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Expert Grill 30 QT Turkey Fryer

Expert Grill 30 QT Turkey Fryer Instruction Manual

Model: 30 QT Turkey Fryer

IMPORTANT SAFETY INFORMATION

Read all instructions carefully before assembling, operating, or servicing this turkey fryer. Failure to follow these instructions could result in fire, explosion, or burn hazards, which could cause property damage, personal injury, or death.

- **Outdoor Use Only:** This appliance is for outdoor use only. Do not operate in an enclosed area.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from any combustible materials, structures, or other appliances.
- **Level Surface:** Always operate the fryer on a level, stable, non-combustible surface.
- **Oil Level:** Never overfill the pot with oil. Ensure the turkey is completely thawed and dry before placing it in the oil.
- **Temperature Control:** Use a thermometer to monitor oil temperature. Do not exceed 350°F (175°C).
- **Fire Extinguisher:** Keep a Type B fire extinguisher readily available. Do not use water on an oil fire.
- **Children and Pets:** Keep children and pets away from the fryer at all times.
- **Hot Surfaces:** The fryer and oil will be extremely hot during and after use. Use insulated gloves and exercise extreme caution.

PACKAGE CONTENTS

Verify that all components are present before beginning assembly. If any parts are missing or damaged, do not attempt to assemble or operate the fryer. Contact customer service for assistance.

- 30 QT Aluminum Pot with Lid
- Turkey Fryer Stand
- Propane Burner with Hose and Regulator

- Turkey Lifting Hook/Rack
- Thermometer
- Instruction Manual (this document)

SETUP

Follow these steps to safely set up your Expert Grill 30 QT Turkey Fryer.

1. **Choose Location:** Select a flat, level, non-combustible outdoor surface, at least 10 feet away from any structures or flammable materials.
2. **Assemble Stand:** Place the fryer stand on the chosen surface. Ensure it is stable and does not wobble.
3. **Position Pot:** Carefully place the 30 QT aluminum pot into the stand.
4. **Connect Burner:** Attach the propane burner to the stand according to the manufacturer's instructions. Ensure all connections are secure.
5. **Connect Propane Tank:** Connect the regulator hose to a standard 20 lb (9 kg) propane tank. Hand-tighten the connection. Perform a leak test using soapy water on all connections before lighting the burner.

OPERATING INSTRUCTIONS

This section details the process for deep-frying a turkey safely and effectively.

1. Preparing the Turkey

- Ensure the turkey is completely thawed. A frozen or partially frozen turkey can cause oil to violently erupt, leading to severe burns.
- Remove the neck and giblets from the turkey cavities.
- Pat the turkey thoroughly dry, inside and out, with paper towels. Any moisture can cause oil to splatter.
- Season the turkey as desired.

2. Determining Oil Level

1. Place the turkey on the lifting hook/rack and slowly lower it into the empty pot.
2. Add water to the pot until the turkey is just covered. Note the water level.
3. Carefully remove the turkey from the pot.
4. Measure the amount of water in the pot. This is the approximate amount of oil needed.
5. Dry the pot completely before adding oil. Any residual water can cause dangerous oil splattering.

3. Heating the Oil

1. Fill the pot with the measured amount of peanut oil or other high smoke point cooking oil. Do not exceed the maximum fill line or the level determined in step 2.
2. Insert the thermometer into the oil, ensuring the tip does not touch the bottom of the pot.
3. Light the burner according to its instructions. Slowly increase the flame to bring the oil temperature to 325-350°F (163-175°C).

4. Monitor the oil temperature closely. Never leave the fryer unattended while the burner is lit.

4. Frying the Turkey

1. Once the oil reaches the desired temperature (325-350°F), turn off the burner. This is a critical safety step to prevent flare-ups when lowering the turkey.
2. Using the lifting hook, slowly and carefully lower the dry turkey into the hot oil. Lower it very gradually to prevent oil from bubbling over.
- 3.



Image: Slowly lowering the turkey into the hot oil using the lifting hook.

4. Once the turkey is fully submerged, relight the burner.
5. Maintain the oil temperature between 325-350°F (163-175°C) throughout the cooking process. Adjust the burner flame as needed.
6. 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.

7.



Image: Checking the internal temperature of the turkey with a thermometer.

8. When the turkey is cooked, turn off the burner.
9. Carefully lift the turkey out of the oil using the lifting hook. Allow excess oil to drain back into the pot.
10. Place the turkey on a cutting board or platter and let it rest for at least 20 minutes before carving.

5. Draining Oil

1. Allow the oil to cool completely in the pot before attempting to drain or dispose of it. This may take several hours.
2. Once cooled, use the spigot on the pot (if equipped) or carefully pour the oil into a suitable container for disposal or storage.
- 3.



MAINTENANCE

Proper care and maintenance will extend the life of your turkey fryer.

- **Cleaning the Pot:** After each use, once the pot has cooled, wash it with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching. Rinse thoroughly and dry completely to prevent corrosion.
- **Cleaning the Burner and Stand:** Wipe down the burner and stand with a damp cloth. Ensure the burner ports are clear of debris. Do not submerge the burner assembly in water.
- **Storage:** Store all components in a dry, protected area when not in use. Disconnect the propane tank and store it separately in a well-ventilated area.
- **Inspection:** Periodically inspect the hose and regulator for cracks, cuts, or signs of wear. Replace damaged components immediately.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Burner won't light	No propane flow; Clogged burner; Faulty igniter	Check propane tank connection and level; Clean burner ports; Use a long lighter if igniter fails.
Oil not heating up	Low flame; Insufficient propane; Regulator issue	Increase flame; Check propane level; Ensure regulator is properly connected and functioning.
Oil splattering excessively	Turkey not dry; Oil temperature too high; Overfilled pot	Ensure turkey is completely dry; Lower oil temperature; Do not overfill pot.
Oil overflowing	Pot overfilled; Turkey too large for oil volume	Never overfill the pot. Use less oil or a smaller turkey.

SPECIFICATIONS

- **Model:** Expert Grill 30 QT Turkey Fryer
- **Pot Capacity:** 30 Quarts
- **Material:** Metal (Aluminum Pot)
- **Item Weight:** Approximately 17.76 pounds
- **Package Dimensions:** Approximately 19.6 x 13.3 x 13.2 inches
- **Wattage (Burner):** 38000 BTU (typical for included burner)
- **Fuel Type:** Propane Gas

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact Expert Grill customer service. Keep your purchase receipt as proof of purchase for any warranty claims.

Customer Service: Refer to the contact information provided on the product packaging or the Expert Grill official website for the most up-to-date support details.