**Backyard Pro 2A-CM144**

# Backyard Pro 10 Qt. Fish Fryer / Cooker Instruction Manual

Model: 2A-CM144

## Introduction

This manual provides essential instructions for the safe and efficient use of your Backyard Pro 10 Qt. Fish Fryer / Cooker. This outdoor fryer is designed for preparing fried foods such as fish, fries, and chicken wings. It features a 55,000 BTU cast iron burner, a 10 qt. aluminum pot, a perforated basket, and a deep fry thermometer. Please read all instructions carefully before assembly and operation.

## Important Safety Information

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

- **Outdoor Use Only:** This fryer is designed for outdoor use only. Do not operate indoors or in enclosed areas.
- **Level Surface:** Always operate the fryer on a stable, level, non-combustible surface.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from any combustible materials, structures, or other appliances.
- **Oil Safety:**
  - Do not overfill the pot with oil. Ensure there is sufficient space for food displacement to prevent boil-overs.
  - Never leave hot oil unattended.
  - If oil catches fire, turn off the gas supply immediately if safe to do so. Do not use water to extinguish an oil fire; use a Class K fire extinguisher or smother with a metal lid.
  - Allow oil to cool completely before moving or disposing of it.
- **Propane Safety:**
  - Use only with liquid propane (LP) gas.
  - Ensure all gas connections are tight and leak-free before lighting. Perform a leak test with soapy water.

    - Keep the propane tank away from heat and direct sunlight.
    - Do not store a spare LP gas cylinder under or near the appliance.
    - Always turn off the gas supply at the cylinder when not in use.
- **Children and Pets:** Keep children and pets away from the fryer during operation and while it is cooling.
- **Personal Protective Equipment:** Wear appropriate protective gear, such as heat-resistant gloves and eye protection, when operating the fryer.
- **Wind Protection:** The built-in 360-degree windscreen helps maintain a steady flame. However, avoid operating in excessively windy conditions.

## Components and Parts List

Your Backyard Pro Fish Fryer includes the following components:

- Fryer Stand (with 360-degree windscreen and side pot holders)
- Cast Iron Burner (55,000 BTU)
- 10 Qt. Aluminum Fry Pot
- Perforated Fry / Steamer Basket
- 5" Deep Fry Thermometer (100-750°F) with clip
- 5 PSI Adjustable Regulator and Rubber Hose
- Assembly Hardware (bolts, nuts)

## Setup and Assembly

The fryer ships knocked down to reduce shipping costs. Follow these steps for assembly:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify all components listed above are present.
2. **Assemble Fryer Stand:**
    - Attach the three legs to the main burner housing using the provided bolts and nuts. Ensure they are securely fastened.
    - Connect the bottom ring to the legs for added stability.
    - Attach the top ring and side pot holders to the burner housing.



*Image: The assembled fryer stand, showing the tripod design, bottom ring, and top pot holders.*

3. **Install Burner:** Place the cast iron burner securely within the burner housing of the stand.
4. **Connect Regulator and Hose:**
    - Attach the rubber hose with the 5 PSI adjustable regulator to the burner's gas inlet. Tighten securely.
    - Connect the other end of the hose to your liquid propane (LP) tank. Ensure a tight connection.




*Image: The 5 PSI adjustable regulator and rubber hose, ready for connection to the burner and propane tank.*

5. **Leak Test:** Before first use and after any tank change, perform a leak test.
    - Mix a solution of equal parts liquid dish soap and water.
    - Ensure all gas connections are tight.
    - Open the propane tank valve slowly.
    - Apply the soapy solution to all gas connections. If bubbles appear, there is a leak. Close the tank valve immediately and re-tighten connections. Repeat the test until no bubbles appear. Do not use the fryer if a leak persists.
6. **Placement:** Position the assembled fryer on a firm, level, non-combustible surface outdoors, away from any flammable materials.



*Image: The complete Backyard Pro 10 Qt. Fish Fryer assembly, including the stand, burner, and connected propane hose with regulator.*

## Operating Instructions

1. **Prepare the Pot:** Place the 10 qt. aluminum pot onto the fryer stand, ensuring it sits securely within the side pot holders and recessed top ring.
2. **Add Oil:** Pour cooking oil into the pot. Do not fill more than two-thirds full to prevent boil-overs when food is added.
3. **Insert Thermometer:** Clip the 5" deep fry thermometer to the side of the pot, ensuring the probe is submerged in the oil but not touching the bottom.




*Image: The 5-inch deep fry thermometer, showing its temperature scale and clip for attaching to the pot.*

4. **Light the Burner:**
    - Ensure the regulator knob is in the "OFF" position.
    - Slowly open the valve on the propane tank.
    - Hold a long lighter or match near the burner.
    - Slowly turn the regulator knob to the "ON" position until the burner ignites. Adjust the flame to the desired intensity.
5. **Heat the Oil:** Allow the oil to heat gradually to the desired frying temperature, monitoring with the thermometer. For most deep frying, this is typically between 325°F and 375°F (160°C - 190°C).
6. **Fry Food:**
    - Carefully place food into the perforated basket. Do not overcrowd the basket.
    - Slowly lower the basket into the hot oil.
    - Monitor the oil temperature and adjust the burner flame as needed to maintain a consistent temperature.
    - Fry until food is cooked through and golden brown.
7. **Remove Food:** Carefully lift the basket from the oil and allow excess oil to drain back into the pot. Transfer food to a cooling rack or paper towels.
8. **Turn Off:** When finished frying, turn the regulator knob to the "OFF" position, then close the valve on the propane tank. Allow the fryer and oil to cool completely before cleaning or moving.

## Maintenance and Storage

- **Cleaning the Pot and Basket:**
    - Ensure the oil has cooled completely.
    - Carefully pour used oil into a suitable container for disposal or reuse.
    - Wash the aluminum pot and perforated basket with warm, soapy water. Rinse thoroughly and dry completely to prevent corrosion.

- **Cleaning the Fryer Stand:** Wipe down the fryer stand and burner with a damp cloth to remove any grease or food residue. Ensure all parts are dry before storage.
- **Inspect Gas Components:** Regularly inspect the rubber hose and regulator for any signs of wear, cracks, or damage. Replace immediately if any damage is found.
- **Storage:** Store the fryer in a cool, dry place, protected from weather elements. Disconnect the propane tank and store it separately in a well-ventilated area.

## Troubleshooting

| Problem | Possible Cause | Solution |
|---|---|---|
| Burner does not light | • Propane tank empty or valve closed<br>• Gas connections loose<br>• Regulator not fully open<br>• Obstruction in burner | • Check propane level, open tank valve<br>• Perform leak test and tighten connections<br>• Ensure regulator knob is turned to "ON"<br>• Inspect burner for debris; clean if necessary |
| Uneven heating or weak flame | • Low propane pressure<br>• Wind interference<br>• Burner partially clogged | • Check propane tank level<br>• Ensure fryer is in a sheltered location<br>• Clean burner ports |
| Oil temperature too high/low | • Regulator setting incorrect<br>• Thermometer malfunction | • Adjust regulator knob to increase or decrease flame<br>• Verify thermometer placement; consider replacing if inaccurate |

## Specifications

- **Model:** 2A-CM144
- **Capacity per Fry Pot:** 10 Quarts (9.5 Liters)
- **Cooking Surface Diameter:** 13 Inches
- **Height:** 17 1/2 Inches
- **Product Dimensions:** 18"D x 13"W x 17"H (45.7 cm D x 33 cm W x 43.2 cm H)
- **Item Weight:** 13.32 pounds (6.04 kg)
- **Material:** Aluminum (Pot), Steel (Stand), Cast Iron (Burner)
- **Power Type:** Liquid Propane
- **Total BTU:** 55,000 BTU
- **Regulator:** 5 PSI Adjustable
- **Thermometer Range:** 100-750°F (38-399°C)
- **Usage:** Portable Outdoor Fryer

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