Bayou Classic Big Bird Kit (SS30/SS31)

Bayou Classic 44 Quart Turkey Fryer Instruction Manual

Model: Big Bird Kit (SS30/SS31)

Product Overview

The Bayou Classic Big Bird Oversized Turkey Fryer Pot is a 44-quart stainless steel pot designed for frying large turkeys. This complete kit includes all necessary accessories for a safe and efficient outdoor cooking experience.



The complete Bayou Classic 44 Quart Turkey Fryer Kit, including the pot, stand, burner, hose, regulator, poultry rack, thermometer, seasoning injector, and insulated gloves.

Components Included

- 44 Quart (11 Gallon) Stainless Steel Oversized Turkey Fryer Pot
- Vented Stainless Steel Lid
- Aluminum Perforated Poultry Rack and Grab Hook
- Stainless Steel Seasoning Injector
- 12-inch Thermometer (50°F-750°F)
- Insulated Glove
- Burner (SS30 or SS31 model)
- M5HPR High Pressure Regulator with 48-inch Stainless Braided Hose



Close-up view of the aluminum perforated poultry rack, thermometer, and seasoning injector.



The stainless steel seasoning injector with two different needle attachments.



A pair of brown insulated gloves, essential for safe handling during frying.

Safety Information

WARNING: Outdoor use only. Keep children and pets away from the fryer during operation.

- Always operate the fryer on a flat, stable, non-combustible surface, away from any flammable materials or structures.
- Do not overfill the pot with oil. Ensure there is sufficient headspace to prevent boil-overs when the turkey is submerged.
- Never leave the fryer unattended while in use.
- Ensure the propane tank is placed on a level surface and is at least 5 feet away from the burner.
- Use the provided thermometer to monitor oil temperature. Do not exceed 350°F (175°C).
- Always wear appropriate protective gear, including the insulated gloves, when handling hot components.
- Have a fire extinguisher (Class K or Class B) readily available. Do not use water on an oil fire.

- Ensure the turkey is completely thawed and dry before submerging it into hot oil to prevent violent splattering.

Setup

Assembly

1. Unpack all components and verify against the 'Components Included' list.
2. Assemble the burner stand. The legs attach with a single bolt for easy assembly.
3. Connect the M5HPR high-pressure regulator and 48-inch stainless braided hose to the burner. Ensure all connections are tight.
4. Place the assembled burner stand on a stable, level, non-combustible surface outdoors.
5. Position the propane tank at least 5 feet away from the burner.
6. Place the 44-quart pot securely on the burner stand.



The Big Bird Turkey Fryer may come with either the SS30 or SS31 burner. Both are stainless steel, use BG10 Burners and M5HPR-1 Regulators. The only difference is the frame leg angle.

Operating Instructions

Pre-Use Checklist

- Ensure all connections are secure and there are no gas leaks. Perform a soap test if unsure.
- Confirm the turkey is completely thawed and dry. Pat it thoroughly with paper towels.
- Determine the correct oil level: Place the turkey in the empty pot, add water until the turkey is just covered, remove the turkey, and note the water level. This is your required oil level. Dry the pot completely before adding oil.
- Fill the pot with peanut oil or other high smoke point oil to the determined level.

Frying a Turkey

1. Attach the thermometer to the side of the pot, ensuring the probe is submerged in the oil but not touching the bottom.
2. Light the burner according to the instructions provided with your specific burner model.
3. Slowly heat the oil to 325°F (163°C). Do not exceed 350°F (175°C).
4. Once the oil reaches the target temperature, turn off the burner. This is a critical safety step to prevent flare-ups.
5. Carefully place the turkey onto the poultry rack.
6. Using the grab hook, slowly and gently lower the turkey into the hot oil. Lower it very slowly to prevent oil from bubbling over.
7. Once the turkey is fully submerged, re-light the burner.
8. Maintain the oil temperature at 325°F (163°C) throughout the cooking process.
9. Fry the turkey for approximately 3.5 minutes per pound, or until the internal temperature reaches 165°F (74°C) in the thickest part of the thigh.
10. Once cooked, turn off the burner. Carefully and slowly lift the turkey from the oil using the grab hook.
11. Allow excess oil to drain from the turkey before transferring it to a carving board.
12. Let the turkey rest for at least 20 minutes before carving.

Maintenance and Cleaning

- Allow the oil to cool completely before attempting to clean the pot.
- Carefully strain the used oil for disposal or reuse.
- Wash the stainless steel pot, lid, poultry rack, grab hook, and seasoning injector with warm, soapy water. These accessories are dishwasher safe.
- Rinse thoroughly and dry all components completely to prevent water spots and corrosion.
- Store all components in a dry place.
- Periodically check the hose and regulator for any signs of wear, cracks, or damage. Replace if necessary.

Troubleshooting

Problem	Possible Cause	Solution
Burner won't light or stays lit.	Low propane, clogged burner, regulator issue, loose connection.	Check propane tank level. Clean burner orifices. Inspect regulator and hose for damage. Tighten all connections.
Oil temperature is difficult to maintain.	Windy conditions, incorrect flame setting.	Use a wind guard (ensure proper ventilation). Adjust flame as needed.
Excessive smoking from oil.	Oil temperature too high, low smoke point oil.	Reduce heat immediately. Ensure oil temperature does not exceed 350°F. Use peanut oil or other high smoke point oil.

Problem	Possible Cause	Solution
Oil overflowing when turkey is submerged.	Pot overfilled with oil, turkey not fully thawed/dry.	Ensure correct oil level (perform water displacement test). Thoroughly thaw and dry turkey.

Specifications

Feature	Detail
Brand	Bayou Classic
Material	Stainless Steel
Color	Silver
Product Dimensions	16"D x 16"W x 30"H
Item Weight	35 Pounds
Oil Capacity	44 Quarts (11 Gallons)
Manufacturer	Bayou
UPC	692128048080
First Available Date	October 17, 2016

Warranty and Support

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Bayou Classic website. You can also visit the Bayou Classic Store on Amazon for additional product details and contact options.

Please retain your proof of purchase for any warranty claims.

© 2024 Bayou Classic. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question