

INSTALLATION AND OPERATION INSTRUCTIONS



STRAUBELSTONE STEELMAN GAS BARBECUE CART DEEP FRYER

This StraubelStone Steelman Gas Barbecue Cart Deep Fryer has been designed as a retrofit accessory, for the StraubelStone Steelman Gas Barbecue Cart Side Grill. Other accessory items are available from your retailer, or may be purchased by contacting the StraubelStone Customer Service Center.

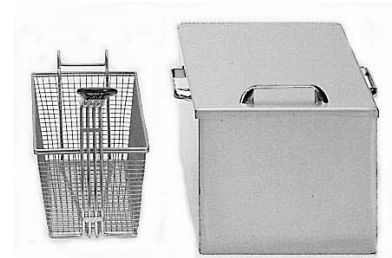


FIGURE 1

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SAFETY INFORMATION

GENERAL INFORMATION

These instructions are intended as a general guide and do not supersede national or local codes in any way. Authorities having jurisdiction should be consulted before installation.

!!! IMPORTANT !!!
Read these instructions carefully before installation. These instructions should be left with the homeowner for future reference.



GAS-FIRED OUTDOOR COOKING APPLIANCE IN ACCORDANCE WITH THE AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) STANDARD FOR OUTDOOR COOKING GAS APPLIANCES Z21.58-1995 83EK

SHIPPING AND PACKING LIST

SHIPPING CARTON CONTAINS:

- 1- StraubelStone Steelman Gas Barbecue Cart Deep Fryer
- 1- Deep Fryer Lid
- 1- Deep Fryer Basket
- 1- Vegetable Steamer Base
- 1- Thermometer with Clip

- THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY. IT IS NOT INTENDED FOR INSTALLATION IN ANY BUILDING, GARAGE, OR ENCLOSED STRUCTURE. IT IS NOT INTENDED FOR INSTALLATION IN OR ON RECREATIONAL VEHICLES OR BOATS.
- While this appliance is not in use, the gas must be turned off at the burner control knob or the appliance must be removed from the Barbecue Cart.
- **DO NOT** ATTEMPT TO DISCONNECT THE GAS OR ANY GAS FITTING WHILE THIS APPLIANCE IS IN OPERATION.
- Inspect the hose and gas connections of this outdoor cooking gas appliance prior to each use. Do not operate the unit if there is a gas leak present. If the hose shows wear or is cut, it must be replaced before barbecue operation.
- **DO NOT** put a barbecue cover or anything flammable on or over this appliance.
- **NEVER** leave the Deep Fryer unattended while in operation.
- **NEVER** allow children to operate this appliance.
- **NEVER** lean over an open Deep Fryer, or place hands or fingers on any edge of the fryer basin.
- Should a grease fire occur, turn off all burners, and stay away from the barbecue until the fire is out.
- Use heat-resistant barbecue mitts or gloves when operating this appliance.
- While this appliance is not in use, it should be covered, to protect it from weather and other adverse elements.

PROPER CLEARANCES FROM COMBUSTIBLE CONSTRUCTION AND MATERIALS MUST BE MAINTAINED FROM ALL SIDES, TOP, AND BOTTOM OF THIS APPLIANCE.

THIS APPLIANCE SHOULD NEVER BE PLACED NEAR ANY COMBUSTIBLE SURFACE.

THIS APPLIANCE SHOULD NEVER BE PLACED UNDER ANY COMBUSTIBLE CONSTRUCTION OR MATERIALS.

THIS APPLIANCE SHOULD NEVER BE PLACED CLOSER THAN TWENTY-FOUR (24) INCHES FROM ANY SIDE OR BACK, TO ANY COMBUSTIBLE CONSTRUCTION OR MATERIALS. (SEE FIGURE 2)

CLEARANCES

LOCATION

Your StraubelStone Gas Barbecue can be installed on any flat, stable surface away from any combustible materials or construction. See " CLEARANCES FOR COMBUSTIBLE CONSTRUCTION AND MATERIALS " on Page 2. (SEE FIGURE 2)

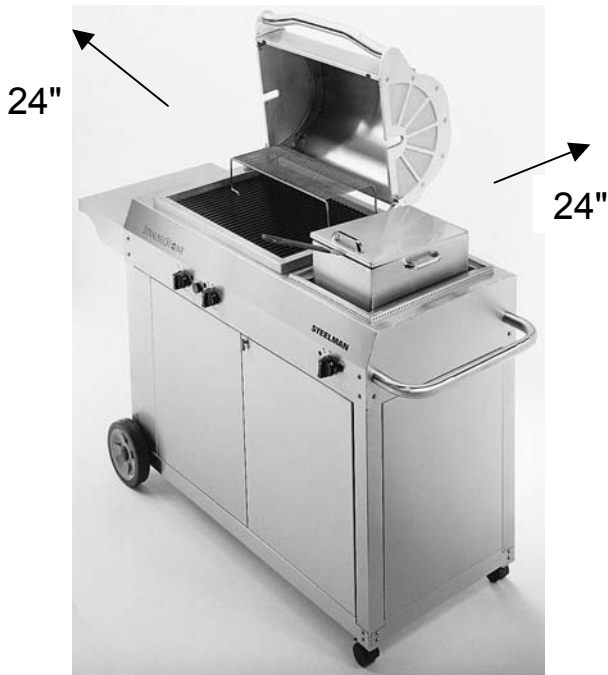


FIGURE 2

When selecting a location for the unit, DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

SET UP AND INSTALLATION

1. **TURN OFF THE GAS SUPPLY!** NEVER attempt any assembly operation while the appliance is in operation or is HOT.
2. Open the shipping container.
3. Remove all contents from the shipping container.
4. Check the contents of the shipping container against the shipping and packing list. Report any missing or damaged parts to your retailer.

!!! IMPORTANT !!!

Deep Fryer may only be used in conjunction with the StraubelStone Gas Barbecue Cart Side Grill. See the StraubelStone Steelman Gas Barbecue Side Grill Instruction Manual.

5. Remove cooking grates from Side Grill.
6. Remove Flame Cone (if in use).
7. With the notch, on the front side of the Deep Fryer, carefully align the mounting studs, on the front and rear of the Deep Fryer, with the mounting guides on the burner plate, and slide down into position. (SEE FIGURE 3)
8. **NOTE: For operation as a vegetable steamer, place the Vegetable Steamer Base into the bottom of the Deep Fryer.** (SEE FIGURE 4)

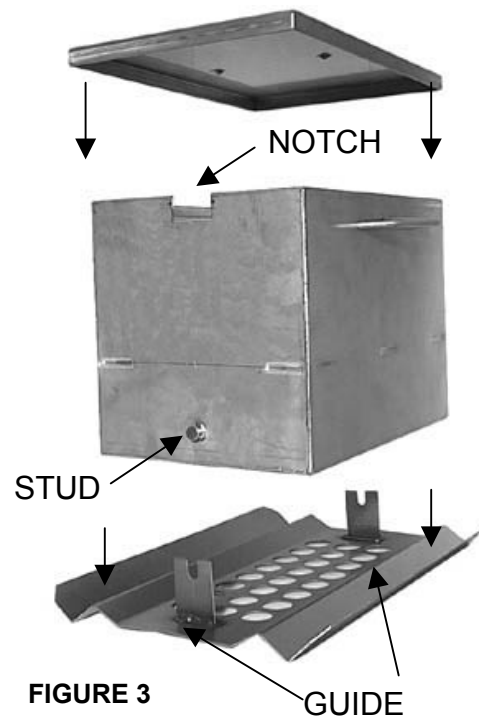


FIGURE 3

**OPERATION INSTRUCTIONS FOR USE AS
DEEP FRYER WITH COOKING OIL**

!!! WARNING !!!

NEVER use more than one (1) gallon of vegetable oil or cooking oil. NEVER fill above the score line on the Deep Fryer.

!! FLASH POINT WARNING !!

As various cooking oils have different flash points (the temperature at which the cooking oil will self ignite, due to heat rather than direct flame), NEVER allow the temperature of the cooking oil to exceed 450 degrees. Always use a thermometer to reference the temperature of the cooking oil.

1. Place no more than one (1) gallon of vegetable oil or cooking oil into the Deep Fryer. Never fill above the score line. NOTE: Always use fresh oil!
2. Place desired food into the Deep Fryer Basket.
WARNING: NEVER place food into the Deep Fryer Basket while the basket is hot, or is in the Deep Fryer, or is submerged in the cooking oil!
3. Turn on the Side Grill Burner. Follow the instructions in the StraubelStone Steelman Gas Barbecue Side Grill manual.
4. Allow approximately twenty (20) minutes for the cooking oil to reach the desired cooking temperature, and then, using the control knob on the burner, reduce the flame of the burner appropriately.

WARNING: NEVER allow the temperature of the cooking oil to exceed 450 degrees. Always use a thermometer to reference the temperature of the cooking oil.

!!! WARNING !!!

NEVER leave the Barbecue Cart or the Deep Fryer unattended, while in operation or when the cooking oil is hot.

5. Place Deep Fryer Basket, with food, into the cooking oil. (SEE COOKING SUGGESTIONS FOR DEEP FRYING)
6. Upon completion of cooking cycle, lift Deep Fryer Basket from cooking oil and place the hanger bracket (on the rear of the basket) over the rear, top lip, of the Deep Fryer. Allow excess cooking oil to drain.
7. **NEVER reach into or serve food from the Deep Fryer Basket.** Once the excess oil has drained from food, remove the basket from the Deep Fryer,

and carefully spill the food into a bowl or onto a plate.

8. Remove the cooking oil and keep the Deep Fryer clean, when not in use.

!!! WARNING !!!

Turn off the gas when the Deep Fryer is not in use.

!!! WARNING !!!

NEVER move the Barbecue Cart when in use or when the cooking oil is hot. If you must move the Barbecue Cart, TURN OFF THE GAS AT THE GAS SUPPLY, wait for the appliance to cool, place the Deep Fryer Lid on the Deep Fryer to keep cooking oil from spilling, or remove the Deep Fryer from the Side Grill, by first removing the oil.

!!! GREASE FIRE WARNING !!!

SHOULD A GREASE FIRE OCCUR

- 1- Turn off the gas at the burner control panel or gas supply.
- 2- Allow the fire to burn itself out.
- 3- Allow the unit to cool.
- 4- Make sure that the gas supply is OFF.
- 5- Clean the appliance and inspect all parts for damage.
- 6- Replace any parts that are damaged before using the appliance.

NEVER THROW WATER ON A GREASE FIRE!!!

COOKING SUGGESTIONS FOR DEEP FRYING

Cooking times may vary depending on individual taste. See any good cookbook for more information.

<u>ITEM</u>	<u>TEMP</u>	<u>TIME</u>
Chicken	390 F	5 to 7 minutes
Fish	365 F	3 to 5 minutes
Seafood	365 F	3 to 5 minutes
Chops	375 F	6 to 8 minutes
French Fries	390 F	3 to 5 minutes
Onions	390 F	as desired
Eggplant	365 F	as desired

**OPERATION INSTRUCTIONS FOR USE AS
VEGETABLE STEAMER WITH WATER**

!!! IMPORTANT !!!

NEVER use more than one-half (1/2) gallon of water.
NEVER fill above the bottom of the Deep Fryer Basket.

1. Place no more than one-half (1/2) gallon of water into the Deep Fryer. Never fill above the bottom of the Deep Fryer Basket. NOTE: Always use fresh water.
2. Place desired food into the Deep Fryer Basket.

WARNING: NEVER place food into the Deep Fryer Basket while the basket is hot, or is in the Deep Fryer, or is steaming!

3. Turn on the Side Grill Burner. Follow the instructions in the StraubelStone Steelman Gas Barbecue Side Grill manual.
4. Allow approximately ten (10) minutes for the water to reach the boiling point (212 Degrees Fahrenheit), and then, using the control knob on the burner, reduce the flame of the burner appropriately.

!!! WARNING !!!

NEVER leave the Barbecue Cart or the Deep Fryer unattended, while in operation or when the water is hot.

1. Place Deep Fryer Basket, with food to be steamed, onto the Vegetable Steamer Base.
NOTE: The Deep Fryer Lid may be used to accelerate cooking time, however, it is not necessary.
(SEE COOKING SUGGESTIONS FOR STEAMING)
2. Upon completion of cooking cycle, remove lid, lift Deep Fryer Basket from Vegetable Steamer Base and place the hanger bracket (on the rear of the basket) over the rear, top lip, of the Deep Fryer. Allow excess water to drain.
3. **NEVER reach into or serve food from the Deep Fryer Basket.** Once the excess water has drained from food, remove the basket from the Deep Fryer, and carefully spill the food into a bowl or onto a plate.
4. Remove the water and the vegetable steamer; keep the Deep Fryer clean, when not in use.

!!! WARNING !!!

Turn off the gas when the Deep Fryer is not in use.

!!! WARNING !!!

NEVER move the Barbecue Cart when in use or when the water is hot. If you must move the Barbecue Cart, **TURN OFF THE GAS AT THE GAS SUPPLY**, wait for the appliance to cool, place the Deep Fryer Lid on the Deep Fryer to keep water from spilling, or remove the Deep Fryer from the Side Grill, by first removing the water and the vegetable steamer.



FIGURE 4 - Vegetable Steamer Base

COOKING SUGGESTIONS FOR STEAMING

Cooking times may vary depending on individual taste. See any good cookbook for more information.

<u>ITEM</u>	<u>TEMP</u>	<u>TIME</u>
Fish	212 F	5 to 7 minutes
Seafood	212 F	5 to 7 minutes
Onions	212 F	as desired
Eggplant	212 F	as desired
Broccoli	212 F	as desired
Cauliflower	212 F	as desired
Carrots	212 F	3 to 5 minutes
Cabbage	212 F	as desired

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