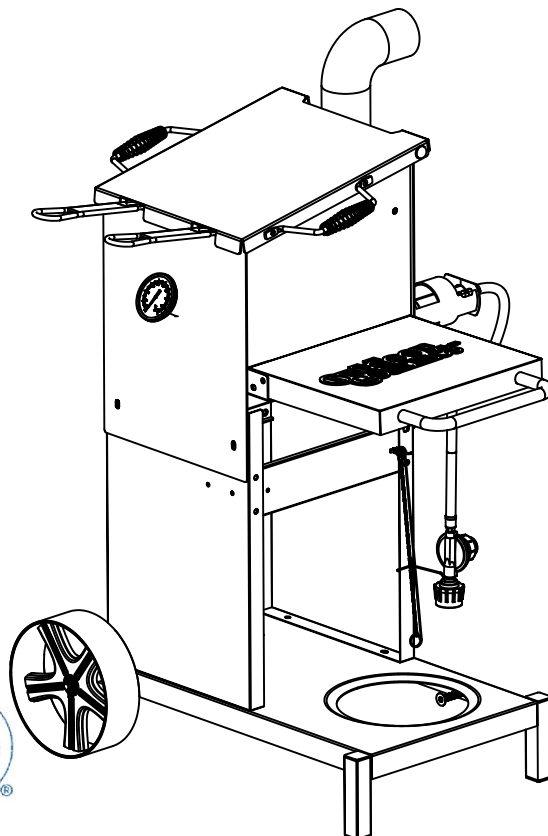


Outdoor Gourmet

Assembly Instructions & User's Manual

Double Basket Jet Fryer FSOGBG4302



Please keep this instruction manual for future reference

Customer Service: (888) 922-2336

7:00 am to 12:00 am Central Standard Time (daily)

Live Chat at: www.academy.com

Email: customerservice@academy.com

(Made in China)

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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

WARNINGS

THIS APPLIANCE IS NOT FOR FRYING TURKEYS
THIS COOKER IS FOR OUTDOOR USE ONLY
THIS APPLIANCE IS NOT INTENDED FOR COMMERCIAL USE

SAFETY SYMBOLS:

When using this appliance, basic safety precautions should always be observed. Read and understand the meaning of these symbols before assembling and using this appliance.

DANGER

Indicates a hazardous situation, which if not avoided, will result in death or serious injury.

WARNING

Be alert to the possibility of serious personal injury if the instructions are not followed.

CAUTION

Indicates a potentially hazardous situation, which if not avoided, could result in moderate injury.

CAUTION

The 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. Keep this Manual for future reference. Contact 1-888-922-2336 should you need assembly assistance or have questions.

DANGER

- NEVER operate this appliance unattended.
- NEVER operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
- NEVER operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- Do not fill cooking vessel beyond maximum fill line.
- DO NOT fill cooking vessel beyond 4.0 gallons. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.
- Never allow oil/grease to get hotter than 400° F or 204° C. If the temperature exceeds 400° F (204° C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- Heated liquids remain at scalding hot temperatures long after the cooking process. Never touch cooking appliance until liquids have thoroughly cooled down.

DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- 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.

WARNINGS

SAVE THESE INSTRUCTIONS

Read and understand all instructions before assembling and using this appliance.

Follow all warnings while using this appliance. Failure to follow these instructions could result in fire or explosion causing damage to property, injury or death.

DANGER


If you smell gas: If possible, immediately turn off gas supply to the appliance by turning the LP tank valve clockwise (right). If this cannot be accomplished safely, immediately get away from the appliance and contact the fire department (e.g. 911). Extinguish any open flame, use an approved fire extinguisher (Always have an approved extinguisher on hand when using this product. A Class “B” dry chemical OR CO2 extinguisher or preferably a Class “K” extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.) If you continue to smell gas, immediately contact the fire department (e.g. 911) and do not go near the appliance.


Model No. FSOGBG4302

Equipped for use on: Propane.

Main Max. Input Rating: 54,000
BTU/H

Certified under ANSI 21.89 - CSA 1.18 -2013 Outdoor Cooking Specialty Gas Appliance

 **WARNING: FOR OUTDOOR USE ONLY.** If stored indoors, detach and leave cylinder outdoors.

 **WARNING:** This appliance and stand comes with a supplied CSA approved regulator which must be used with this appliance. Replace only with regulator Model No. RYQL01.

WARNINGS

WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

WARNING

1. Do not store a spare LP-gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent full; This may cause release of gas from the safety release valve.
3. If the information in (1) and (2) is not followed exactly , a fire causing death or serious injury may occur.

WARNING

1. Do not attempt to use a cylinder with any other type of connection device.
2. Do not attempt to use a cylinder with a larger capacity.

WARNING

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.

WARNING

- 1.Keep cylinders out of direct sunlight and high heat.
- 2.Immediately call your LP dealer or fire department should you hear, smell, or see escaping gas from the cylinder.
- 3.Do not insert any type of foreign objects into the valve outlet.

WARNING

This appliance is not intended to be installed in or on a boat.
This appliance is not intended to be installed in or on recreational vehicles.

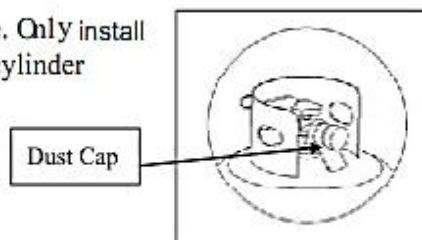
WARNINGS

WARNING

1. The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.
2. Storage of this fryer indoors is permissible only if the cylinder is disconnected and removed from the fryer.
3. Cylinder must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

TRANSPORTATION AND STORAGE

1. Place dust cap on cylinder 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 cylinder valve. Other types of caps or plugs may result in leakage of propane.
2. Do not store in a building, garage, or other enclosed area.
3. Always store your cylinder outside.
4. Store out of reach of children.
5. Always transport in an upright position.
6. Do not smoke when transporting your cylinder.



WARNINGS

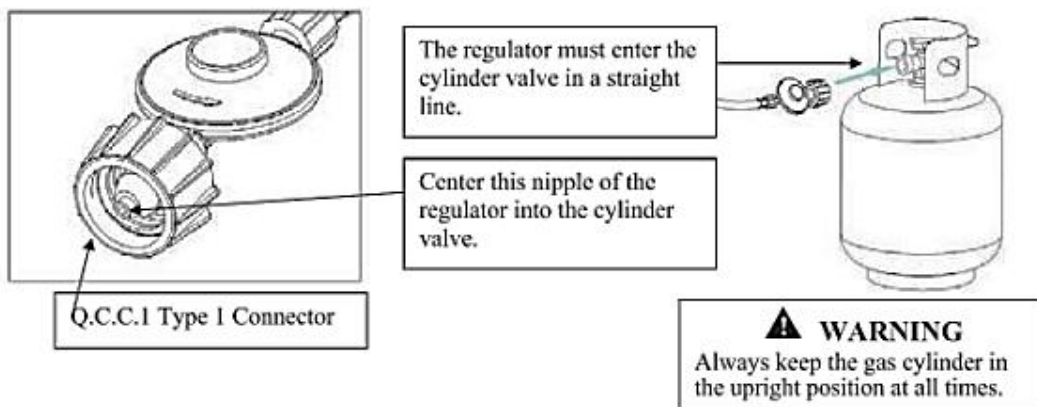
LP Cylinder Connections

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, Cylinder, Spheres And Tubes for the Transportation of Dangerous Goods as applicable with a listed over-filling device(OPD).

TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder on the hook beside of body with the valve facing outward. See Assembly Instructions to secure.
3. Remove the safety cap from the from the cylinder valve.
4. Center the nipple of the regulator into the cylinder valve
5. Turn the black nut clockwise until it stops. **Hand Tighten Only. Do Not Use A Wrench.**



Disconnect LP cylinder

Turn control knobs OFF at regulators and LP tank valve. Turn coupling nut counterclockwise by hand only. Never use tools to disconnect.

Place dust cap on cylinder valve outlet when the cylinder is not is use.

WARNING

1. Do not connect this Fryer to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion, wear, or cuts. Replace hose assembly showing those signs. The replacement hose assembly shall be that specified model NO. RYQL01. Inspect the hose assembly underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.
3. Always perform the Leak Test listed below before using the Fryer for the first time. If the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect to the Fryer to the LP system of a motor home or trailer.

WARNINGS

REGULATOR HOSE ASSEMBLY CHECK:

WARNING

Before each use, check to see if there is evidence of abrasion, wear, cuts or leaks on the hose. If damage is evident, the hose must be replaced prior to appliance use.

INSTRUCTIONS FOR LIGHTING BURNER:

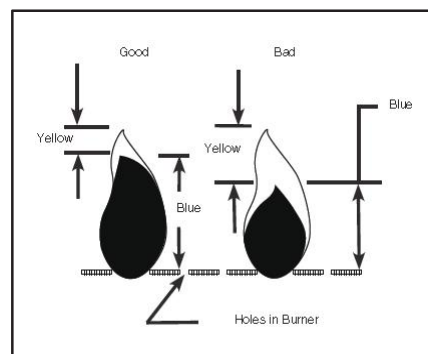
- Read and understand all instructions and warnings before lighting. Only light burner outdoors.
- Confirm that the regulator control valve and LP cylinder is completely closed and in the “OFF” position.
- Ensure a minimum of 24 inches separate the LP tank and the burner. Note that the LP hose is a tripping hazard and special care must be observed.
- Open the LP cylinder valve fully by turning counter clockwise.
- Ensure that nothing is directly over the burner. DO NOT allow your head or arms to ever be above the burner.
- Use an extended reach lighter or an ignited long match and allow flame to be placed directly over the burner. Slowly turn the regulator control valve on and adjust flame.
- If the burner does not light within five (5) seconds, turn the regulator control valve back to the “OFF” position, re-close the LP tank valve and wait five (5) minutes. After waiting five (5) minutes, re-start the process from step one (1) above.

DISCONNECTING REGULATOR FROM THE LP TANK:

- Turn control knob to the OFF position.
- Turn LP tank OFF by turning hand wheel clockwise to a full stop.
- Turn the coupling nut counterclockwise to loosen the connector.

NOTE: Loosen by hand only. DO NOT use tools.

- When disconnected, the regulator should be hung on the hook attached to the appliance.



DANGER

NEVER allow this appliance to operate unattended. Failure to follow this Danger Statement could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. If a fire should occur, keep away from the appliance, move everyone to safety and immediately contact the fire department and emergency personal (e.g 911). ALWAYS have an appropriately rated fire extinguisher on hand when using this product. A Class “B” dry chemical OR CO2 extinguisher or preferably a Class “K” extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.

WARNINGS

LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

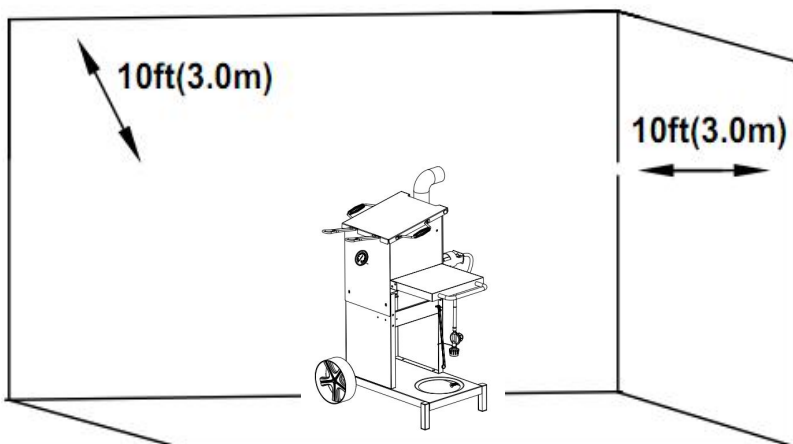
1. Ensure the LP cylinder valve and all burners are "Off".
2. Ensure the LP cylinder is connected to the regulator.
3. If the information above is not followed exactly, a fire causing death or serious injury may occur.
4. Mix a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas: cylinder welds, regulator and cylinder connection, gas hose connections to the regulator, all gas hoses, all gas hose connections to the burners including the main and side burners.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Retighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.
8. Close the LP tank valve by turning the hand wheel clockwise.

WARNING

1. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any matches, open flame or smoke during leak testing.
3. Do not light a burner during leak testing.

FOR YOUR SAFETY

1. Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit, 10ft (3.0 m) from side and 10ft (3.0 m) from back.
2. Do not place the outdoor cooking gas appliance under overhead-unprotected combustible surfaces.



APARTMENT RESIDENTS

Check with your apartment manager regarding your regulations for Frying.



WARNING

1. Do not use this Fryer in any enclosed area, garage, shed, or under any type of overhead structure or canopy.
2. Operate this Fryer only in a well-ventilated outdoor area.


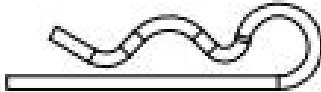

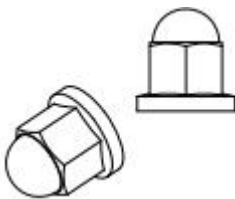
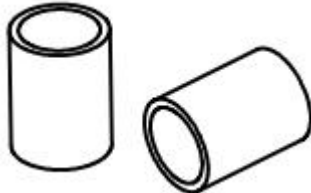
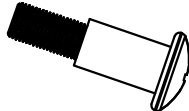
WARNING

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces and water.


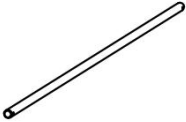
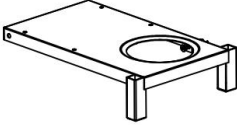

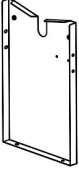


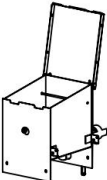
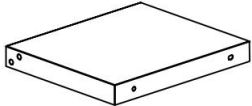








Tools Required

1	Adjustable wrench (not included)	
2	Phillips Screwdriver (not included)	

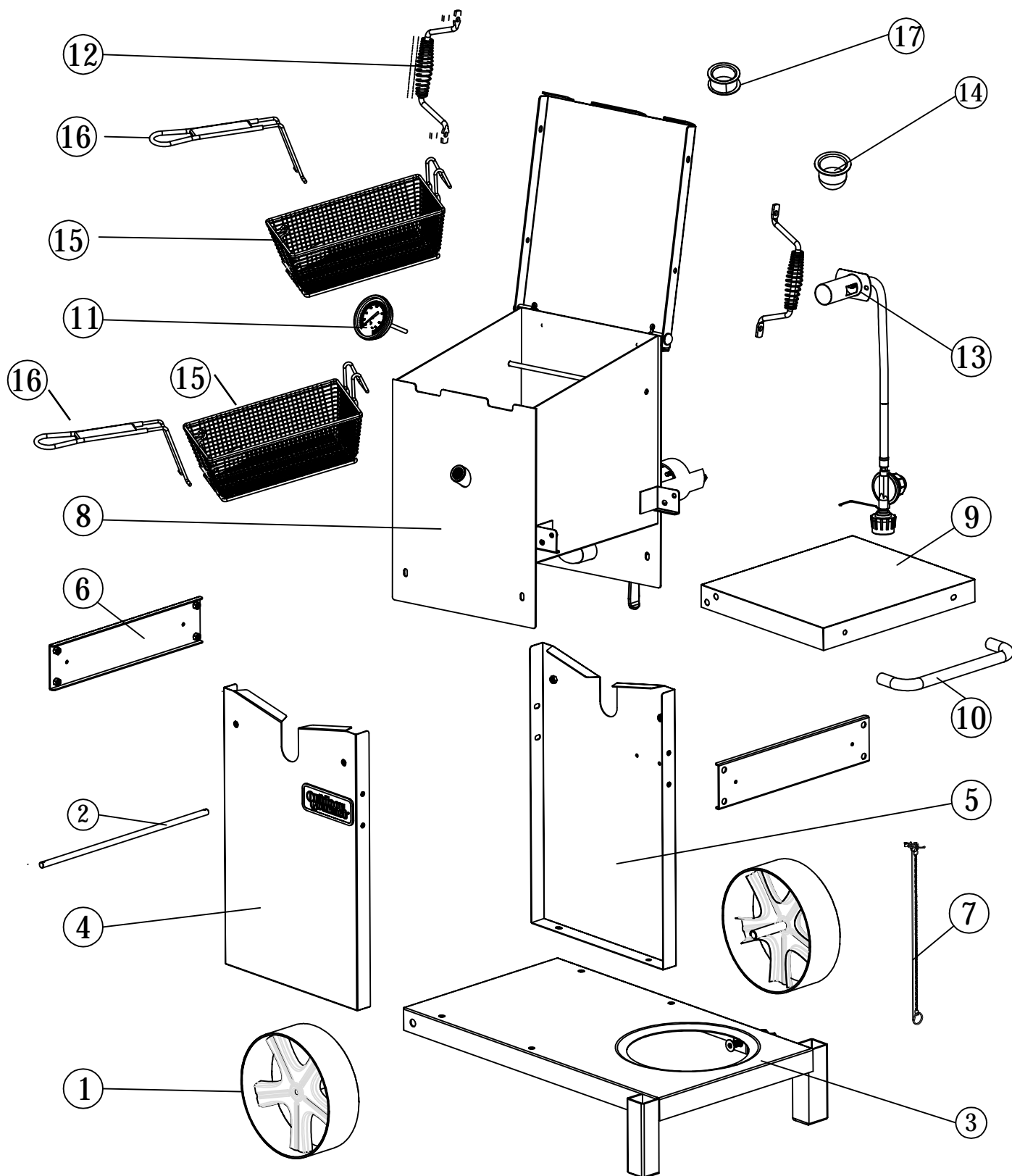
Hardware List

A Washers 2pcs 	B Cotter pins 2pcs 	C Bolt M6X15 22pcs 
D Acorn nut 6pcs 	E Spacer 2pcs 	F Bolts M6x22 1PC 

Parts List

① wheel 2pcs 	② axle 1pc 	③ bottom frame 1pc 	④ front panel 1pc 
⑤ back panel 1pc 	⑥ cross panel 2pcs 	⑦ fire rod 1pc 	⑧ main body 1pc 
⑨ side table 1pc 	⑩ side table handle 1pc 	⑪ thermometer 1pc 	⑫ lid handles 2pcs 
⑬ regulator 1pc 	⑭ tank filter 1pc 	⑮ basket 2pcs 	⑯ basket handle 
⑰ PTFE TAPE 1pc 			

Exploded View

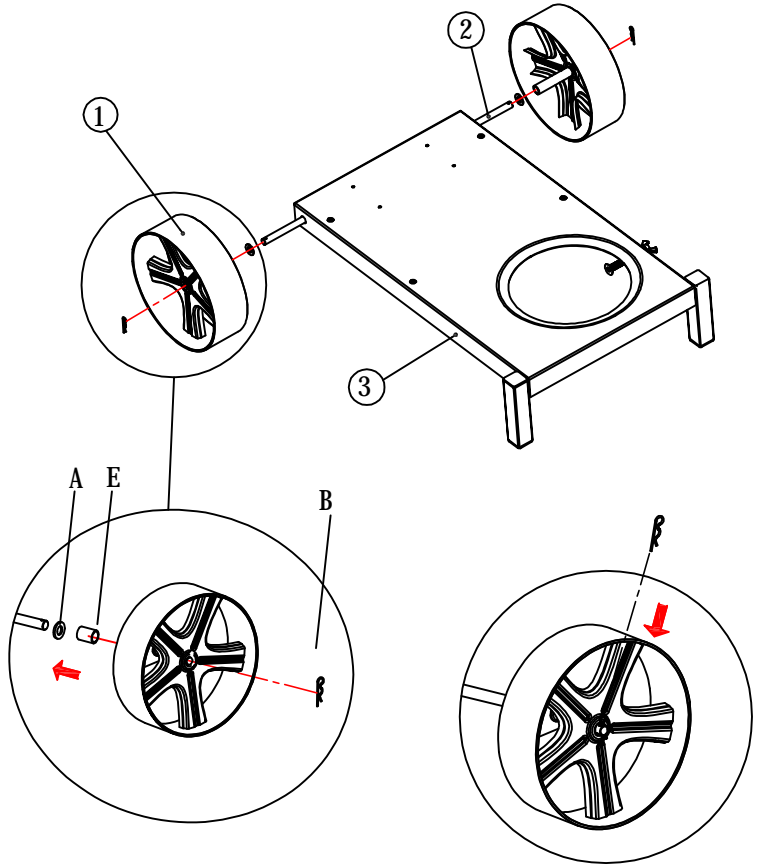


Assembly Instructions

Step 1:

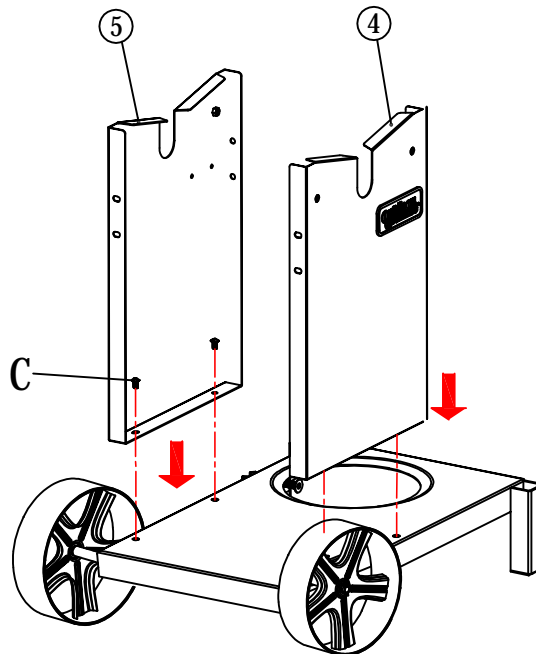
Insert the wheel axle (part #②) (1PC) through the frame bottom (part#③). Install the wheel (part #①) to axle with washers (A) (1 pc) ,bolt (E) (1pc) and cotter pin (B) (1 pc).

Repeat step with other wheel.



Step 2:

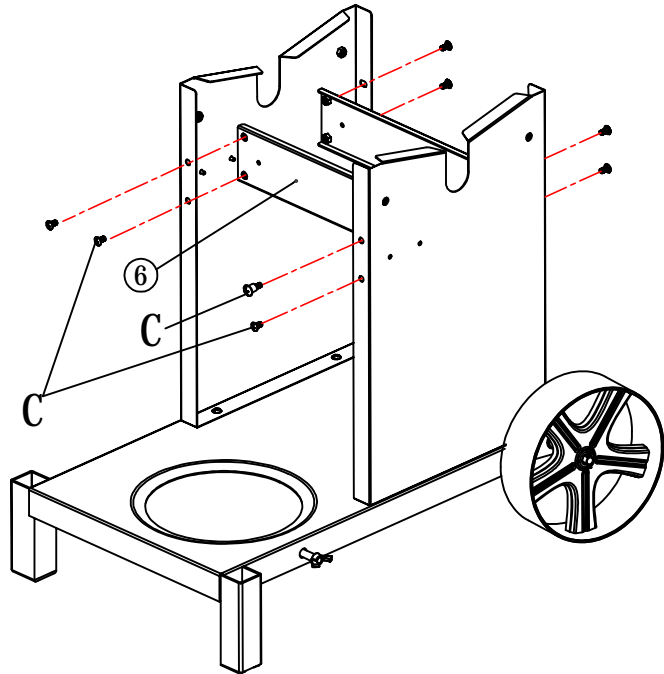
Install front panel (part #④) and back panel (part#⑤) with Bolts (C) (4pcs).



Assembly Instructions

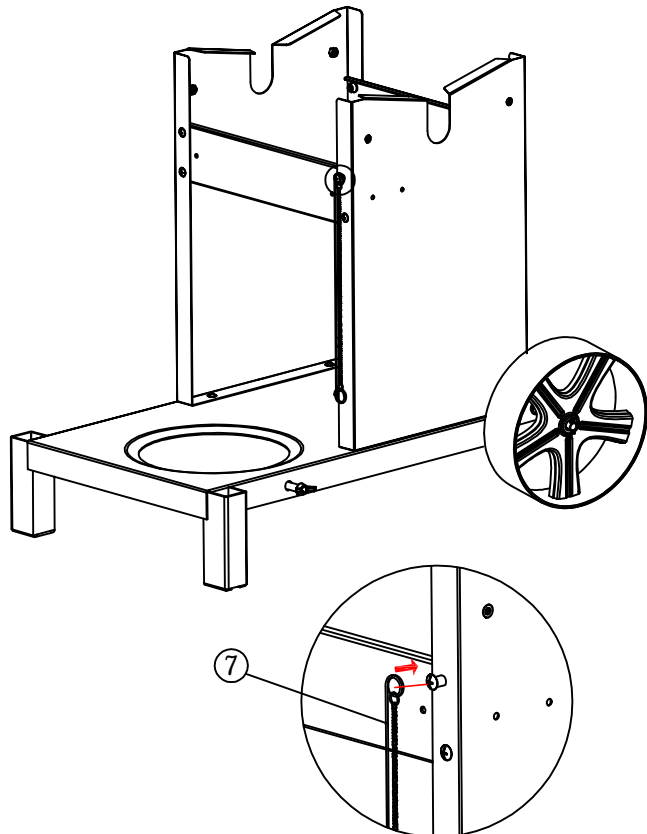
Step 3:

Install cross panel
(part #⑥) (2pcs) with
Bolts (C) (8pcs).



Step 4:

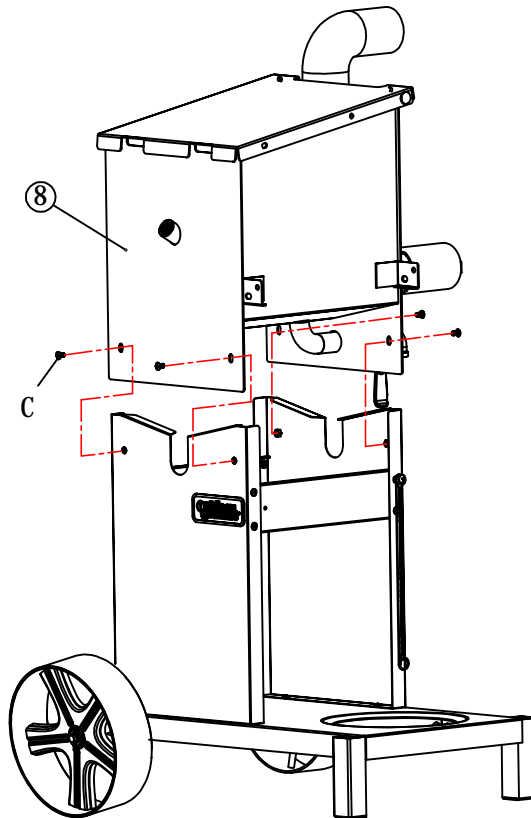
Hang fire rod (part #⑦)
on cross panel (part
#⑥).



Assembly Instructions

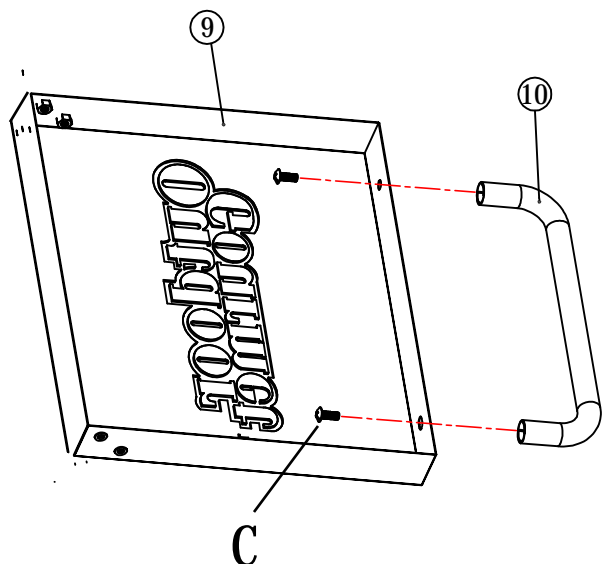
Step 5:

Install main body (part #⑧) to frame with Bolts (C) (4 pcs).



Step 6:

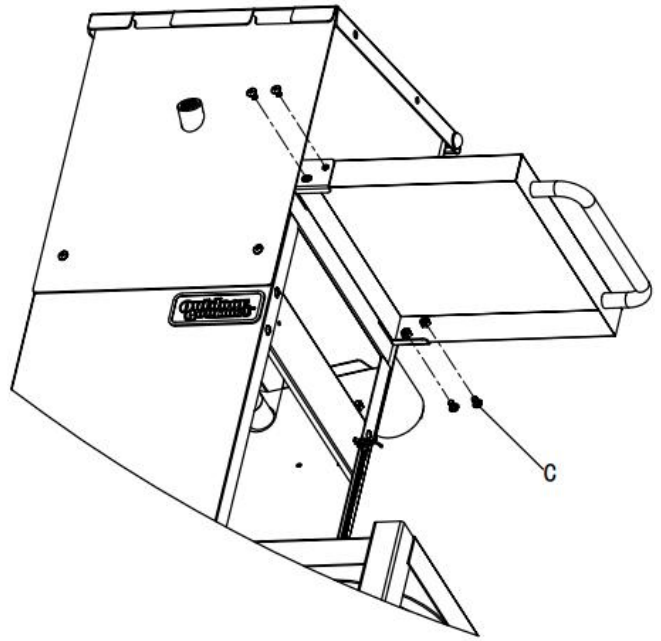
Install side table handle (part #⑩) to side table (part #⑨) with bolts (C) (2 pcs).



Assembly Instructions

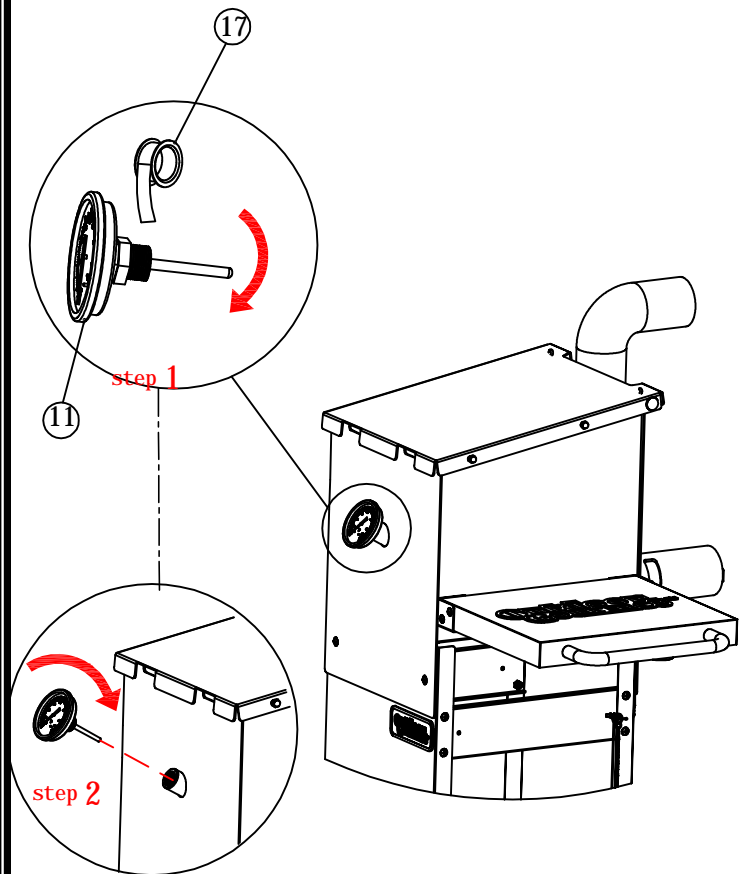
Step 7:

Install the side table (part#⑨) to body with bolts (C) (4 pcs).



Step 8:

Wind the PTFE tape (part #⑰) thermometer as image. Don't go beyond the threads. Insert the thermometer (part #⑪) to the body, then turn right to tighten.

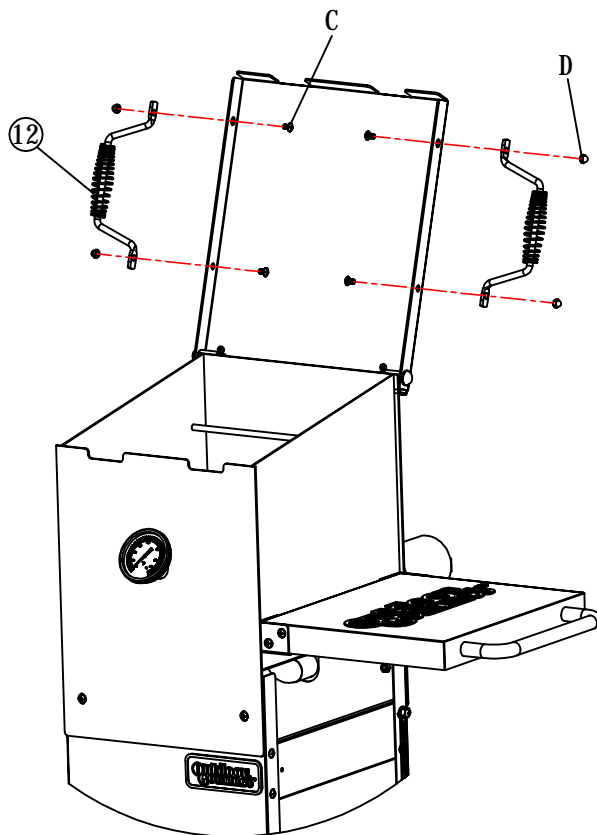


Assembly Instructions

Step 9:

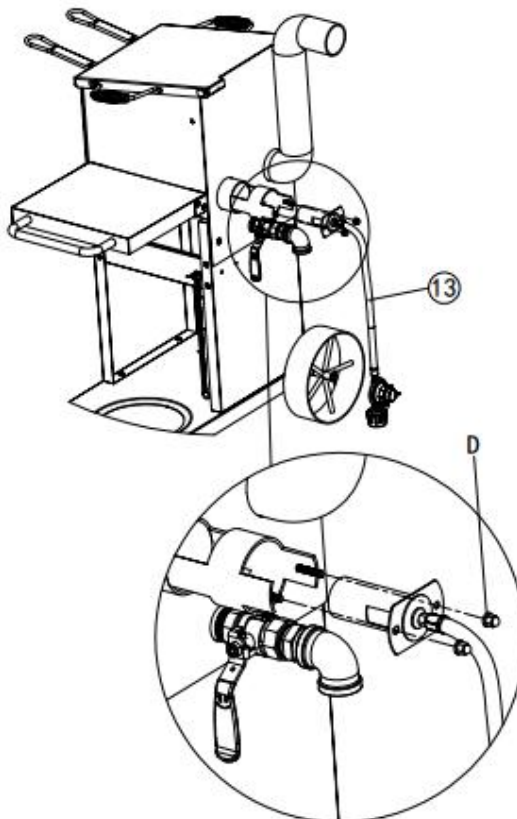
Install lid handle (part #12) with bolts (C) (2 pcs) and nuts (D) (2pcs).

Repeat step with other handle.



Step 10:

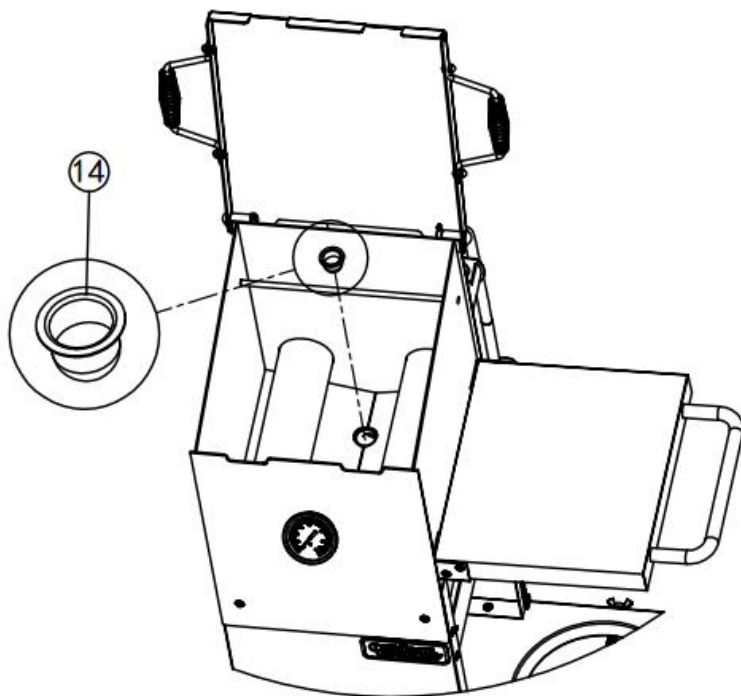
Install regulator (part #13) on air intake with nuts (D) (2 pcs).



Assembly Instructions

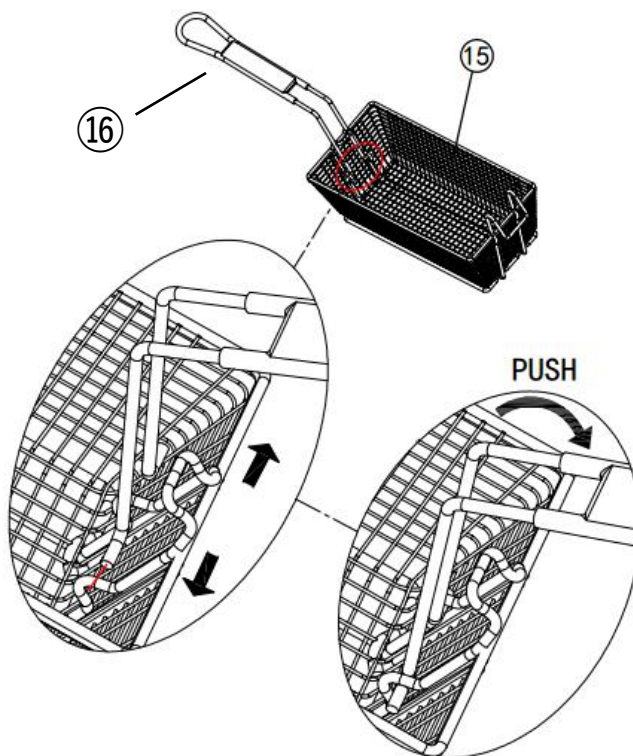
Step 11:

Assemble the filter tank (part#⑭) into the body.



Step 12:

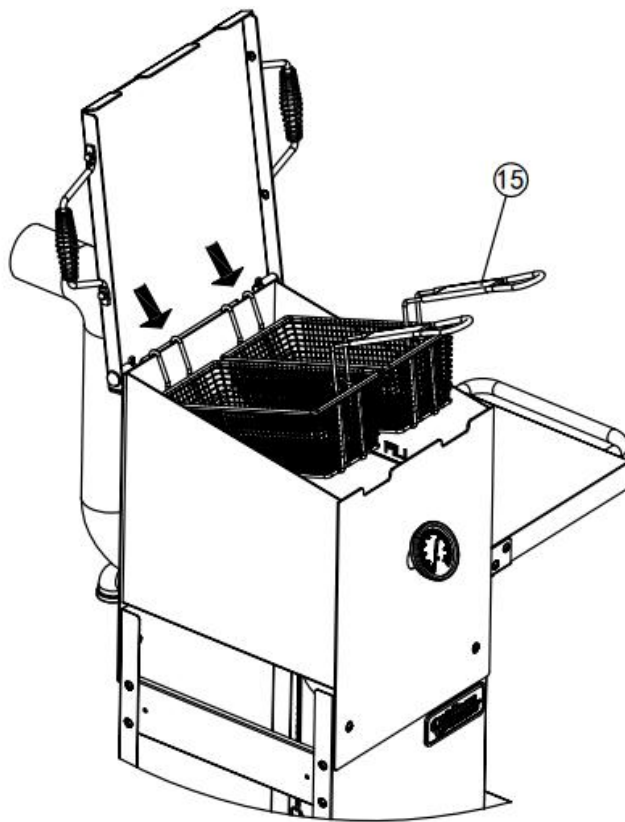
Assembly the basket handle (part#⑯) to basket (part#⑮). As shown in the figure.



Assembly Instructions

Step 13:

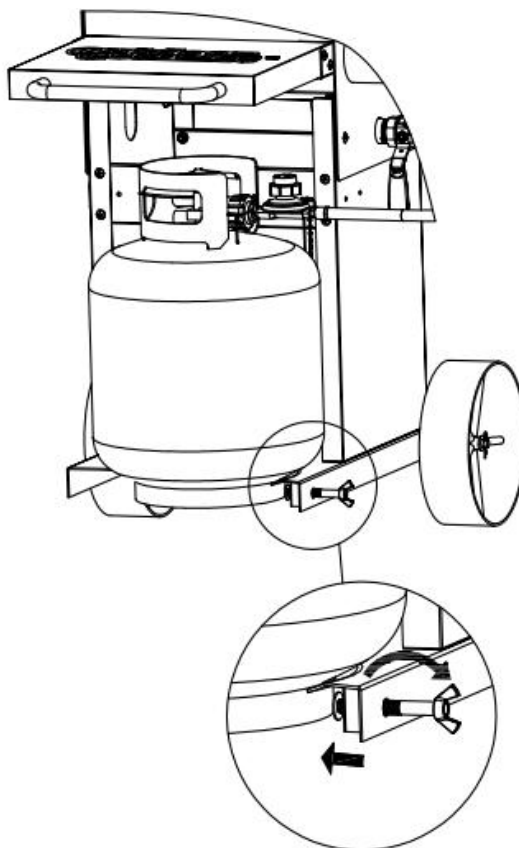
Hang the two baskets (part #15) inside the body, see figure to the right.



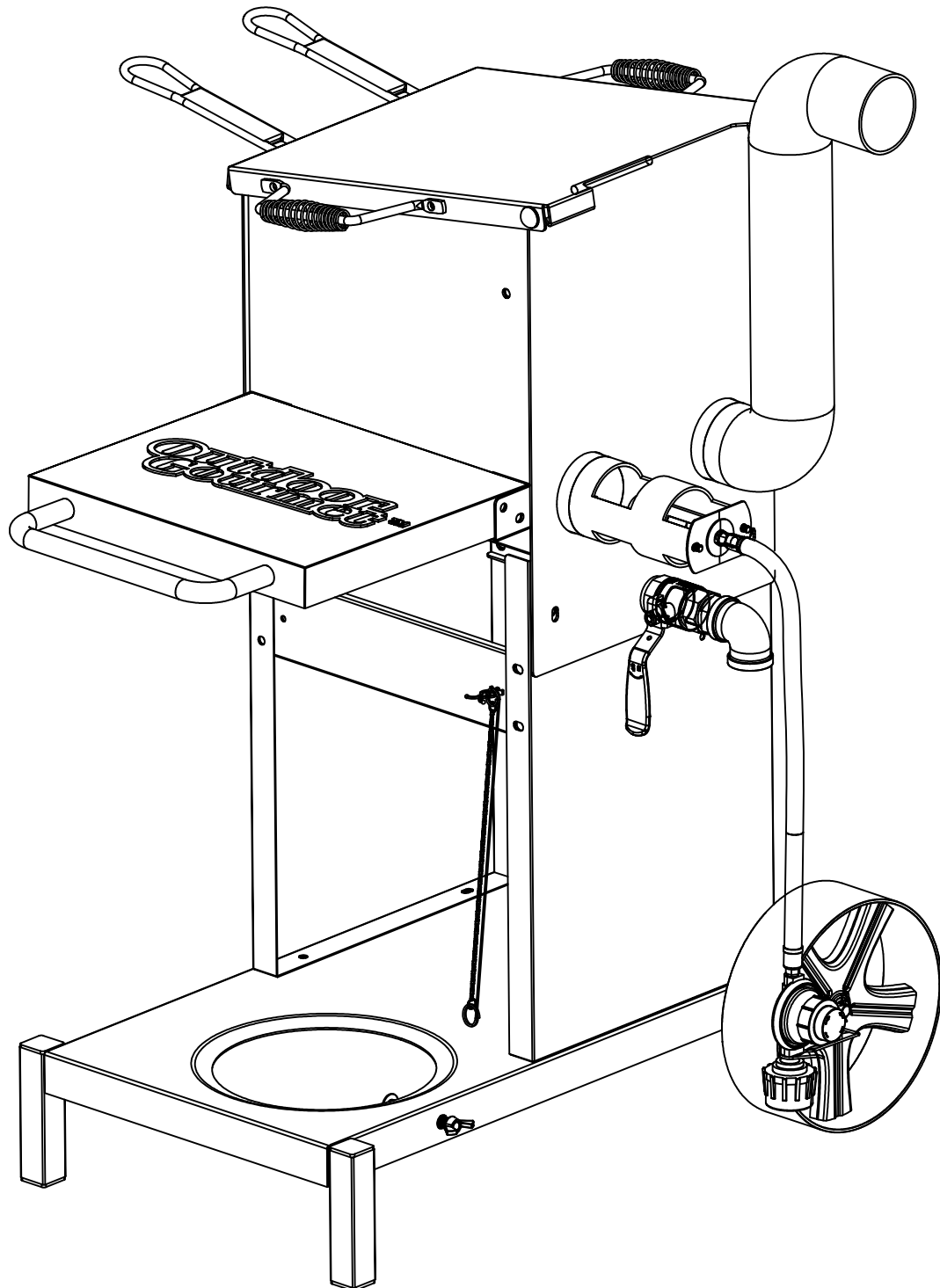
Step 14:

Place the gas cylinder into tank holder of bottom frame (part#3).

Tighten the wing bolt to secure tank in place as shown on the image.



Fully Assembled



Operating / Cooking Instructions

WARNING

When using the fryer never fill over 4.0 gallons (15.1L) . Doing so could result in the unit becoming top heavy and creating an unsafe condition.

OPERATING INSTRUCTIONS

- Follow all instructions for assembly and testing. Do not skip the warnings and instructions.
- Add the determined amount of oil 4.0 gallon into the frying chamber.
- Prepare your food for frying before lighting the fryer. Make sure food is completely thawed and dry. Properly preparing food ahead of time allows the operator to never have to leave the fryer unattended and reduce the risk of spillover due to oil boiling over.
- Light the burner on the fryer as described and adjust the flame intensity with the regulator control valve to desired level.
- Stay beside your fryer. Once fryer is lit and has begun heating oil, do not leave the fryer unattended until cooking is finished and the oil has cooled to 115°F (46 °C).
- Keep the lid open. The lid must remain open during heat-up and frying. Closing the lid during heat-up and frying greatly increases the potential of over-heating the oil to ignition and cause a fire.
- Wait for the oil to reach optimum frying temperature approximately 16 minutes.
- Once the oil reaches 375 °F (190 °C), reduce the burner flame to a low level.
- Frequently check the thermometer (every 3 minutes). Never allow the oil to reach a temperature over 400 °F (204°C). This is labeled "FIRE HAZARD" zone in the thermometer.
- Use extreme care when slowly lowering food and utensils into and removing from hot oil. Slowly lower food into cooking oil using protective gloves and use caution to prevent splashing and overflow. Place food in basket and then lower into oil.
- When cooking is completed, turn off LP cylinder and allow propane gas to "bleed" from the regulator hose and assembly. Then turn regulator valve to the OFF position.
- Disconnect regulator hose assembly from the LP cylinder.

DANGER

- Hot cooking oil is extremely dangerous and must be monitored at all time during use and cool down period.
- Immersing food into hot cooking oil causes a roaring boil while displacing oil. Overfilling the fryer vessel with oil, allowing the oil to get too hot, or immersing frozen or wet food into hot oil can cause a spillover resulting in property damage, personal injury or death.
- This appliance does not have automatic thermostat controls. It must be monitored at all times during heat-up, frying and cool down. Use the provided thermometer to monitor frying temperature.
- Oil heated above 400 °F (204°C) will ignite and catch fire causing property damage, personal injury, or death.
- 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.
- Keep Children and pets away from the appliance at all times.

Operating / Cooking Instructions

COOKING OIL

FILLING THE FRYER WITH OIL:

- Make certain that bottom drain valve is closed and burner is turned off.
- Set baskets inside the empty fryer. **IMPORTANT !**
- Pour cool oil into the fryer vessel.
- Watch closely as oil rises and reaches the bottom of the basket.
- Maximum oil is 4.0 gallons (15.1liters).

MANAGING COOKING OIL:

- Monitor the temperature and oil level. You will have to occasionally make minor adjustments to the regulator valve until steady frying temperature is achieved. Optimum temperature range is 360°F (182 °C) to 375°F (190 °C)
- Never drop food or accessories into hot oil. Wear protective gloves and slowly 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.
- If you need to add cooking oil because the level gets too low as a result of long-term cooking period follow these instructions:
 - Turn off the fryer and LP Cylinder
 - Let cooking oil cool for 5 minutes
 - Slowly pour in new cooking oil-Do not exceed 4.0 gallon
 - Re-light the fryer

WARNING

- When frying is finished, do not touch the appliance or handle the oil until it has cooled to below 115°F (46 °C). The cool down period varies with the amount of oil used, wind and ambient temperature.
- 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.
- Properly store or dispose of oil.

IMPORTANT FACTS TO KNOW:

- Your fryer is designed to use liquid oil. The most common oils used are vegetable and peanut oil.
- Cooking oil typically does not burn when below its flashpoint temperature. The flashpoint (the temperature at which oil will burn) ranges from 550°F (287°C) to 700°F (371 °C) depending on type of oil used, altitude, variable wind, and ambient temperature. NOTE: the flashpoint temperature is also called the “smoke point”.
- Cooking oil contained inside the confines of a stockpot, skillet or pan (vessel) is quite stable when below its flashpoint temperature.
- As heated cooking oil approaches its 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.
- Cooking oil can be re-used. Most cooking oils recommend using oil 4-5 times.
- Each time you reuse oil, the oil deteriorates and the flash point temperature decreases.

Care and Maintenance

WARNING

Allow unit and oil to thoroughly cool before performing any cleaning.

Proper care and appliance maintenance will keep your product operating smoothly.

CLEAN THOROUGHLY AFTER EVERY USE.

SUGGESTED CLEANING MATERIALS:

- Warm water
- Mild dishwashing liquid detergent
- Soft, nylon cleaning pad

HOW TO CLEAN:

- Before cleaning, turn off the fryer at the regulator/ manual valve then at the gas cylinder. Check that there is no flame, gas smell, and the valves are in off position. Next, make sure the unit is properly disconnected from the propane tank prior to any cleaning.
- Before removing the oil, let the unit completely cool down. As a precaution use protective heat resistant gloves. The valve requires a garden hose fitting with a 1" diameter (sold separately- consult your local hardware store) to connect to a standard water hose. Use a hose or set a bucket under the valve. Open valve and drain the oil from the fryer. If using a bucket, open valve slowly to prevent from spilling. Any remaining oil can be scooped from the boiler and placed in a container.
- Everything that was in contact with the food must be hand washed with warm soapy water and nylon pad.
- Confirm that all components are completely dry before using or placing in storage.
- Store all components in a dry, covered location when not in use with the cylinder not attached.

NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on amount of use).

Properly locating the burner with respect to the orifice is vital for safety

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Not obstructing the flow of combustion and ventilation air.

Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.

The specific size and capacity of the cylinder to be used as below.

The gas cylinder with your fryer must meet the following requirements:

Measurement: 12-1/2"(317mm) in diameter and 118-1/2"(472mm) in height.

20-pound(9.1KG) propane cylinder.

CAUTION

Check burner and manifold tube for insect nests. A clogged tube can obstruct proper gas flow and can result in fire beneath the cooking appliances. Prevent blockages by inspecting and cleaning burner and manifold tube regularly.

DANGER

NEVER insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve or cause leaking, which can lead to explosion, fire, personal injury or death.

Frequently Asked Questions and Answers

Q: What is the problem if the fryer takes too long or will not heat oil? My fryers' flame appearance is very weak.

A: If the hose assembly has Type1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the regulator control must be turned to a completely OFF position before the cylinder valve is opened. A good tip to remember is "Tank is first ON, last OFF".

The Problem Can be Remedied in Two Ways:

- A.
1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
 2. Check that the Type1 Connection (black/green knob) is completely tightened to the tank valve.
 3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset
 4. Turn tank valve ON (counterclockwise).
 5. Turn the regulator control to an ON position.
 6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

OR

- B.
1. Turn the regulator control to the OFF position. Close the tank valve completely by turning clockwise until it stops.
 2. Remove Type 1 Connection (black/green knob) from the tank valve. The flow limiting device will now reset.
 3. Re-attached Type 1 Connection (black/green knob) to the tank valve. Tighten completely.
 4. Turn tank valve ON (counterclockwise).
 5. Turn the regulator control to an ON position.
 6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

Q. How long will propane in my tank last?

A: On average, a full tank will give you 4 to 5 hours of normal cooking.

Warranty Information

ONE-YEAR LIMITED WARRANTY

The appliance has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for **one year** from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor, service company, or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement nor for incidental or consequential damage.