down into the bottom of the fry pan. Cook on a low heat until one side is a golden brown. Using a long fork, and wearing mitts, turn the pork chops over and cook the other side. When the chops appear to be done, remove from the grease. To check for doneness, slice through the center to make sure the meat inside is white and done. Keep the temperature of the oil between 275°F and 300°F while frying. Always immediately turn off the cooker when cooking is complete. Place the chops onto a platter for serving. Sprinkle both sides generously with King Kooker® Cajun Seasoning! Enjoy!

**King Kooker® Fried Fish**

**Ingredients:**
- 2.5 pounds – ½” fish fillets
- 1 – 12 oz. bottle of King Kooker® Fish Fry, pour the fish fry into a bowl for dipping
- Liquid Vegetable Cooking Oil

**Preparation:** Wash the fish fillets and pat dry. Dip each fillet individually into the King Kooker® Seasoned Fish Fry. Turn each fillet over in the fish fry so that both sides are coated. Place on a pan until fried.

**Cooking:** Place about 1” of cooking oil into the base of the King Kooker® Unique Deep Fryer Dutch Oven. Light the outdoor cooker according to the directions in the cooker manual. Use a deep fry thermometer to monitor the temperature of the oil when frying. When the temperature of the oil has reached 275°F, carefully place one or two of the fillets, depending upon the size, down into the bottom of the fry pan. Cook on a low heat until one side is a golden brown. Using a skimmer, and wearing mitts, turn the fillets over and cook the other side. Keep the temperature of the oil between 275°F and 300°F while frying. When the fillets appear to be done, remove from the grease. Always immediately turn off the cooker when cooking is complete. Arrange the fillets on a platter for serving. Enjoy!
King Kooker® Blackened Fish

Ingredients:
- 2 pounds – ½” fish fillets
- 1 – 6 oz. bottle of King Kooker® Blackened Redfish Seasoning
- ½ pound of butter (2 sticks), melted

Preparation: Wash the fish fillets and pat dry. Dip each fillet into the butter, coating both sides. Sprinkle both sides of the fillets generously with the King Kooker Blackened Redfish Seasoning.

Cooking: Place the King Kooker® Unique Deep Fryer Dutch Oven on the outdoor cooker, and light the outdoor cooker according to the directions in the cooker manual. Heat the pot for at least 10 minutes, so that the pot gets almost white hot – hot enough to see the “flame circle” in the inside center of the pot bottom. This recipe produces lots of smoke. Drop a fillet into the bottom of the pot and cook for 45 seconds on each side, or until the fillets appear to flake easily when pressed with a spatula. Remove from the pot. Place on the raised side level of the pot to keep warm. Continue cooking until all fillets have been cooked. Always immediately turn off the cooker when cooking is complete. Serve the fillets piping hot. Enjoy!

King Kooker® Deep Fried Hot Wings

Ingredients:
- 3-5 pounds of chicken wings, thawed, washed and dried
- 1 – 7 oz. bottle of King Kooker® Cajun Seasoning
- 1 Gallon Liquid Vegetable Oil for Frying

For Sauce:
- 2 sticks of butter
- 2 oz. Tabasco or your favorite hot sauce

Preparation: Wash and pat dry the thawed wings. Sprinkle generously with King Kooker® Cajun Seasoning.

Cooking: Place the King Kooker® Unique Deep Fryer Dutch Oven on the outdoor cooker. Pour 1 gallon of cooking oil into the pot. Light the outdoor cooker according to the directions in the cooker manual. Use a deep fry thermometer to monitor the temperature of the cooking oil. When the cooking oil reached 300° F to 325° F, place a layer of wings into the cooking oil. Cook approximately 12 minutes per batch, until done. Wearing mitts, remove the wings from the pot with a skimmer or tongs. Place onto a platter to cool. Cut the thicker part on one of the wings to check for doneness. Place another batch into the pot, and cook in batches until all wings are cooked. Keep the cooking oil at 300° F to 325° F throughout the cooking process, monitoring the temperature of the oil with the deep fry thermometer. Always immediately turn off the cooker when the cooking is complete.

For extra flavor, prepare a sauce using the butter and tabasco. Melt the butter, stir in the tabasco, and dip each wing. Arrange the wings on a platter for serving. Enjoy!
King Kooker® Chili

Ingredients:
- 3 pounds ground meat, thawed
- 3 packages of King Kooker® Chili Mix
- 6 cups water
- 1 – 14.5 oz. can of diced tomatoes
- 1 – 10 oz. can of Rotel Tomatoes
- 1 – 40 oz. can of Red Kidney Beans
- 2 – Tablespoons minced garlic
- 2 oz. Tabasco, or your favorite hot sauce

Cooking: Place the King Kooker® Unique Deep Fryer Dutch Oven on the outdoor cooker. Light the outdoor cooker according to the directions in the cooker manual. Place the ground meat into the pot to brown it. Cook on a low fire, and stir continually during the browning process. When the ground meat has browned, turn the cooker off. Wearing mitts, remove the pot from the cooker, and drain off the excess grease. Return the pot to the cooker, and relight the cooker. Use a low flame. Add all of the remaining ingredients and stir. Bring to a boil, and reduce the heat. Stir occasionally during cooking. Cook about 10 minutes, until the chili reaches the desired consistency. Turn off the cooker. Serve and enjoy!

King Kooker® Stir Fry

Ingredients:
- 1/3 cup cooking oil
- 2 pounds round steak, thawed, sliced into cube sized pieces, rinsed
- 1 pound sliced fresh Cremini mushrooms
- 3 carrots, thinly sliced and rinsed
- 1 red bell pepper, seeded, chopped and rinsed
- 1 onion, diced and rinsed (approximately 1 cup)
- 1 – 8 oz. can sliced water chestnuts, drained
- 1 cup chicken broth
- 1 tbsp. soy sauce
- 1 tsp. powdered ginger
- 2 tbsp. corn starch
- 1 – 7 oz. bottle King Kooker® Cajun Seasoning for sprinkling extra flavor

Cooking: Place the King Kooker® Unique Deep Fryer Dutch Oven on the outdoor cooker. Light the outdoor cooker according to the directions in the cooker manual. Adjust the flame so that you will be cooking on a low heat. Pour 1/3 cup cooking oil into the pot. Add the prepared round steak, and cook for 4 to 5 minutes, stirring until lightly browned. Add the mushrooms, carrots, pepper, and onions. Cook an additional 5 minutes, stirring frequently. Stir in the water chestnuts. In a small bowl, combine broth, soy sauce, ginger and cornstarch. Add this mixture to the pot with the steak and vegetables, and bring to a boil. Sprinkle the mixture with King Kooker® Cajun Seasoning to taste. Reduce flame to a low heat and simmer for 4 to 5 minutes, or until sauce thickens. This may be served over cooked noodles, or served alone. Enjoy!
King Kooker® Corn Fritters

Ingredients:
  ¾ cup All Purpose flour
  2 teaspoons sugar
  6 ears corn, cut from ears, about 4 cups corn kernels
  2 large eggs, beaten
  ½ cup water
  2 tablespoons butter, melted
  1 – 7 oz. bottle King Kooker® Cajun Seasoning, 1 tsp. will be used in the recipe
  Liquid vegetable oil for frying

Preparation: Cut the kernels from the ears of corn. Scrape the cobs with the knife collecting the juice into a bowl with the corn to be added to the batter. Stir together the dry ingredients – flour, sugar, 1 tsp. King Kooker® Cajun Seasoning. Combine the corn, eggs and water in another bowl. Add the flour mixture to the wet mixture. Stir until it is well mixed. Stir in the melted butter.

Cooking: Place the King Kooker® Unique Deep Fryer Dutch Oven on the outdoor cooker. Pour 1” of cooking oil into the bottom of the fry pan. Light the outdoor cooker according to the directions in the cooker manual. Adjust the flame so that you will be cooking on a low heat. Monitor the temperature of the cooking oil with a deep fry thermometer. Once the oil has reached 275°F, using a serving spoon, drop spoonful of batter into the hot oil, one at a time. Depending on the size of the fritters, about six can be fried per batch. When one side is golden brown, wearing mitts and using a skimmer, turn over the fritters to cook on the other side. When both sides are cooked, remove the fritters from the grease and drain on a paper towel lined platter. Monitor the temperature of the oil during cooking, keeping it between 275°F and 325°F. Continue cooking in batches until all of the batter has been used. Arrange the fritters on a platter. Sprinkle with King Kooker® Cajun Seasoning, and serve. Enjoy!

King Kooker® Pot Roast

Ingredients:
  1 Onion, sliced into rings and washed
  3 to 4 lb. boneless Chuck roast, thawed, rinsed and ready to cook
  3 lbs. Potatoes, peeled and cut into large pieces
  1 lb. carrots, cleaned and cut into 2” pieces
  1 oz. King Kooker® Liquid Crab Boil
  2 quarts of water
  1 – 16 oz. bottle of King Kooker® Butter & Garlic with Herbs Marinade
  1 – 7 oz. bottle of King Kooker® Cajun Seasoning
  3 tablespoons minced garlic

Prepare the roast for cooking by injecting with the King Kooker® Butter & Garlic with Herbs Marinade. Pour about 4 ounces of marinade into a cup, and using a King Kooker® Marinade Injector, inject the roast at approximately 1 “spaces with the marinade. Sprinkle the roast generously with the King Kooker® Cajun Seasoning. Place ½ of the onion rings into the well of the King Kooker® Unique Deep Fryer Dutch Oven. Mix the 2 quarts of water which will be used for the roast in a container with 2 oz. King Kooker® Liquid Crab Boil. Pour some of the water into the well until even with the ledge. Place the roast into the center of the pot above the onions. Place the potatoes and carrots around the roast on the ledge of the pot. Spread the minced garlic over the top of the roast, and place the remaining onion rings on top. Pour more of the water into the pot around the roast, until the pot is half filled with water. Cover to cook.
Place the pot on a King Kooker® outdoor cooker. Light the cooker according to the directions in the manual and set on a low to medium flame. The roast will take about 1 to 2 hours to cook. Attend the cooker at all times during cooking. Using mitts and keeping clear of the steam from the inside of the pot, open the lid to check the water lever about every ½ hour. At about 1 hour, it may be necessary to add another cup of the seasoned water to keep adequate liquid in the pot. Check for doneness with a meat thermometer. When the roast has reached the desired doneness, turn off the fire on the cooker, and remove the Dutch oven to a protective surface for cooling. Remove the roast and vegetables from the pot. Slice and arrange for serving. Enjoy!

**King Kooker® Tempura Shrimp**

**Ingredients:**
- 2 pounds large shrimp, peeled with tails on
- 3 cups All Purpose flour
- 2 cups water
- 1 egg
- ½ cup soy sauce
- 1 – 7 oz. bottle King Kooker® Cajun Seasoning

**Preparation:** Combine 3 cups of flour, the water, and the egg. Whisk to combine. The batter may be somewhat lumpy. The shrimp will be dipped into the batter immediately before they are placed into the oil for cooking.

**Cooking:** Place the King Kooker® Unique Deep Fryer Dutch Oven on the outdoor cooker. Pour 1 1/2” of cooking oil into the bottom of the fry pan, up to the top of the lower level. Light the outdoor cooker according to the directions in the cooker manual. Adjust the flame so that you will be cooking on a low heat. Monitor the temperature of the cooking oil with a deep fry thermometer. Once the oil has reached 275°F, it is ready to cook the shrimp. Dip the shrimp into the tempura batter, and the carefully place each shrimp into the oil for frying. Place about six shrimp per batch. Cook until one side is golden, and then turn them over to cook the other side. The shrimp will cook approximately 2 to 3 minutes per batch. Remove the shrimp from the oil when done. Place the shrimp on the raised ledge of the pot to keep them warm while cooking the remaining batches. Monitor the temperature of the oil during cooking, keeping it between 275°F and 325°F. Arrange the cooked shrimp on a platter for serving. Serve with soy sauce for dipping. Enjoy!
FREQUENTLY ASKED QUESTIONS AND ANSWERS

1. **What is the problem if the cooker takes too long or will not heat oil or cooking ingredients to desired temperature? My cooker’s flame appearance is very weak.**

   Answer: If the hose assembly has a Type 1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the 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.

2. **How long will the propane in my tank last?**

   Answer: On average, a full tank will give you 4 to 5 hours of normal cooking.

3. **I have a new style tank and it won’t connect to my regulator. What do I do?**

   Answer: The regulator supplied with this appliance has a Type 1 Connection which will attach to the tank valve which has large threads on the valve outlet. These connect into the large plastic handnut (black or green). This tank will also connect to earlier models of Metal Fusion cooker regulators which had a brass plug connector with left hand threads, which will connect to the internal threads of the Type 1 tank valve (with a wrench). If your tank has a quick disconnect valve (plug in type) our regulators can not connect to this tank.

4. **I have a brand new cooker and I cannot get the burner to light. What’s the problem?**

   Answer: Make sure the tank has been filled with propane. Tanks purchased from the store shelf are most often sold empty. If this does not solve the problem refer to Maintenance Instruction items #3 and #4, page 18. If you have questions please call Metal Fusion, Inc. at (800) 783-3885.

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

WARNING: This product can expose you to chemicals including lead, known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information go to www.P65Warnings.ca.gov/product

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