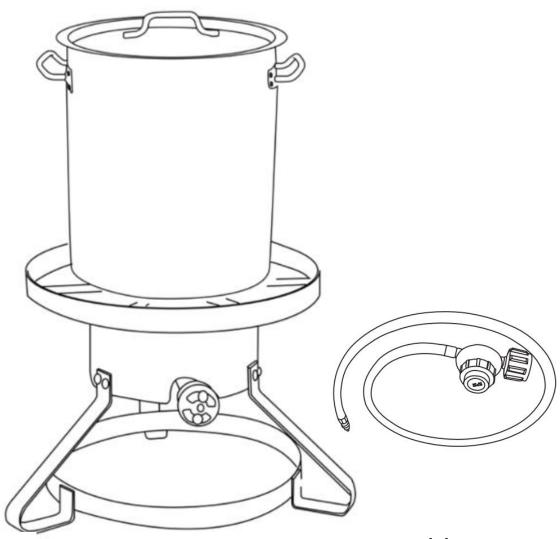


# High Pressure Propane Burner and 24 QT Aluminum Steamer Pot Bundle Instruction Guide

### THIS PRODUCT IS FOR OUTDOOR USE ONLY





Model:B-5155

Price Zone dba J&S International Commerce, CA 90040 info@pricezoneusa.com Toll Free: 1.800.698.5070 Customer Service Hours: M - F: 8:30 am - 5: 30 pm (PST)



Tools needed for assembly: Adjustable wrench and screwdriver.

\* Actual products may differ from the picture shown above.

# riangle warning riangle

This 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. Keep this manual for future reference.

Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury or death.

### **WARNING**

#### **GENERAL SAFETY WARNINGS**

The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator. Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.



#### **IF YOU SMELL GAS:**

- 1. Do not attempt to light appliance.
- 2. Extinguish any open flame.
- 3. Disconnect from fuel supply.

# **⚠** FOR YOUR SAFETY

Do not store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.



#### **CARBON MONOXIDE HAZARD**

This appliance can produce carbon monoxide which has no odor, using it an enclosed space can kill you.



Never use this appliance in an enclosed space such as a camper, tent, car or home or other similar enclosed spaces

# **<u>MARNING AND SAFETY TIPS </u>**

- 1. For outdoor use only
- 2. **DO NOT** attempt to take valve assembly apart.
- 3. Make sure the burner is used on a flat surface to reduce accidental tipping.
- 4. **Never** leave the burner unattended. If the burner is not watched carefully, the oil or water will continue to heat until it catches fire. Never move the fryer while in use or if the burner is still hot.
- 5. A fire can occur from overheated oil or grease. Oil may heat faster than expected.
- 6. **DO NOT** use the burner near combustible surfaces, wood decks, storage sheds, garages, shrubberies, trees, houses etc.
- 7. **DO NOT** cover the pot when heating oil or grease.
- 8. Check every fitting for gas leaks before each use.
- 9. **NEVER** stand over the burner while lighting, this could result in a serious injury.
- 10. **DO NOT** fry over the maximum temperatures of  $350^{\circ}$ F.
- 11. This burner is equipped to operate on propane (LP) gas only.
- 12. **NEVER** let children or pets near the burner when in use. Even after use, never allow children or pets near the burner. The oil and water inside the cooking vat can remain dangerously hot for long periods of time.
- 13. **Never** install or remove the propane tank while cooker is in use or too hot to touch.
- 14. **Never** allow the hose to contact any part of the burner while in use or still hot. Place the propane tank from the cooker so that the hose length will not be in the way during use, keep all connections and fittings clean, replace any damaged parts.
- 15. Make sure the burner is completely, and correctly set-up before use; oil and water do not mix, and water causes oil to spill over, which may cause a fire or even a possible explosion hazard.
- 16. Never operate this appliance unattended
- 17. **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.
- 18. Only use propane burning unit's outdoors. Risks include fire and carbon monoxide fumes Lack of ventilation can cause injury or death
- 19. **Never** operate this appliance if there's any flammable liquids or vapors nearby.
- 20. **Do not** fill cooking vessel beyond maximum fill line.
- 21. Check every fitting for gas leaks before each use.
- 22. **NEVER** stand over the burner while lighting, this could result in a serious injury.
- 23. When cooking with oil/grease, always use the thermometer and never allow the oil/grease to get hotter than  $350^{\circ}F$ . If the temperature exceeds  $350^{\circ}F$  or if the oil begins to produce smoke, immediately turn the burner or gas supply OFF.
- 24. Heated liquids and equipment remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to  $100^{\circ}F$  or less.
- 25. 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.
- 26. This is an ATTENDED appliance. The timer located on the hose/regulator is Not a replacement for proper monitoring. Do NOT leave this appliance unattended while the burner is lit or while heating oil, grease water, or cooking food.
- 27. DO monitor the oil temperature constantly using the thermometer provided with the cooker. Monitor

the appliance when hot after use [oil, grease or water above 100°F]. Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.

- 28. **Do NOT** move the appliance when in use. Allow the cooking vessel to cool to  $100^{\circ}F$  before moving or storing.
- 29. This appliance is not intended for commercial use.
- 30. 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.

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

#### FOR CALIFORNIA CONSUMERS ONLY:



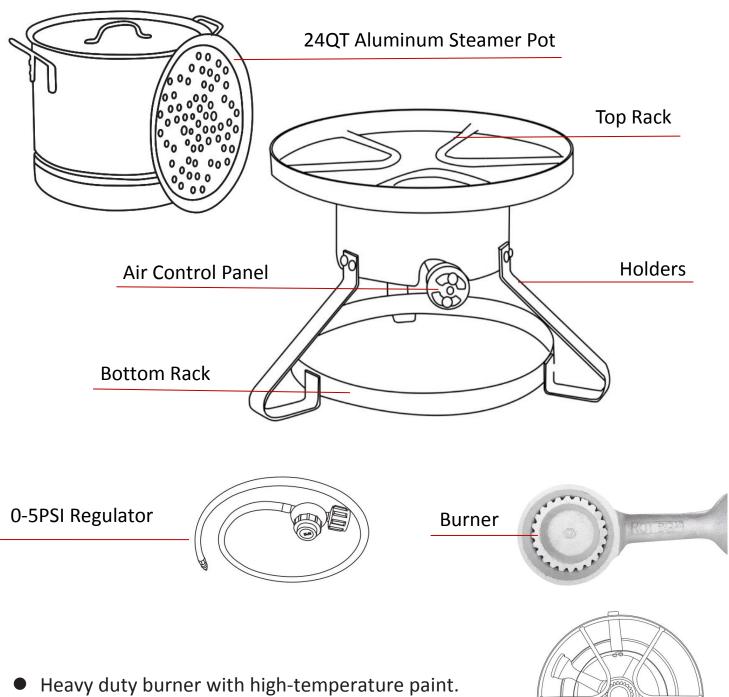
This product can expose you to chemicals including lead, phathalates, or more chemicals, which is [are] known to the state of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

### **SOCIAL MEDIA**

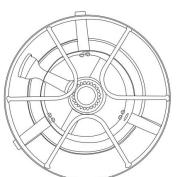
www.gasone.com 🗜 /gasoneusa



## **INSTALLING PARTS**



- CSA certified regulator, hose and connector included.
- Detachable legs for easy storage



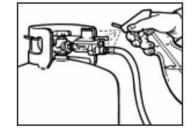
### **OPERATION**

- 1. The hose and regulator is a pre-assembled unit. **DO NOT** take apart. Simply connect the hose and regulator assembly to the LP gas cylinder and to the cooker.
- 2. Make sure the valve on the LP cylinder is clean. Connect the hose to the cylinder valve by turning the hand wheel to the right (Hand tighten). CAUTION: The control valve controls the "volume" of gas only. Use the valve on the propane tank to turn the gas supply on or off.



3. Connect the valve to the propane cylinder. Use the regulator valve to increase or decrease the amount of gas needed. Closing the regulator valve on the hose will shut off the flow of gas to the burner.

**NOTE:** Using a small brush or spray bottle, splash on a soapy liquid (ex. Dish washing liquid and water, or 50% non-ammonia soap and 50% water) on the connections around the regulator and cylinder connection. Any bubbles that appear indicate a gas leak. If so, turn off the gas and tighten the fittings some more. **DO NOT** use the cooker if a gas leak is detected and cannot be stopped.



- 4. After you are certain there are no leaks, turn tank valve and regulator valve to "**OFF**" position. Wait 5 minutes for any gas fumes to go away before lighting.
- 5. When you are sure there are no leaks, turn cylinder valve and regulator control valve on hose to the closed position. Reopen cylinder valve fully.

with a soapy liquid to check for gas leaks. Appearance of bubbles indicates a leak.

> Light Burner

Here!

Spray ALL connections

- 6. Have a standard match, fireplace match or long-nosed propane lighter lit and ready to place over the burner.
- 7. Before lighting, Turn air control shutter on the burner to an almost closed position. After lighting, turn air control shutter to open position to achieve a better flame.

may appear clear.) Adjust the regulator control valve for desired flame height.

- 8. Light the burner from the bottom, keeping hands and face away from the top of the cooker. Place lighter over the burner, then slowly open regulator valve until burner ignites. Adjust air shutter on burner for a blue flame. (In direct sunlight, flame
- 9. When lighting for the first time, you will smell paint burning at the top for a few minutes. This is normal. When finished using the cooker, turn off gas from the cylinder valve first. It will take a few seconds for the fire to go out and for the propane gas to "bleed" from the hose and regulator assembly. After the fire is

completely out, turn regulator control valve to the "OFF" position.

