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› Barton 148,000 BTU High-Pressure Triple Basket Deep Fryer (Model 95514) Instruction Manual

Barton 95514

Barton 148,000 BTU High-Pressure Triple Basket Deep Fryer (Model 95514) Instruction Manual

For Outdoor Use Only

1. IMPORTANT SAFETY INFORMATION

Please read and understand all instructions and safety warnings before assembling, operating, or maintaining this deep fryer. Failure to follow these instructions may result in fire, explosion, property damage, personal injury, or death. This appliance is for outdoor use only.

General Safety Precautions:

- Always operate the fryer on a level, stable, non-combustible surface.
- Maintain a minimum distance of 10 feet (3 meters) from any combustible materials or structures.
- Never leave a lit fryer unattended.
- Keep children and pets away from the fryer at all times.
- Do not overfill the fryer with oil. Follow the maximum fill line.
- Use extreme caution when adding food to hot oil to prevent splashing. Ensure food is dry before frying.
- Always use the included fry thermometer to monitor oil temperature. Do not exceed 375°F (190°C).
- In case of a grease fire, do NOT use water. Turn off the gas supply if safe to do so, and smother the flames with a metal lid or fire extinguisher (Class K).
- Ensure adequate ventilation. Do not operate in an enclosed space.
- Inspect the propane hose and connections for leaks before each use.

2. PRODUCT OVERVIEW

The Barton 148,000 BTU High-Pressure Triple Basket Deep Fryer is designed for outdoor cooking, featuring a robust steel construction and a high-pressure propane system. It includes two fry pots, one large basket, and two smaller baskets for versatile frying options.



Figure 2.1: Front view of the assembled Barton Triple Basket Deep Fryer, showing the two fry pots, baskets, and propane connection.

Components Included:

- Fryer Stand/Body (Black Steel)
- Two Fry Pots
- One Large Fry Basket
- Two Small Fry Baskets
- High-Pressure Regulator and Hose Assembly
- Two Cast Iron Burners

- Four Detachable Legs
- Fry Thermometer
- Accessory Basket (for hanging)



Figure 2.2: Top view illustrating the triple basket configuration within the two fry pots.



Figure 2.3: The included fry thermometer for accurate oil temperature monitoring.

3. SETUP AND ASSEMBLY

Follow these steps to assemble your deep fryer. Ensure all components are present and undamaged before proceeding.

Assembly Steps:

1. **Attach Legs:** Insert the four detachable legs into the designated slots on the bottom of the fryer stand. Ensure they are securely seated and the fryer is stable.



Figure 3.1: Detachable legs for the fryer stand.

- 2. Install Burners:** Place the two cast iron burners into their respective positions beneath the fry pots. Ensure they are correctly aligned with the gas inlets.



Figure 3.2: Cast iron burners.

3. **Connect Regulator and Hose:** Attach the high-pressure regulator and hose assembly to the gas inlets on the fryer. Hand-tighten all connections securely.



Figure 3.3: Propane regulator and hose assembly.

4. **Place Fry Pots and Baskets:** Insert the two fry pots into the fryer stand. Place the large basket in one pot and the two smaller baskets in the other.
5. **Leak Test:** Before connecting to a propane tank, ensure all gas connections are tight. Connect the regulator to a propane tank. Open the tank valve slowly. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Close the tank valve immediately and tighten the connection. Repeat until no bubbles are observed. Never use an open flame to check for leaks.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your deep fryer.

Preparation:

- Ensure the fryer is on a stable, level surface outdoors, away from any combustible materials.
- Fill the fry pots with cooking oil to the recommended level. Do not overfill.
- Attach the fry thermometer to the side of one of the pots, ensuring the probe is submerged in the oil but not touching the bottom.

Lighting the Burners:

1. Ensure the regulator knob is in the OFF position.
2. Slowly open the valve on the propane tank completely.
3. Use a long lighter or match to ignite the burner. Hold the flame near the burner while slowly turning the regulator knob to the ON position. The burner should ignite.
4. Adjust the flame intensity using the regulator knob to achieve the desired heat.
5. Repeat for the second burner if both are to be used.

Frying:

- Allow the oil to heat to the desired temperature, typically between 325°F and 375°F (163°C - 190°C), as indicated by the thermometer.
- Carefully lower food into the hot oil using the fry baskets. Do not overcrowd the baskets, as this can lower oil temperature and result in soggy food.
- Monitor the oil temperature throughout the frying process and adjust the burner flame as needed.
- Once food is cooked, carefully lift the baskets and allow excess oil to drain.

Shutting Down:

1. Turn the regulator knob(s) to the OFF position.
2. Close the valve on the propane tank completely.
3. Allow the oil to cool completely before handling or cleaning. This may take several hours.

5. MAINTENANCE

Proper maintenance ensures the longevity and safe operation of your deep fryer.

Cleaning:

- Ensure the fryer and oil are completely cool before cleaning.
- Carefully drain used oil into a suitable container for disposal. Do not pour oil down drains.
- Wash fry pots and baskets with warm, soapy water. Rinse thoroughly and dry completely to prevent rust.
- Wipe down the fryer stand and burners with a damp cloth. For stubborn grease, use a mild degreaser.
- Ensure all components are dry before storage.

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, away from ignition sources.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Burner will not light.	No gas flow; Clogged burner; Regulator issue.	Check propane tank valve is open. Ensure regulator knob is ON. Perform leak test. Clean burner ports.
Oil not heating sufficiently.	Low flame; Insufficient BTU output.	Adjust regulator for higher flame. Ensure propane tank is not low.
Gas leak detected (soapy water test).	Loose connection; Damaged hose/regulator.	Close propane tank valve. Tighten all connections. If leak persists, replace damaged component. Do not operate.
Excessive smoke from oil.	Oil too hot; Old/dirty oil.	Reduce burner flame. Check thermometer. Replace old oil.

7. SPECIFICATIONS

Feature	Detail
Model Name	Triple Basket Deep Fryer
Brand	Barton
Material	Steel
Color	Black
Product Dimensions	25"D x 35"W x 14"H
Item Weight	36.5 Pounds
Wattage (for reference, not directly applicable to propane)	1500 watts (as listed in source data)
Oil Capacity	5.5 Liters (per pot)
Item Model Number	95514
UPC	602589758961

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or contact the retailer where the product was acquired. Specific warranty terms and conditions may vary.

For technical support or assistance with parts, please contact Barton customer service through their official website or the retailer's support channels.

