

# BAYOU CLASSIC®



MODEL  
#700-701

# BAYOU™ FRYER OWNER'S MANUAL

Safety Alerts, Assembly & Operating Instructions  
General Maintenance & Storage

This Instruction Manual contains important information necessary for the proper assembly and safe use of this appliance. Carefully read and follow all warnings and instructions before assembling and using this appliance.

**KEEP THIS MANUAL FOR FUTURE REFERENCE**

## **⚠ WARNING**

- This appliance does not have automatic thermostat controls so must be attended and monitored at all times during oil heat up and frying.
- Oil heated above 400°F can ignite and cause a fire.
- Monitor the thermometer every 3 minutes to ensure cooking oil does not exceed 400°F.
- Shut off gas if oil exceeds 400°F or begins to smoke.
- Lid must be open during oil heat up and frying.
- In case of fire; close lid, turn off gas and call Fire Department.
- Do not attempt to extinguish an oil/grease fire with water.
- Surface of the appliance is extremely hot.

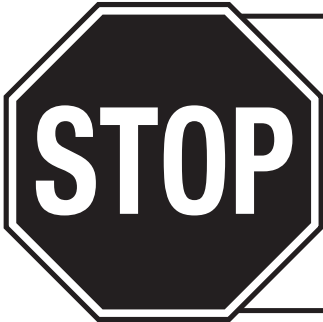
**NOT FOR COMMERCIAL USE**

For Questions and Information call us at: **1-800-864-6194** • Monday - Friday 8:00am - 5:00pm CST  
Barbour International, Inc. • 101 Cypress Way • Brandon, MS 39042 • [www.thebayou.com](http://www.thebayou.com)

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If you have a missing or damaged part, **please do not return** this item to the store.

Call **Barbour International, Inc.** for assistance:

**1-800-864-6194**

**Monday-Friday 8:00am - 5:00pm CST**

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## LIMITED WARRANTY

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this gas fryer/cooker and no other person, that if this gas fryer/cooker 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 gas fryer/cooker 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 below. 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 gas fryer/cooker, 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.

# NOTE TO CONSUMER

This LP Gas Cooker is a specialized high pressure gas appliance having greater heat output than traditional kitchen stoves. It is referred to as **fryer** and **appliance** in this manual and on warning tags. Same as a kitchen stove, this appliance does not have automatic thermostat controls so must be attended and monitored at all times during use.

This appliance is for **OUTDOOR USE ONLY**, providing multiple cooking options such as frying fish, chicken, french fries, hushpuppies, onions and wings. **This appliance is not to be used to fry whole turkeys.**

As with any cooking appliance, care must be taken to follow all Safety Precautions and Instructions in order to achieve safe and satisfactory cooking results.




Restrict the use of this appliance to adults who can read, understand and follow the warnings and instructions in this manual, and on the fryer. Safety Alerts alone cannot eliminate the hazards that they signal. Strict compliance with these instructions, plus common sense operation, are primary accident prevention measures.

## SAFETY SYMBOLS

The symbols and boxes shown below explain what each heading means. Read and follow all of the safety warnings and instructions contained in this manual and on the cooker.



**THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE THIS PRODUCT.**

**WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!**

-  → Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.
-  → Hazard or unsafe practices which could result in severe property damages, personal injury, or death.
-  → Hazard or unsafe practices which could result in minor personal injury, product, or property damages.

Carefully read and follow all **WARNINGS, SAFETY PRECAUTIONS, ASSEMBLY and OPERATING INSTRUCTIONS** contained in this manual and on the cooker.

**DO NOT skip any of the warnings and instructions! SAVE THIS MANUAL FOR FUTURE REFERENCE.**

** WARNING  FOR YOUR SAFETY:**

**For Outdoor Use Only** (outside any enclosure)

1. **Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.**
2. **Read the installation, operation, and storage instructions thoroughly before installing or servicing this equipment.**
3. **Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.**

# SAFETY PRECAUTIONS AND WARNINGS

## ⚠️ WARNING ⚠️

**This fryer does not have automatic thermostat controls. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death!**



### **ALWAYS**

operate in a clear open area away from buildings, trees and shrubs.



### **OUTDOOR USE ONLY!**

Do not operate inside patios, garages or carports.



### **NEVER LEAVE APPLIANCE UNATTENDED!**



### **NEVER**

use under any roof or overhang.



### **NEVER**

use on decks, boats or any combustible surface!



### **NEVER**

place flammable or combustible materials within 25-ft of fryer.



### **NEVER**

close lid when preheating oil or frying.



### **NEVER!**

let children or pets near the cooking area **during** and **after** use.



### **NEVER!**

No barefeet or sandals when cooking.



### **HOT!**

Unit is extremely hot during and after use. Allow 2 hours for unit to cool down before touching. Below 115°F (45°C)



### **ALWAYS**

wear protective mitts, gloves, and long sleeve clothing when cooking.



### **ALWAYS**

use an accurate thermometer to monitor temperature when preheating oil or frying.

**Remember: Think Safety and Use Common Sense!**

## **⚠ WARNING ⚠**

- This fryer is a high pressure gas appliance for **OUTDOOR USE ONLY**.
- This fryer does not have automatic thermostat controls so must be attended and monitored at all times during oil heat up and frying.
- If having any doubts or concerns about your ability to use this appliance call 800-864-6194.
- Should you still have concerns about operating this appliance, then do not use. Contact your dealer for return and refund.
- The warnings and safety instructions in this manual **MUST** be followed to provide reasonable safety and efficiency in using the appliance.

**Remember; Think Safety and Use Common Sense!**

## **⚠ 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 ⚠**

- Never operate this appliance unattended. A sober, adult must attend and monitor this appliance at all times during use.
- Keep head, hair and face away from exhaust vent when lighting. A flash flame can emit from the exhaust vent during initial lighting, igniting hair and clothing.
- Never operate this appliance within 10 feet (3.0m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 feet (7.5m) of any flammable liquids.
- Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the gas supply OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch the appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your local Fire Department. Do not attempt to extinguish an oil or grease fire with water.
- Be cautious when in close proximity to any gas appliance. Falling or tripping near the appliance, or over an appliance hose, may result in the spilling or igniting of oil, potentially causing personal injury and property damage.
- This fryer is not to be used for frying whole turkeys!

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

# ⚠️ WARNING ⚠️

## COOKING WITH OIL OR GREASE

- **This fryer does not have automatic thermostat controls so must be attended and monitored at all times during oil heat up and frying.**
- Lid must be open during oil heat up and frying. Closing the lid when frying greatly increases the potential of over-heating the oil to ignition and fire.
- When cooking with oil/grease, a thermometer must be used. Follow instructions in this manual for proper installation and use of the provided frying thermometer.
- Follow instructions contained in this manual for proper assembly and positioning of the fryer, gas leak and thermometer test, heat-up and frying operation, cleanup and storage.
- Cooking oil pre-heat up to over-heat times can vary significantly with relatively small adjustments to regulator; variable wind, ambient temperature, altitude, starting oil temperature, and type of cooking oil used. When using 4 1/2 gallons of oil in this fryer, oil preheat time to 350°F can range from 10 to 15 minutes.
- Do not allow cooking oil/grease to exceed 400°F (200°C) which is the FIRE HAZARD zone on the thermometer. Cooking oil/grease will ignite and catch fire at 550°F to 700°F (287°C to 371°C).
- Due to varying heating and cooking times, check thermometer every 3 minutes to ensure cooking oil does not exceed 400°F (200°C). This is an ATTENDED appliance. DO NOT leave appliance unattended while heating oil/grease, cooking food or cool down period after use.
- Smoking oil is an indication that the oil is too hot and may ignite. Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and STOP COOKING IMMEDIATELY. This indicates the thermometer is not working properly. Discard the thermometer and call **1-800-864-6194 M-F 8am - 5pm CST for assistance.**  
**Replacement thermometer Model #5070.**
- Never overfill the cooking vessel with oil/grease or water. Follow instructions in this manual for establishing proper oil/grease level for cooking. The maximum amount for this fryer is 4 1/2 gallons.
- When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. Failure to completely thaw and dry foods may cause oil or grease to overflow from cooking vessel. If ice is present on the food, it means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire and severe burns.
- Never drop food or accessories into hot oil/grease. Wear protective gloves and S-L-O-W-L-Y lower food and accessories into cooking oil in order to prevent splashing or overflow. Be careful when removing food from oil. It is hot and could cause burns.
- In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, close the lid and immediately turn off the burner and gas supply. DO NOT MOVE the fryer.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible.
- The fryer remains at scalding temperatures long after cooking has ended. Allow appliance to cool below 115°F (45°C) before cleaning or storing. Cool down period varies with the amount of oil/grease used, wind and ambient temperature.
- Always keep children and pets away from the cooking area during and after use, until the cool-down period is completed.
- This appliance is not to be used to fry whole turkeys!

## ⚠️ DANGER ⚠️

### IF OIL OR GREASE FIRE OCCURS

In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call your local Fire Department. A Type BC or ABC dry chemical fire extinguisher may in some cases contain the fire.

If a fire occurs **INSIDE THE FRYER VESSEL** follow these steps.

- Turn off gas supply.
- Wearing a protective glove, close the lid. DO NOT re-open lid as the oil/grease fire could re-ignite. Allow fryer to cool down to 115°F (45°C) before opening lid.

If a fire occurs **OUTSIDE THE FRYER VESSEL** follow these steps.

- Turn off the gas supply if possible.
- Wearing a protective glove, close the lid if possible.
- Call the local Fire Department if property damage is possible.
- Attempt to extinguish using a chemical fire extinguisher specified.
- Once fire is extinguished, DO NOT re-open lid as the oil/grease fire could re-ignite. Allow fryer to cool down to 115°F (45°C) before opening lid.

## ⚠️ WARNING ⚠️



- DO NOT** store a spare LP cylinder under or near a gas appliance.
- Never** fill the cylinder beyond 80% full.
- If the information in (A) and (B) are not followed exactly, a fire causing death or serious injury may occur.

## ⚠️ WARNING ⚠️

### PLACEMENT OF FRYER

- **This fryer shall be used OUTDOORS ONLY.** DO NOT use in a building, home, garage, balcony, porch, tent or any other enclosed area. Gas appliances shall not be used on or under apartment, condominium balcony or deck. DO NOT install or use in or on recreational vehicles and/or boats.
- DO NOT operate this Gas Appliance closer than 10 feet (3m) from any combustible materials including walls or railing, or under overhead construction and tree branches as these materials could ignite should oil/grease fire occur.
- The fryer must be positioned on a level, stable, noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not use on combustible flooring or surfaces such as wooden decks.
- Keep the cooking area clear and free of any combustible material such as household chemicals, paint, gasoline and other flammable vapors and liquids. Do not store or use gasoline or other liquid/aerosols with flammable vapors within 25 feet (7.5m) of this fryer.
- Prior to lighting the burner, check wind direction for placement of fryer **DOWNWIND** from upright LP cylinder. The fryer must be **DOWNWIND** and least 20" away from LP cylinder to keep heat away from cylinder.
- **Refer to instructions for Proper Positioning of the fryer on page 16 in this manual.**



## ⚠️ WARNING ⚠️

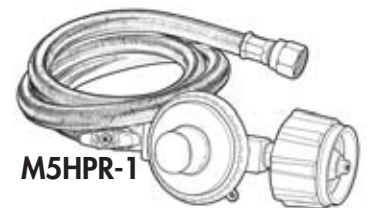
### THERMOMETER & OIL TEMPERATURE

- This gas appliance does not have automatic thermostat controls so must be **attended** and **thermometer monitored** at all times during use.
- When cooking with oil or grease, a thermometer **MUST** be used for reasonable temperature reading. Follow instructions for **proper testing, installation and use of the provided thermometer on page 10 in this manual.**
- Test thermometer before each use. If thermometer does not function properly, a replacement thermometer must be obtained before using this fryer.
- Carefully monitor the temperature of cooking oil with the thermometer and regulate temperature so it does not reach the "Fire Hazard" zone on thermometer. If necessary, turn the gas OFF to the fryer to allow the oil to cool.
- Oil ignites at varying temperatures depending on type of oil used, altitude, ambient temperature and wind. Check thermometer every 3 minutes to ensure cooking oil does not exceed 400°F (200°C).
- Do not allow oil or grease to exceed 400°F (200°C). Oil or grease will ignite and catch fire. If cooking oil or grease reaches 400°F (200°C), turn burner OFF. Wait for the cooking oil or grease temperature to decrease to less than 350°F (177°C) before relighting burner.
- Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and **STOP COOKING IMMEDIATELY**. This indicates the thermometer is not working properly. Discard the thermometer and call **1-800-864-6194 M-F 8am - 5pm CST for assistance.**  
**Replacement thermometer Model #5070.**

## ⚠️ WARNING ⚠️

### REGULATOR HOSE ASSEMBLY

- The pressure regulator hose assembly supplied with this appliance must be used. Clean and inspect the hose before each use of the fryer. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the fryer being put into operation. Only use replacement regulator hose assembly #M5HPR-1. **This part can be obtained by contacting Barbour International, Inc. at 1-800-864-6194.** Replace regulator hose assembly at least every two years. Keep the fuel supply hose away from any heated surface.
- Refer to instructions for connecting regulator hose assembly to LP gas cylinder and burner on pages 13 -14 in this manual.
- Check all gas connections by following the Gas Leak Testing Instructions on pages 14 -15 in this manual. Never test for gas leaks with a lighted match or open flame. **DO NOT** operate this fryer with a gas leak.
- Follow **Lighting & Reigniting Instructions** as stated in this manual on pages 17 -18. Use a fireplace match or gas appliance butane lighter.
- In sunlight or other bright light, the flame may be almost invisible. Use extreme caution keeping hands, hair and clothing away from the burner and exhaust vent. Do not lean over the burner when lighting. Keep hair and face away from exhaust vent when lighting and during use. Loose hair and clothing can catch fire during lighting and operation.
- **The valve on regulator hose assembly controls flame intensity only. It is not an ON/OFF valve.**





## ⚠ WARNING ⚠

### LP GAS CYLINDER

- Use only a 20 pound LP Gas Cylinder or smaller with a protective collar. Never use with natural gas.
- LP (propane) gas is colorless, tasteless, heavier than air, and is both flammable and explosive. Combustion of propane consumes oxygen and produces carbon monoxide, a poisonous gas. Therefore, never operate an outdoor gas appliance inside a building or confined area where ventilation may be restricted. Make sure the LP cylinder and the appliance are placed in an open area. DO NOT obstruct the flow of combustion and ventilation air.
- Never use a gas cylinder if it shows signs of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a qualified liquid propane supplier.
- Never attach a gas cylinder, move or alter fittings while fryer is hot or in operation.
- Do not attempt to disconnect the regulator hose assembly while fryer is in operation.
- When use is complete, always turn the LP cylinder valve OFF first, then turn the regulator control valve OFF. Turning the cylinder OFF first allows remaining gas to flow out of the regulator hose assembly before the regulator control valve is turned OFF.
- DO NOT use external electrical sources with this appliance.
- Storage of this appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance and left outdoors. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 and the Recreational Vehicle Code, CSA z240 RV Series.
- **Refer to section about LP Gas Cylinder Information on pages 11 -12 in this manual.**

## ⚠ WARNING ⚠

### GENERAL OPERATING

- This fryer does not have automatic thermostat controls so must be attended and monitored at all times during oil heat up and frying.
- Use only the regulator hose assembly that is supplied with this appliance, **Model #5HPR-1**.
- This is an ATTENDED appliance, DO NOT leave this appliance unattended while heating oil, cooking food or when hot after use; above 115°F: 45°C. Heated oil can remain at scalding temperatures long after cooking has ended.
- Keep head, hair and face away from exhaust vent when lighting. A flash flame can emit from the exhaust vent during initial burner lighting, igniting hair and clothing.
- When cooking with oil/grease, the provided thermometer must be used to monitor temperature. Oil/grease heated above 400°F (200°C) will ignite and catch fire causing property damage, personal injury or death.

# ⚠ WARNING ⚠

## GENERAL OPERATING - CONTINUED

- Even when burner is set at a low flame, never leave the fryer unattended. Cooking oil/grease will heat up quickly and ignite at 550°F to 700°F (287°C to 371°C).
- Should the burner flame go out during use, turn all gas valves off. Wait 5 minutes for gas to evacuate before re-lighting. See instructions in this manual for correct procedures.
- Keep children and pets away from the appliance at all times. Carefully monitor all activity around fryer to avoid burns or other injuries.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from hot cooking oil. Always wear closed toe shoes while cooking with this appliance.
- Use caution when walking or standing near fryer as splattered oil may have created a slick surface. Do not walk between fryer and propane tank as this creates a trip hazard. Tripping over the hose could overturn the fryer.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking oil which can cause severe burns.
- DO NOT move the appliance when in use. Allow cooking vessel to cool down to 115°F (45°C) before moving, cleaning or storing. The appliance is extremely hot during use.
- Do not disconnect any gas fitting while fryer is in operation.
- Never overfill the cooking vessel with oil, grease or water. Overfilled cooking vessels can boil over and cause a fire. The maximum amount of oil/grease for this fryer is 4 1/2 gallons. Follow instructions in this manual for establishing proper oil level.
- After a period of storage or nonuse, this appliance should be checked for gas leaks and burner and exhaust obstructions before use. See instructions in this manual for correct procedures.
- Sober adult operation ONLY! Read and understand this manual before using this appliance. The use of alcohol, prescription or nonprescription drugs may impair ability to properly assemble or safely operate this appliance.
- Do not use this fryer for other than its intended purpose.
- This fryer is not to be used to fry whole turkeys!
- When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily accessible.
- Combustion by-products from the use of this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Only use replacement/accessory parts manufactured by Barbour International, Inc. Repairs should be performed by Barbour International, Inc.
- Hot oil, grease or water can cause severe burns and permanent disfigurement. Use caution and common sense when operating this appliance and after cooking is finished.
- **If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder.**
  1. Move away from liquid propane cylinder.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department.

# ASSEMBLY INSTRUCTIONS


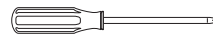

READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR COOKER. Inspect contents in the box to ensure all parts are included and undamaged.

**FOR MISSING PARTS OR ASSISTANCE, PLEASE CALL 1-800-864-6194 M-F 8am - 5pm CST.**

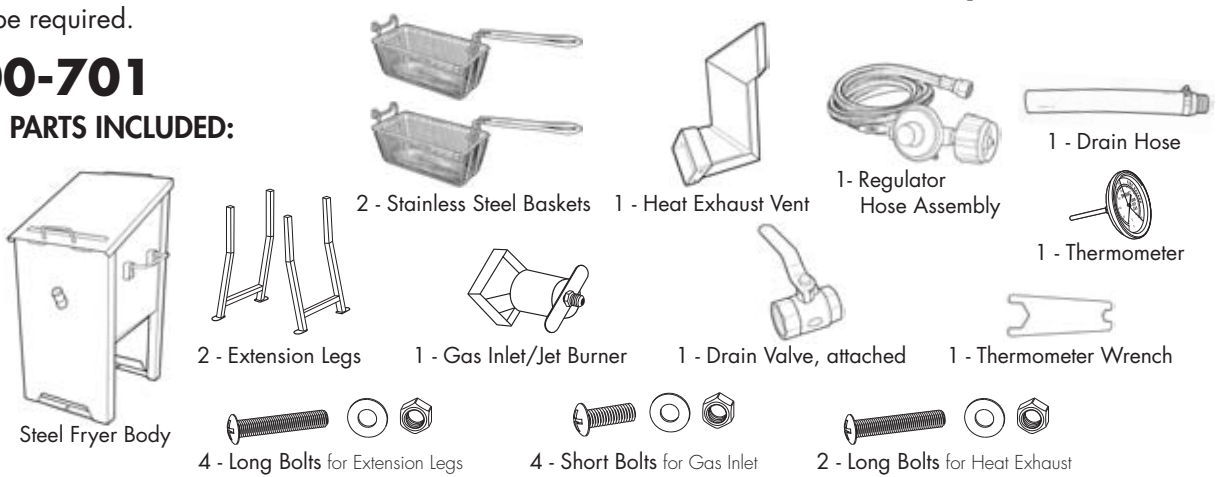
Proof of purchase will be required.

## Model #700-701

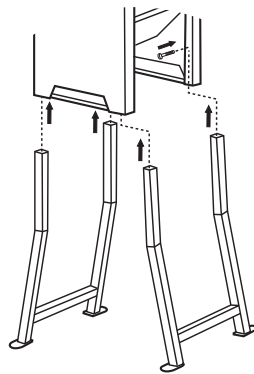
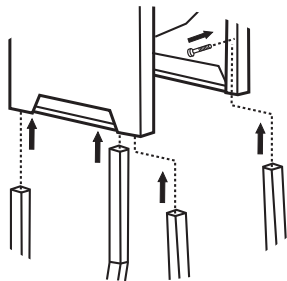
### TOOLS REQUIRED:

-  Adjustable Wrench
-  Phillips Head Screwdriver
-  Thermometer Wrench, provided

### PARTS INCLUDED:



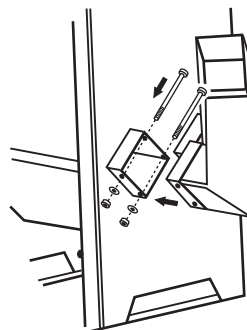
1. Slide Extension Leg into holes on the Fryer. Attach using the 4 Bolts.



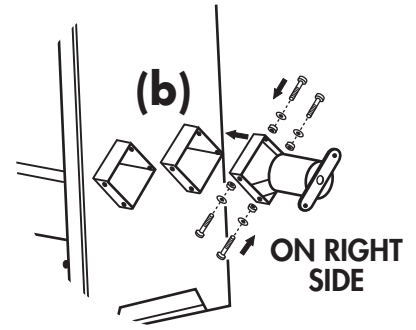
**ASSEMBLED UNIT**



2. (a) Attach **HEAT EXHAUST** to other opening on back of Fryer using 2 Long Bolts. Make sure Heat Exhaust is attached to the opening on **LEFT SIDE** of back panel.
- (b) Attach the **GAS INLET** to the opening on back of Fryer using 4 Small Bolts. Make sure it is attached to the opening on the **RIGHT SIDE** of back panel.



(a)  
**ON LEFT SIDE**

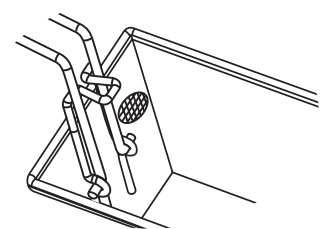
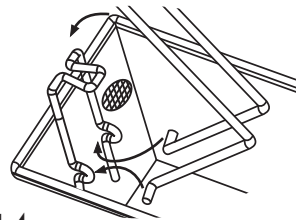


(b)  
**ON RIGHT SIDE**

### **⚠ WARNING ⚠**

Exhaust vent **MUST** be attached to the **LEFT** opening on back panel so that exhaust flows **AWAY** from burner intake and **AWAY** from the person lighting the burner.

3. Lock Basket Handle into place by inserting handle into loops on Basket. Then with some pressure, carefully force Basket Handle Bars around the clasp on the Basket.



4. Refer to Regulator Hose Attachment on pages 13-14.

**NOTE:** Clean the inside of Bayou Fryer with soap and water before first use.

After reading and understanding this manual, practice using the fryer with water in the vessel to become fully familiar with the operation process prior to frying.

# THERMOMETER TEST INSTRUCTIONS

## ⚠️ WARNING ⚠️

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 thermometer is working properly before frying.


There is a simple way to test a thermometer.

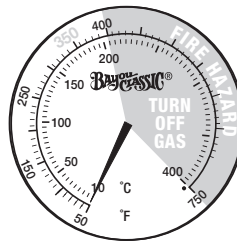
1. Insert thermometer stem into boiling water.
2. While wearing protective gloves, hold your thermometer by the dial and insert stem into boiling water. The needle should quickly move around the dial and register approximately 212°F (100°C). This indicates your thermometer is working. **NOTE:** Due to water evaporation, the maximum reading on a thermometer in hot water test is 212°F (100°C). Hot cooking oil will send the temperature reading above 212°F (100°C).
3. If the needle stops at a low temperature i.e. 180°F; this indicates your thermometer is not working properly. If so, discard the thermometer and call **1-800-864-6194 M-F 8am - 5pm CST for assistance. Replacement thermometer Model #5070.**

**DO NOT attempt frying if thermometer is not working!**

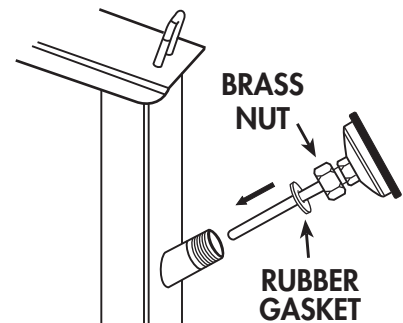
## THERMOMETER ATTACHMENT INSTRUCTIONS

1. Before installing thermometer, make sure the rubber gasket is located on stem of thermometer underneath brass nut.

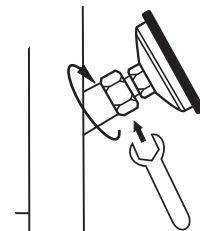
2. Insert Thermometer into hole on front of fryer. Make sure the thermometer face is in the upright position. Gently turn the **brass nut** clockwise  until thermometer is secure.



Upright Position



3. Using wrench provided, tighten **brass nut** of thermometer until it is tightly secured to Fryer Stem.

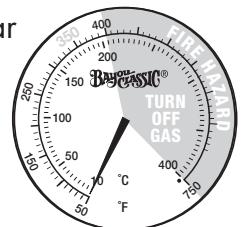


## ⚠️ CAUTION ⚠️

Be certain to tighten **ONLY** the brass nut on stem of thermometer. Do Not tighten top nut on stem. If you tighten the top nut, the dial will also turn and the temperature calibration will be compromised.

4. After attaching thermometer, check to make sure thermometer needle is pointing near actual outside ambient temperature number.

If you are uncertain about any aspect of thermometer testing and attachment or fryer operation call **1-800-864-6194 (Monday - Friday 8am - 5pm, Saturday 9am - 2pm CST)** for assistance.



# LP GAS CYLINDER SPECIFICATIONS

**! DANGER !**



## CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

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

**! WARNING !**

### LP GAS CYLINDER (NOT SUPPLIED WITH THIS APPLIANCE)

The LP (Liquid Propane) gas cylinder specifically designed to be used with this fryer must have a 20 lb (9.1 kg) capacity incorporating a Type-1 cylinder valve and an over-filling protection device (OPD).

- DO NOT connect this cooker to an existing #510 POL cylinder valve with Left Hand Threads. The Type-1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding this capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.

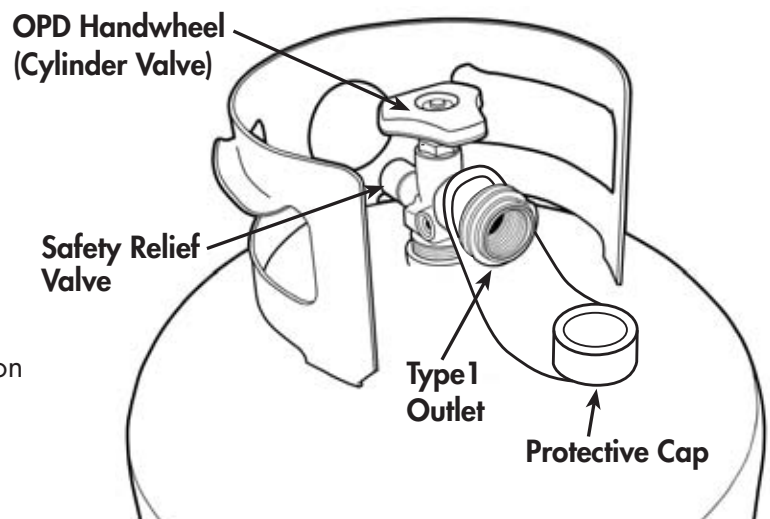
## LP GAS CYLINDER

To check your local codes, see your local LP gas dealer or natural gas company. This appliance is not intended to be connected to a natural gas supply line.

When purchasing or exchanging a cylinder for your gas cooker, it must be constructed and marked in accordance with the specifications for LP gas cylinders by 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 as applicable with a listed over-filling device (OPD).

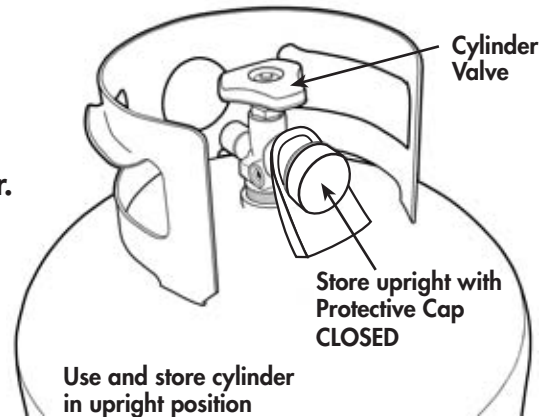
### The cylinder must also be equipped with:

- A shut-off valve terminating in a Type-1 gas cylinder valve outlet.
- A Type-1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed Over-filling Prevention Device (OPD).
- A protective cap on cylinder Type-1 Outlet.



## ⚠️ WARNING ⚠️

- Turn off the cylinder valve when your fryer is not in use.
- Handle the LP gas cylinder with care.
- Always secure the LP gas cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your fryer.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder near your fryer.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder
- DO NOT allow the LP gas cylinder to be filled beyond 80% capacity.
- Read and follow all warnings/instructions that are on the cylinder and that accompany this product.



## ⚠️ DANGER ⚠️

- Never store spare LP gas cylinder near your fryer. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.

**NOTE: PROPANE GAS IS HEAVIER THAN AIR AND WILL COLLECT IN LOW AREAS.  
PROPER VENTILATION IS EXTREMELY IMPORTANT**

- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstruction and debris.
- DO NOT insert any foreign objects into the valve outlet. Damage to the back-check could result. A damaged back-check can cause a leak, possibly resulting in explosion, fire, severe personal injury, bodily harm or death.

## ⚠️ WARNING ⚠️

### **FILLING THE LP GAS CYLINDER:**

- Allow only qualified LP gas dealers to properly fill or repair your LP gas cylinder.
- New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame; an explosion causing severe burns, bodily harm, or death could occur.
- Always use a protective cylinder cap when cooker is not connected to cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type-1 valve and an over-filling prevention device (OPD).



# REGULATOR HOSE ASSEMBLY

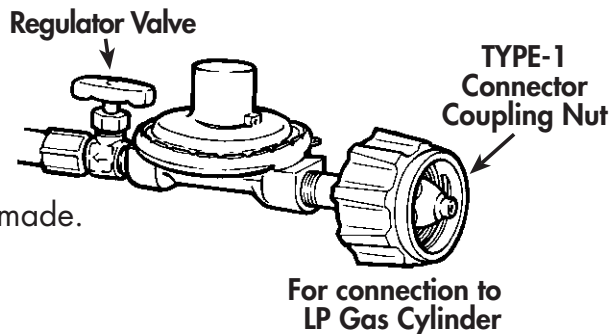
Your fryer is equipped with a Type-1 connection device with the following features:

1. The system will not allow gas flow from the cylinder until a **positive connection** to the cylinder valve has been made.

**NOTE:** The cylinder valve must be turned off (clockwise) before any connection is made or removed.

2. A **flow limiting device**, when activated, restricts the flow of gas to 10 cubic feet per hour.

**NOTE:** the flow limiting device can be activated when attempting to light fryer. If this occurs, refer to **Trouble Shooting** on pages 23 - 24 for proper remedy.



## ⚠ WARNING ⚠

The pressure regulator and hose assembly supplied with your gas fryer is designed to work with an LP gas supply cylinder.

- DO NOT attempt to connect it to any other fuel supply source such as a natural gas line.
- DO NOT use any other pressure regulator/hose assembly than the one supplied with your fryer.
- DO NOT attempt to adjust or repair the regulator. A replacement regulator can be supplied by contacting Barbour International, Inc. at 1-800-864-6194. The regulator is designed to operate at a maximum output pressure of 10 psi (pounds per square inch).

## ⚠ WARNING ⚠

- Never use your fryer without leak testing all gas connections, regulator hose assembly and weld seams on propane tank. See the section on "Gas Leak Testing" in this manual for proper procedures.

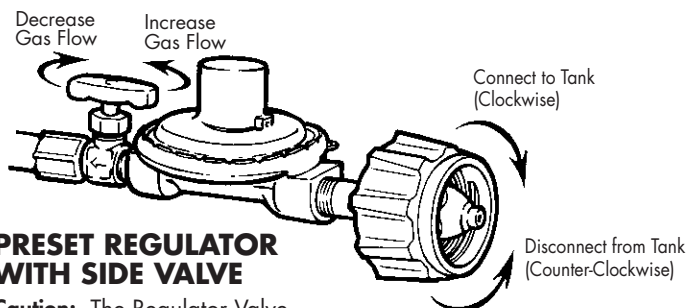
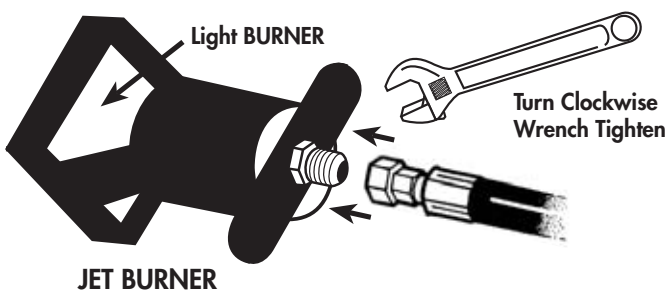
## CONNECTING REGULATOR HOSE ASSEMBLY TO FRYER

The Regulator Hose Assembly is a pre-assembled unit. Do not take apart. Simply connect the regulator hose assembly to the LP gas cylinder and to the fryer. An adjustable wrench is needed when attaching the hose to the burner on the fryer.

Visually inspect the regulator hose assembly prior to each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation.

Call 1-800-864-6194 for replacement Model #M5HPR-1. M-F 8am - 5pm CST.

Attach hose connector to the burner on the fryer as shown below.



### PRESET REGULATOR WITH SIDE VALVE

**Caution:** The Regulator Valve Controls the "Volume" of Gas **ONLY**.

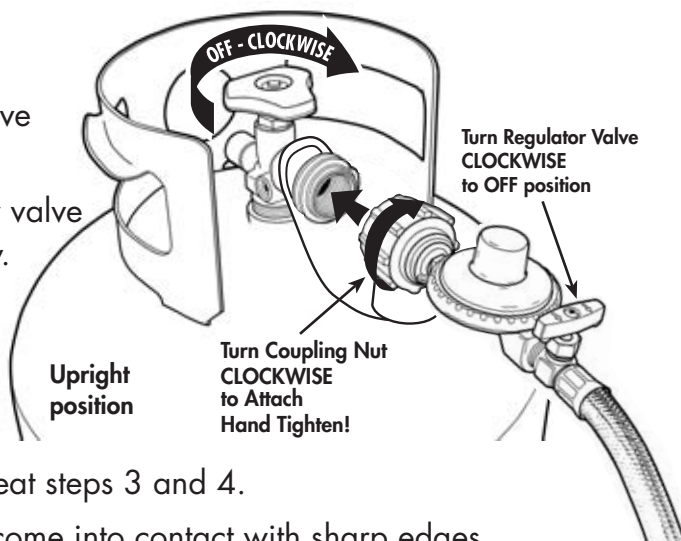
Use the Valve on the Propane Tank to turn Gas Supply "ON" or "OFF".

## ⚠️ WARNING ⚠️

Insure the cylinder valve is **CLOSED** (valve turned clockwise) prior to connecting the LP gas cylinder to your fryer. Turn brass valve on the regulator clockwise to properly close the flow of gas. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the regulator hose assembly, before connecting cylinder to fryer. Read and follow all warnings on the LP gas cylinder.

## CONNECTING REGULATOR HOSE ASSEMBLY TO LP GAS CYLINDER

1. Check that cylinder is upright and the valve is closed by turning the knob clockwise.
2. Remove the protective safety cap from the cylinder valve and the Type-1 Coupling Nut on the regulator
3. Insert the nipple of large coupling nut into the cylinder valve outlet. Insure that the coupling nut is centered properly.
4. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not use tools to tighten connection.



**NOTE:** If you are unable to make the connection, repeat steps 3 and 4.

5. Check that the hose does not contain kinks, does not come into contact with sharp edges, and does not contact surfaces that may become hot during use.
6. Leak check all fittings before lighting fryer. See section on "Gas Leak Test Instructions" on page 13.

## GAS LEAK TESTING

### ⚠️ DANGER ⚠️

#### LEAK TESTING

To prevent fire or explosion hazard:

- DO NOT smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** only in a well ventilated area at least 10-ft away from any structure or trees.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the appliance is in use or while fryer is still hot.

### ⚠️ WARNING ⚠️

#### WHEN TO PERFORM A LEAK TEST

- After assembling your fryer and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled or if any of the gas components are replaced.
- Any time your fryer has been moved.
- At least once per year or if your fryer has not been used for more than 60 days.

# GAS LEAK TEST INSTRUCTIONS

**Note:** The gas leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing.

**DO NOT** use a flashlight to check for bubbles.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Turn the gas cylinder valve to the OFF position (clockwise). Then turn regulator control valve to OFF position (clockwise).
3. To turn ON the fuel supply, turn the cylinder valve knob one turn counter-clockwise. Gas will flow through and stop at the regulator.
4. Using a clean brush, apply the soap water mixture to the following:

- A** LP Cylinder welds
- B** Connection Nut to Cylinder Valve
- C** Back side of Connection Nut to Brass Nipple
- D** Control Valve next to Regulator
- E** Regulator connection to Gas Supply Hose
- F** Gas Supply Hose connection to Burner on Fryer
- G** Cylinder Valve to Cylinder
- H** Full length of Gas Supply Hose

5. Check each place **A - F** for growing bubbles which indicates a leak.

6. Next, turn ON regulator valve (clockwise) to permit gas to pass through the hose. Apply soap water mixture to full length of gas supply hose and connection to burner on fryer. Check each place for growing bubbles, **G & H**, which indicates a leak.

7. Turn OFF gas supply valve (clockwise) on LP Gas Cylinder.

8. Turn regulator control valve to OFF position (clockwise).

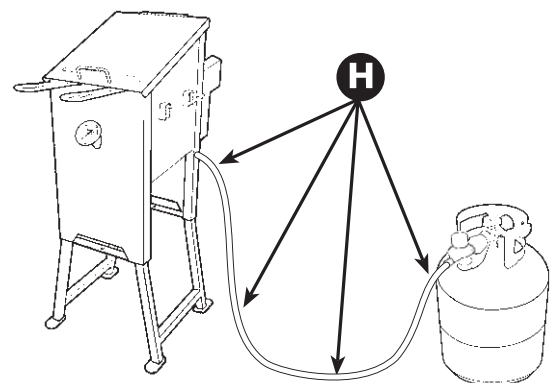
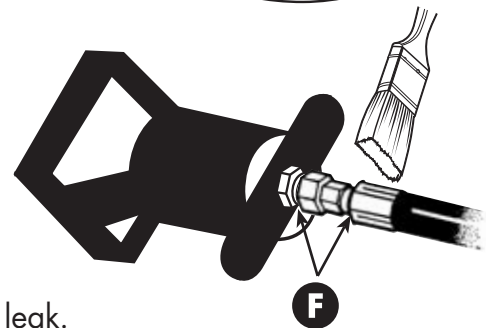
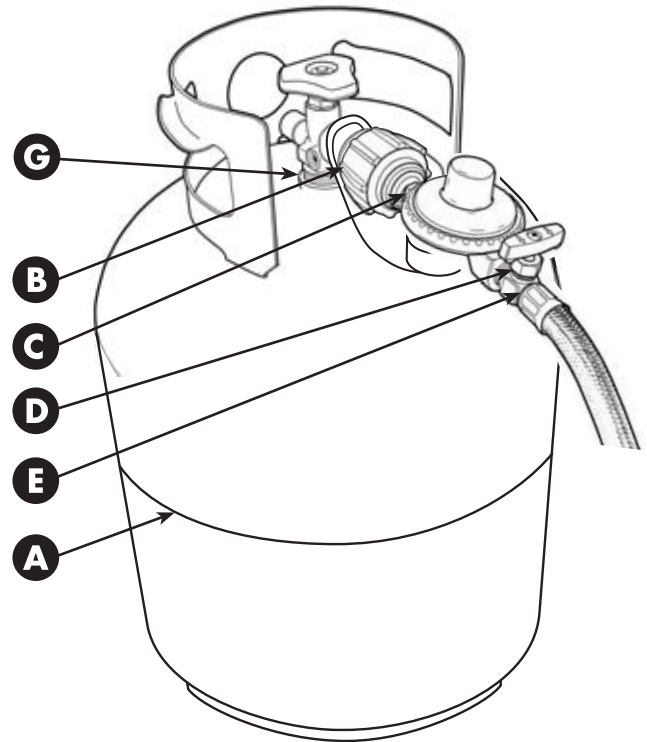
9. Tighten any leaking connections.

10. Repeat soap water mixture test until no leaks are detected.

**DO NOT use fryer if gas leaks cannot be stopped.**

**Call 1-800-864-6194 M-F 8am - 5pm CST for assistance, or contact a qualified appliance repair service.**

11. After you are certain there are no leaks, turn tank valve and regulator control valve to OFF position. Wait 5 minutes for any gas fumes to evacuate before lighting the burner on fryer.



Watch for Bubbles



## ⚠ WARNING ⚠

If growing soap bubbles persist throughout any portion of the Gas Leak Test, terminate use immediately. For assistance, contact your propane dealer or Barbour International, Inc. at 1-800-864-6194.

## PRE-COOKING CHECK LIST

### ⚠ WARNING ⚠

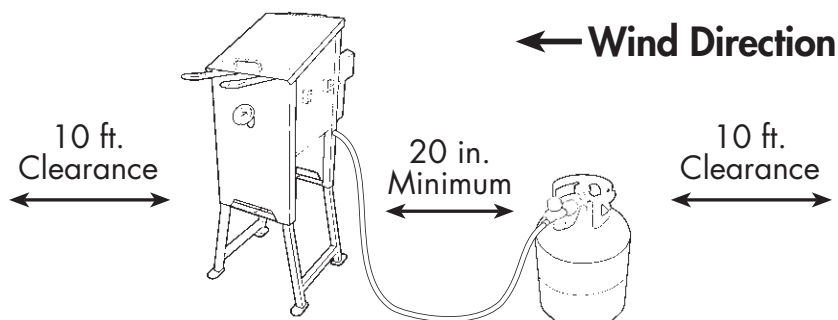
**DO NOT** operate this appliance until you have read and understand **ALL** of the warnings and instructions in this manual. Property damage, bodily harm, severe burns and death could result from failure to follow these safety steps. These steps should be performed after the fryer has been assembled, stored, moved, cleaned, or repaired.

1. Insure that the fryer is properly assembled and connected to propane cylinder.
2. Position the fryer on level ground in a well ventilated location, a safe distance from combustible materials, buildings and overhangs. Propane cylinder should be positioned upwind from fryer so the heat of fryer does not reach cylinder. See section below on this page for **Positioning the Fryer**.
3. Inspect the gas supply hose for burns, chaffing, kinks and proper routing before each use. Hose should be positioned at least 3 inches away from hot surfaces.
4. Leak check all gas connections on regulator hose assembly, LP cylinder valve and weld seams. See section on **Gas Leak Testing** on pages 14 - 15.
5. Insure that all electrical supply cords are properly grounded and are kept away from this appliance, water and hot surfaces. **DO NOT** use external electrical sources with this appliance.
6. Test cooking thermometer to insure that it is working properly. See section for **Thermometer Testing** on page 10.
7. Determine proper amount of cooking oil to use. See section for **Proper Amount of Oil** on page 19.
8. Follow Lighting Instructions. See section for **Lighting Instructions** on pages 17 - 18.
9. **Read, understand and follow all fryer operating and frying instructions.**

## POSITIONING THE FRYER

1. Check wind direction.
2. Position fryer **DOWNWIND** from the nearest structure; no closer than 10-ft from nearest building or railing, keeping flames from any potential oil/grease fire away from nearest structure.
3. Position fryer **DOWNWIND** from the LP Gas Cylinder keeping a minimum distance of 20" apart so the heat of the fryer does not reach cylinder.
4. Position fryer on level ground in a well ventilated location, a safe distance from combustible materials, rails, buildings, overhangs or tree branches.

↑ **Make sure overhead is clear of combustible materials!** ↑



**Hose is a trip hazard. Do not walk between fryer and cylinder.**

5. Check that gas supply hose does not contact surfaces that may become hot during use.

# LIGHTING INSTRUCTIONS

## ⚠️ WARNING ⚠️ FOR YOUR SAFETY:

Keep head, hair and face away from exhaust vent when lighting. A flash flame can emit from the exhaust vent during initial burner lighting, igniting hair and clothing.

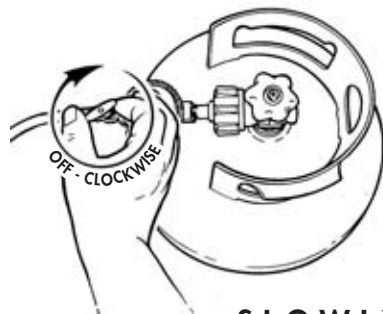
Follow these instructions exactly. Read and follow all warnings and instructions in this manual before using your fryer.

1. Make sure the regulator valve and cylinder valve are in the OFF positions.
2. Turn ON the fuel supply by S-L-O-W-L-Y rotating the cylinder valve counter-clockwise **one full turn**. **HINT: Turning the cylinder valve quickly causes a sudden rush of gas that sometimes activates the Gas Flow Limiting Device. To prevent this, always rotate cylinder valve S-L-O-W-L-Y.**
3. Place fire place match or long lighter in gas inlet, then S-L-O-W-L-Y turn regulator valve counter-clockwise until you hear gas HISSING to the burner. Then light the burner, keeping hair and face away from exhaust vent and burner.
4. Adjust the regulator valve for desired flame height.
5. After lighting, rotate cylinder valve to full open.

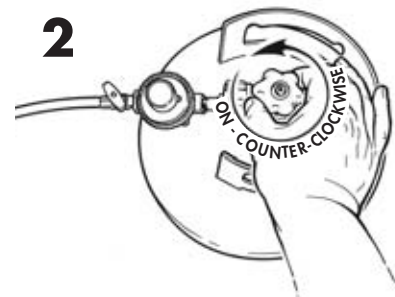
### BEFORE LIGHTING

Make sure LP Cylinder is OFF

Make sure Regulator Valve is OFF



S-L-O-W-L-Y Turn LP Cylinder Valve One Full Turn counter-clockwise

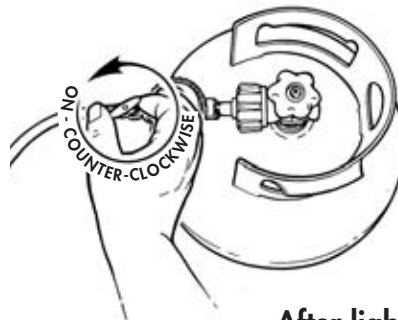
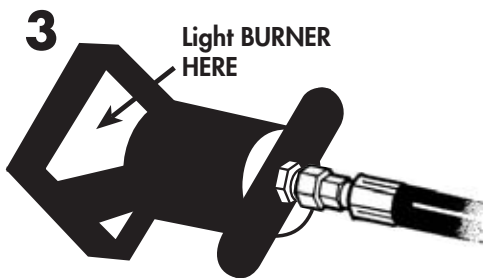


Gas will flow to and stop at closed regulator

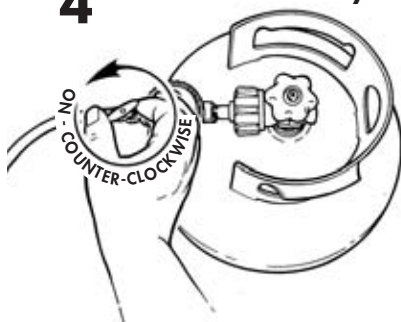
### LIGHTING

Place lit Match in Gas Inlet

S-L-O-W-L-Y Turn Regulator Valve ON counter-clockwise



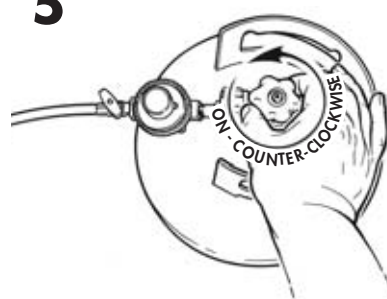
**4** ADJUST Regulator Valve for Flame Intensity



**NOTE:** The brass valve on regulator hose assembly controls flame intensity only. It is not an ON/OFF valve.

After lighting Fryer, OPEN LP Cylinder Valve FULLY counter-clockwise

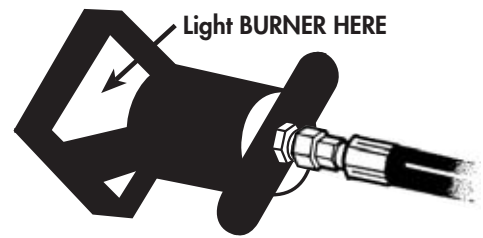
**5**





## HOW TO REIGNITE BURNER ON FRYER

1. If burner flame does NOT ignite immediately, or is accidentally extinguished, turn the valve on LP Gas Cylinder clockwise to OFF. Then turn regulator valve clockwise to OFF position. Wait 5 minutes for gas to evacuate before re-lighting. Always use caution when re-lighting as appliance frame and oil will be hot.
2. Follow steps 1-5 on previous page, to reignite burner. Use caution when re-lighting the burner, as hot oil from fryer may have splattered and run down the sides of the unit creating a slick surface. Use caution not to bump the appliance when re-lighting the burner.
3. If the burner does not light within the first few attempts, there is a problem with the gas supply. Turn off the gas at the cylinder and regulator. **DO NOT** attempt to operate fryer until the problem is found and corrected. **Refer to Troubleshooting on pages 23 - 24.**

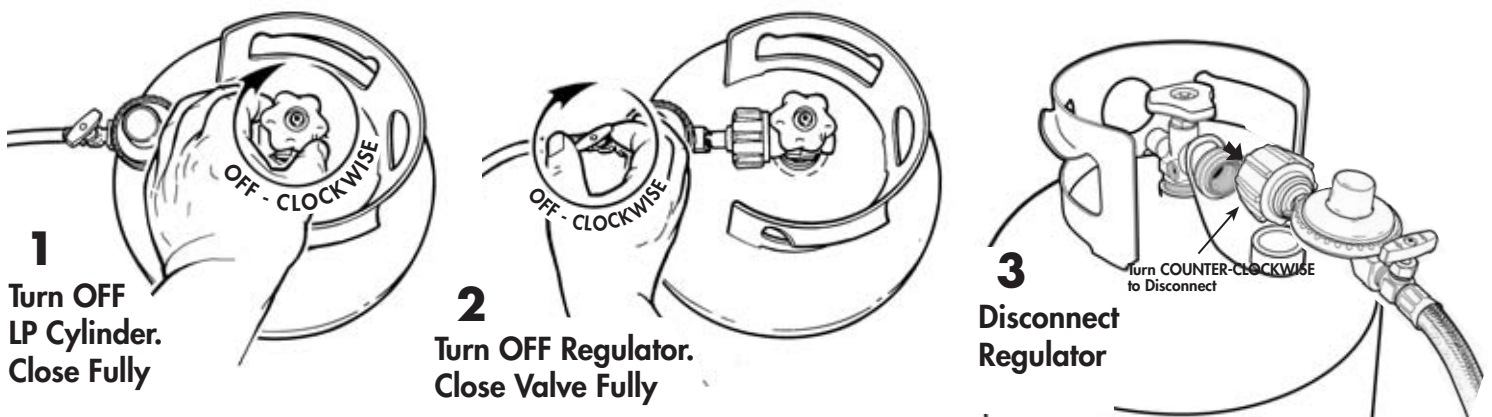


## TURNING OFF THE FRYER

**NOTE:** Turn off LP gas cylinder valve first to prevent gas from being left in the regulator hose system under pressure.

When finished using the appliance, turn off gas from 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 valve to the "OFF" position.

1. Turn OFF the LP gas cylinder valve clockwise until it stops.
2. Turn regulator valve to the OFF position, clockwise until it stops.
3. To disconnect Regulator Hose Assembly, turn the large coupling nut counter-clockwise by hand.



### ⚠ WARNING ⚠

The LP gas cylinder valve should always be in the OFF or closed position when the cooker is not in use.



# OPERATING INSTRUCTIONS

## ⚠ WARNING ⚠

Read, understand and follow all warnings and instructions contained in this manual. **DO NOT skip any of the warnings and instructions contained in the preceding sections of this manual.**

- Make sure fryer is positioned at least 10-ft from all combustible materials including building overhangs and tree branches. Follow Positioning Instructions on page 16.
- Check for gas leaks. Follow Gas Leak Testing instructions on page 14 - 15.
- Test cooking thermometer to ensure accurate temperature reading on page 10.
- Follow instructions on How to Determine Proper Amount of Oil on page 19.
- Lid must remain open during oil heat up and frying.
- Remain attended to the fryer and check the thermometer every 3 minutes.
- Never leave oil unattended during preheating or cooking process as it can ignite and cause a fire. Hot cooking oil is extremely hazardous and must be monitored at all times.
- Pre-heating oil/grease will quickly reach optimum frying temperature in 10 to 15 minutes. (325°F - 350°F)
- Never allow oil to reach FIRE HAZARD zone on the thermometer.
- Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and STOP COOKING IMMEDIATELY. This indicates the thermometer is not working properly. Discard the thermometer and call **1-800-864-6194 M-F 8am - 5pm CST for assistance.**

### Replacement thermometer Model #5070.

- Use extreme care when S-L-O-W-L-Y lowering food and utensils into and removing from hot oil.
- When cooking is completed, turn off gas to the cooker. Follow Disconnecting Instructions on page 18.
- Follow Cleaning and Storage Maintenance Instructions of pages 21 & 22.
- Do not use this appliance to fry whole turkeys!

## HOW TO DETERMINE PROPER AMOUNT OF OIL

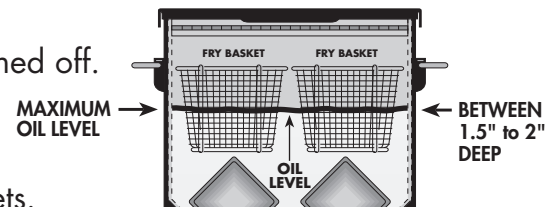
## ⚠ WARNING ⚠

Immersing food into hot cooking oil/grease causes a furious boil while displacing oil upwards. **Overfilling the fryer vessel with oil/grease can cause a spillover. To reduce the risk of spillover, these steps MUST be followed.**

This fryer is designed to hold 4 - 4 1/2 gallons of oil/grease depending on what you are cooking.

**Never use more than 4 1/2 gallons of oil in this fryer.**

1. Make certain that bottom drain valve is closed and burner turned off.
2. Set baskets inside the empty fryer. **IMPORTANT!**
3. Pour oil/grease into the fryer vessel.
4. Watch closely as oil rises and reaches the bottom of the baskets.
5. Continue pouring oil until the **bottom** of the baskets are submerged **between 1.5" to 2" deep**.



**NOTE: As oil heats up, it will expand and raise level inside the baskets to about 2.5" deep.** In order to fine tune proper oil level it may be necessary to use the bottom drain valve to remove excess oil back into bottle so that oil level inside baskets is 2" or less.

## ⚠ DANGER ⚠

**IF THE INFORMATION IN ITEMS 1-5 ABOVE IS NOT FOLLOWED EXACTLY, OIL OVERFLOW MAY OCCUR CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.**

## FRYING INSTRUCTIONS (Read pages 21 -22 about Cooking Oil)

### ⚠️ WARNING ⚠️

**This appliance does not have automatic thermostat controls so must be attended and monitored at all times during use. When cooking with oil/grease, the thermometer provided must be used to monitor temperature. Oil/grease heated above 400°F (200°C) will ignite and catch fire causing property damage, personal injury or death.**

**NOTE:** Optimum frying temperature range is 325°F to 350°F (163°C to 177°C).

1. Follow instructions to properly assemble and position the fryer. Perform gas leak and thermometer test, and oil level determination.
2. Add the determined amount of oil/grease into the frying chamber.  
**Remember:** - The maximum amount of oil/grease to be used with this fryer is 4 1/2 gallons.
  - Leave baskets inside frying chamber while pouring in the oil. The maximum level of "cool" oil/grease inside the baskets is 2-inches.
  - Oil/grease expands when heated and raises its level inside the frying chamber.
3. Light the burner on the fryer as described.

**NOTE:** Spend a few moments to adjust the flame up and down to become familiar with flame adjustment process.

### ⚠️ CAUTION ⚠️

**Before lighting cooker, always have all food product prepared and ready for frying. This will reduce future distractions and better enable proper monitoring of thermometer and heating oil.**

4. Increase flame to desired level and monitor the thermometer. The heat-up time to reach 350°F will take from 10 to 15 minutes. Actual heat-up time will vary depending on type and amount of oil used, regulator setting, ambient temperature, wind, and altitude.

### ⚠️ WARNING ⚠️

**DO NOT close lid during oil heat-up or frying. This can cause oil to heat faster, overheat, ignite and cause a fire. Lid must remain open at all times during use.**

- HINT:** Very often the first batch results in some food particles sticking to the basket. To reduce this from occurring, leave the baskets submerged in the oil during the heat up period. Once oil temperature reaches 300°F, remove the baskets from the oil and set them on the drain bar.
5. After making certain food product is thawed and towel dried, add food product into the empty baskets.
  6. When thermometer reaches 325°F - 350°F, reduce burner flame to a low level.
  7. Leaving burner flame at a low setting, and wearing a protective glove, carefully and S-L-O-W-L-Y lower the basket, and food product into the cooking oil. **Inserting the food product into hot oil will cause a brief and furious spatter, and will quickly reduce oil temperature.** Frying time will be fast so NEVER LEAVE COOKING UNATTENDED and constantly monitor the thermometer.
  8. Once the furious boil has subsided, increase gas flow to the burner so that temperature can return to the optimum range of 325°F to 350°F. **You must constantly monitor the thermometer and make minor adjustments to the regulator valve until a steady frying temperature is achieved. That is usually attained during the second batch.**

**HINT:** 4 to 4 1/2 gallons is a very large volume of cooking oil that holds the heat and maintains a steady temperature during the frying process. As cooking process continues, a steady frying temperature can be maintained with burner flame reduced to a lower setting.

## ⚠️ WARNING ⚠️

Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and STOP COOKING IMMEDIATELY. This indicates the thermometer is not working properly. Discard the thermometer and call **1-800-864-6194 M-F 8am - 5pm CST for assistance.**  
**Replacement thermometer Model #5070.**

9. When frying is complete, first turn off gas supply at the cylinder valve, then close regulator valve.
10. Wearing protective gloves, carefully remove baskets from oil. Set baskets on drain bar.
11. After hot oil has sufficiently drained, carefully remove food from basket.

### COOKING NOTE:

When frying the very first basket of food product, the food may reach proper doneness **before** the cooking oil returns to the optimum frying range between 325°F to 350°F. This is normal.

For subsequent basket loads of food, the oil should return to the 325°F to 350°F cooking range while the food product fries to proper doneness.

As cooking process continues, a steady frying temperature can be maintained with burner flame reduced to a low setting.

## COOKING OIL: Important Facts to Know

Since early times when human civilization first developed pots and pans, people have used various forms of cooking oil for frying. Originally animal fat (grease/lard) was used for frying which now is mostly replaced by olive, vegetable and peanut oil.

It is almost universal knowledge that over-heated cooking oil will catch fire and burn. Cooking oil has a flashpoint temperature ranging from 550°F to 700°F, depending on type of oil used, altitude and ambient temperature. However, most people do not realize that cooking oil typically **does not burn** when below its flashpoint temperature.

Cooking oil contained inside the confines of a stockpot, skillet or pan (vessel) is quite stable when below its flashpoint temperature. For example, heated cooking oil at optimum frying range of 325°F to 350°F does not catch fire even if a flame is accidentally placed in contact with the oil. This stable characteristic enables cooking oil to be used on kitchen stoves inside hundreds of millions of homes worldwide. Imagine someone smoking while frying at 350°F and the cigarette falls into the hot oil. The fire inside the cigarette will be extinguished by hot 350°F cooking oil very similar had it fallen into water.

On the other side, cooking oil must be respected and used responsibly. As cooking oil is heated up approaching flashpoint temperature, it becomes unstable and begins to breakdown. As cooking oil breaks down, vapors are created that when mixed with oxygen, will burn. When heated to very high temperatures, cooking oil vapors will **self-ignite**.

**The following is a typical scenario of what happens as vegetable oil, contained in a cooking vessel, reaches its flashpoint temperature and self ignites:**

- The oil first becomes darker and emits an unpleasant odor.
- At about 440°F, the oil begins emitting a pale vapor smoke.
- At about 500°F, the smoke turns black.
- Soon a heavy, thick black smoke belches out.
- At about 600°F, a small flame flickers out from the oil. At this point the cooking oil has reached its point of self-ignition.
- If the heat source below the vessel remains engaged, the flame will quickly grow.
- All the while cooking oil burns, thick black smoke continues to belch forth.

Another point many people do not know is that over-heated cooking oil that catches fire can make a **huge flame**.

For example, a small 12" skillet with only 1/2" deep of cooking oil can create a flame **7-ft to 9-ft** high! A large cooking vessel containing up to 3 gallons of cooking oil can create a flame up to **15-ft** high!

On average, every year in the U.S. there are 80,000 kitchen/house fires caused by burning cooking oil that are responded to by a Fire Department. Imagine a 3-ft high kitchen stove supporting a cooking vessel emitting a 7-ft flame... that is a dangerous house fire!

The vast majority of these kitchen fires are the result of leaving cooking oil unattended. Simply answering the door bell, phone or tending to a crying child are sufficient distractions that allow a 12" skillet with 1/2" cooking oil to over-heat and catch fire.

**Eventually, burning cooking oil will self extinguish. Actual burn out time does vary but on average:**

- A 12" skillet with 1/2" deep cooking oil will self extinguish in about 5-7 minutes after first flame emits.
- A cooking vessel with 3-gallons of cooking oil will self extinguish in about 20-25 minutes after first flame emits.

**Either way a very large flame is raging long enough to spread fire to any combustible structure that it touches.**

Another well known point is that cooking oil can be **re-used**. Most cooking oil brands recommend using oil 4-5 times if it is strained, and can be stored in a cool dark place from 9-12 months.

During the storage period bacteria will form on poultry, fish or animal fats remaining in the oil. This bacteria is quickly killed when the oil is re-heated. Prior to using again, it is recommended that you smell the cooking oil. If it smells unpleasant or rancid, discard properly and use new cooking oil.

However, most people are unaware that used cooking oil has a **reduced** Smoke Point and Flash Point temperature due to partial breakdown of the oil. (Partial break-down is caused by previous use and bacteria) Although safe for normal use, this is just another reason to never, ever leave cooking oil unattended during heat up and cooking.

**Cooking Oil facts to Remember:**

- 100% Peanut Oil is considered a very stable cooking oil having a higher Smoke and Flash Point temperature than other vegetable oils.
- Some cooking oil is sold as a "blend" of vegetable and peanut oil.
- Re-used Vegetable and Peanut Oil both have reduced Smoke and Flash Point temperatures.
- As a result, Flash Point temperature of cooking oil ranges from 550°F to 700°F.

**Remember; Think Safety and use Common Sense when frying with cooking oil/grease.**

## **CLEANING AND STORAGE MAINTENANCE**

### **⚠ CAUTION ⚠**

- **Wait for oil to cool to or below 115°F (45°C) before draining into a plastic container. Hot oil can melt the plastic and cause personal injury.**
- **The weight of 4 to 4 1/2 gallons of oil creates downward pressure so S-L-O-W-L-Y open drain valve to prevent spillage.**

### **DRAINING THE OIL**

1. This fryer comes equipped with a drain hose that attaches to the drain valve. You may use, or not use the drain hose, that is up to you.
2. Batter from frying settles down into the V-Bottom at the drain valve. It is recommended that you first use a bucket to catch the loose batter as it drains.
3. Once oil begins to flow clear, you may begin draining back into the original containers.

**HINT:** Cooking oil may be used several times before needing to be replaced. The unique design of this appliance allows the food batter to fall to the bottom **below the heat source** where it will not scorch. The oil on the bottom of the appliance is cooler than the oil at the top. For this reason, the oil stays cleaner longer. You should strain oil back into its container.

### **CLEANING THE FRYER**

**Considering the nature of the cooking task, clean-up is relatively simple. You need a garden hose, bucket, dishwashing liquid and a sponge.**

**NOTE:** You may first want to move the empty fryer to a clean-up area.

1. Position the bucket under the open drain valve and using a garden hose, rinse out the V-Bottom section into the bucket.
2. Close the drain valve and add water into the fryer vessel up to the internal heat tubes. Add a dab of dishwashing liquid and clean the interior with the sponge.
3. Drain the soapy water and rinse clean with garden hose.
4. Using a vegetable oil cooking spray, coat the interior to prevent rust.

## STORAGE OF FRYER

1. Store fryer in a dry place. Do not store outside exposed to weather. Storage of a gas appliance indoors is permissible only if the cylinder is disconnected. If storing fryer indoors, detach and leave LP cylinder outdoors. LP cylinders must be stored outdoors out of the reach of children and must NOT be stored in a building, garage or any other enclosed area.
2. For long term storage, cover the burner in-take and exhaust vent with a plastic bag to prevent wasps, spiders and dirt dobbbers from building nests inside the heat tubes.
3. The heat tube can be cleaned by disconnecting both exhaust vent and burner in-take and using a garden hose, spraying water through the system.
4. Inspect entire appliance including regulator hose assembly before each use. Replace any damaged or worn parts. Use only parts specified by Barbour International, Inc.

### ⚠️ WARNING ⚠️

A clogged heat tube can result in flames exiting the exhaust or a back-flash at the burner intake. Inspect heat tube prior to each use.

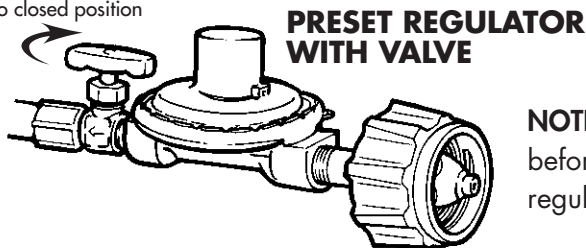
## TROUBLE SHOOTING TIPS

### Problems with lighting the fryer:

1. LP Hose Regulator assemblies and propane tanks are equipped with a **safety device** to reduce 90% of gas flow should the hose be cut or severed. **Sometimes this safety device may be activated when lighting the fryer.** To prevent this, **ALWAYS** make sure the regulator valve is in the **closed position** (see illustration below) before opening the valve on the LP Cylinder. Then **SLOWLY** open regulator valve to light.

**Prior to lighting, turn regulator valve to CLOSED position.**

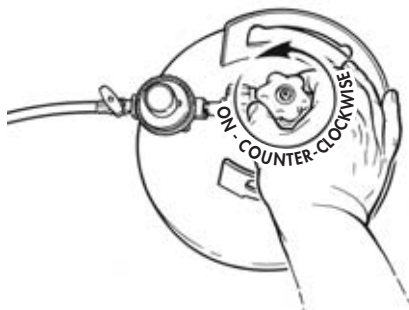
CLOCKWISE  
to closed position



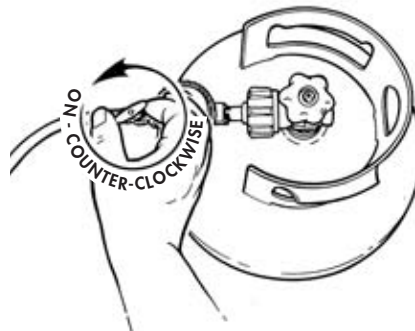
**NOTE:** Prior to lighting, turn **regulator valve** to **CLOSED** position before opening the valve on LP Cylinder. Then **S-L-O-W-L-Y** open regulator valve to light.

2. The excess flow safety device can also be activated by opening the cylinder valve too fast. So remember; **Open cylinder valve S-L-O-W-L-Y and open regulator valve S-L-O-W-L-Y.**



**S-L-O-W-L-Y Turn LP Cylinder Valve One Full Turn counter-clockwise**



**S-L-O-W-L-Y Turn Regulator Valve ON counter-clockwise**



# TROUBLE SHOOTING GUIDE

SYMPTOM	CAUSE	POSSIBLE SOLUTION
<b>Burner lights but the flame remains very small</b>	Rapid gas flow from propane tank activates EXCESS FLOW safety device	Repeat lighting instructions and be certain to S-L-O-W-L-Y open cylinder valve one full turn, then S-L-O-W-L-Y open regulator valve to light burner
<b>Burner will not light</b>	Blockage in burner tube from spider webs, insects, dirt dobbers and debris	Disconnect hose from burner. Clean and check burner tube for spiders, insect nests and debris
<b>Burner will not light and burner tube is clean</b>	Not enough gas flow from propane tank	Open cylinder valve all the way, then S-L-O-W-L-Y open regulator valve to light burner
	Low gas level in propane tank, or tank is empty	Check gas level in propane tank, re-fill or exchange tank
<b>Flame has gone out</b>	Low gas level in propane tank, or tank is empty	Check gas level in propane tank
	Too much wind	Check wind direction and set Fryer away from windy areas
<b>Hissing or gurgling sounds coming through regulator hose assembly from tank to burner</b>   <b>WARNING</b>  <b>Do not use this appliance if gas leaks cannot be stopped and corrected.</b>	Water in burner tube	Check burner tube for moisture, make sure burner is dry
	Damaged hose	Perform soapy water test to check for cracks in hose. See pages 14-15; <b>Model M5HPR1</b>
	Gas leak	Perform soapy water test to check all connections - See pages 14-15



# Other Products by Bayou Classic



**Stainless Steel and  
Aluminum Stockpots**  
24-Qt. - 162-Qt.



**Stainless Steel  
6-PC. Complete Brew Kettle Sets**  
8-Gal., 10-Gal. & 16-Gal.



**Cast Iron Cookware**



**SP10**  
High Pressure Cooker



**500-515**  
Cypress Ceramic Grill



**SQ14**  
Outdoor Patio Stove™



**KAB4**  
Banjo Cooker



**500-710**  
Smoker Grill with Firebox



**700-709**  
9-Gallon Bayou™ Fryer

# BAYOU™ FRYER ACCESSORIES



**5070**

Bayou™ Fryer Thermometer



Basket Dimensions:  
11" x 5.5" x 4.25"

Stainless Steel  
Basket

**700-186**

4-Gal. Bayou™ Fryer Basket



**5004**

4-Gal. Bayou™ Fryer Cover



**M5HPR-1**

10 PSI Preset Regulator  
Stainless Braided Hose



Basket Dimensions:  
12" x 11" x 4.5"

Stainless Steel  
Basket

**700-188**

Bayou™ Fryer Accessory Basket



**700-185**

Bayou™ Fryer Accessory Cart



Bayou™ Fryer  
with Accessory Cart

[www.thebayou.com](http://www.thebayou.com)

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