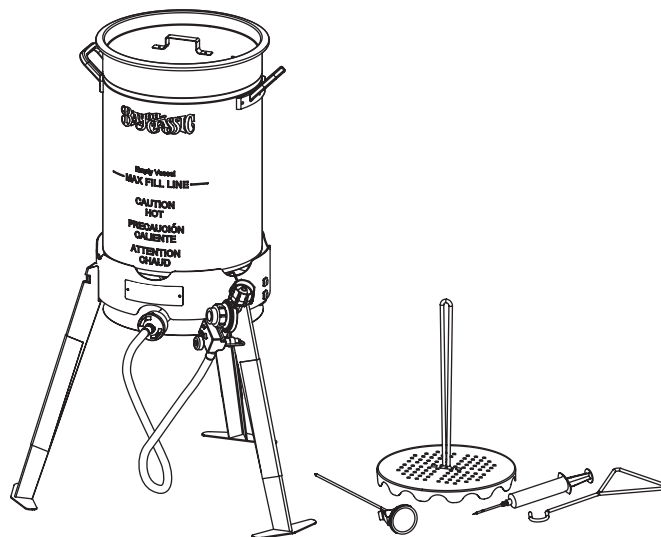


MODEL #  
200-480  
200-490

# BAYOU CLASSIC®



**READ MANUAL  
BEFORE USE**



## LP GAS TURKEY FRYER KIT

# OWNER'S MANUAL

**SAFETY ALERTS, ASSEMBLY & OPERATING INSTRUCTIONS  
GENERAL MAINTENANCE & STORAGE**



**KEEP THIS MANUAL FOR FUTURE REFERENCE  
NOT FOR COMMERCIAL USE**

**This Instruction Manual contains important information necessary for the proper assembly and safe use of the appliance. You must carefully read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance.**

**This manual is for Barbour International Bayou Classic® products only. If you are using another manufacturer's product, refer to the manual supplied with that product. Only use approved Bayou Classic® replacement parts and accessories with this appliance.**

Barbour International, Inc. • 101 Cypress Way, Brandon, MS 39042  
1-800-736-8028 (English Only) • Monday - Friday 7:30am - 4:30pm CST

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

# SAFETY



Not following these instructions will most certainly result in fire or explosion which will cause property damage, personal injury, or death.



Hazard or unsafe practices could result in severe property damages, personal injury, or death.



Hazard or unsafe practices possibly resulting in minor property damages, personal injury, or death.



## IF YOU SMELL GAS:

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



- Never operate this appliance unattended.
- Never operate this appliance within 3 m/ 10 ft of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 7.5 m/ 25 ft of any flammable liquid.
- Do not fill cooking vessel beyond maximum fill line.
- Never allow oil or grease to get hotter than 200°C/400°F. If temperature exceeds 200°C/400°F or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- If the temperature exceeds 200°C/400°F or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 175°C/350°F before relighting burner. If there is a lid (cover), do not remove the lid.
- The appliance and heated liquids will remain HOT long after the cooking process is complete. Never touch any part of the appliance until it has cooled to 45°C/ 115°F or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.
- This appliance is not intended for and should never be used as a heater.
- Do not place an empty cooking vessel on the appliance while in operation.
- Never use glassware, plastic, or ceramic cookware with this appliance.
- Keep the fuel supply hose away from any heated surface(s).
- Never use a cooking vessel larger than 35.6 cm/ 14-in diameter, or more than 42 L/ 44 Qt in volume.
- The thermometer provided with this appliance must be used. Any replacement thermometer must reach 75% of the cooking vessel depth.

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



## WARNING



- **Sober adult operation ONLY!** The use of alcohol, prescription or non-prescription drugs may impair ability to properly assemble or safely operate appliance.
- **Do not use appliance for anything other than its intended purpose.**
- **This appliance is for OUTDOOR USE ONLY, and shall not be used in a building, garage or any other enclosed area.**
- **Do not use appliance on or under any apartment or condominium balcony or deck. For more details, see instructions for placement of cooker in this manual.**
- **This appliance is not intended for use in or on a boat or recreational vehicle.**
- **Do not attempt to light this appliance without first following the instructions in this manual for proper assembly, placement, and testing.**
- **Do not stand with head, body or arms over the appliance when lighting. Loose hair and clothing can catch fire.**
- **In sunlight or other bright light, the flame may not be visible. Always use caution around an open flame.**
- **The hose and regulator assembly supplied with this appliance must be used.**
- **Always use a properly functioning thermometer to know the temperature of the cooking liquid. The Gas Flow Timer is not a replacement for proper monitoring and will not measure or control oil temperature.**
- **Do not move the appliance while in use.**
- **Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.**
- **Keep children and pets away from the cooking area at all times.**
- **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.**
- **Use caution when placing anything in a cooking vessel while the appliance is in operation. Never drop food or accessories into hot cooking liquid. Lower food and accessories S-L-O-W-L-Y into the cooking liquid in order to prevent splashing or overflow.**
- **Always take care when removing food to avoid burns from steam or hot cooking liquids**
- **Always have a Type BC or ABC fire extinguisher readily accessible during operation. A type BC or ABC fire extinguisher may, in some circumstances contain a fire.**
- **In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burner(s) and gas supply. Do not attempt to move the appliance or cooking vessel.**

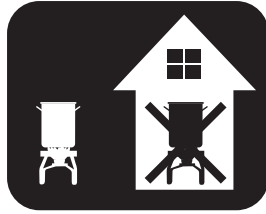
## **REMEMBER: THINK SAFETY AND USE COMMON SENSE!**

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

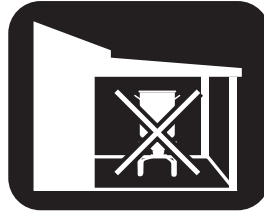
# SAFETY SYMBOLS



**NEVER LEAVE  
UNATTENDED**



**OUTDOOR USE  
ONLY**



**NEVER USE UNDER  
FLAMMABLE  
OVERHANG**



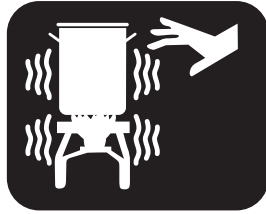
**NEVER USE ON  
FLAMMABLE  
SURFACES**



**KEEP FIRE  
EXTINGUISHER  
NEARBY**



**NEVER LEAN  
OVER BURNER**



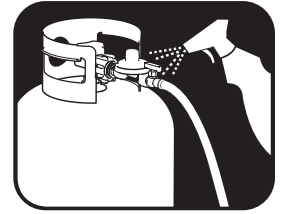
**HOT DURING AND  
AFTER USE!**



**TRIP HAZARD  
WATCH YOUR STEP**



**KEEP CHILDREN  
AND PETS AWAY**



**ALWAYS PERFORM  
GAS LEAK TEST**

# WARRANTY

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this appliance and no other person, that if this appliance 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 appliance 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 listed contact information. 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 appliance, 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.

# ABOUT THIS PRODUCT

This gas appliance has greater heat output than traditional kitchen stoves. It can be referred to as a *cooker, fryer, or appliance* in this manual. The appliance is designed to work with a cooking vessel (pot). The appliance is only designed to work with the hose and regulator supplied with this product. This product is designed for cooking food. In addition to regular cooking, this appliance is specifically designed for deep frying whole turkeys or chickens. All other applications could void the warranty or create an unsafe situation.

## GENERAL OPERATING

- Always inspect the appliance and its components before every use as described in this manual:
  - A. Ensure appliance is properly assembled and connected to the LP cylinder
  - B. Inspect hose and tank for evidence of abrasion, wear, cuts or leaks
  - C. Confirm that nothing is obstructing the burner
  - D. Perform Gas Leak Test before lighting

**NOTE: If any part or component of this appliance appears damaged or inaccurate, DO NOT USE.**

**Call Barbour International, Inc. for a replacement part.**

- Set up the cooking area in a safe location as outlined in this manual
- Follow Lighting/Re-Lighting Instructions in this manual
- The maximum fill line for cooking liquid is marked on the inside of the vessel.  
Do not fill the vessel above the marked MAX FILL LINE. Use these instructions to determine the proper volume of liquid necessary to cook the amount of food desired:

- A. Place the food product on the holder.
- B. Place food product and holder into the empty vessel.
- C. Fill vessel with water just until the food product is completely submerged.  
There must be a minimum of 8 cm/3-in between the water level and top of the vessel.
- D. Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.
- E. Remove the water and completely dry the vessel and the food product.
- F. This is the amount of liquid the vessel is to be filled with to cook the food product.

- Maximum specified weight for a whole turkey:

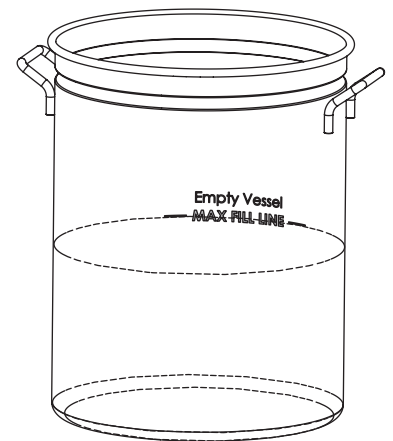
**A. If vessel = 28-30.3 L/30-32 Qt, then maximum size turkey = 8.16 Kg/ 18 lbs.**

**B. If vessel = 39.7-41.6 L/42-44 Qt, then maximum size turkey = 11.34 Kg/25 lbs.**

- This appliance will be hot during and after use; always wear protective clothing when operating the appliance. Use insulated mitts or gloves for protection from hot surfaces or splatter from cooking liquids. Wear close-toed shoes.
- Carefully monitor all activity around cooker to avoid burns or other injuries.
- Control the cooker flame by making adjustments to the valve and air shutter.
- Monitor the time and temperature while cooking. As needed, manually reset the timer by pressing the red START button, but do not allow the temperature to exceed 200°C /400°F.
- When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the thermometer.
- Use caution when near cooker as splattered liquid may have created a slick surface.
- When adding or removing food from the vessel, care should be taken to avoid burns from hot cooking liquids.
- After cooking, continue to monitor the area. Never touch, move, or store the appliance or cooking liquids before they have cooled to 45°C/115°F or less.

**NOTE: Cool down periods will vary with environment.**

- When cooking is completed, turn off gas and follow the Care & Maintenance Instructions.



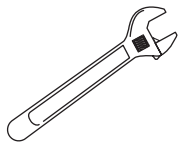
Vessel with marked  
**MAX FILL LINE**

# ASSEMBLY INSTRUCTIONS

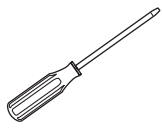
Carefully assemble this appliance according to these instructions. Inspect contents in the box to ensure all parts are included and undamaged. Please contact Barbour International, Inc. if any parts appear damaged, missing, or inaccurate. Proof of purchase will be required.

## Tools Required:

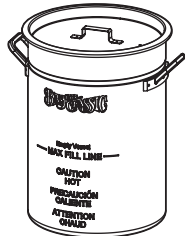
## Parts Included:



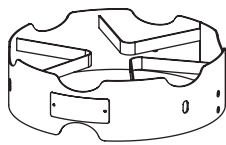
Adjustable Wrench



Phillips Head Screwdriver



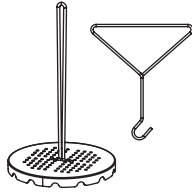
Stockpot with Lid



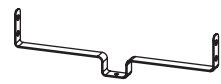
Round Frame



Heat Shield



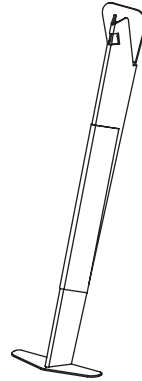
Poultry Rack with Lift Hook



Burner Support Bar



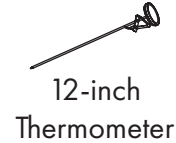
(3x) Long Bolts



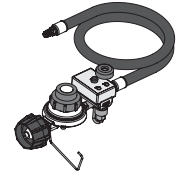
(3x) Legs



(4x) Short Bolts



12-inch Thermometer



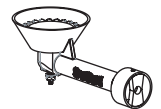
5 PSI Hose Valve Regulator with Timer



(7x) Locking Nuts



Seasoning Injector



Burner with Locking Nut



Air Shutter

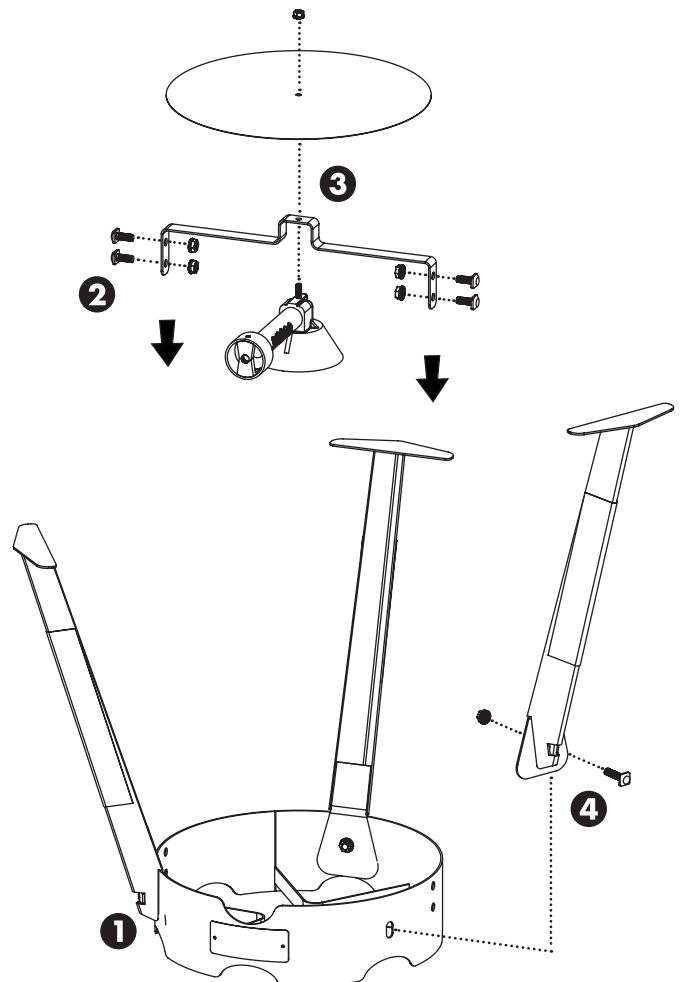


Spring

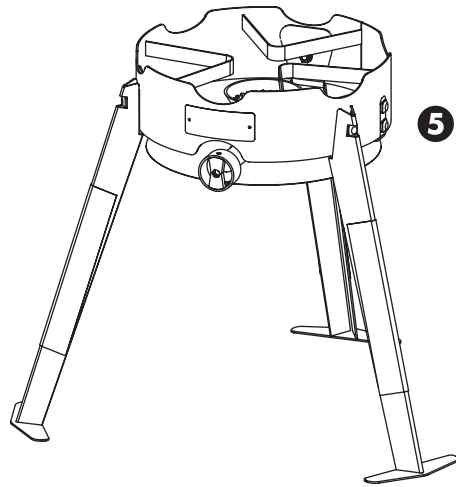
\*Parts may vary slightly with each model.

## To Assemble:

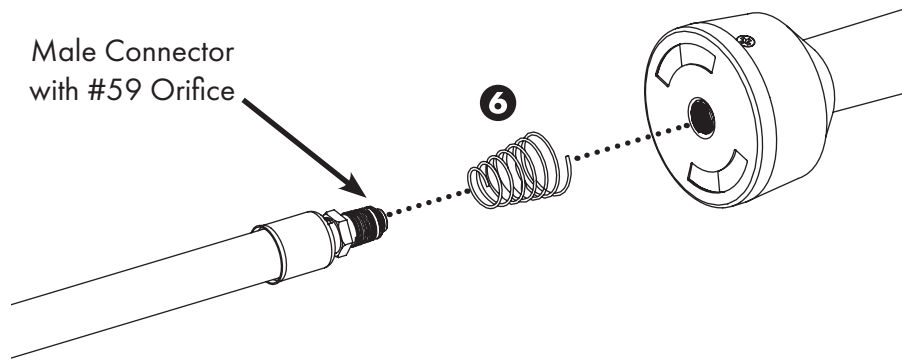
1. Remove components from the box and packaging. Turn round frame upside down as shown for proper assembly.
2. **Mount Burner Support Bar:** Line up holes in support bar to the holes in the frame. Attach with four short bolts and four locking nuts. Wrench tighten.
3. **Attach Burner and Heat Shield to Support Bar:** Remove locking nut from bottom of burner. Turn burner upside down and position burner into "U" of support bar with end of burner turned to the front. Insert mounting bolt into center hole of bar. Holding burner in place, position heat shield over bolt. Attach locking nut and wrench tighten.  
**NOTE: make sure cutout in round frame (front of cooker) is turned toward end of burner to avoid interference.**
4. **Attach Legs to Round Frame:** Slide legs on frame to match holes. Insert long bolts and attach with locking nuts. Hand tighten.



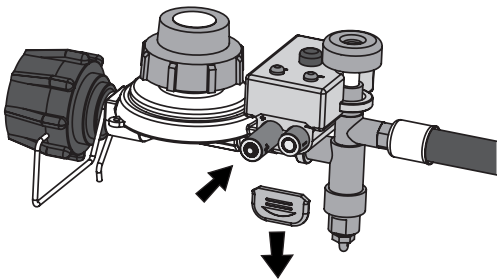
5. Return frame assembly to upright position and fully tighten leg bolts with a wrench.



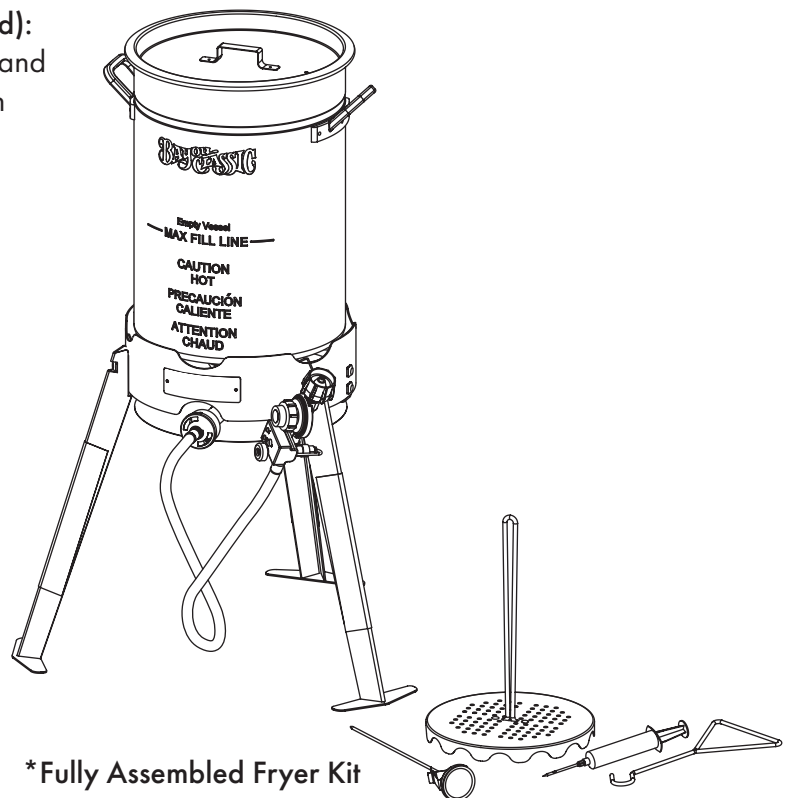
6. **Attach Hose to Burner:** It is important to properly connect the orifice to the burner. The male hose connector with orifice will screw directly into the burner. To attach, hold the air shutter up against the end of the burner. Place the small end of the spring onto the male connector, and insert into threaded hole of the burner. Screw the male connector into the burner until the spring is mostly compressed and connection is firm. The air shutter should be allowed to turn freely, but still hold its position. **ATTENTION: Do not cross-thread.**



7. **Install two "AAA" alkaline batteries (not included):** Remove the battery cover on the Gas Flow Timer and match the positive (+) and negative (-) symbols on the case and batteries.



8. Read all instructions in this manual regarding the LP Cylinder and Hose Valve Regulator before connecting the cooker to the fuel supply.





# LIQUID PROPANE (LP) CYLINDER

This appliance is designed to only operate using Liquid Propane (LP) gas in a self-contained gas supply system (tank). The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the *Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339*. Follow these instructions for proper specifications and operation:

## **DANGER**

### **CARBON MONOXIDE HAZARD**

**This appliance can produce Carbon Monoxide, an odorless and poisonous gas. Never operate this appliance in a building or confined area where ventilation may be restricted. Using it in an enclosed space can kill you.**

## **DANGER**

**(A) Never store a spare LP gas cylinder under or near this appliance.**

**(B) Never fill the cylinder beyond 80 percent full.**

- **If the information in (A) and (B) are not followed exactly, a fire causing death or serious injury may occur.**
- **An over-filled or improperly stored cylinder could cause the safety relief valve to fail.**
- **If you see, smell, or hear gas escaping, immediately get away from the cooker and LP cylinder, and call your local fire department.**
- **Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death!**

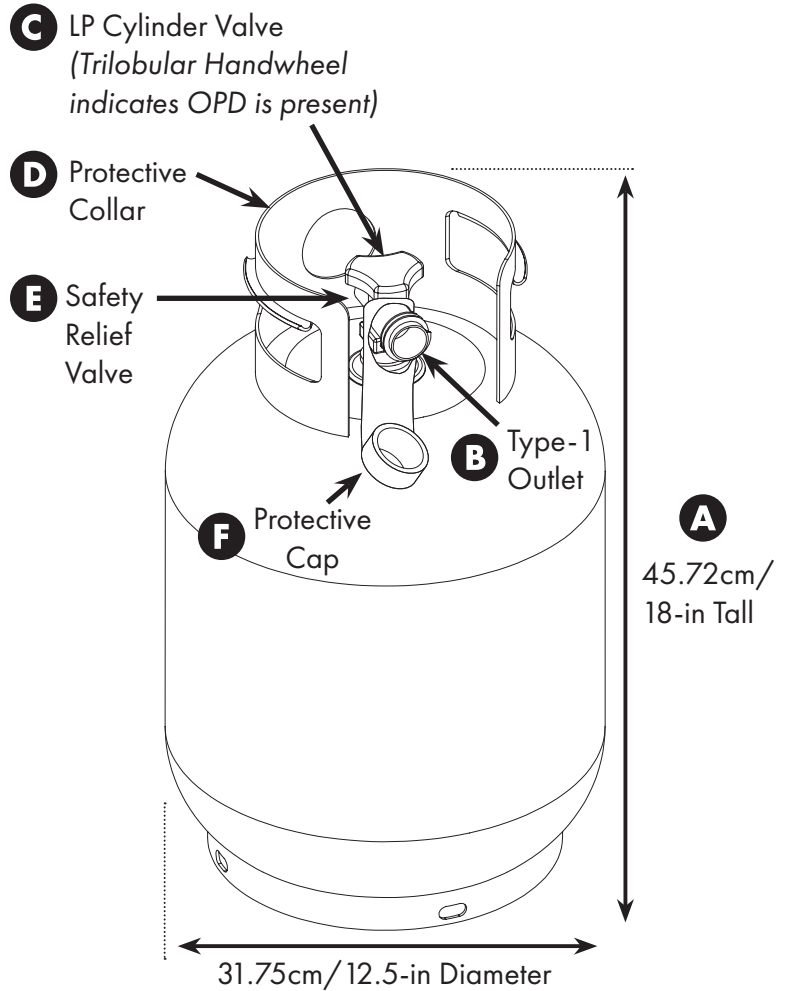
## **WARNING**

- **Always read and follow all warnings and instructions on the LP Cylinder.**
- **Do not attempt to move, alter, or disconnect the LP cylinder while the appliance is in use.**
- **Always secure the LP cylinder in an upright position.**
- **Always disconnect to move the appliance and/or LP cylinder.**
- **If the appliance is not in use, the gas must be turned off at the supply LP cylinder.**
- **LP cylinders must be stored outdoors out of the reach of children, and shall not be stored in a building, garage or any other enclosed area.**
- **Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.**
- **Always use the protective cap when not connected to the hose and regulator. Only use the cap supplied with the LP cylinder; any other type may result in leakage of propane.**
- **Keep the ventilation openings of the cylinder enclosure free and clear from debris.**



These features and specifications for the LP Cylinder **MUST** be present. If you exchange the LP cylinder, make sure the new tank also complies with all the specifications listed here:

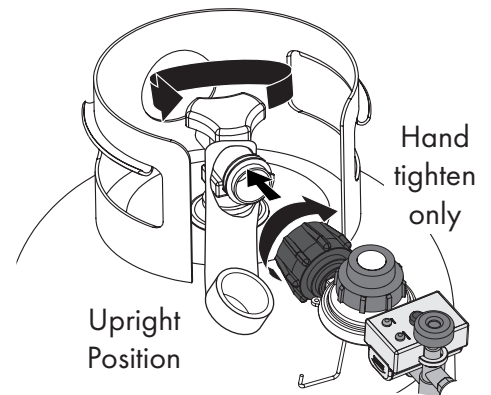
- A** 9.1 Kg/20 lbs capacity;  
31.75cm/12.5-in diameter x 45.72cm/18-in tall
- B** Type-1 gas cylinder valve outlet to accommodate the hose and regulator supplied with this appliance. The Type-1 valve must prevent gas flow until a positive seal is obtained.
- C** Over-Filling Protection Device (OPD) - indicated by a trilobular handwheel.
- D** Collar to protect the cylinder valve. Required of any cylinder whose capacity is in excess of 1 Kg/2.2 lbs.
- E** Safety Relief Valve
- F** Protective cap
- G** Cylinder must be arranged for vapor withdrawal (not shown).



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.

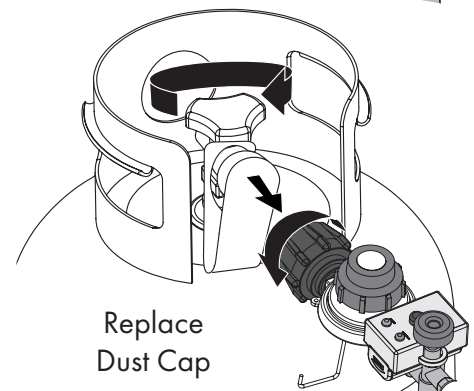
**To Connect the Hose Valve Regulator to the LP Cylinder:**

- Before attaching the Type-1 Connector to the tank, ensure the LP Cylinder Valve is fully turned off (closed).
- Confirm the Control Knob on the HVR is turned off (closed) as well.
- Place the LP cylinder upright, and locate it at least 50.8cm/20-in from the appliance. (See **Placement of Cooker**)
- Remove the Protective Cap from the Type-1 Outlet.
- Screw the ACME Type-1 Connector on the HVR to the Type-1 Outlet on the LP Cylinder by hand and tighten to a full stop. Do not use tools.



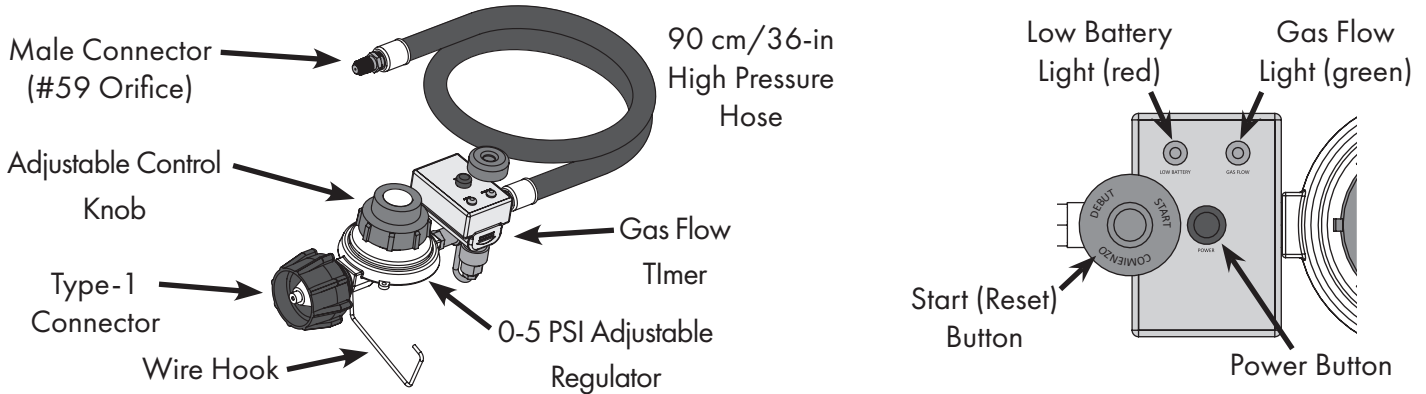
**To Disconnect the Regulator from the LP Cylinder:**

- Before disconnecting the regulator from the tank, ensure the LP Cylinder Valve is fully turned off (closed).
- Confirm the Control Knob is turned off (closed) as well.
- Disconnect the Type-1 Connector on the regulator from the Type-1 Outlet on the LP Cylinder.
- Replace the Protective Cap over the Type-1 Outlet.



# HOSE & REGULATOR

The Hose Valve Regulator (HVR) supplied with this appliance is an independently CSA certified product. It is designed to connect the appliance to a 9.1 Kg/20 lbs LP Cylinder. Read and follow all instructions and warnings on the supply hose safety tags. Clean and inspect the HVR before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the HVR must be replaced prior to the appliance being put into operation. No matter the physical appearance, replace the HVR assembly every two years. Replace only with **Model #M5HPR-TMR**.



This HVR is equipped with a Gas Flow Timer. It is designed to shut off the flow of gas after a pre-set time period unless manually reset by the user. Follow the instructions in this manual for proper use of this product:

- The Gas Flow Timer requires two “AAA” alkaline batteries to operate (batteries not included).
- **Testing the Gas Flow Timer:**
  - A. Test the Timer before attaching the Regulator to the LP Cylinder.
  - B. Press the black POWER button (both lights will blink once).
  - C. Press the red START button (green Gas Flow light will remain on)
  - D. Allow the timer to complete the entire 15-minute cycle; note the approximate times for each stage.
  - E. When Gas Flow light turns off, the test is complete. If operating correctly, proceed with using the HVR.

**NOTE: Test the operation of the Gas Flow Timer whenever changing the batteries, or if they have been left in the device.**
- **Operational Cycle:** (*all times are approximations*)
  - 1-10 minutes, green Gas Flow light will remain on signaling gas can flow through the regulator to the hose.
  - 10-13 minutes, green Gas Flow light will begin to blink slowly.
  - 13-15 minutes, green Gas Flow light will blink rapidly warning that timed cycle is near completion.
  - 15 minutes, operational cycle ends.
- **Resetting the Timer:** The timer can be RESET throughout the cooking process by pushing the red START button. This will begin a new 15-minute operational cycle, and the gas will not shut off.
- **Expired Cycle:** When the timed cycle expires, gas flow will cease and the flame will extinguish. If more time is needed to complete cooking, repeat lighting procedure outlined in this manual.

## ⚠ CAUTION ⚠

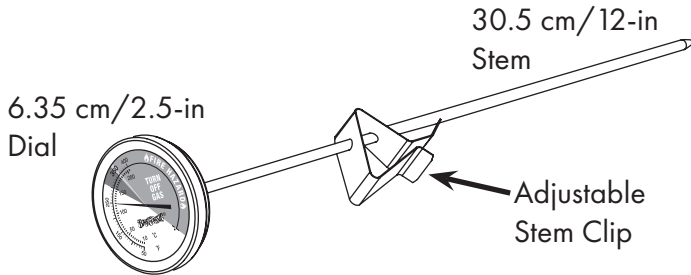
- Always disconnect regulator from the LP Cylinder before installing or removing the batteries.
- Always confirm both LP Cylinder Valve and Regulator Knob are turned to the off (closed) positions before connecting or disconnecting the HVR to the tank.

## ⚠ WARNING ⚠

- **Do not attempt to disassemble, alter, or repair any part of the hose and regulator assembly. Approved replacement parts can be obtained from Barbour International, Inc.**
- **Always disconnect the HVR from the LP Cylinder to test the Gas Flow Timer.**

# THERMOMETER

The thermometer included with this appliance is a sensitive measurement device. It is designed to attach to a cooking vessel and register liquid temperature. If there is evidence that the thermometer has been dropped, bent, or twisted, it must be replaced prior to the appliance being put into operation. If the thermometer supplied with this appliance has been lost or damaged, contact Barbour International, Inc. for a replacement. Replace only with **Model #5025**. Follow these instructions before each use of your appliance:



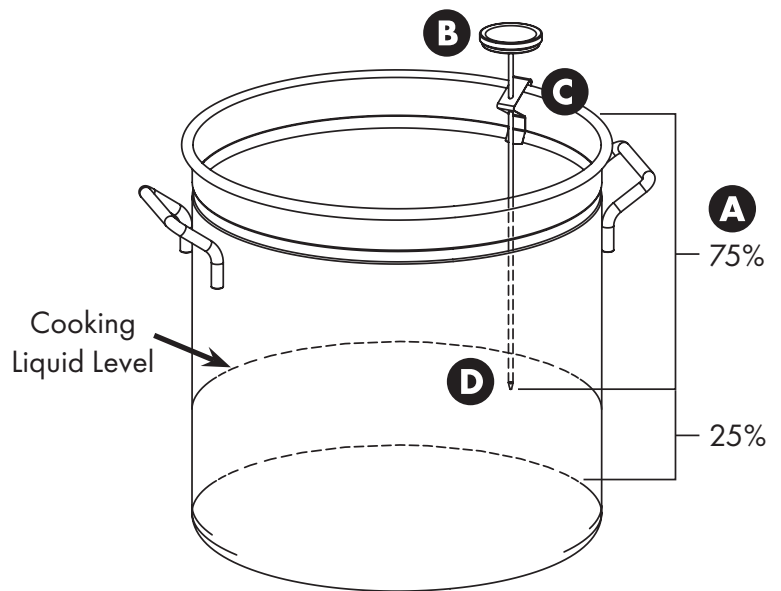
## Testing Thermometer:

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



## To Properly Use Thermometer:

- A** Confirm the thermometer is at least 75% of the cooking vessel height
- B** Set clip at least 50mm/2-in below dial
- C** Clip thermometer to the side of the pot or basket
- D** Insert the thermometer stem at least 25mm/1-in into the cooking liquid



## **!** WARNING **!**

- **Cooking vessels may vary, but thermometer length MUST reach at least 75% of the vessel depth.**
- **Never insert the stem of a liquid thermometer into food. This will cause an incorrect temperature reading.**
- **DO NOT attempt to use your thermometer if it is not working properly. Replace the thermometer if it appears to be damaged or does not accurately register temperature.**

# GAS LEAK TEST

## When to test for gas leaks:

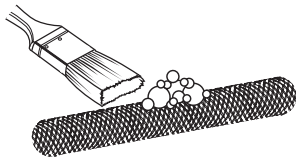
- After assembling your cooker and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, or if any of the gas components are replaced.
- Any time your cooker has been moved.
- At least once per year or if your cooker has not been used for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

**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.

## Performing a Gas Leak Test:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Turn the LP Cylinder Valve to the off (closed) position. Then turn the Control Knob to the off (closed) position.
3. To turn on the fuel supply, turn the LP Cylinder Valve one turn in the open direction. Gas will flow through the Regulator and stop at the Control Knob still turned to the off (closed) position.
4. Using a clean brush, apply the soap water mixture to the following:

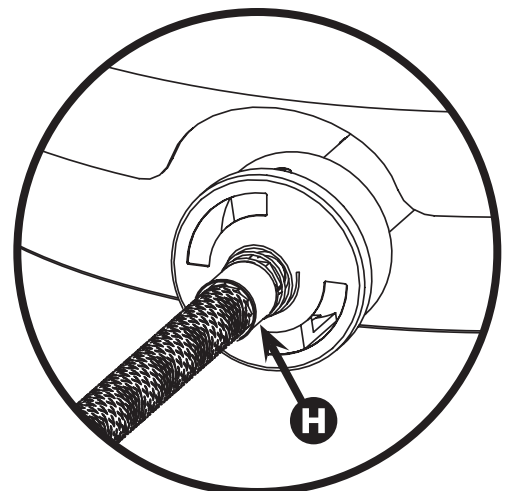
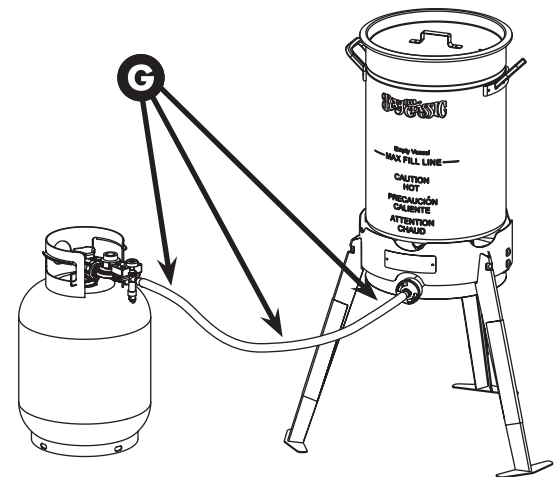
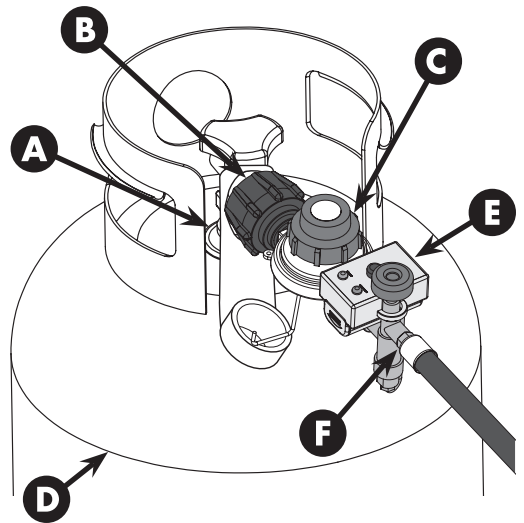
- A** LP Cylinder to LP Cylinder Valve
- B** LP Cylinder Valve to Regulator Connection
- C** All Regulator Housing and Connections
- D** LP Cylinder Welds
- E** Timer Housing and Connections
- F** Connection to Gas Supply Hose
- G** Full length of Gas Supply Hose
- H** Gas Supply Hose connection to Burner



5. First, inspect areas **A - D** for growing bubbles.
6. Next, turn on (open) the Control Knob and start the Timer to permit gas to pass through the timer and hose. Inspect areas **E - H**.

**NOTE:** Do not allow gas to flow more than 5 - 10 seconds. During this step, gas will be flowing out the burner into the surrounding air.

7. Turn the LP Cylinder Valve to the off (closed) position. Then turn the Control Knob to the off (closed) position.
8. Tighten any leaking connections.
9. Repeat soap water mixture test until no leaks are detected.
10. After you are certain there are no leaks, turn the LP Cylinder Valve to the OFF position. **Wait 5 minutes** for any gas fumes to evacuate before lighting the burner.



## **!** WARNING **!**

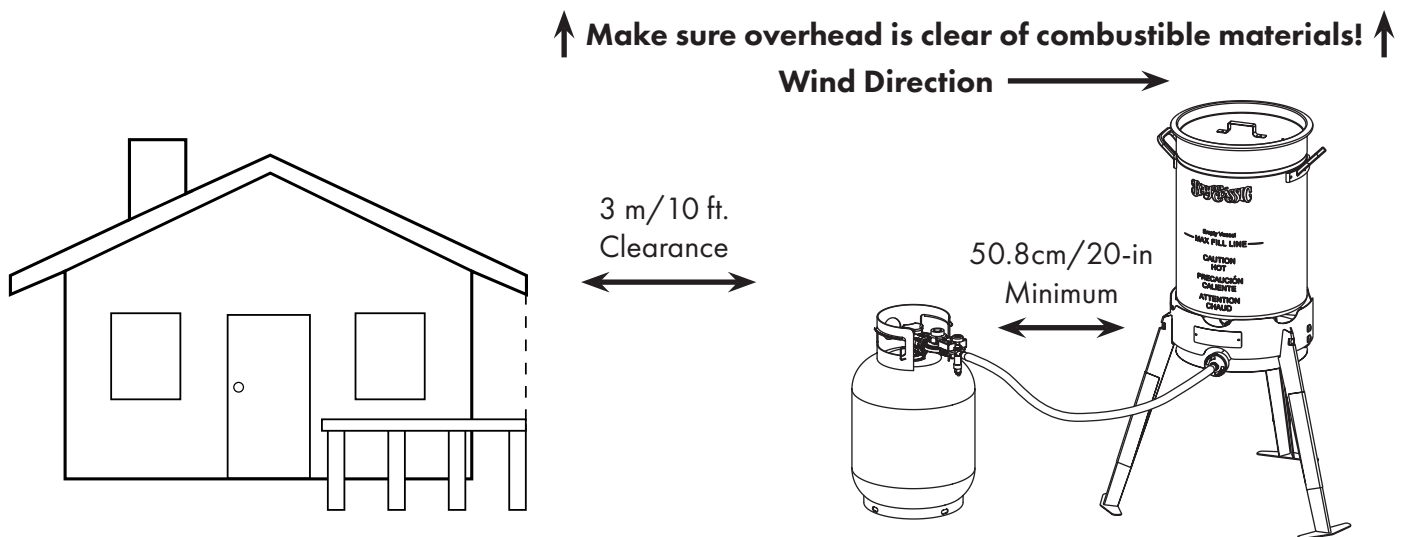
- **If growing soap bubbles persist throughout any portion of the Gas Leak Test, terminate use immediately.**
- **DO NOT use cooker if gas leaks cannot be stopped.**

# PLACEMENT OF COOKER

## ⚠ DANGER 🔥

- ***This appliance is portable and should not be installed into cabinetry or any other enclosed casing. Any placement or installation of the 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; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.***
- **Keep the cooking area clear and free of any combustible material such as spare LP tanks (full or empty), household chemicals, paint, gasoline and other flammable vapors and liquids.**
- **Never enclose the appliance to block the wind. Either relocate your cooker to a less windy location, or choose not to operate your appliance until the wind has stopped.**

- Choose a safe outdoor space, clear of combustible material to operate your appliance.
- Place the appliance on a level, stable noncombustible surface such as brick, concrete, or dirt.
- Prior to lighting, check wind direction. Place cooker DOWNWIND from the LP cylinder.
- Place LP cylinder at least 50.8cm/20-in away from the appliance.



## ⚠ WARNING 🔥

- **Do not walk between the cooker and the propane tank; the connecting hose creates a tripping hazard. Tripping over the hose may cause the supply cylinder to tip.**
- **Do not locate appliance under overhead unprotected combustible construction or tree limbs.**
- **Do not attempt to move the appliance or cooking vessel when cooking.**
- **Do not position cooker on wood, asphalt, or plastic/rubber mat which may burn blister or melt.**

# LIGHTING INSTRUCTIONS

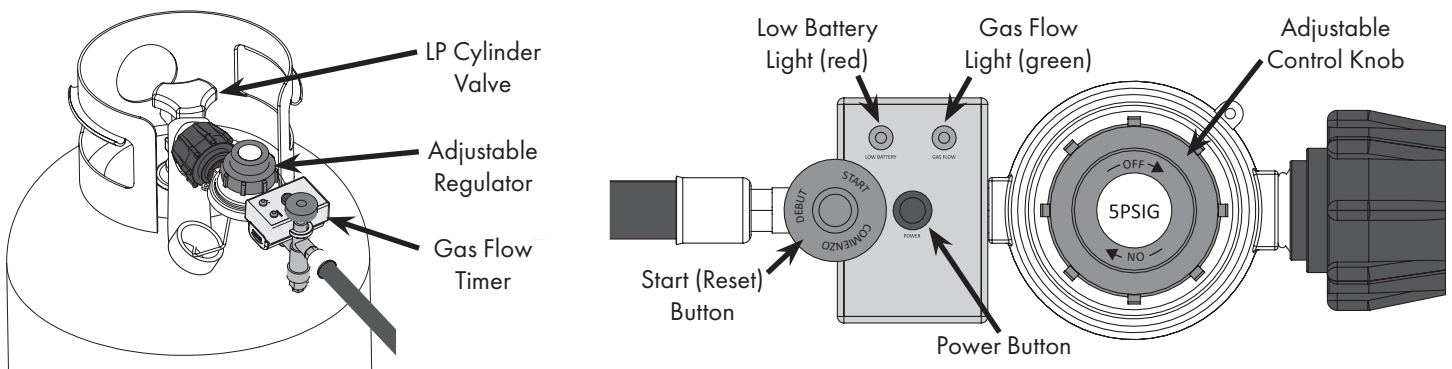
Follow these instructions for safe and proper lighting and re-lighting of the appliance.

## ⚠ CAUTION 🔥

- The Regulator supplied with this appliance is equipped with a Gas Flow Limiting Device that will greatly restrict the flow of gas if activated by a rapid release of gas. Reference Trouble-Shooting Tips if flame ever appears weak.
- If the appliance does not light after 2 or 3 attempts, turn OFF gas supply. Refer to Trouble Shooting Tips and DO NOT attempt to operate the appliance until the problem is resolved.
- Do not reset the Gas Flow Timer without first reading the thermometer temperature.

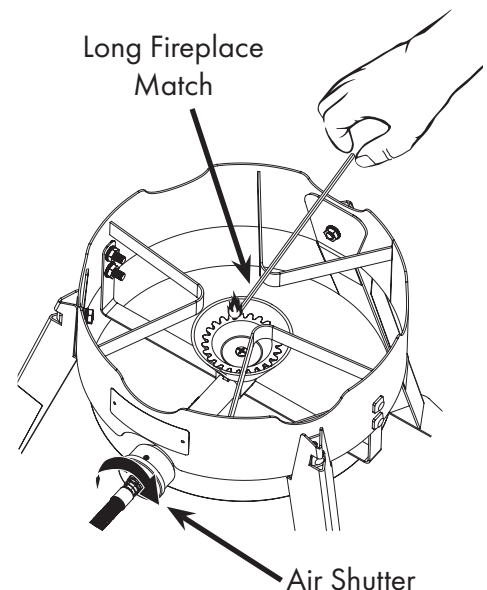
## ⚠ WARNING 🔥

- Do not light burner at Air Shutter.
- Even if the flame is extinguished, the tank and regulator will still allow some gas to release until they are fully CLOSED. You must allow gas to evacuate/dissipate before re-lighting.
- Do not manually reset the timer if the oil temperature is above 200°C/400°F.
- The timer does not measure temperature and will not control the temperature of the cooking liquid within the pot. The temperature must be controlled manually by observing the thermometer and adjusting the flame with the Control Knob.



### Lighting the appliance:

1. Before lighting, completely turn off (close) the LP Cylinder Valve and the Adjustable Control Knob to prevent any gas flow.  
**NOTE: If the Control Knob is left in any other position, the Gas Flow Limiting Device will activate.**
2. Set Gas Flow Timer:
  - A. Press the black POWER button (both lights will blink once).
  - B. Press the red START button (the green light will remain on).
  - C. The timer is now set for a 15-minute operational cycle.**NOTE: Gas will not flow to the burner until the timer is set again.**
3. Turn on (open) the fuel supply by S-L-O-W-L-Y rotating the LP Cylinder Valve one full turn.
4. Position a fireplace match or long lighter directly over the burner, then turn on (open) the Control Knob. The burner should light in less than 5 seconds.





4a. *Alternative Lighting: It is possible to light this appliance with a standard paper book match. To light:*

A. *BEFORE turning on (open) the Control Knob, strike the paper book match and place it in the cup of the burner with the flame of the match over the serrated edge of the flame spreader.*

B. *Remove hand a safe distance from the burner.*

C. *Turn on (open) the Control Knob. The burner should light in less than 5 seconds.*

5. After lighting the burner, visually check the burner and adjust to the optimal burner flame. A blue flame with little or no yellow flame indicates a proper air/gas mixture and provides the best heat. To adjust:

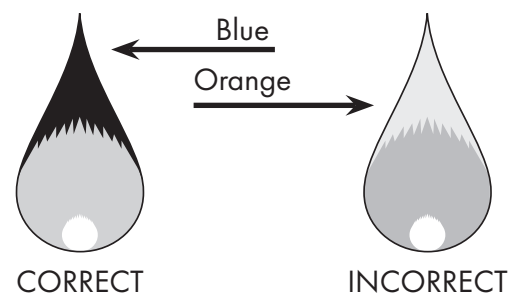
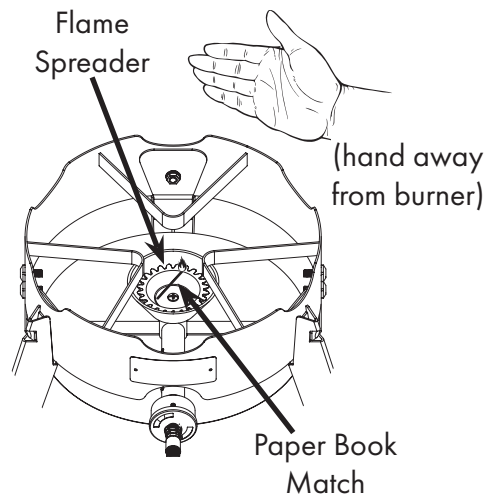
A. Fully open the LP Cylinder Valve

B. Adjust Control Knob to desired flame height/intensity

C. Rotate Air Shutter until mostly blue flame is achieved and the flames burn at all ports without lifting above the burner.

6. If ignition does not occur in 5 seconds, completely turn off (close) the LP Cylinder Valve and the Control Knob **wait 5 minutes**, and repeat the lighting procedure.

7. If the timer expires before cooking is complete, or if the appliance is accidentally extinguished, completely turn off (close) the LP Cylinder Valve and the Control Knob, **wait 5 minutes to allow gas to evacuate/dissipate**, and repeat Steps 1 thru 4.



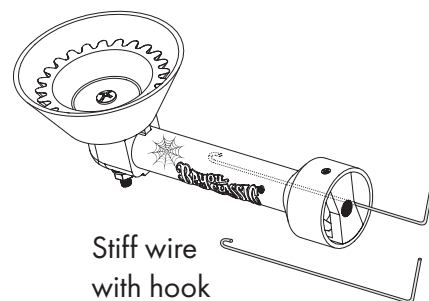
## MAINTENANCE & CARE

Follow these simple steps to keep your appliance looking good and functioning properly for years.

- Before each use of the appliance, light the cooker and let it run for 5-7 minutes. This initial fire will burn away the manufacturing oil and residue. It is normal to have smoke or slight odor.
- Make sure you clean off the cooker after each use and before storing. Wait until the cooker is completely cool, and simply spray off the frame with a water hose to rinse away residue from any splatter or spill-over. Use a soft cloth if necessary. Allow to fully dry before storing. **NOTE: The next time you use the cooker, it may burn off any remaining residue from a previous spill-over, causing an odor and/or smoke.**
- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
- Always check the burner/venturi tubes for any obstructions such as insects or insect nests in the burner. To remove burner obstructions:
  - A. Use a narrow bottle brush or stiff wire to run up and down the length of the burner tube.
  - B. Use a water hose or compressed air to flush out any debris.
  - C. If necessary, disassemble the burner by removing the serrated nut and unscrewing the mounting bolt from the center of the burner.
- If the red "Low Battery" light becomes lit during use, the batteries need to be replaced.



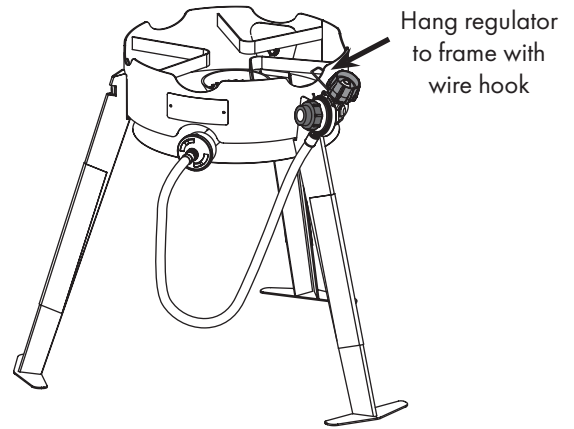
Wear eye protection when flushing out the burner.



**Check and clean the burner with every use. A clogged tube can lead to a fire beneath the appliance.**



- Remove batteries from product after each use to prevent corrosion or leaking.
- Always turn off (close) the gas supply and disconnect the hose and regulator from the LP cylinder to move or store.
- To avoid damage to the regulator, use the wire hook provided to hang regulator on the appliance frame any time the hose is not connected to the LP Cylinder.
- Store appliance in a dry place. If storing indoors (including a shed or garage), detach the LP cylinder and store the tank outside. For long term storage, cover the burner and the HVR with a plastic bag.
- Do not store this appliance, or any of its components, in a corrosive environment. A corrosive environment can be a highly damp area, or a saltwater/marine environment.
- Metal discoloration will result from exposure to excessive heat. For hard to clean stains or discoloration of a cooking vessel, apply a non-abrasive cleaner with a clean, damp sponge or cloth. Do not use a steel wool pad or harsh abrasive cleanser as scratching will occur.



## TROUBLE-SHOOTING

Still have questions? Contact Barbour International, Inc. customer service at 1-800-736-8028, or visit [www.thebayou.com](http://www.thebayou.com)

Symptom	Cause	Possible Solution
Burner will not light	Obstruction in the burner	Inspect burner. Wash out and dry if necessary.
	Part of appliance is damaged	Inspect LP tank, burner, and HVR assembly for damage. Replace any damaged or faulty parts.
Burner lights, but has very small/poor quality (sooty) flame	LP tank has low fuel	Use a tank fill gauge to always know gas level. If gas is too low to operate, refill or exchange tank.
	Gas Flow Limiting Device has activated	Completely turn off (close) the LP Cylinder Valve and the Control Knob to prevent any gas flow. Wait 30 seconds and repeat steps for lighting.
	Not enough gas flow from tank	Turn up (open) LP Cylinder Valve all the way.
	Poor oxygen/gas mixture	Adjust air shutter to obtain optimum blue flame.
Flame dramatically reduces, and LP cylinder has frost on it.	Extended cooking on HIGH	Swap to a full LP tank. If you continue cooking with the same LP tank, stop cooking for a few minutes and then start again operating at MEDIUM setting.
Flame has gone out	LP tank has low fuel	Use a tank fill gauge to always know gas level. If gas is too low to operate, refill or exchange tank.
	Too windy	Check wind direction and wait for wind to die down, or move appliance away from windy areas.
Hissing or gurgling sounds coming from appliance	Damaged or leaking hose and regulator assembly	Turn appliance off, and wait for it to cool down. Perform Gas Leak Test to confirm gas leak. Replace any damaged or faulty parts.
	Moisture in the burner	Turn appliance off, and wait for it to cool down. Inspect burner and pour out water.