

MODELS:

3025

1118

4225

1198

BAYOU CLASSIC[®]

TURKEY FRYER

USER MANUAL

This product is designed for cooking food. In addition to regular cooking, this stockpot is specifically designed for deep frying whole turkeys or chickens on an outdoor gas cooker. Follow these instructions for proper use and care:

- Before using for the first time, wash this stockpot and accessories with hot soapy water. Dry immediately to prevent water spots.
- Be certain that any companion gas cooker used with this cookware has a flat surface wide enough to support the diameter of the pot. Flames should not extend up the side when cooking.
- To prevent scratches, avoid using sharp utensils with your pot.
- Clean cookware thoroughly inside and outside after each use. Always wash your pot with hot soapy water and thoroughly dry it. **HAND WASH ONLY!**
- Never store liquids in cooking vessels. Salt and seasoning will weaken the integrity of the pot.
- Scouring pads, abrasive cleansers, or similar products will result in scratching the finish. No matter what, scratches and stains will result from use. If desired, apply a non-abrasive cleaner with a soft cloth or sponge to minimize the discoloration. However, an ugly finish will not affect the function of the pot.
- Overheating may cause food to scorch and stick to cookware.
- Cooking with large quantities of salt or acidic foods is very corrosive. It will discolor the pot and can cause pits to form. To reduce the chance of this occurring, add salt after water begins to boil, and always wash and dry the pot thoroughly after every use.
- Do not store this pot, or any of its components, in a corrosive environment. A corrosive environment can be a highly damp area, or a saltwater/marine environment.
- After cooking, allow the pot to cool gradually. Pouring cold water in a hot pot can cause it to warp.
- If a pot has not been used for an extended period of time, it is a good idea to boil some water in it to sanitize and check for any leaks caused by imperceptible pitting.
- If any part or component of this product appears damaged or inaccurate, **DO NOT USE**. Contact Barbour International, Inc. for a replacement part.

Maximum specified weight for respective turkey fryer pots:

A. Models #3025 and #1118 = 18 lbs./8.16 Kg

B. Models #4225 and #1198 = 25 lbs./11.34 Kg

If you have any doubts or concerns about your ability to use this product contact Barbour International, Inc. Should you still have concerns about operating this product, then do not use. Contact your dealer for return or refund. Strict compliance to these instructions, plus common sense operation, are primary accident prevention measures. Restrict the use of this product to adults who can read, understand and follow the warnings and instructions found in this manual.

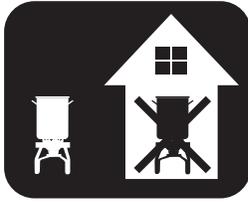
Barbour International, Inc. • 101 Cypress Way, Brandon, MS 39042
1-800-864-6194 (English Only) • Monday - Friday 7:30am - 4:30pm CST

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SAFETY



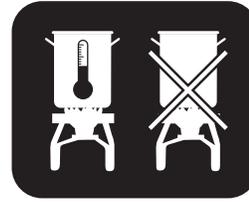
NEVER LEAVE UNATTENDED



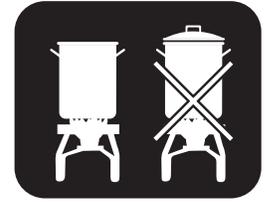
OUTDOOR USE ONLY



HOT DURING AND AFTER USE!



USE THERMOMETER WHEN FRYING



NO LID ON POT WHEN FRYING

! DANGER !

- **Always fry with this cooking vessel OUTDOORS:**
 - A. Never fry a turkey within 10 ft/3 m of any structure or combustible material.
 - B. Never fry a turkey within 25 ft/7.5 m of any flammable liquid.
 - C. Never fry a turkey in or on a boat or recreational vehicle.
 - D. Do not fry on or under any apartment or condominium balcony or deck.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch or move a stockpot until liquids have cooled to 115°F/45°C or less. Cool down periods will vary with environment.
- Sober adult operation **ONLY!** Use of alcohol, prescription or nonprescription drugs may impair ability to properly and safely operate this product.
- Do not use this cooking vessel for anything other than its intended purpose.
- Do not use a gas cooker with this cooking vessel that is not functioning properly according to manufacturer's specifications as outlined in its owner's manual.
- Keep children and pets away from the cooking area at all times.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. A proper fire extinguisher may, in some circumstances, contain the fire. **DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.** Immediately call the fire department.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking, cover the cooking vessel immediately and turn off the companion outdoor gas cooker. Do not attempt to move the appliance or cooking vessel.
- All food products **MUST** be completely thawed before cooking. Failure to completely thaw and dry foods may cause oil or grease to overflow.
- Never overfill the cooking vessel. Follow instructions in this manual for establishing proper liquid levels for cooking.
- Never allow oil or grease to get hotter than 400°F/200°C. If the temperature exceeds 400°F/200°C, or if cooking oil begins to smoke, immediately turn the burner or gas supply **OFF** and **STOP COOKING IMMEDIATELY.**
- Do not use a lid when pre-heating or cooking with oil. Using a lid when frying greatly increases the potential of over-heating the oil to ignition and fire.
- Do not place an empty cooking vessel on the cooker while in operation. The pot bottom can warp or melt.

Failure to follow these instructions could result in fire, explosion or burn hazard that could cause property damage, personal injury or death.

DEEP FRYING A TURKEY

These basic guidelines discuss frying a whole turkey, but can be adapted for any size poultry:

- Instructions for determining the maximum fill level when using a vessel without a maximum fill line:
 - A. Place the food product on the holder.
 - B. Place the food product and holder into the empty vessel.
 - C. Fill vessel with water just until the food product is completely submerged. There must be a minimum of 3 in/8 cm 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 liquid the vessel is to be filled with to cook the food product.
- Use these instructions to prepare the food product:
 - A. Make certain the whole turkey is completely thawed and dried. The USDA recommends thawing 24 hours (1 day) for every 4-5 pounds in a refrigerator.
 - B. Remove all plastic wrapping, plastic truss that holds the legs, and plastic pop-up timer (if applicable).
 - C. Remove neck and giblets from body cavity.
 - D. Trim excess skin and fat away from neck creating a wide and clear opening for circulating oil to flow. Also, make a 1-in/25mm incision into the skin at the leg-thigh joints. This allows for oil to better drain.
 - E. Season turkey. There are two major steps:
 - ① Season the turkey meat from the inside by injecting a marinade. A seasoning injector has been provided with this stockpot. Inject the marinade at various points all over the turkey to even out the seasoning. (Figure 1)
 - ② Season the exterior with spices or batter. Make sure to evenly coat the entire turkey, and remove any excess before moving to the next step.
 - F. Place turkey onto poultry rack with legs pointing up. (Figure 2)
- Set up an OUTSIDE cooking area at least 10 ft/3m away from any structure or combustible material. Be mindful of the wind direction.
- After properly lighting the gas cooker, place the pot filled with oil carefully on the cooker. Confirm the pot is centered and stable. Attach thermometer to pot or basket, making certain the stem is immersed at least 1-in/25mm into the oil. (Figure 3)
- Heat the oil to 350°F/177°C. Heat up times will vary and can take several minutes depending on type of oil, volume, and environmental conditions.
- Turn flame down to low. Wearing gloves, S-L-O-W-L-Y lower the turkey into the oil using the lift hook provided. You should expect a furious boil to occur as soon as the turkey touches the hot oil. You will also notice the temperature will drop once adding the food into the oil. (Figure 4)
- Adjust flame to maintain an oil temperature of 325°F to 350°F (163°C to 177°C).
- Cooking time will vary with the size of the turkey. It is recommended to cook all poultry to an internal temperature of 165°F/74°C. A general formula for determining the amount of cooking time is 3.5 minutes per pound.
Example: 25 lbs./11.36 Kg Turkey (3.5 minutes x 25 lbs. = 87.5 minutes to fully cook)
**A thermometer for checking the internal temperature is not supplied with this stockpot.*
Please contact Barbour International, Inc. for more information.
- When cooking is complete, turn cooker OFF and carefully remove turkey and rack using the lift hook.
- Allow turkey to drain on absorbent paper for 10-15 minutes before serving.

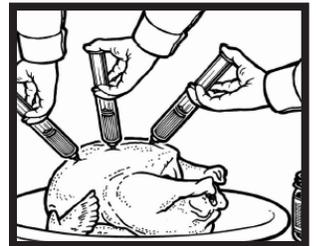


Figure 1

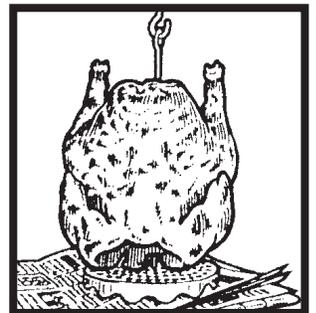


Figure 2

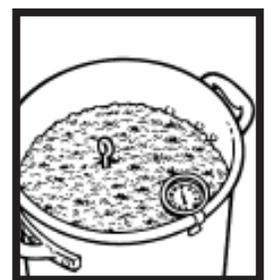


Figure 3

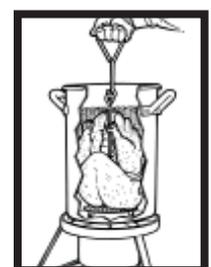


Figure 4

THERMOMETER

A 12-inch fry thermometer is provided with this stockpot. Always use a thermometer when frying any food products. A thermometer is a sensitive measuring device which may not work properly if dropped, bent, or twisted. Always check to be sure the thermometer is working properly before frying. Follow these instructions for proper use:

THERMOMETER TEST

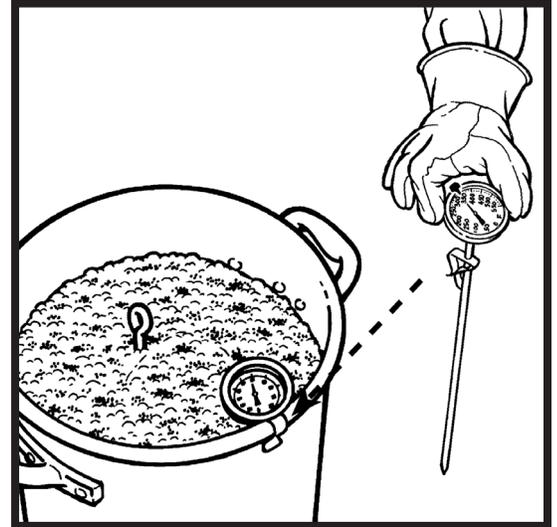
While wearing a protective glove, hold the thermometer by the dial and insert the stem into boiling water. The needle should quickly move around the dial and register approximately 212°F/100°C (plus or minus 5°F/2.78°C). This indicates whether or not the temperature reading is accurate.

FAULTY THERMOMETER

Do not attempt to use a thermometer if it is not working properly. Contact Barbour International, Inc. to replace a faulty thermometer with **Model #5025**.

PLACEMENT OF THERMOMETER

- Set the clip at least 2-in/50mm below the dial.
- Attach the thermometer to the side of the pot or basket.
- Insert the needle at least 1-in/25mm into the oil.



⚠ WARNING 🔥

- **Never insert the stem of the thermometer into food. This will cause an incorrect temperature reading.**
- **Regardless of the thermometer reading, if oil/grease starts to smoke, STOP COOKING IMMEDIATELY. The thermometer is not working properly and must be discarded and replaced.**

WARRANTY

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this appliance and no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase from an authorized retailer or distributor. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed in this manual. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, surface chips and cracks, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors. AFTER THE PERIOD OF THE ONE (1)-YEAR EXPRESS WARRANTY, VENDOR DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. FURTHER, VENDOR SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor assumes no responsibility for any defects caused by third parties. This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may apply to you.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.