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Char-Broil 17102065

Charbroil® The Big Easy® TRU-Infrared™ Oil-Less Turkey Fryer

Model: 17102065 | Brand: Char-Broil

1. INTRODUCTION

This manual provides essential instructions for the safe assembly, operation, and maintenance of your Charbroil® The Big Easy® TRU-Infrared™ Oil-Less Turkey Fryer. This outdoor cooking appliance utilizes TRU-Infrared™ cooking technology to deliver juicy results without the need for cooking oil, accommodating turkeys, roasts, and chickens up to 16 pounds.



Image 1.1: Front view of the Charbroil The Big Easy TRU-Infrared Oil-Less Turkey Fryer. The unit is black with a stainless steel top and handles, featuring a control knob and propane connection on the side.

2. SAFETY INFORMATION

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

- For outdoor use only. Do not operate this appliance indoors or in an enclosed area.
- Keep children and pets away from the appliance at all times.
- Maintain a minimum clearance of 10 feet from any combustible materials, including walls, fences, and other structures.
- Always place the appliance on a level, stable, non-combustible surface.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other

appliance.

- Always ensure proper ventilation.
- Never leave the appliance unattended while in use.
- Always wear protective gloves when handling hot components.



SAFER FRYING

No hot oil means safer frying, less money spent and no stress about disposal

Image 2.1: Illustration highlighting the safety aspect of oil-less frying. A person is shown lifting a cooked turkey from the fryer, with a propane tank visible nearby, emphasizing outdoor use.

3. PACKAGE CONTENTS

Verify that all components are present before assembly:

- Fryer Unit (main body)
- Cooking Basket
- Grease Tray
- Propane Hose and Regulator Assembly
- Meat Thermometer
- Lifting Hook

- Lid/Grill Grate



Image 3.1: All components of the Charbroil The Big Easy fryer laid out. This includes the main black fryer unit, a wire cooking basket, a propane hose with regulator, a meat thermometer, a lifting hook, and a top grate.

4. ASSEMBLY INSTRUCTIONS

Follow these general steps for assembly. Refer to the detailed diagrams in your printed manual for specific part identification and fastening instructions.

1. Unpack all components and remove any packaging materials.
2. Attach the handles to the main fryer unit using the provided hardware.
3. Insert the grease tray into its designated slot at the bottom front of the unit.
4. Connect the propane hose and regulator assembly to the appliance's gas inlet. Ensure all connections are tight.
5. Place the cooking basket inside the fryer unit.

5. SETUP

Proper setup is crucial for safe and efficient operation.

5.1 Appliance Placement

- Position the fryer outdoors on a hard, level, non-combustible surface.
- Ensure adequate clearance from walls, fences, and other structures (minimum 10 feet).
- Avoid placing under overhead combustible constructions.

5.2 Propane Tank Connection

- Ensure the propane tank valve is closed.
- Connect the regulator to the propane tank valve. Hand-tighten firmly.
- Check for gas leaks using a soapy water solution on all connections. Bubbles indicate a leak. Do not operate if a leak is detected.

5.3 Initial Seasoning (Burn-Off)

Before first use, perform a burn-off to remove manufacturing residues:

1. Open the propane tank valve slowly.
2. Turn the control knob to the HIGH position and press the rotary ignitor button until the burner lights.
3. Allow the fryer to operate on HIGH for approximately 15-20 minutes.
4. Turn the control knob to OFF and close the propane tank valve.

6. OPERATING INSTRUCTIONS

The Big Easy® uses TRU-Infrared™ technology for even cooking without oil.

6.1 Preheating

- Open the propane tank valve.
- Turn the control knob to HIGH and ignite the burner using the rotary ignitor.
- Allow the unit to preheat for 10-15 minutes.

6.2 Loading Food

- Ensure food items, such as turkeys, do not exceed 16 pounds.
- Place the food item into the cooking basket. For turkeys, ensure it is centered and not touching the sides of the cooking chamber.
- Carefully lower the basket into the preheated fryer using the lifting hook.



Image 6.1: An overhead view of the fryer showing a turkey inside the cooking basket, illustrating the capacity of up to 16 lbs for turkeys and chickens.

6.3 Cooking Process

- The TRU-Infrared™ technology cooks food evenly by radiating heat, reducing hot and cold spots.
- Monitor internal food temperature using the included meat thermometer.
- Cooking times vary based on food type, size, and external conditions. Refer to a reliable cooking chart for guidance.
- Once the desired internal temperature is reached, carefully remove the cooking basket using the lifting hook.



Image 6.2: A person is shown carefully lifting a perfectly cooked chicken from the Charbroil The Big Easy fryer using the provided lifting hook.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your fryer.

7.1 Grease Tray

- The front-access grease tray collects drippings during cooking.
- Allow the unit to cool completely before removing and emptying the grease tray.
- Clean the tray with warm, soapy water.

7.2 Cooking Basket and Interior

- After each use, once cooled, remove the cooking basket and clean it with warm, soapy water and a non-abrasive brush.
- Wipe down the interior of the cooking chamber with a damp cloth. Avoid using harsh chemicals or abrasive cleaners.

7.3 Storage

- Store the fryer in a dry, protected area when not in use.
- Disconnect the propane tank and store it separately in a well-ventilated area.

8. TROUBLESHOOTING

If you encounter issues, consult this section before contacting customer support.

Problem	Possible Cause	Solution
Burner does not ignite	No gas flow; ignitor issue; clogged burner port	Check propane tank connection and fuel level; ensure ignitor electrode is clean and properly spaced; clean burner ports.
Low flame or uneven heat	Low propane level; regulator issue; clogged burner	Replace propane tank; reset regulator by disconnecting and reconnecting; clean burner.
Excessive smoke	Grease buildup; food drippings	Clean grease tray and interior; ensure food is not excessively fatty or remove excess skin.

9. SPECIFICATIONS

Key technical details for the Charbroil® The Big Easy® TRU-Infrared™ Oil-Less Turkey Fryer.

- **Model Name:** Charbroil® The Big Easy® Propane Gas Stainless Steel Oil-Less Turkey Fryer
- **Brand:** Char-Broil
- **Material:** Stainless Steel (burner)
- **Color:** Black
- **Product Dimensions:** 20.75"D x 16.3"W x 23.5"H
- **Item Weight:** 28.88 Pounds
- **Wattage (BTU):** 16,000 BTU
- **Maximum Food Capacity:** 16 Pounds (turkey, chicken, roasts)
- **UPC:** 099143020655
- **Item Model Number:** 17102065

28.8 lbs
WEIGHT



Image 9.1: Diagram highlighting key features: 16,000 BTUs, Oil-less Frying, TRU-Infrared™ Cooking Technology, Rotary Ignition Knob, and Front-access Grease Tray.



Image 9.2: Product image with dimensions labeled: 23.5" Height, 20.75" Depth, 16.3" Length, and 28.8 lbs Weight.

10. WARRANTY AND SUPPORT

Your Charbroil® The Big Easy® TRU-Infrared™ Oil-Less Turkey Fryer is covered by a **1-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical assistance, or to order replacement parts, please refer to the contact information provided in your original product packaging or visit the official Char-Broil website.



WARRANTY

1 year limited warranty



MATERIAL

Durable stainless steel burner



CONVENIENCE

Get the results of traditional oil frying without the cost, stress, and disposal

Image 10.1: Graphic detailing product benefits including a 1-year limited warranty, durable stainless steel material, and the convenience of oil-less cooking.