



2-Burner Fryer Cart

OWNER'S MANUAL ASSEMBLY AND OPERATING INSTRUCTIONS

SAVE THIS MANUAL FOR FUTURE REFERENCE

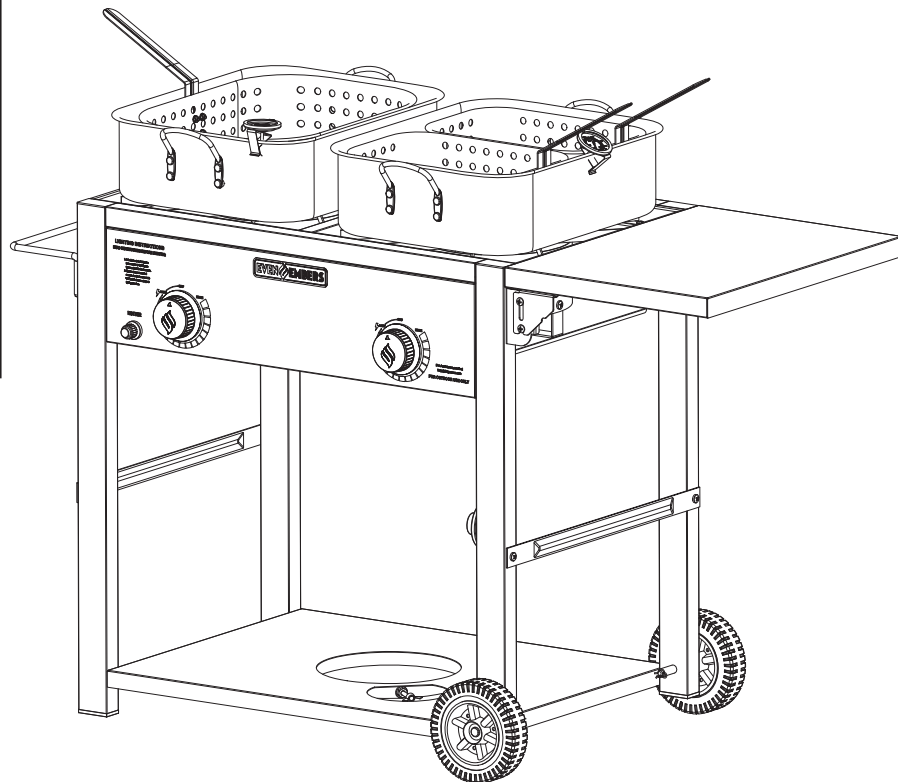
Model GAS5200AS

NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH
THE FRYER OWNER FOR FUTURE
REFERENCE.

⚠ WARNING

HAZARDOUS EXPLOSION MAY RESULT IF THESE
WARNINGS AND INSTRUCTIONS ARE IGNORED. READ AND
FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS
MANUAL TO AVOID PERSONAL INJURY, INCLUDING DEATH
OR PROPERTY DAMAGE.

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



NOT FOR COMMERCIAL USE

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR FRYER AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR FRYER.

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

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR FRYER.**

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 gas supplier or your fire department.

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

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 (7.5m) of any flammable liquid.
4. Never allow the oil or grease to get hotter than 400 *F (200 *C). If the temperature exceeds 400 *F (200 *C) or if the oil begins to smoke, immediately turn the burner or gas supply OFF.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115 *F (45 *C) or less.
6. If a fire should occur keep away from the appliance and immediately call your fire department. Do not attempt to extinguish oil or grease fire with water.

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

DANGER



Do not store a spare LP cylinder under or near this appliance.
Never fill the cylinder beyond 80% full.

If the information above is not followed exactly, a fire causing death or serious injury could occur.

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-  **DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.
-  **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.
-  **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov

 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

GENERAL WARNINGS:

⚠ WARNING

- This appliance shall be used **OUTDOORS** only. Do **NOT** use in a building, home, garage, balcony, porch, tent or any other enclosed area. Fryers/Boilers shall not be used on or under apartment or condominium balcony or deck. Do **NOT** install or use in or on recreational vehicles and/or boats.
- When cooking, the fryer/boiler must be 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.
- This appliance is not for frying turkeys.
- Do **NOT** operate appliance any closer than 10 feet from any combustible materials including walls or railings or under overhead construction as these materials could ignite should grease fire occur.
- Smoking oil is an indication that the oil is too hot and may ignite. Oil ignites at varying temperatures; therefore, never allow the oil to exceed 400°F (200°C) and **NEVER LEAVE HEATING OIL UNATTENDED.**
- Carefully monitor the temperature of the oil with a thermometer and regulate the temperature so that it does not overheat. If necessary, turn the gas **OFF** to the appliance to allow the oil to cool.
- If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner **OFF** and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner. (See instructions on page 10 for relighting.)
- Hot oil or water can cause severe burns and permanent disfigurement; use caution and common sense when operating this product.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times. Carefully monitor all activity around fryer to avoid burns or other injuries. Do not wear loose clothing or allow long hair to hang freely while lighting or using fryer.
- Use caution when walking or standing near fryer as splattered oil may have created a slick surface.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- 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.
- Never overfill the cooking vessel with oil, grease or water.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel.
- Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products **MUST** be completely thawed and towel dried before being immersed in the fryer.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- When cooking with oil/grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire immediately call the Fire Department. Do not attempt to extinguish with water. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Check all gas connections by following directions in the “Gas Leak Testing” section on page 8 of this manual. Never test for gas leaks with a lighted match or open flame. Do not operate this fryer with a gas leak.
- Do not store or use gasoline or other liquid/aerosols with flammable vapors in the vicinity of this fryer.
- 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.

⚠ WARNING

- Position propane tank and cooker, as illustrated on page 7, to protect hose from contact with hot surfaces which could create a leak. Never use a hose that shows signs of cracking or damage.
 - DO NOT use external electrical sources with this appliance.
 - An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
 - An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
 - An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
 - The installation shall conform with local codes or, in the absence of local codes CSA B149.1, CSA B149.2.
 - The pressure regulator assembly supplied with the appliance must be used. Only use replacement regulator # 5200-600-5200-15. This regulator can be obtained by contacting Even Embers at 1-855-735-9922 or help@fairgameus.com.
 - The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Use caution and common sense.
 - This appliance is not intended for and should never be used as a heater.
 - Do not use this fryer for other than its intended purpose. Properly dispose of packaging materials.
 - Only use replacement/accessory parts manufactured by Even Embers. Repairs should be performed by Even Embers.
 - Not for commercial use. DO NOT use this fryer for anything other than its intended purpose.
- ⚠ WARNING:** Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.
- ⚠ DANGER:** Do not put appliance in storage or travel mode immediately after use. Allow appliance to cool to touch before moving or storing. Failure to do so could result in fire resulting in property damage, personal injury, or death.
- ⚠ WARNING:** Disconnect the appliance from the gas supply prior to storage or transportation.

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS COOKER.

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**



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.

LP GAS CYLINDER (TANK) SPECIFICATIONS AND INSTALLATION:

WARNING

- **ONLY** connect this cooker to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- **DO NOT** connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- **DO NOT** connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your cooker is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your cooker.
- **DO NOT** expose LP gas cylinders to excessive heat or ignition sources.
- **DO NOT** store a spare LP gas cylinder under or near your cooker.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- **DO NOT** allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

DANGER

- **DO NOT** store a spare LP gas cylinder (full or empty) near your cooker. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- 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 obstructions and debris.
- **DO NOT** insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.
- Do not put appliance in storage or travel mode immediately after use. Allow appliance to cool to touch before moving or storing. Failure to do so could result in fire resulting in property damage, personal injury, or death.

LP GAS CYLINDER (TANK) SPECIFICATIONS:

LP gas cylinder (not supplied with this cooker)

The LP (Liquid Propane) gas cylinder specifically designed to be used with this cooker must be 12" (30.5 cm) diameter x 18" (45.7 cm) tall and have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

This cooker is designed to fit Worthington, Manchester or S MPC brand 20 lb. (9.1 kg) cylinders. Other brand DOT cylinders may fit this cooker if the cylinder has similar dimensions of the top and bottom rings.

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)
- Propane Installation Code: CAN/CGA B149.2 (Canada)

To check your local codes, see your local LP gas dealer or natural gas company. This grill was not intended to be connected to a natural gas supply line. If an external electrical source is utilized, it must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA 22.1.

When purchasing or exchanging a cylinder for your gas grill, it must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and provided with a listed over-filling prevention device (OPD), and provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

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).

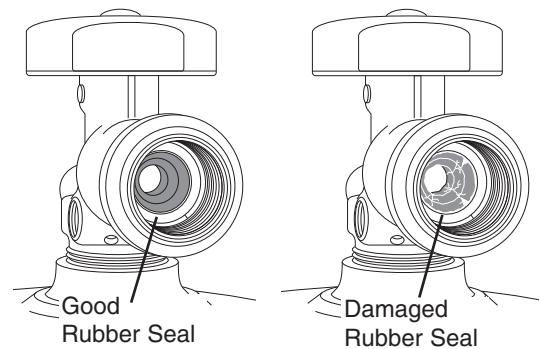
FILLING THE LP GAS CYLINDER (TANK):

⚠ WARNING

- Allow only qualified licensed 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 grill is not connected to cylinder.
- If you exchange a cylinder with a qualified exchange program, the new cylinder must have a Type 1 valve and an over-filling prevention device (OPD).
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.

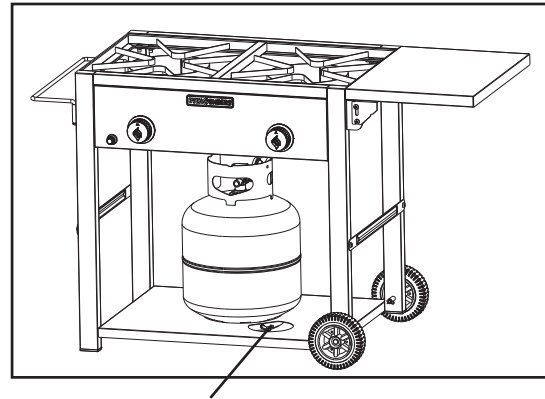
LP GAS CYLINDER (TANK) RUBBER SEAL INSPECTION:

- Inspect the LP cylinder valve rubber seal for cracks, wear or deterioration prior to use. Overtime a damaged rubber seal might cause a gas leak even with the connection tightened.
- A visual inspection of the seal should be done each time the LP cylinder is connected to the grill, has been refilled, exchanged or has not been used for more than 60 days.
- Do not use a LP cylinder with a damaged rubber seal as shown. The LP cylinder must be returned unused to the seller.



INSTALLING THE LP GAS CYLINDER (TANK) ONTO THE GRILL:

1. Check that the cylinder valve is closed by turning the knob clockwise. Inspect cylinder valve rubber seal for cracks or deterioration. Do not use propane tank with damaged seal as a gas leak may occur.
2. Place the cylinder into the tank holder in the bottom shelf.
3. Orient the cylinder such that the valve opening faces the back of the fryer, and the hose is not kinked or damaged.
4. Tighten the tank retention screw to secure tank.



Tank Retention Screw

HOSE & REGULATOR SPECIFICATIONS AND INSTALLATION:

⚠ WARNING

- DO NOT attempt to connect grill, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line. For dual fuel grills that can be converted to natural gas, a Even Embers® conversion kit must be purchased and installed for use with natural gas.
- DO NOT use any other pressure regulator/hose assembly other than the one supplied with your grill. Replacement pressure regulator/hose assembly must be part No 5200-600-5200-15, which can be obtained by contacting customer service at 1-855-735-9922 or help@fairgameus.com.
- DO NOT attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 5 psi (34.5 kPa).
- Ensure the tank valve is **CLOSED** prior to connecting the LP gas cylinder to your grill. Turn the valve knob clockwise to properly close the valve. 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 hose and regulator before connecting cylinder to grill. Read and follow all warnings on the LP cylinder.

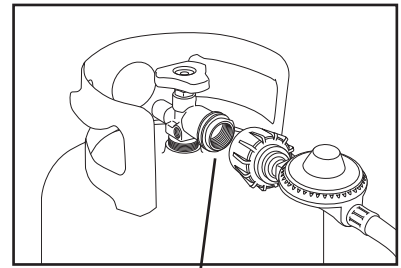
HOSE AND REGULATOR:

Your grill 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 valve has been made.
Note: The cylinder valve and all grill burner knobs must be turned OFF before any connection is made or removed.
2. A regulator flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour. If the flow limiting device is activated, perform Regulator Resetting Procedure.
Note: If your grill will not get hot enough to cook, the flow limiting device may have been activated.

CONNECTING HOSE AND REGULATOR:

1. Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Attach or detach regulator to the LP gas cylinder only when cylinder is at rest in tank holder.
3. Check that the cylinder valve is closed by turning the knob clockwise.
4. Check that the grill's burner control knobs are in the "OFF" positions.
5. Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your grill. Only the manufacturer's supplied replacement should be used.
6. Remove the protective plastic cap from the cylinder valve.
7. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.
8. Hold regulator and insert the brass nipple into the LP cylinder valve outlet. Ensure that the device is centered properly.
9. 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 7 and 8.
10. Leak check all fittings before lighting your grill. See section on "Leak Testing" in this manual.



Inspect Rubber Seal (see page 6)

Note: To remove regulator from propane tank, turn off the tank valve and rotate the large coupling nut counter-clockwise and remove.

REGULATOR RESETTING PROCEDURE:

If your grill will not get hot enough to cook, the flow limiting device may have been activated.

Mini Reset:

Turn ALL burner control knobs to "OFF", turn off the cylinder valve. Wait one minute. Slowly turn cylinder valve ON and relight grill. If burner flame is higher and grill heats up properly – proceed with cooking.

Full Reset:

Turn ALL burner control knobs to "OFF", turn off the cylinder valve. Disconnect hose and regulator from cylinder. Wait two minutes, reattach hose and regulator and perform leak test.

LEAK TESTING:

⚠ WARNING

- Never use your fryer without leak testing all gas connections and propane tank. Follow the section on "Leak Testing" in this manual for proper procedures.

⚠ DANGER

To prevent fire or explosion hazard:

- DO NOT smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the fryer is in use or while fryer is still hot.

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, exchanged or if any of the gas components are disconnected or 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.

CHECKING FOR LEAKS:

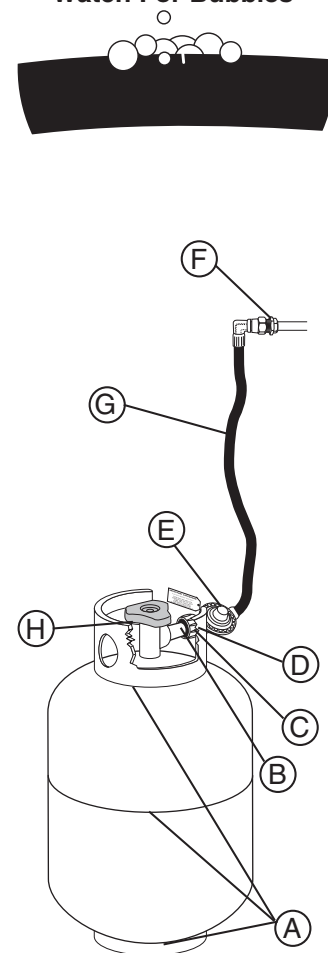
⚠ CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Ensure all control knobs are set to the "OFF" position.
3. Turn on the gas at the cylinder valve. Turn the cylinder valve knob counter-clockwise to full open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
4. Apply the soapy water mixture to the following:
 - (A) Supply tank (cylinder) weld.
 - (B) Connection nut to tank valve.
 - (C) Back side of connection nut to brass nipple.
 - (D) Brass nipple connection into regulator.
 - (E) Regulator connections to gas supply hoses.
 - (F) Hose connection to gas manifold.
 - (G) The full length of gas supply hose.
 - (H) Tank valve to cylinder.
5. Check each place listed (A–H) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
6. Turn off gas supply at cylinder valve.
7. Turn on control knobs to release gas pressure in hose.
8. Turn control knobs to "OFF" position.
9. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal. (see page 6)
10. Repeat soapy water test until no leaks are detected.
11. Turn off gas supply at cylinder valve until you are ready to use your grill.
12. Wash off soapy residue with cold water and towel dry.
13. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.

⚠ WARNING: **DO NOT** use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.

Watch For Bubbles

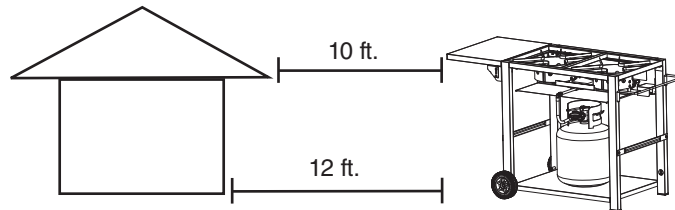


PRE-START CHECK LIST:

⚠ DANGER

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 and prior to each use. **DO NOT** operate this fryer until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the fryer is properly assembled.
- Leak check all gas connections and propane tank. See section on “Leak Testing”
- Ensure that all electrical supply cords are properly grounded.
- Position your fryer on a non-combustible level surface in a well ventilated location, a safe distance from combustible materials, buildings and overhangs.



Note: Due to the intense heat from burner, it is normal for discoloration to occur on fryer during the first few uses.

LIGHTING INSTRUCTIONS:

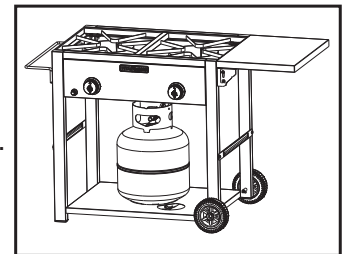
⚠ WARNING

Follow the instructions exactly. 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.

LIGHTING THE BURNERS:

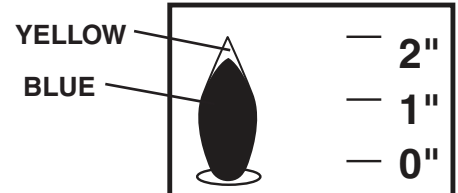
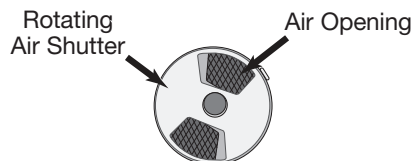
1. Make sure control knobs are in the OFF position.
2. Select the burner to be lit. Turn the burner control knob counterclockwise to LOW.
- ⚠ CAUTION: DO NOT stand with head, body, or arms over the burner when lighting.
3. Press igniter and hold for 3 to 5 seconds.
4. If burner does NOT ignite immediately, turn the burner control knob to OFF, wait 5 minutes for gas to evacuate and repeat steps 1 through 3 until burner ignites.

5. 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 burner and cylinder. DO NOT attempt to operate the fryer until the problem is found and corrected.



BURNER FLAME CHECK

Adjust flame height using regulator control knob. Rotate air shutter to achieve mostly blue flame. The air shutter mounted on the front of your burner helps to control the amount of air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air shutter until the desired flame is achieved.



TURNING OFF THE FRYER:

1. Turn off the cylinder valve.
2. Turn all burner control knobs to the “OFF” position.

Note: Turn off LP cylinder first to prevent gas from being left in the system under pressure.

⚠ CAUTION: The cylinder valve should always be in the off, or in the closed position when the fryer 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.

- Never leave heating oil unattended - it can ignite.
- Smoking oil is an indication that the oil is too hot and may ignite. Oil ignites at varying temperatures; therefore, never allow the oil to exceed 400 °F and **NEVER LEAVE HEATING OIL UNATTENDED.**
- Never allow oil to reach “Fire Hazard” zone on the thermometer.
- Never exceed maximum fill line on cooking vessel.
- Make sure fryer is at least 10 ft from all combustible materials including overhangs.
- Aluminum pots will melt if placed over burner empty.
- It will take approximately 20-30 minutes to preheat your oil. Never leave oil unattended during preheating or cooking process as it can ignite and hot oil is extremely hazardous and should be monitored at all times.
- Use extreme care when lowering or removing food from hot oil or liquid.

HOW TO DETERMINE THE PROPER AMOUNT OF OIL:

(For Use With Cooking Vessels That Do not Have Maximum Fill Line).

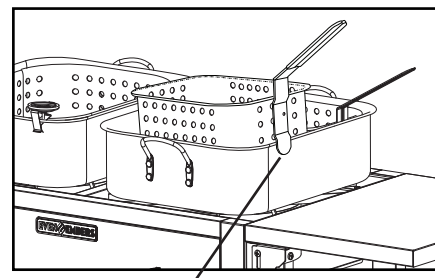
Never use a cooking vessels larger than 30 quarts or one that does not fit within the retaining ring of the fryer stand.

1. Place the food product on or in the holder. (strainer basket)
2. Place the food product and holder into the empty vessel.
3. Fill the vessel with water just until the food product is completely submerged. There must be a minimum of 1.5 inches (38 mm) between the water level and top of the vessel.
4. 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.
5. Remove the water and completely dry the vessel and the food product.
6. This is the amount of cooking oil the vessel is to be filled with to cook the food product.

DRAINING OIL FROM BASKETS:

- Wear protective gloves if necessary.
- Basket support at base of handle will help to drain oil from basket before emptying food.

⚠ CAUTION: Always hold handle when resting basket on side of pan to avoid splashing hot oil.



Basket Support

PROPER CARE AND MAINTENANCE:

BURNER ASSEMBLY/MAINTENANCE:

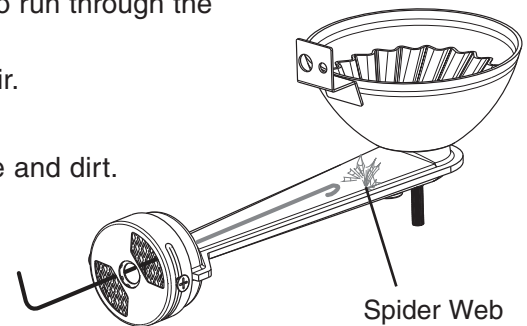
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Although your burner is constructed of cast iron, it may rust as a result of the extreme heat and acids from cooking foods. Regularly inspect the burner for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.

⚠ WARNING: **DO NOT** obstruct the flow of combustion and ventilation air. Burner tube can become blocked by spiders and other insects building their nests. A blocked burner tube can prevent gas flow to the burner and could possibly result in a burner tube fire. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the fryer.

1. Turn gas off at control knob and disconnect regulator from burner.
2. Use a narrow bottle brush or a stiff wire bent into a small hook to run through the burner tube.

Note: Wear eye protection when cleaning burner with compressed air.

3. Check each port to make sure air comes out each hole.
4. Wire brush entire outer surface of burner to remove food residue and dirt.
5. If burner is damaged, obtain a replacement burner.
6. Reinstall burner and retaining nuts on support strap inside burner stand.



BURNER CLEANING AND MAINTENANCE:

- Visually check burner flames for proper operation (see pictorial in above). Spiders or other insects can nest in the burner causing gas blockage.
- For safe cooking and peak performance of your fryer, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, screws, etc.) before each use.

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

- Clean appliance with mild dishwashing detergent, hot water and sponge. A soft bristle brush can also be used.
- Inspect entire appliance including regulator and replace any damaged or worn parts. Use only parts specified by Even Embers.

TRANSPORTING AND STORAGE:

⚠ WARNING

- **Never move a fryer when hot or in use.**
- **Make sure that control knob is in off position.**
- **DO NOT store a spare LP gas cylinder (filled or empty) under or near the fryer.**
- **Never store flammable liquids or spray canisters under or near the fryer.**
- **If the outdoor cooking gas appliance is not in use, the propane tank must be disconnected.**
- **Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.**
- **Cylinders must be kept out of reach of children.**

BEFORE STORING YOUR FRYER:

- Ensure that the control knob is in the off position and remove propane tank from regulator
- Clean all surfaces. Lightly coat the fryer with cooking oil to prevent excess rusting.
- If storing the fryer indoors, disconnect the propane tank.
- Place dust cap on propane tank valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the propane tank. Other types of caps or plugs may result in leakage of propane.
- Check and clean burner prior to use after storing, at the beginning of grilling season or after a period of not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the fryer. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.
- In order to extend and maintain the life and condition of the fryer, we recommend that the unit be covered when stored outside.

TROUBLE SHOOTING:

Problem	Possible Cause	Prevention/Cure
Burner will not light	LP gas tank is low or empty	Check if propane tank is empty. If empty, replace.
	LP gas leak	1. Turn control knob valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Leak Testing" in the owner's manual
	LP gas tank not fully connected	Tighten propane tank hand tight to regulator
	Obstruction of gas flow	Clean burner assembly
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Burner ports clogged or blocked	Clean burner ports
Fryer does not get hot enough	Out of gas	Replace propane tank
Irregular flame pattern. Flame does not run full length of burner	Burner ports are clogged or blocked	Clean burner ports
	Air shutter on burner needs adjustment	See section on "Burner Adjustment"
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn fryer for 15 minutes on "HIGH"
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Food residue, grease, etc.	Clean burner assembly
	Poor alignment of valve to burner venturi	Make sure burner venturi is properly engaged with valve
	Air shutter on burner needs adjustment	See section on "Burner Adjustment"
Flame blows out	High or gusting winds	Do not use fryer in high winds
	Low on LP gas	Replace or propane tank
	Burner holes may be obstructed	Refer to "Burner Assembly/Maintenance" instructions
Oil does not reach desired temperature	Food is not fully defrosted	Do not attempt to fry a frozen or partially frozen food. Ensure the food is completely thawed prior to frying.
	The control knob valve is not fully opened	Fully open the control knob valve. The control knob valve is opened in counter-clockwise direction.

ASSEMBLY INSTRUCTIONS:

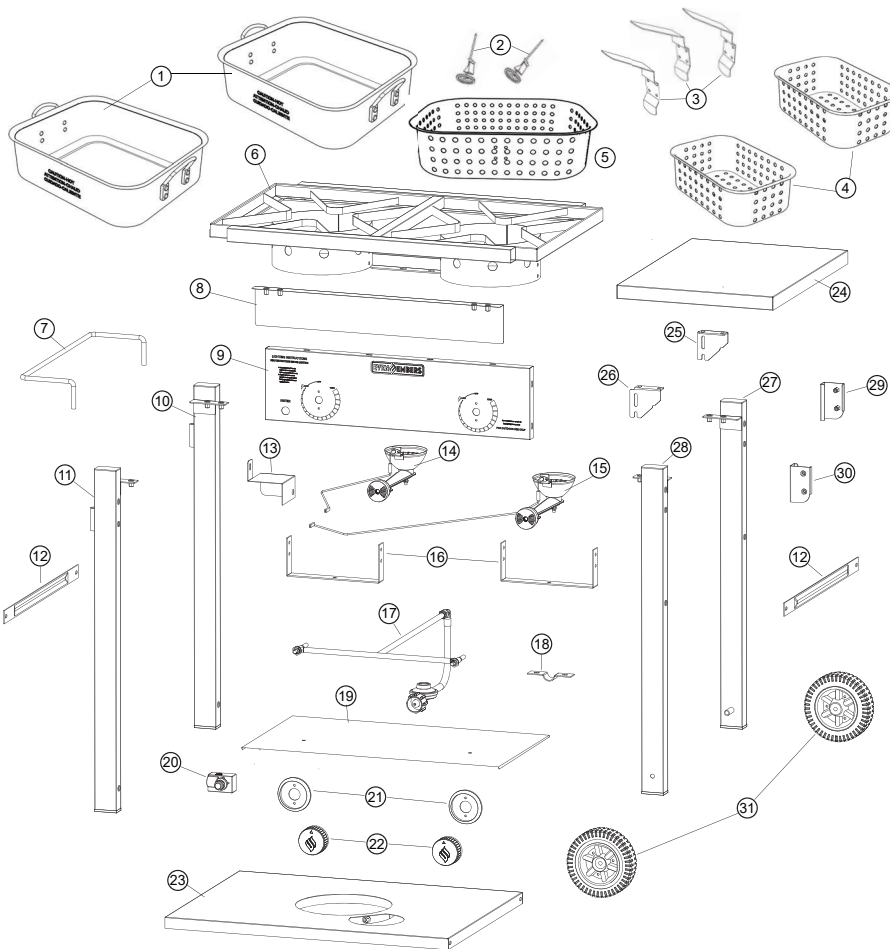
⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR FRYER. WE RECOMMEND TWO PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.

The following tools are required to assemble this Even Embers 2-Burner Fryer Cart:

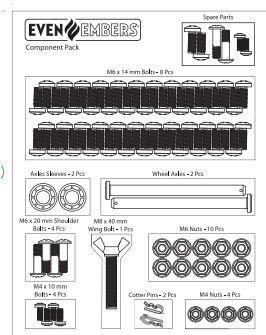
- **Phillips Screwdriver**
- **Adjustable Wrench**

PARTS LIST:

- | | |
|---|-----------------------------|
| ① | 2 Fryer Pots |
| ② | 2 Thermometers |
| ③ | 3 Fryer Basket Handles |
| ④ | 2 Small Fryer Baskets |
| ⑤ | 2 Large Fryer Basket |
| ⑥ | 1 Cooktop Assembly |
| ⑦ | 1 Side Handle |
| ⑧ | 1 Front Heat Shield |
| ⑨ | 1 Front Panel |
| ⑩ | 1 Left Rear Leg |
| ⑪ | 1 Left Front Leg |
| ⑫ | 2 Leg Crossbar |
| ⑬ | 1 Igniter Heat Shield |
| ⑭ | 1 Left Burner (short wire) |
| ⑮ | 1 Right Burner (long wire) |
| ⑯ | 2 Burner Support Bar |
| ⑰ | 1 Manifold & Hose/Regulator |
| ⑱ | 1 Manifold Bracket |
| ⑲ | 1 Heat Shield |
| ⑳ | 1 Igniter |
| ㉑ | 2 Control Knob Bezels |
| ㉒ | 2 Control Knobs |
| ㉓ | 1 Cart Base |
| ㉔ | 1 Side Table |
| ㉕ | 1 Right Side Table Bracket |
| ㉖ | 1 Left Side Table Bracket |
| ㉗ | 1 Right Rear Leg |
| ㉘ | 1 Right Front Leg |
| ㉙ | 1 Right Support Bracket |
| ㉚ | 1 Left Support Bracket |
| ㉛ | 2 Wheels |

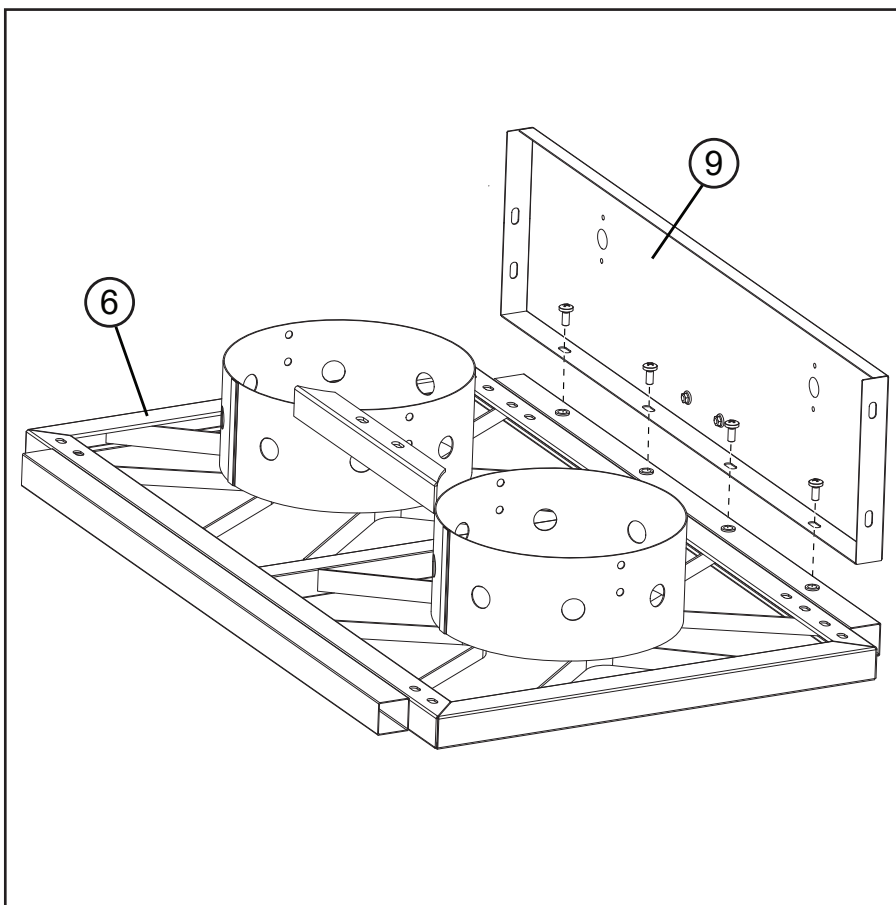


HARDWARE LIST:



1

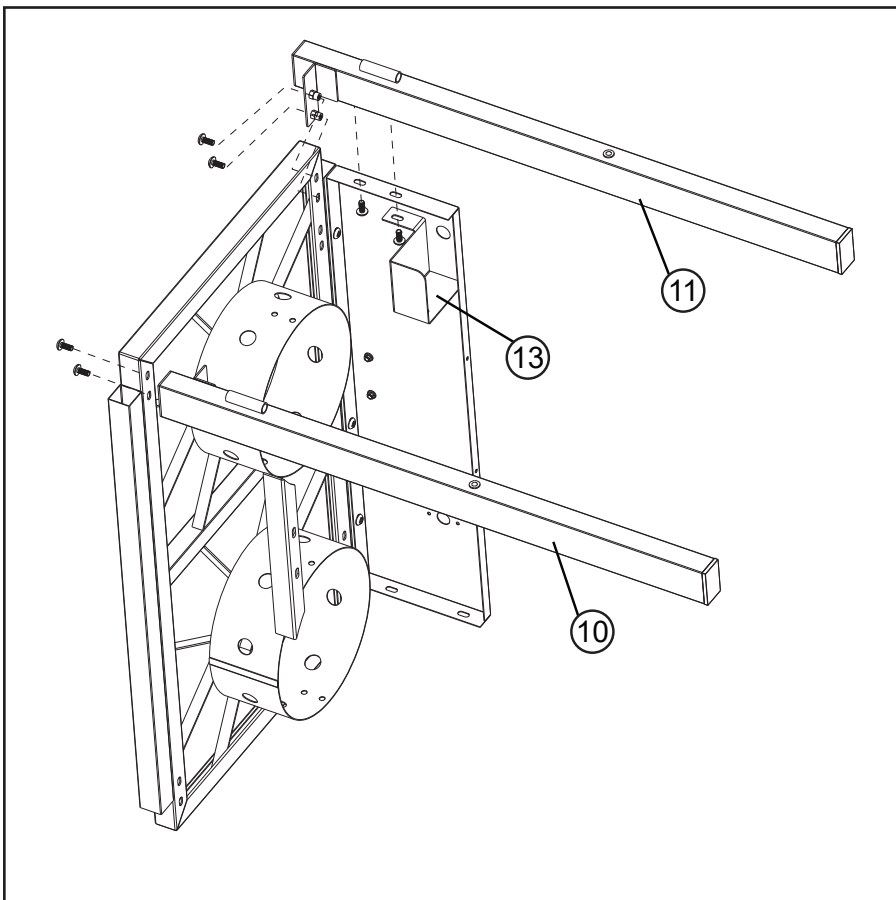
Attach front panel ⑨ to cooktop assembly ⑥ using four M6 x 14 mm bolts.



2

Attach left front leg ⑪ and igniter heat shield ⑬ using four M6 x 14 mm bolts.

Attach left rear leg ⑩ using two M6 x 14 mm bolts.



3

Attach right front leg ②⑧ using four M6 x 14 mm bolts.

Attach right rear leg ②⑦ using two M6 x 14 mm bolts.

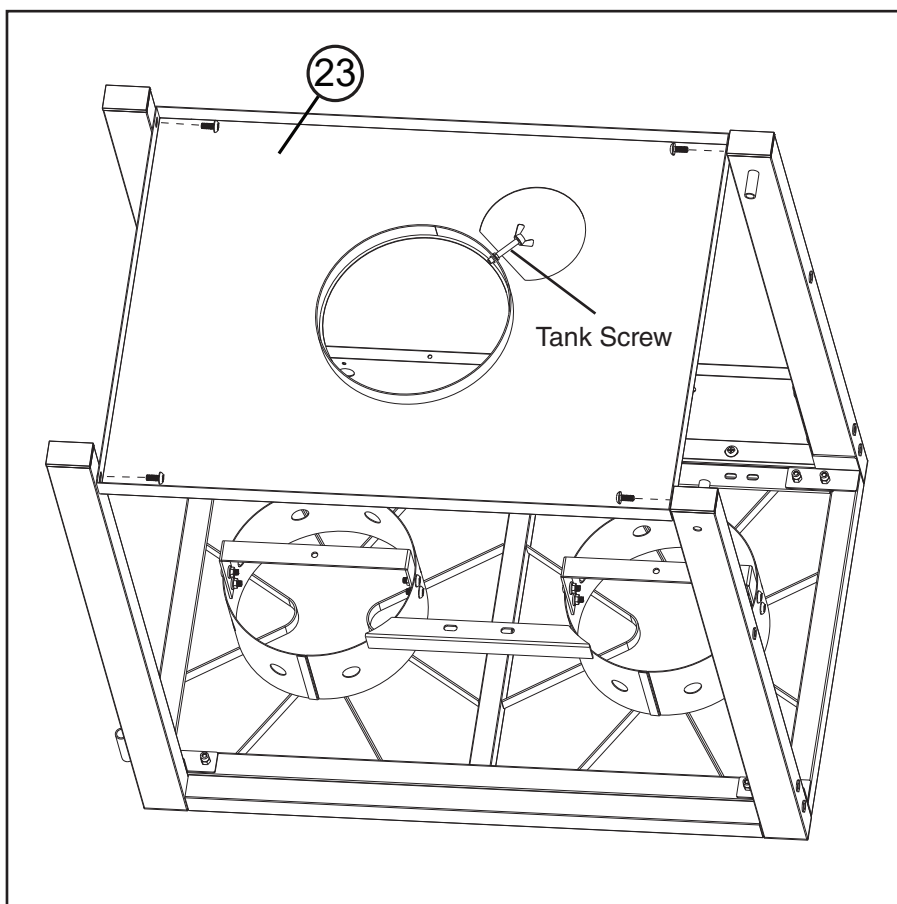
4

Attach burner support bars ①⑥ to cooktop assembly ⑥.

5

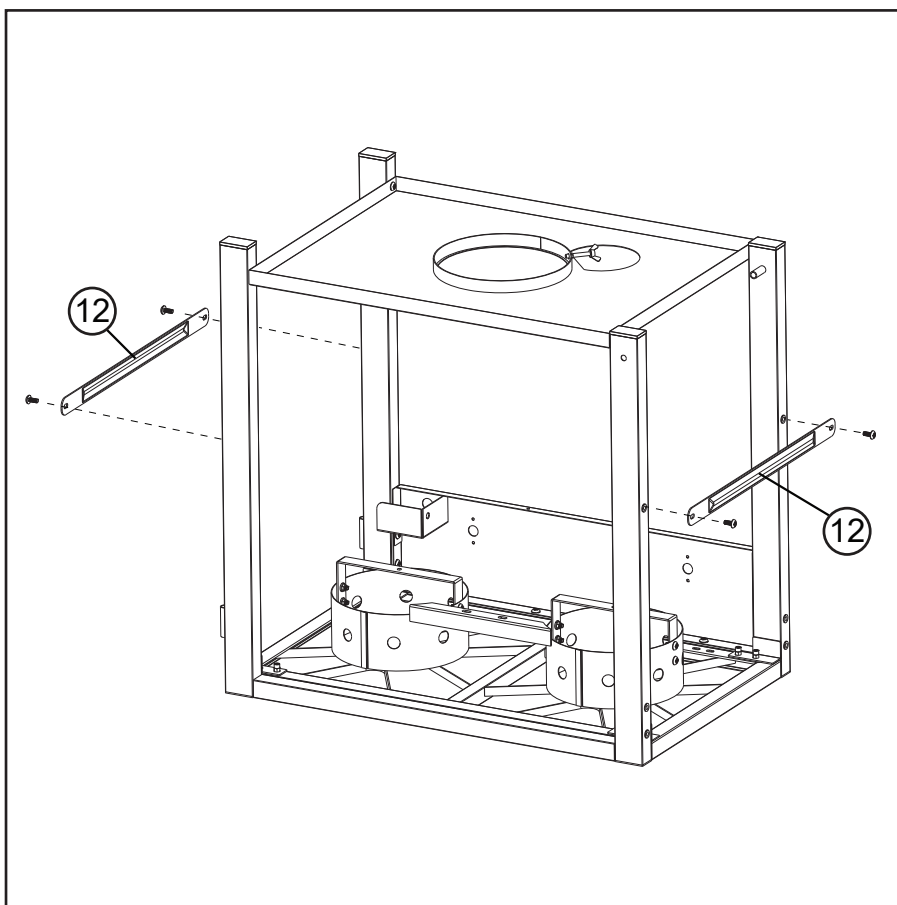
Attach cart base ②③ to legs using four M6 x 14 mm bolts.

Insert M8 tank retention bolt.



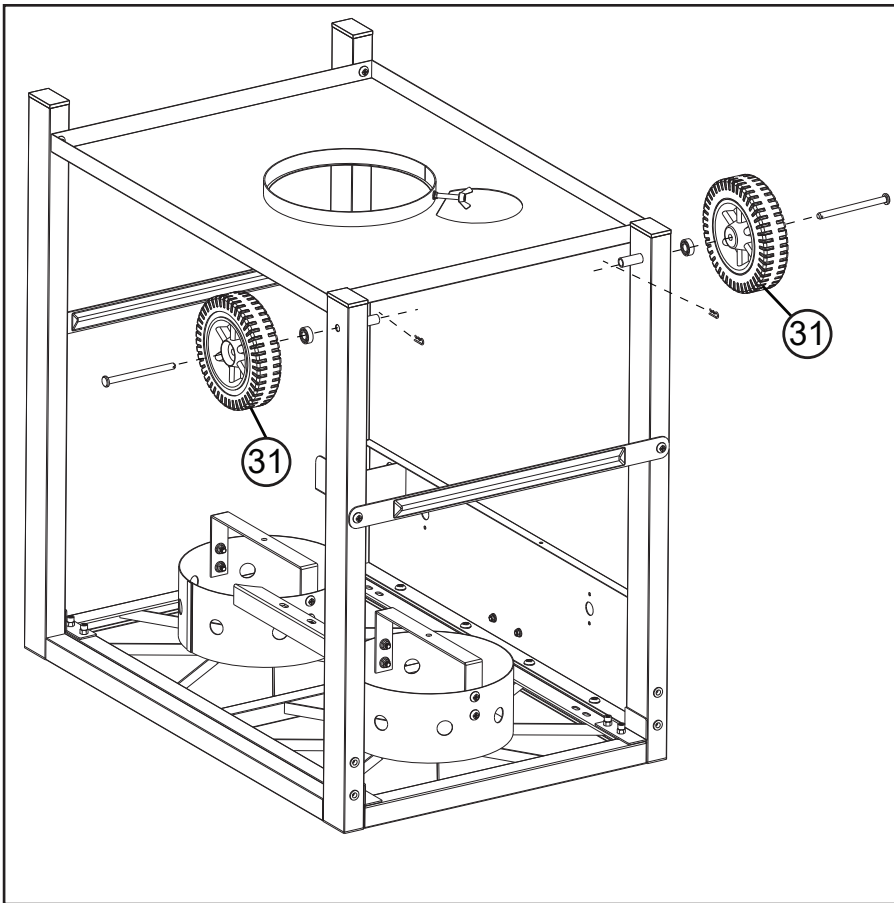
6

Attach leg crossbars ①② using four M6 x 14 mm bolts.



7

Attach wheels ③① using two wheel axles, axle sleeves and cotter pins.

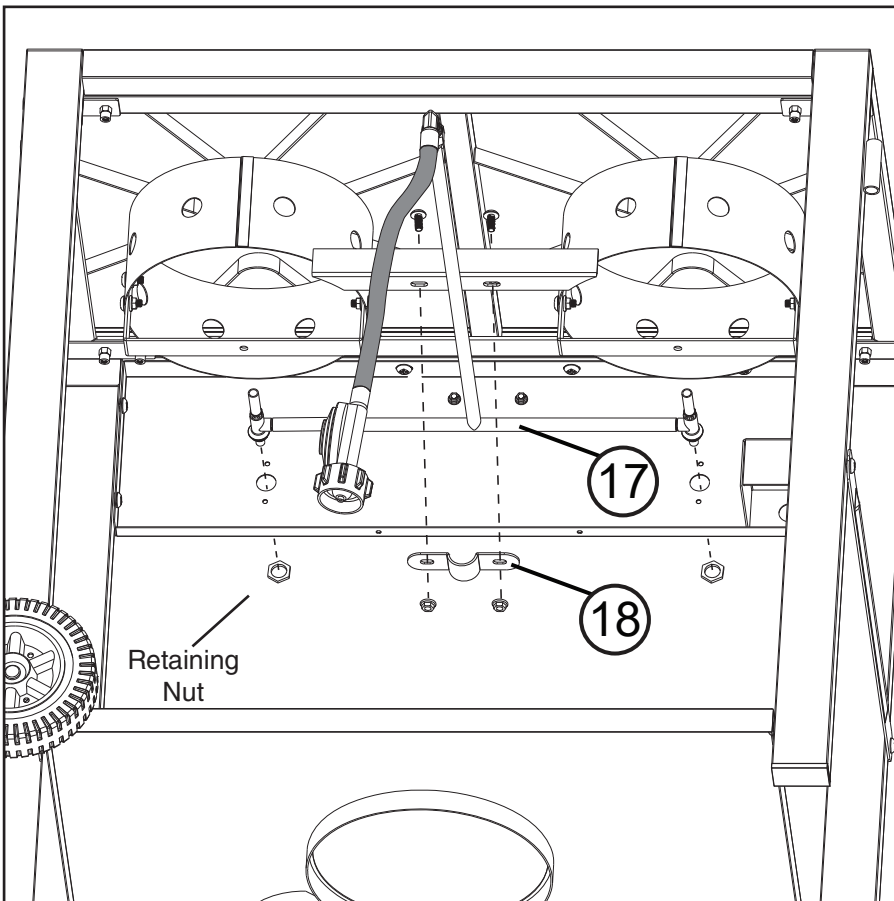


8

Remove retaining nuts from valve stems.

Insert valve stems through front panel and secure with retaining nuts.

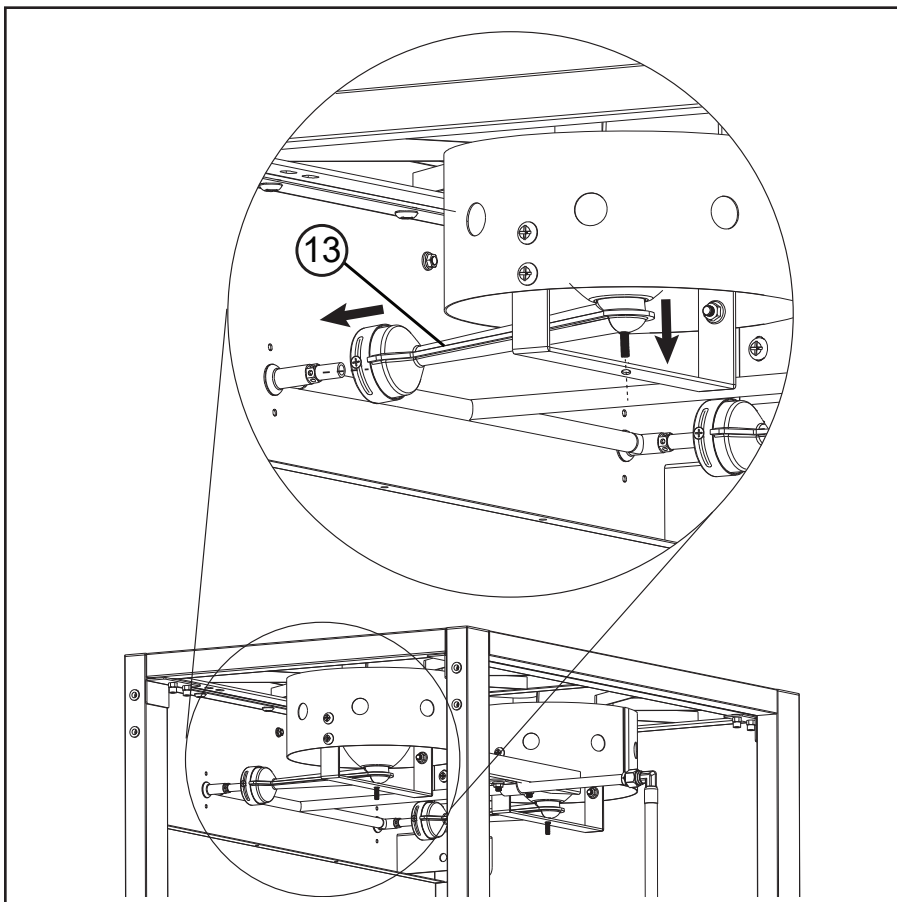
Attach manifold/regulator ①⑦ to cart using two M6 x 14 mm bolts, M6 flange nuts and manifold bracket ①⑧.



9

Remove pre-attached wingnuts from burners.

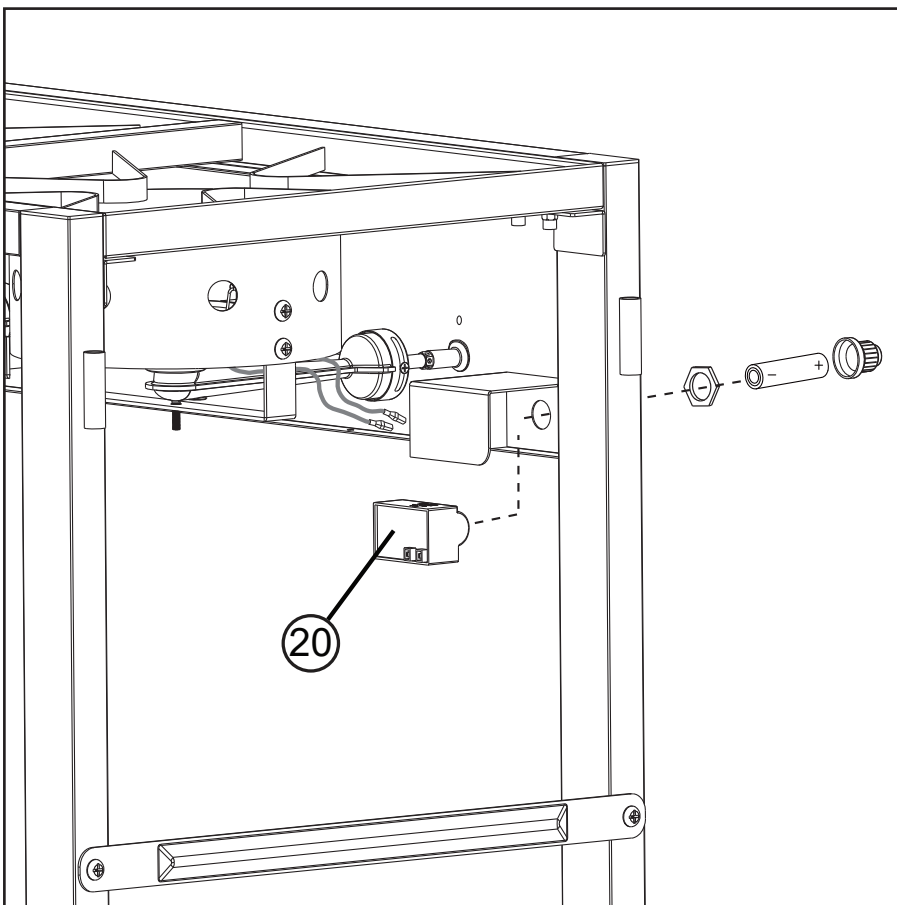
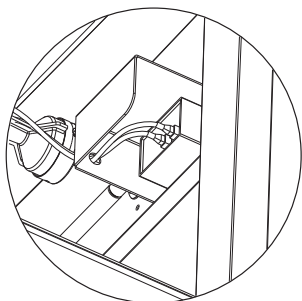
Install left and right burners ⑭ and ⑮ over valve nozzles and insert threaded pin through holes of burner support bars.

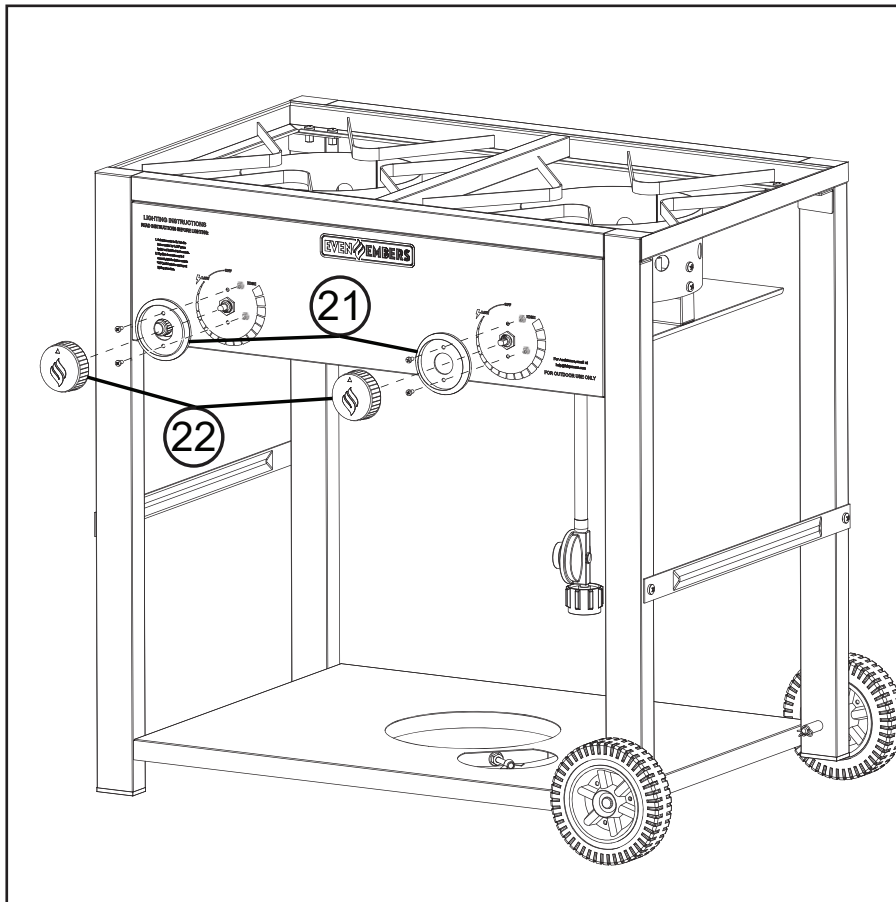


10

Remove igniter cap and retaining nut. Attach igniter ⑳ to front panel using retaining nut. Insert battery with positive end facing igniter cap, and replace igniter cap.

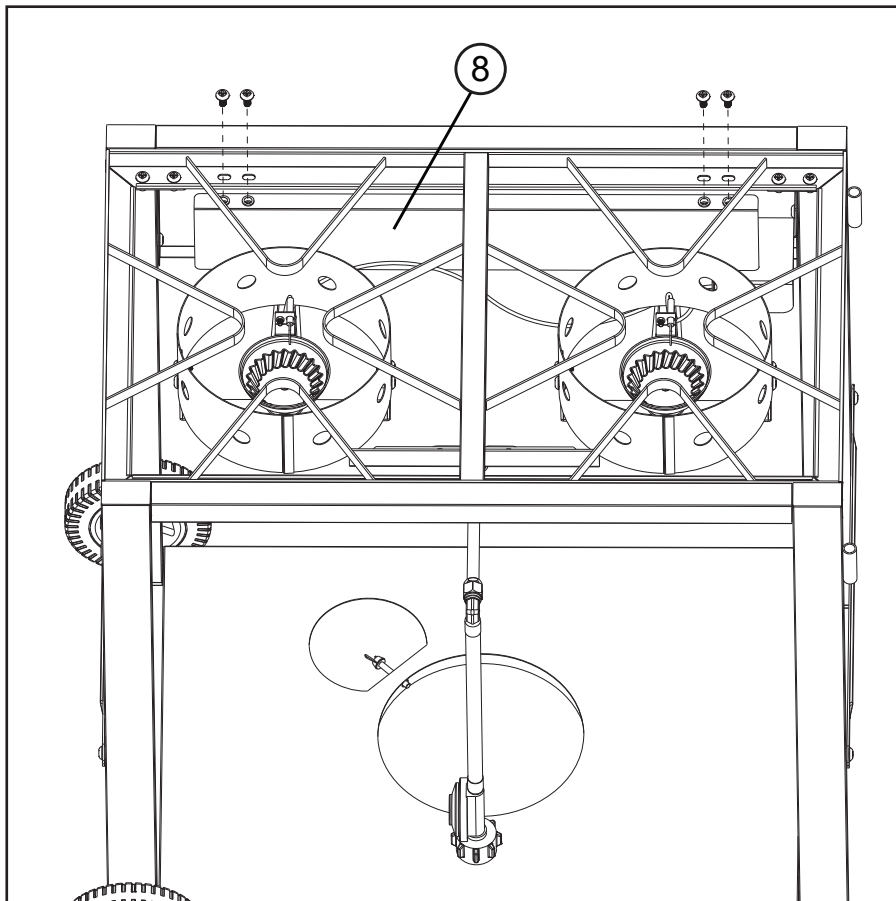
Route igniter wires from burner through hole in the side of the igniter heat shield and attach to the back of the igniter ⑳.



11

Attach bezels ②① using four M4 x 10 mm bolts and M4 flange nuts.

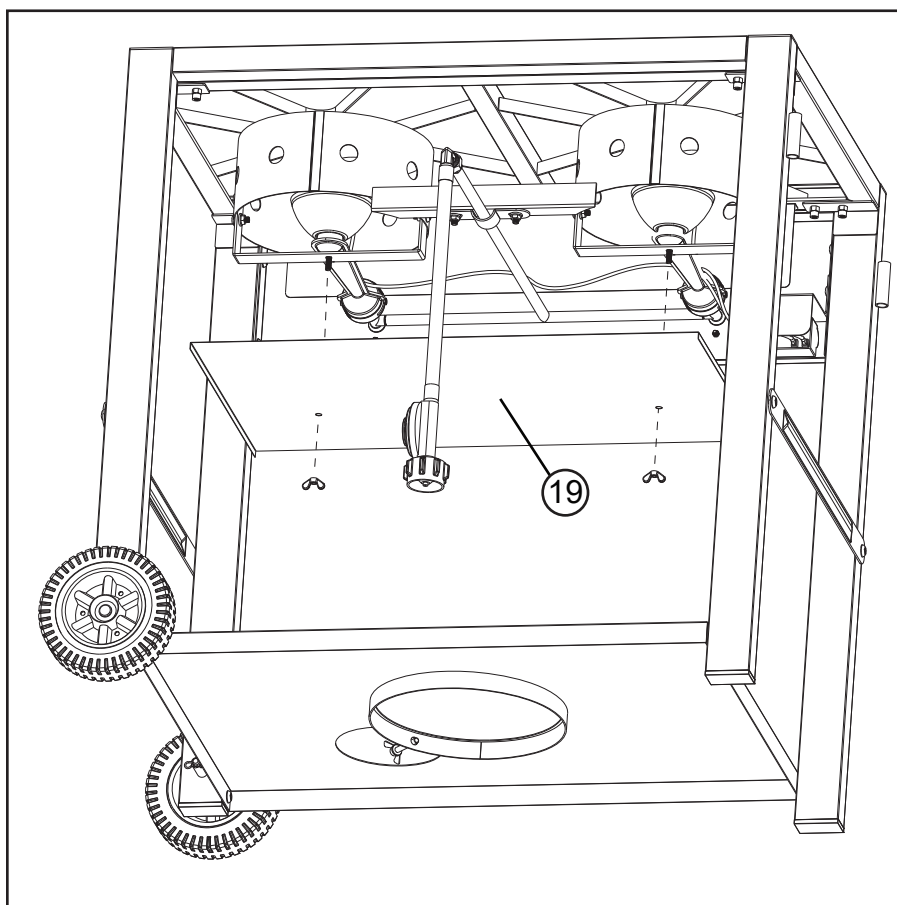
Press control knobs ②② onto valve stems.

12

Attach front heat shield ⑧ to cooktop using four M6 x 14 mm bolts.

13

Attach bottom heat shield **20** below burner support bars using two wingnuts removed in Step 9.

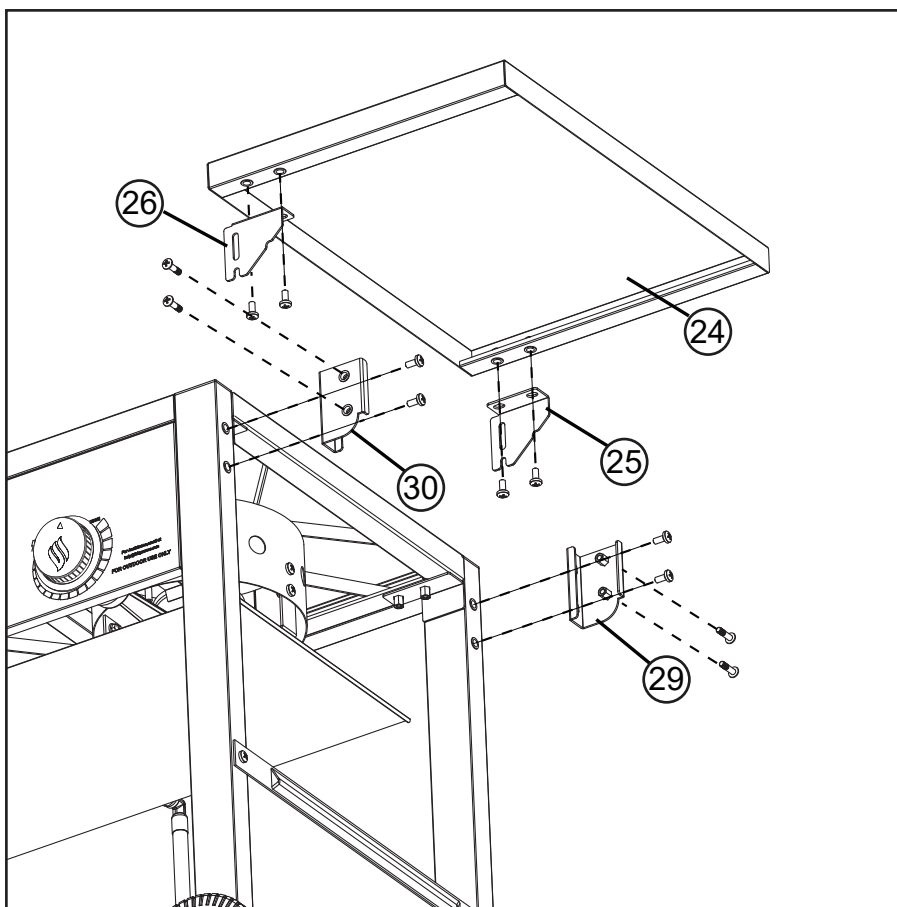


14

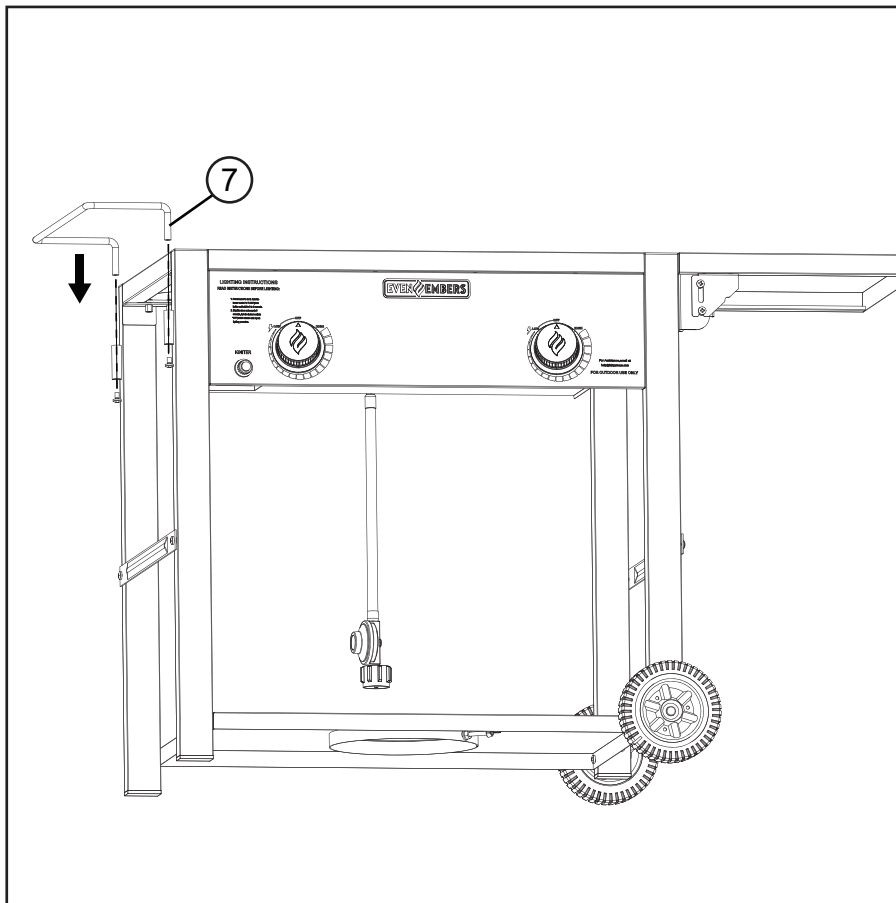
Attach front and rear side table brackets **26** and **25** to side table **24** using four M6 x 14 mm bolts.

Attach front and rear support brackets **30** and **29** to right legs using four M6 x 14 mm bolts.

Attach side table to support brackets **30** using four M6 x 20 mm shoulder bolts.

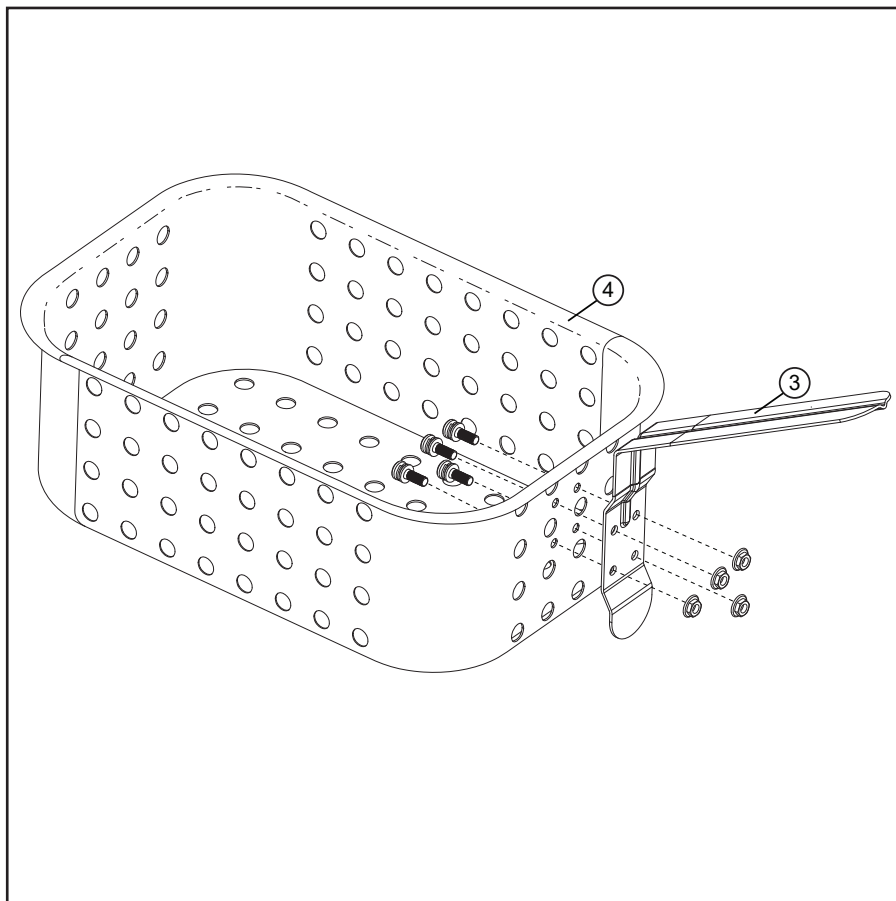


15



Attach side handle ⑦ through collars on left legs. Secure using two M6 x 14 mm bolts.

15



Attach handles ③ to baskets ④ and ⑤ using four M5 x 12 mm washer-faced bolts and M5 flange nuts.

WARRANTY

The Fair Game Group warrants to the original purchaser that the Even Embers 2-Burner Fryer Cart is free from defects due to workmanship or materials for:

One-year: on valves, frame, and other related parts

The Fair Game Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover gas fryers that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- The Fair Game Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Even Embers 2-Burner Fryer Cart under the terms of this warranty, please contact Customer Service Department at 1-855-735-9922 or help@fairgameus.com. A receipt will be required. The Fair Game Group will not be responsible for any gas fryers forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, THE FAIR GAME GROUP MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE EVEN EMBERS 2-BURNER FRYER CART TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.