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› GasOne 30QT Turkey Fryer Set and Seafood Boil Instruction Manual

**Gas One B-5155-RED**

# GasOne 30QT Turkey Fryer Set and Seafood Boil

## INSTRUCTION MANUAL

### Introduction

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This manual provides essential information for the safe and efficient use of your GasOne 30QT Turkey Fryer Set and Seafood Boil. Please read all instructions carefully before assembly and operation. This outdoor cooking kit is designed for frying and boiling various foods, including turkey, fish, and seafood.



Image: The complete GasOne 30QT Turkey Fryer Set, including the pot, burner stand, propane hose with regulator, perforated basket, thermometer, marinade injector, and turkey rack.

## Safety Information

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**WARNING: For outdoor use only. Do not operate this appliance indoors or in an enclosed area. Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.**

- Always operate on a level, stable, non-combustible surface.
- Keep children and pets away from the fryer during operation.
- Maintain a safe distance from combustible materials (e.g., walls, fences, trees).
- Never leave the fryer unattended when in use.
- Ensure proper ventilation.
- Do not overfill the pot with oil or water. Follow fill line indicators.
- Always use insulated gloves when handling hot components.
- Check all gas connections for leaks before each use using a soapy water solution.
- In case of a grease fire, turn off the gas supply if safe to do so, and smother the flames with a metal lid or fire extinguisher. Do NOT use water.

## Components

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Your GasOne 30QT Turkey Fryer Set includes the following items:

- 30 Quart Stockpot
- Perforated Basket
- Propane Cooker (Burner Stand with Cast Iron Burner)
- Regulator & Hose Kit (Steel braided, heat resistant)
- Thermometer
- Marinade Injector
- Turkey Rack



Image: A close-up view of the 30QT pot with a thermometer attached, listing the included components of the set.

## Setup

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1. **Unpack Components:** Carefully remove all items from the packaging and ensure all components listed in the 'Components' section are present and undamaged.

2. **Assemble Burner Stand:** Follow the assembly instructions provided with the burner stand. Ensure all bolts are tightened securely for stability.
3. **Connect Regulator and Hose:** Attach the regulator end of the hose to your propane tank. Hand-tighten firmly. Connect the other end of the hose to the burner's gas inlet. Ensure a secure connection.
4. **Placement:** Place the assembled burner stand on a flat, stable, non-combustible surface outdoors, away from any flammable materials or structures.
5. **Leak Test:** Before first use and after any propane tank change, perform a leak test. Apply a soapy water solution to all gas connections. Bubbles indicate a leak. If a leak is detected, turn off the gas, tighten connections, and retest. Do not operate if a leak persists.



Image: A person setting up the GasOne turkey fryer and propane tank on a concrete surface outdoors, ready for use.

## Operating Instructions

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### For Deep Frying:

1. **Prepare Oil:** Place the empty stockpot on the burner stand. Carefully pour cooking oil into the pot, ensuring it does not exceed the maximum fill line.
2. **Attach Thermometer:** Clip the thermometer to the side of the pot, ensuring the probe is submerged in the oil but not touching the bottom.
3. **Light Burner:** Open the valve on the propane tank slowly. Using a long lighter or match, ignite the burner. Adjust the flame using the regulator valve to achieve the desired heat.
4. **Heat Oil:** Slowly heat the oil to the recommended frying temperature (typically 325-350°F or 163-177°C). Monitor the thermometer closely.
5. **Prepare Food:** Ensure food, especially turkey, is completely thawed and dry before frying to prevent oil splatter. Use the marinade injector if desired.
6. **Lower Food:** Once the oil reaches the target temperature, slowly and carefully lower the food into the hot oil.

using the turkey rack and hook. Do not drop food into the oil.

7. **Monitor Cooking:** Maintain the oil temperature throughout the cooking process. Cook until the food reaches a safe internal temperature.
8. **Remove Food:** Carefully lift the food from the oil. Allow excess oil to drain before transferring to a serving platter.
9. **Cool Down:** Turn off the gas supply at the propane tank and the burner. Allow the oil to cool completely before attempting to move or clean the pot.

### For Seafood Boil:

1. **Prepare Water:** Place the stockpot on the burner stand. Fill with water to the desired level, considering the volume of seafood to be added. Add seasonings as per your recipe.
2. **Heat Water:** Open the propane tank valve and ignite the burner. Heat the water to a rolling boil.
3. **Add Seafood:** Place seafood into the perforated basket. Carefully lower the basket into the boiling water.
4. **Cook:** Cook seafood according to recipe guidelines until done.
5. **Remove:** Carefully lift the basket from the pot, allowing water to drain.
6. **Cool Down:** Turn off the gas supply. Allow the pot and water to cool before handling.

### Maintenance

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- **Cleaning the Pot and Basket:** After the pot and oil have completely cooled, carefully dispose of the used oil. Wash the pot and perforated basket with warm, soapy water. Rinse thoroughly and dry completely to prevent corrosion.
- **Cleaning the Burner Stand:** Wipe down the burner stand with a damp cloth. Ensure the burner head is free of debris.
- **Storage:** Store all components in a dry, protected area when not in use. Disconnect the propane tank and store it upright in a well-ventilated area, away from direct sunlight or heat sources.
- **Regular Inspection:** Periodically inspect the hose for cracks or damage. Check the burner for blockages (e.g., insect nests).

### Troubleshooting

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Problem	Possible Cause	Solution
Burner not lighting	No gas flow; Clogged burner; Loose connection	Check propane tank valve; Clear burner ports; Tighten all gas connections.
Low flame or uneven heat	Low propane level; Regulator issue; Partial clog	Check propane tank; Inspect regulator for damage; Clean burner ports.
Gas odor	Gas leak	Immediately turn off gas supply. Perform leak test. Do not operate if leak persists. Contact qualified service personnel.

### Specifications

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Feature	Detail
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Feature	Detail
Model Name	B-5155-RED
Brand	Gas One
Material	Aluminum (pot), Steel (stand), Cast Iron (burner)
Product Dimensions	15"D x 15"W x 22"H
Item Weight	16.66 pounds (7.58 Kilograms)
Oil Capacity	30 Quarts
UPC	810002702136

## Warranty and Support

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For detailed warranty information, please refer to the documentation included with your product packaging or visit the official Gas One website. If you encounter any issues or require technical assistance, please contact Gas One customer support. Keep your model number (B-5155-RED) and purchase information readily available when contacting support.