



**KING
KOOKER**
OUTDOOR COOKERS



**CSR2G
ASSEMBLY INSTRUCTIONS
AND
USE AND CARE MANUAL**

MODEL/SERIAL # _____

THE INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE. KEEP THIS MANUAL FOR FUTURE REFERENCE.

METAL FUSION, INC.

712 St. George Avenue.
Jefferson, LA 70121

If you have any problems or questions

Call Us Toll Free at

1-800-783-3885

7:30 A.M. to 3:30 P.M. CST • Monday through Friday

(504) 736-0201

www.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.

**READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE
USING YOUR KING KOOKER® PRODUCT**

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METAL FUSION, INC.

LIMITED ONE-YEAR WARRANTY

WHAT THIS WARRANTY COVERS

This warranty covers all components of this outdoor cooker to be free from defects in materials and workmanship, with the exceptions stated below.

HOW LONG COVERAGE LASTS

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

WHAT IS NOT COVERED

This warranty does not cover the following:

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

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

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

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.

OWNER'S REGISTRATION



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?

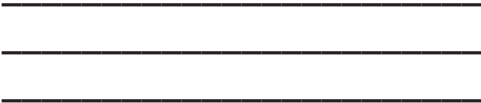
Comments: _____

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.**

TAPE HERE

FOLD



Place
Stamp
Here

METAL FUSION, INC.
712 St. George Avenue
Jefferson, LA 70121

FOLD

SECTION I OUTDOOR COOKER ASSEMBLY

⚠ WARNING

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

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

TOOLS REQUIRED:

TORQUE WRENCH or ADJUSTABLE WRENCH, SCREWDRIVER, 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(s), LP Hose and Regulator, Thermometer(s)

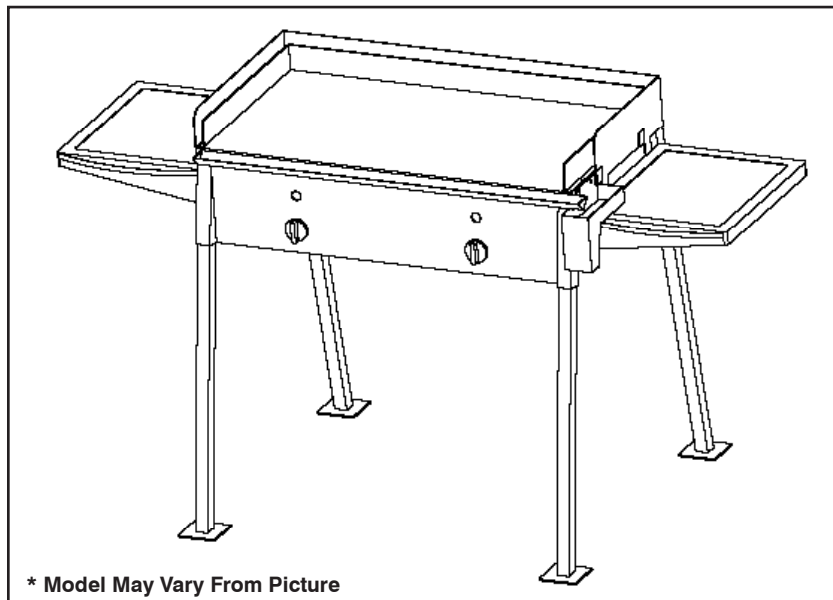
If any of the above parts are missing, contact Metal Fusion, Inc. at 1-800-783-3885 between the hours of 7:30 a.m. and 3:30 p.m. CST Monday through Friday for replacements.

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

ASSEMBLY INSTRUCTIONS

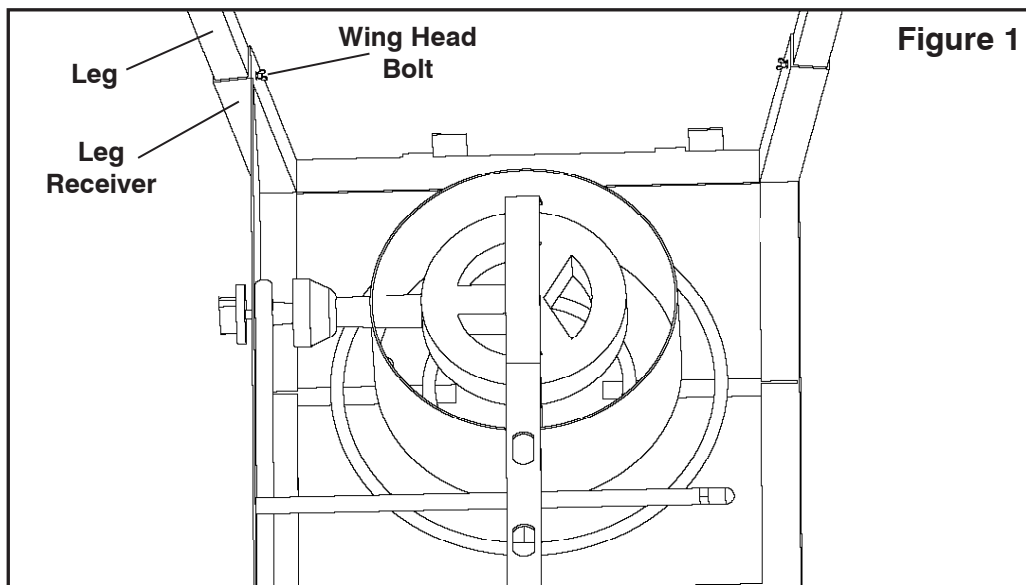
CONTENTS :

- (1) Cooker Frame with Installed Castings/
Air Shutters, Two Valves and attached Manifold
- (4) Legs
- (2) Side Work Shelf
- (1) Hose/Regulator
- (1) Windguard Shield
- (4) Wing Head Bolts
- (2) Deep Fry Thermometers
- (1) Griddle
- (1) Drip Pan

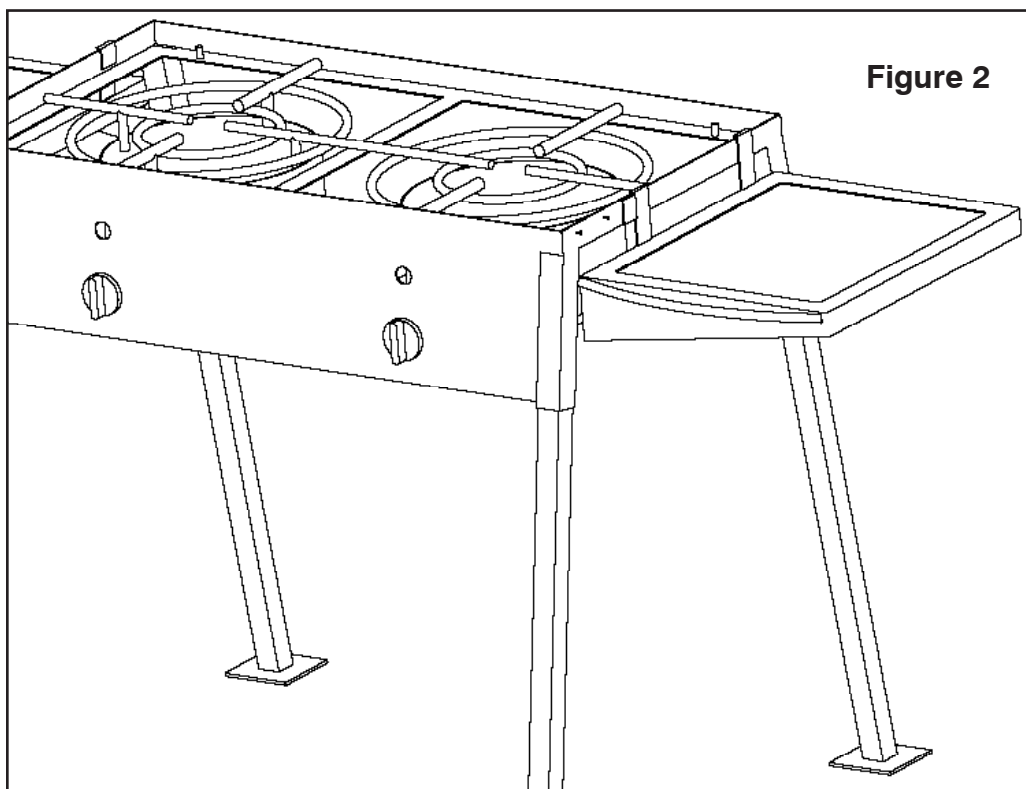


* Model May Vary From Picture

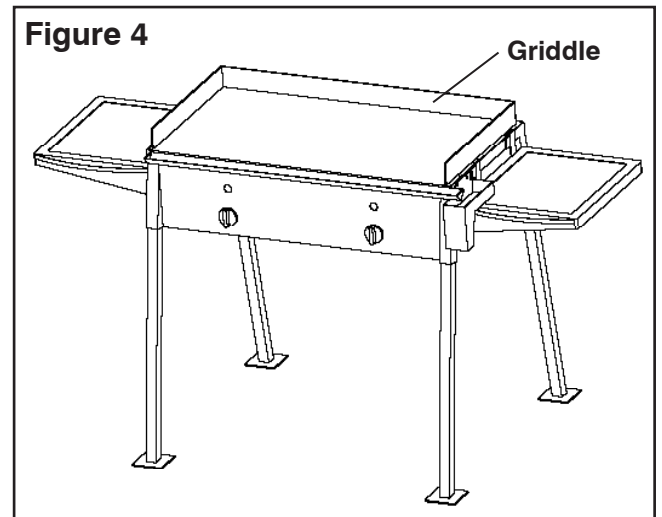
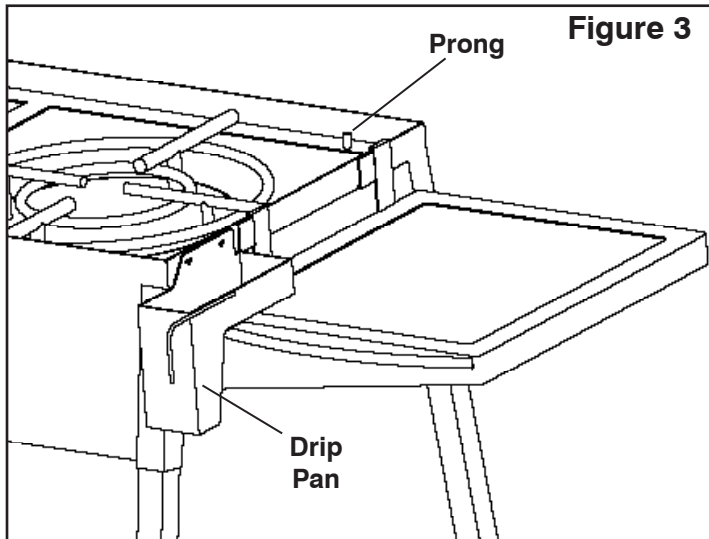
1. Flip cooker frame upside down and place on a flat surface.
2. Install the four legs into the top frame. Insert legs fully into the leg receivers. Tighten with supplied wing head bolts (4). See **Figure 1**. Turn frame right side up. Make sure legs are locked in position and unit stands sturdily.



3. Hang side work shelves onto top frame using the U clips. See **Figure 2**.

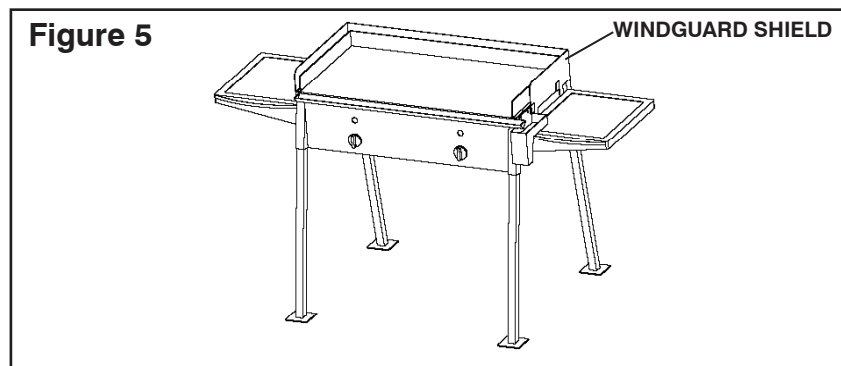


4. The cooker includes a griddle as an accessory. When cooking with a pot(s), do not install the griddle. Follow the below directions for installation of the griddle and drip pan:
- The supplied drip pan is to be used when using the griddle. The drip pan is designed to collect any grease drippings which drain through the hole in the griddle channel. Attach drip pan to cooker frame by sliding the two holes provided on the drip pan over the two tabs that extend on the outside of the front, right corner of the cooker frame. See below **Figure 3** for correct placement of drip pan.
 - The griddle has two receivers that extend from its bottom. Place the two receivers of the griddle over the two prongs that are located on the rear of the cooker frame. See below **Figure 3** and **Figure 4**. Make sure griddle is installed level and is stable.

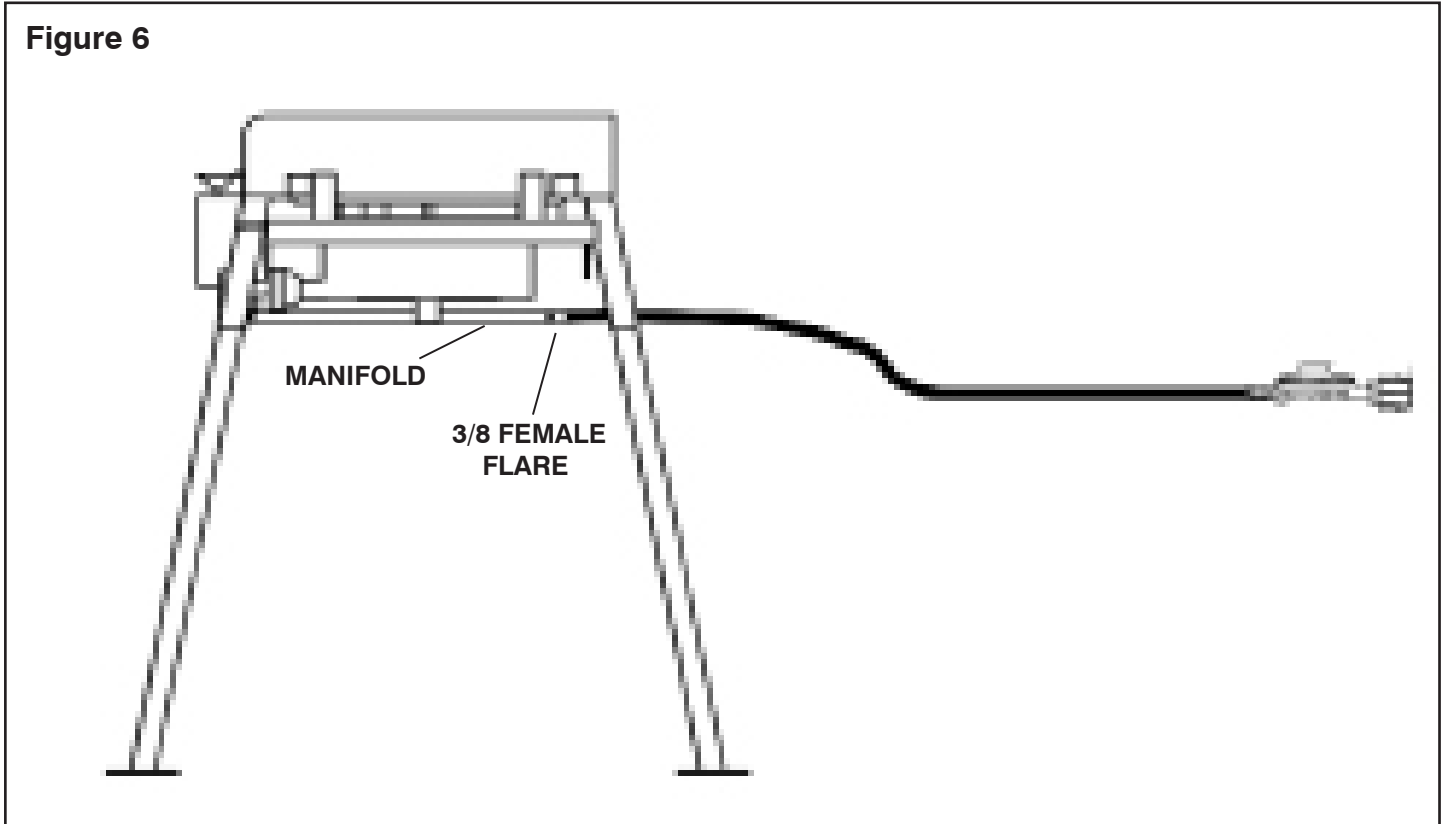


The griddle must be installed before lighting your cooker.
NEVER install the griddle after a burner has been lit.
ALWAYS use the supplied drip pan when using the griddle.
The griddle and drip pan will be extremely hot during and after use.
NEVER attempt to move the griddle and appliance until it has completely cooled [100° F (38°C)].

5. To attach windguard shield to the top frame, align the windguard shield to top frame as per **Figure 5**. Slide windguard into receiving U Clips welded to the cooker frame. The short side of the windguard shield should be placed on the side with the drip pan. See **Figure 5** below.



6. **Hose Assembly Instructions** - Tighten the 3/8 female flare swivel ending of the hose and regulator onto the manifold 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. The hose to manifold connection must be tightened and leak tested (see Leak Test instructions on page 14) before using the appliance. See below **Figure 6**.



7. Go to the **Use and Care** section of this manual for further instructions.

WARNING

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

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.

DETERMINING PROPER FILL LEVELS FOR COOKING VESSELS

Never overfill the cooking vessel with oil, grease or water. Never fill a pot beyond the maximum fill line. If the pot being used does not have a maximum fill line, follow these instructions to determine the amount of cooking liquid to be used:

- a. Place the food product in or on the holder.
- b. Place the food product and holder into the empty vessel.
- c. Fill the vessel with water until the food product is completely submerged. There must be a minimum of 3 inches (7.5cm) between the water level and top of the vessel.
- d. Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.
- e. Remove the water and completely dry the vessel and the food product.
- f. This is the amount of cooking liquid the vessel is to be filled with to cook the food product.

LP GAS CYLINDER INFORMATION

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

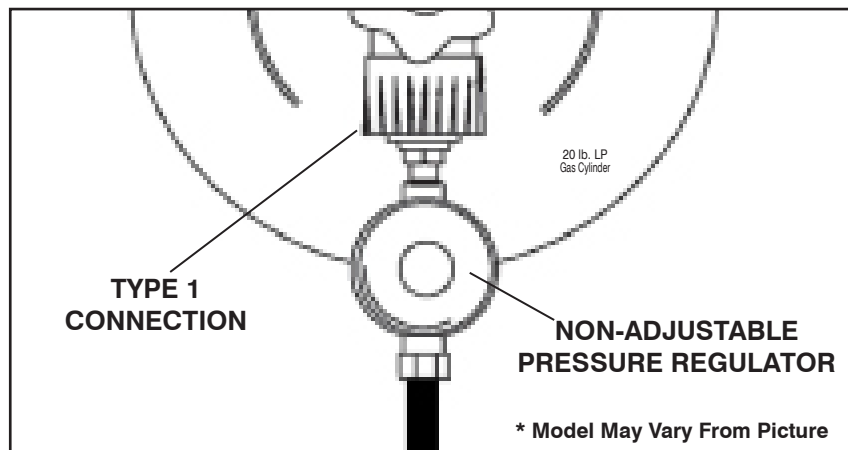
1. Always read and follow the cylinder manufacturer's instructions.
2. Make sure that the gas cylinder is not overfilled. The maximum weight of a properly filled 20 lb. (9 kg) LP gas cylinder is approximately 38 lbs (17 kg). Never fill the cylinder beyond 80% full.
3. Make sure that the cylinder valve 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 control knobs are set to not allow gas flow. Push in and turn the control knobs clockwise until they stop. This is the OFF position.
2. Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise. Refer to the assembly diagram for the appliance below.



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(s) located on the valve(s) is properly threaded into the venturi tube. Both situations must be corrected if necessary before lighting to prevent flashback.

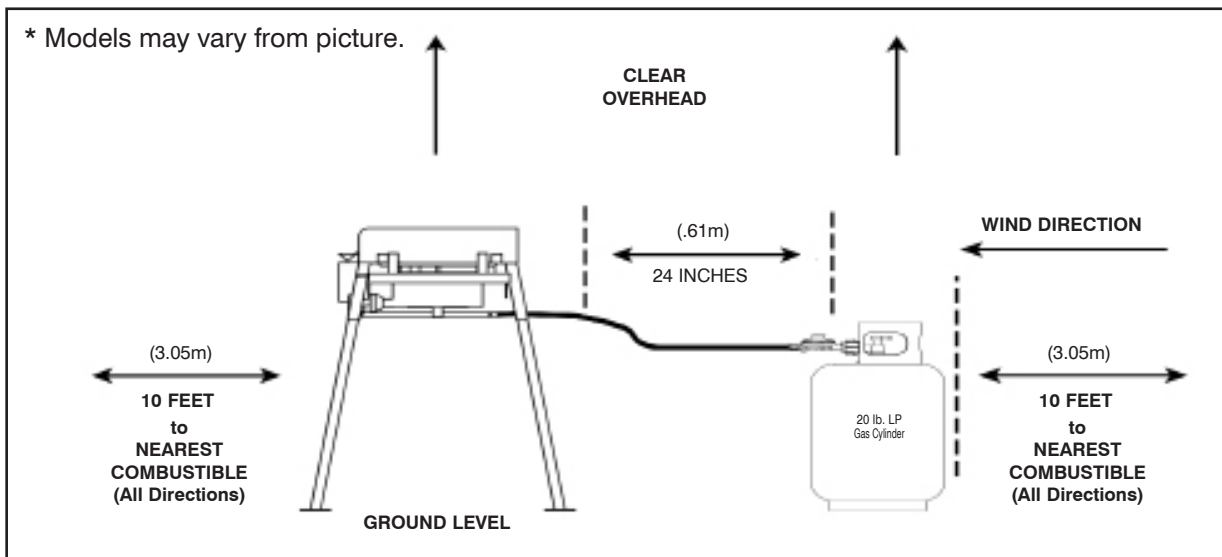
PLACEMENT INSTRUCTIONS

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. If using the griddle, ALWAYS follow the installation instructions located on page 11. When cooking with a pot(s), do not install the griddle.

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

<u>Model #</u>	<u>Maximum Pot Size</u>	<u>Pot - Height/Diameter</u>
CSR2G	22qts. (20.82 L)	11.5"H (29.21 cm) X 12.5"D (31.75 cm)

(When cooking with a pot(s), do not install the griddle.)



⚠ 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.

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

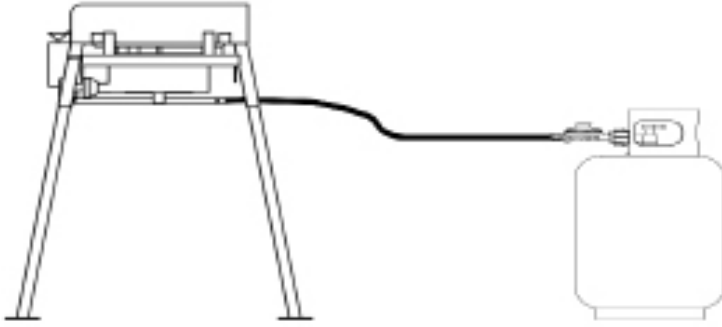
1. Check the cooker to make sure that it is set up as per the diagram (**Figure 1**).
2. Make certain the control knobs are turned to the “OFF” position by turning them clockwise until they reach the stop position.
3. Open the cylinder control valve by turning it counterclockwise as per the diagram (**Figure 2**).
4. Place a lit multi-purpose lighter or paperbook match through the hole on the face panel as shown in **Figure 3** and **Figure 4**. Turn the control knob toward the “ON” position until ignition occurs. Turning the control knob counterclockwise increases the gas flow to the burner and hence the flame size (**Figure 5**).
When lighting the cooker, if ignition does not occur in 3 to 5 seconds, turn the control knob and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.
5. Check that the flame is blue and that the flames are emitted from every port in the casting (**Figure 6**). If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to “Lift” off the burner.
If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on pages 18-19 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 control knob(s) 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.

FIGURE 1

* Model may vary from picture.



CYLINDER CONTROL VALVE

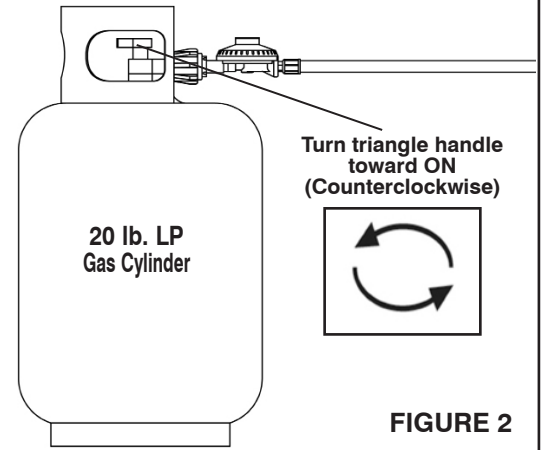


FIGURE 2

FIGURE 3 MULTI-PURPOSE LIGHTER

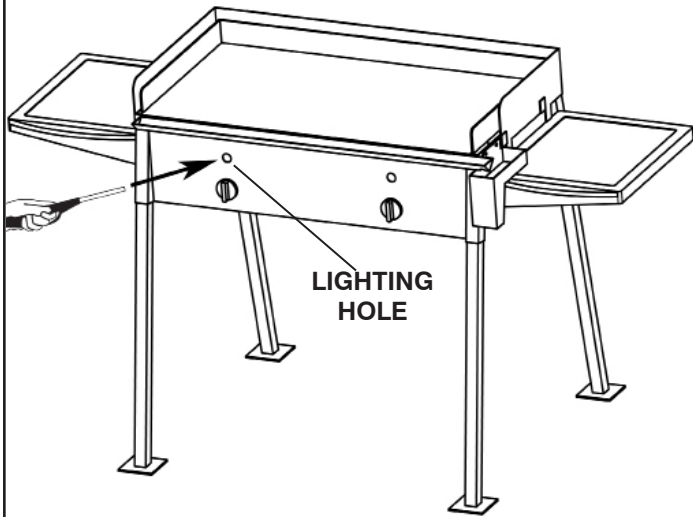


FIGURE 4 PAPERBOOK MATCH

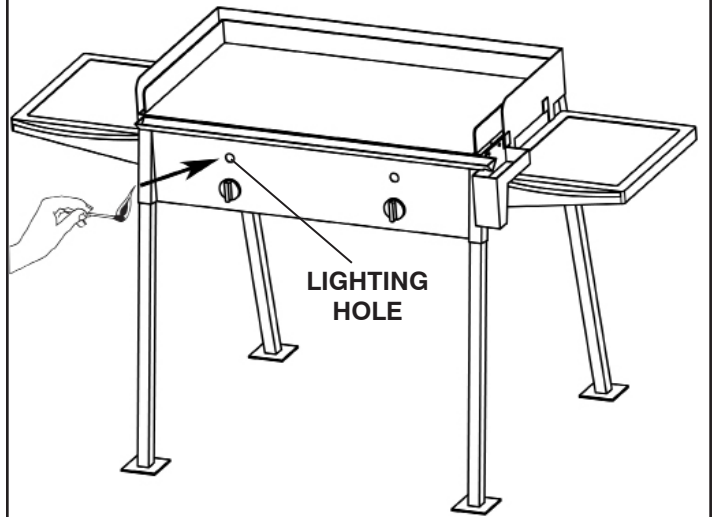
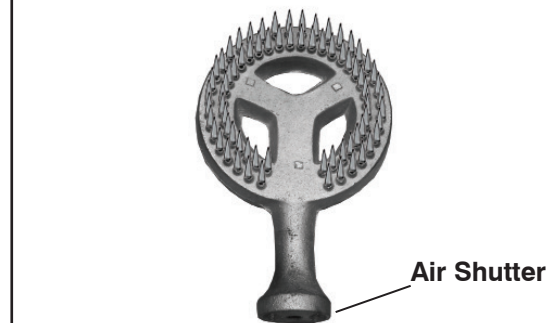


FIGURE 5

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



FIGURE 6 - PROPER FLAME EMISSION



⚠ 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 control knob(s) first, then at the gas cylinder valve. **Check to make sure there is no flame and all valves are off.** Do not leave the cooker until it has cooled completely. When removing food from the cooker wear protective mitts.
2. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank.
3. 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.

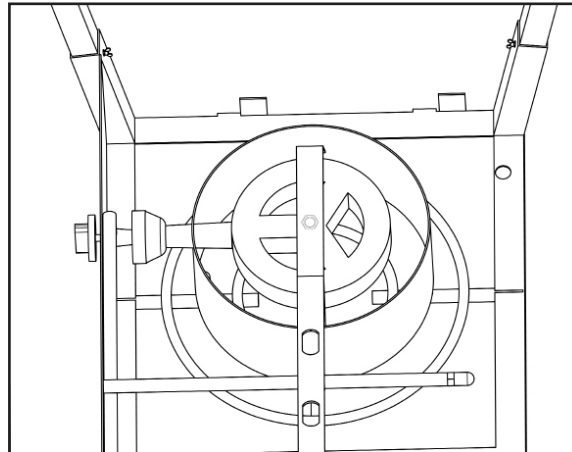
MAINTENANCE OF OUTDOOR COOKERS AND ACCESSORIES

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. Use a wire such as a coat hanger and insert it through the opening of the air shutter and into the venturi tube of the burner to remove any blockage. Light the cooker again as per the instruction manual. If this does not resolve the problem, please proceed to instruction #5 for further directions.

(continued on page 19)

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

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



Using an adjustable wrench, loosen the nut connecting the casting to the flat bar bracket which is welded to the shroud. Carefully pull the casting away from the valve stem on the back side of the face panel. The valve stem, which contains the orifice, is pre-installed into the casting's venturi tube. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Once the blockage has been removed, reassemble by carefully sliding the casting's venturi onto the valve stem (with orifice.) Make sure valve stem is inserted fully into the venturi. Re-attach the casting to the flat bar bracket welded to the the windshroud. Tighten with supplied nut. Light the cooker again as per the instruction manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885.

6. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts 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.
7. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30am-3:30pm (CST) Monday through Friday.
8. Cleaning of the appliance:

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

Aluminum or Stainless Steel Pots: Clean after each use according to the directions on page 21.

Cast Iron Cookware: Clean after each use according to the directions on page 21.

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

Griddle: Clean according to the directions on page 20.

STEEL GRIDDLE USE AND CARE INSTRUCTIONS

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

PREPARING YOUR STEEL GRIDDLE

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

SEASONING YOUR STEEL GRIDDLE

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

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

USING YOUR STEEL GRIDDLE

Rinse with hot water (do not use soap), and dry thoroughly. Before cooking, apply vegetable oil to the cooking surface of your steel griddle and pre-heat the steel griddle slowly (always start on low heat, increasing the temperature slowly). Once the steel griddle is properly pre-heated, you are ready to cook.

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

CLEANING YOUR STEEL GRIDDLE AFTER COOKING

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

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

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.



SECTION III RECIPES

from
The King of Outdoor Cooking®

SUGGESTED RECIPES FOR USE WITH YOUR GRIDDLE

Your griddle can be used to cook a wide variety of foods such as eggs, pancakes, meats and vegetables. You will be delighted with the variety of dishes you can prepare with your griddle. Use your imagination and you can be a gourmet chef, surprising your friends and family with the wonderful meals you will prepare. We have provided a few recipes below to get you started. There are a wide variety of seasonings/marinades available to experiment with and enjoy. Always wear protective oven mitts when handling and use caution.

Follow all instructions in the King Kooker® Instruction Manual when using your griddle.

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

King Kooker® Burgers

4 Lbs. lean ground meat - thawed
2 yellow onions – finely chopped
2 cups Italian seasoned bread crumbs
2 teaspoons of King Kooker® Cajun Seasoning (Adjust the amount of Cajun Seasoning to your taste.)
2 eggs - beaten

In a large mixing bowl, mix together the ground meat, chopped yellow onions, Italian seasoned bread crumbs and King Kooker® Cajun Seasoning. Mix thoroughly so that all ingredients are well blended. Stir the 2 beaten eggs into the mixture. Form the mixture into 16 hamburger patties, approximately ¼ lb. each.

Spread a small amount of liquid vegetable oil on the griddle using a pastry brush. Use only enough oil to keep the burgers from sticking. Heat the griddle and place eight hamburger patties on the griddle. Cook slowly with a low flame, about 6 - 8 minutes on one side. Flip the burgers to the other side and cook approximately 6 - 8 minutes more. Cook to the desired doneness. Cook the remaining eight burgers.

Of course, hamburgers are very versatile. Experiment with your favorite ingredients. Serve with buns and your favorite cheese, lettuce, tomatoes and other condiments. Enjoy!

King Kooker® Vegetables

2 zucchinis peeled and sliced into 1/2" slices
2 yellow squash, peeled and sliced into 1/2" slices
1 yellow onion, peeled and sliced into rings
1 red bell pepper, seeded and sliced into rings
1 yellow bell pepper, seeded and sliced into rings
1 green bell pepper, seeded and sliced into rings
King Kooker® Blackened Seasoning or King Kooker® Sweet and Spicy Rub
Olive oil

Cut, wash and drain the vegetables. Place a half of a cup of olive oil in a large bowl and toss the vegetables in the olive oil. Sprinkle them with King Kooker® Blackened Seasoning or King Kooker® Sweet and Spicy Rub. Use as much or as little seasoning as you would like. Spread a small amount of olive oil on the griddle using a pastry brush. Heat the griddle for a few minutes and arrange some of the vegetable on the griddle. Use a spatula or tongs to move and turn the vegetables until they have been cooked to the desired doneness. Remove from the griddle and serve. Use your imagination and experiment to come up with your favorite combination of sautéed veggies!

ADDITIONAL SUGGESTED RECIPES (USING YOUR COOKER WITHOUT THE GRIDDLE)

The below recipes are intended to be used without the griddle installed onto the cooker frame. Do NOT use any pot larger than 22 qts. (20.82 L).

Boiled Seafood **The King Kooker® Way!**

For a 22 quart pot, fill 1/2 full of water. Add 1 to 2, 16 ounce King Kooker® Complete Crab Shrimp, Crawfish Boil (complete, nothing to add). Bring water to a rolling boil. Add seafood. Gently stir. Cover the pot and return to boil. Boiling times: Shrimp - 2 minutes; Crawfish - 5 minutes; Crabs - 5 minutes. Cut off the fire. Gently stir the seafood again and let it soak. Add 1/2 of one 8 ounce King Kooker® Liquid Crab Boil. Soaking time: Shrimp - 15 to 20 minutes; Crawfish and Crabs - 15 to 20 minutes.

Seafoods tend to float on the surface while soaking. On the surface they do not thoroughly absorb the seasoning. Add the equivalent of one tray of ice to the pot, allowing it to float on the surface of the liquid. This sudden change of temperature causes the seafood to sink and to draw in the great flavor of King Kooker® seasoning.



A Little Extra

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

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

Blackened Fish



Heat a cast iron skillet for at least ten minutes on your King Kooker®. Allow the skillet to get almost white hot -- hot enough to see the "flame circle" in the center of the skillet. This recipe produces lots of smoke.

Fish fillets should be 1/2" (1.25 cm) thick for best results. Dip fillets in melted butter or margarine and shake King Kooker® Blackened Redfish Seasoning on both sides of fillets. Drop into the skillet and cook for 45 seconds on each side. Serve piping hot.

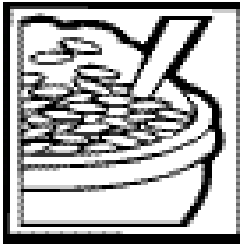
Barbecue Shrimp



Ingredients: 2 lbs. large shrimp, 1 stick butter or margarine, 4 tablespoons King Kooker® Blackened Redfish Seasoning.

Melt butter over medium heat in a pot large enough to hold all ingredients. Add seasonings and shrimp. Cover the pot and cook for 10 minutes. Stir occasionally. Shrimp are ready when they are a pretty pink color.

King Kooker® Beans

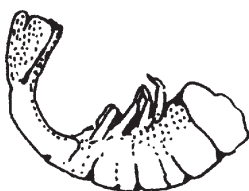


Ingredients: 2 - 64 oz. cans of Pork & Beans, 2 - large white finely chopped onions, 1 bell pepper finely chopped, 1 - bunch of shallots finely chopped, 1/2 bunch of celery finely chopped, 1 lb. ground meat, 1 lb. sliced bacon, 1 lb. light brown sugar, 1 - 8 oz. bottle of honey, 1 - King Kooker® Gourmet Barbecue Sauce, 3 oz. King Kooker® Cajun Seasoning, Olive Oil for sauteing seasonings. Directions: Brown off the ground meat. Drain off and dispose of the fat. Set aside the ground meat. Cut the bacon into thirds. Fry the bacon. Drain off and dispose of the fat. Set aside the bacon. Pour a few ounces of olive oil into the pot. Place the onion, bell pepper, shallots and celery into the olive oil. Saute until the onions are clear. Add all remaining ingredients, including meat and bacon. Stir, cover and cook for sixty minutes over low heat. Stir often during cooking to prevent sticking.

King Kooker® Jambalaya

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

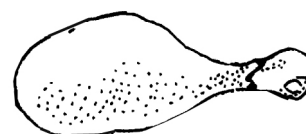
Fry off 1 lb. bacon (cubed) in small amount of cooking oil, then remove. Brown all meat, then remove. Place onions and bell peppers into pot and cook until soft. Put all meat back in except bacon. Add chicken broth, mushrooms, Kitchen Bouquet (4 oz. bottle), minced garlic (3 to 4 tbsp.), and Tabasco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



Fried Seafood

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

Fried Chicken



Ingredients: Chicken, oil, milk, eggs, King Kooker® Seasoned Fish Fry, skillet or aluminum pot.

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

Fried Onion Rings

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

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

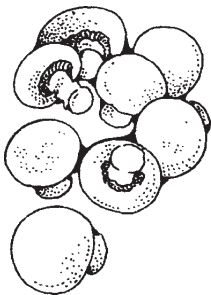
Heat oil to 350°F (177°C). Drop onion rings one at a time into the heated oil. When the rings float to the top, remove from oil. Serve warm.



Fried Mushrooms

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

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



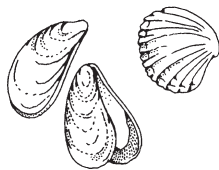
King Kooker® Wings

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

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



Steamed Clams or Mussels



Clean clams thoroughly in cold water, scrubbing with a brush. Discard any that float. Place clams on steamer plate in basket. Pour enough water into pot to come up to bottom of steamer rack when in pot. Bring water to a boil and cover. The clams are cooked when the shells open. Any shells which do not open should be discarded. Remove from heat. Too much cooking will toughen the clams. Serve with drawn or melted butter.

Steamed Blue Crabs, Shrimp, or Lobsters



Place water in the pot up to the bottom of the steaming plate. You can replace one half of a gallon of the water with 1/2 gallon of vinegar if you would like. Add 2 1/2 tablespoons of steamer seasoning and 3 tablespoons salt to water/vinegar mixture. Place the steamer rack into the pot and layer the seafood on the steamer rack, sprinkling each layer generously with steamer seasoning. Salt to taste. Cover and steam until crabs or lobsters turn red (approximately 20-25 minutes). Steam shrimp (approximately 10-15 minutes), the meat will pull away from the shell when done. For extra flavor pour two ounces of King Kooker® Liquid Crab Boil into the water/vinegar mixture. (Make sure to never allow all of the steaming liquid to evaporate. A hole will be burned into the bottom of an empty pot on a lit cooker.)

We recommend King Kooker® Complete Crab, Shrimp, Crawfish Boil to add flavor to all your steamed seafoods and vegetables.

SECTION IV

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING YOUR KING KOOKER® PRODUCT

FREQUENTLY ASKED QUESTIONS AND ANSWERS

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

Answer: If the hose assembly has a Type 1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the control knobs must be set to a completely OFF position before the cylinder valve is opened. A good tip to remember is "TANK IS FIRST ON, LAST OFF."

The Problem Can Be Remedied in Two Ways:

- A.
1. Turn the control knobs to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
 2. Check that the Type 1 Connection (black/green knob) is completely tightened to the tank valve.
 3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset.
 4. Turn tank valve ON (counterclockwise.)
 5. Turn control knob to an ON position.
 6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

OR

- B.
1. Turn the control knobs to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
 2. Remove Type 1 Connection (black/green knob) from the tank valve. The flow limiting device will now reset.
 3. Re-attach Type 1 Connection (black/green knob) to the tank valve. Tighten completely.
 4. Turn tank valve ON (counterclockwise.)
 5. Turn the control knob to an ON position.
 6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

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

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

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

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

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

Answer: Make sure the tank has been filled with propane. Tanks purchased from the store shelf are most often sold empty. If this does not solve the problem refer to Maintenance Instruction items #3, #4 and #5, pages 18-19. 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.**


Outdoor Cooker Safety Precautions



WARNING!

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

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

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



USE ONLY OUTDOORS!



DO NOT use under any overhang or roof. Keep a minimum clearance of 10 ft. (3.05m) on all sides of the cooker.



DO NOT use on combustible surfaces.



ALWAYS keep children, pets and any unauthorized persons away from cooker.



ALWAYS use a deep fry thermometer to monitor the temperature of the grease while frying and preheating.



NEVER LEAVE COOKER UNATTENDED while in use or still hot.



ALWAYS wear shoes while cooking. Keep hair and clothing from coming into contact with the cooker while in use or still hot.



ALWAYS wear protective mitts and use extreme caution not to splash hot oil.



NEVER cover the pot while frying or preheating.



ALWAYS turn the burner **OFF** when cooking is completed.



ALWAYS thaw and dry food completely before cooking with oil or grease.

KING GRILLERDINE®, KING KOOKER®, the KING KOOKER® logo, THE KING®, THE KING OF OUTDOOR COOKING®, MR. OUTDOORS®, and WATCHDOG OUTDOOR COOKER SERIES® are trademarks of Metal Fusion, Inc., 712 St. George Avenue, Jefferson, LA 70121