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› Artisan Fire Turkey Deep Fryer and Seafood Boiler Instruction Manual

Artisan Fire 3-in-1 Outdoor Cooker Kit (B0BW3X9MZR)

Artisan Fire Turkey Deep Fryer and Seafood Boiler Instruction Manual

Model: 3-in-1 Outdoor Cooker Kit (B0BW3X9MZR)

INTRODUCTION

Thank you for choosing the Artisan Fire 3-in-1 Cooker Kit. This versatile outdoor cooking system is designed for deep frying turkeys, boiling seafood, and preparing various outdoor meals. It includes a powerful propane burner, a 30 QT aluminum pot with a steamer basket, and a 10 QT aluminum pot, providing everything you need for a successful outdoor cooking experience. Please read this manual thoroughly before assembly and operation to ensure safe and efficient use of your cooker kit.

WHAT'S IN THE BOX?

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(x1) Propane Burner
(x1) Regulator & Hose
(x1) 30 QT Stockpot
(x1) Large Steamer
(x1) Small Stockpot

(x1) Small Steamer
(x1) Turkey Holder
(x1) Turkey Rack
(x3) Skewers
(x1) Marinade Injector
(x1) Thermometer



Image: All components included in the Artisan Fire 3-in-1 Cooker Kit.

Your Artisan Fire 3-in-1 Cooker Kit includes the following components:

- (1) Propane Burner
- (1) Regulator & Hose
- (1) 30 QT Stockpot
- (1) Large Steamer Basket (for 30 QT pot)
- (1) 10 QT Stockpot
- (1) Small Steamer Basket (for 10 QT pot)
- (1) Turkey Holder

- (1) Turkey Rack
- (3) Skewers
- (1) Marinade Injector
- (1) Thermometer

SETUP

Before first use, ensure all components are clean and free from packaging materials. Always set up the cooker on a flat, stable, non-combustible surface outdoors, away from any structures or flammable materials.



Image: Close-up of the propane burner and regulator assembly.

1. **Assemble the Burner Stand:** Ensure the burner stand is stable and all connections are secure.
2. **Connect the Regulator and Hose:**
 - Attach the regulator hose to the propane burner's inlet. Hand-tighten securely.

- Connect the other end of the regulator to a standard propane tank (not included). Ensure the tank valve is closed before connecting.
 - Once connected, slowly open the propane tank valve to check for leaks. Apply a soapy water solution to connections; bubbles indicate a leak. If a leak is detected, close the tank valve immediately and re-tighten connections. Do not operate if leaks persist.
3. **Position the Pot:** Place the desired pot (30 QT or 10 QT) securely on the burner stand. Ensure it is centered and stable.
 4. **Prepare for Cooking:** Fill the pot with oil (for frying) or water (for boiling/steaming) to the appropriate level, ensuring it does not exceed the maximum fill line.

OPERATING INSTRUCTIONS

Deep Frying (e.g., Turkey, Fish)



Image: Checking the internal temperature of a fried turkey.

1. **Oil Level:** Determine the correct oil level by placing the turkey (or food item) into the empty pot, then filling with water until the item is just covered. Remove the item and note the water level. This is your approximate oil fill line. Dry the pot completely before adding oil.
2. **Heating Oil:** Slowly open the propane tank valve and light the burner. Gradually heat the oil to the desired frying temperature (typically 325-350°F or 160-175°C for turkey). Use the included thermometer to monitor the oil temperature.
3. **Frying:** Carefully and slowly lower the completely thawed and dry food item into the hot oil using the turkey holder or basket. Do not drop the item into the oil.
4. **Monitoring:** Maintain the oil temperature throughout the cooking process. Cook until the internal temperature of the food reaches safe levels (e.g., 165°F or 74°C for poultry).
5. **Removal:** Carefully lift the food item from the oil and allow excess oil to drain before transferring to a serving platter.



Image: Fried fish in the smaller pot and basket.

Boiling and Steaming (e.g., Seafood, Low Country Boil)



Image: A seafood boil in progress, showing shrimp, corn, and lemon.

1. **Fill Pot:** Fill the 30 QT or 10 QT pot with water to the desired level for boiling or steaming. For steaming, ensure water is below the bottom of the steamer basket.
2. **Heat Water:** Light the burner and bring the water to a rolling boil.
3. **Add Ingredients:** Carefully place seafood, vegetables, or other ingredients into the appropriate steamer basket or directly into the boiling water.
4. **Cook:** Cook until ingredients are done. For steaming, cover the pot with the lid to trap steam.
5. **Serve:** Carefully remove the basket or drain the pot.

MAINTENANCE

Proper maintenance ensures the longevity and safe operation of your cooker kit.

- **Cleaning Pots and Baskets:** After each use, allow pots and baskets to cool completely. Wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent corrosion.

- **Burner and Stand:** Wipe down the burner and stand with a damp cloth. Ensure the burner ports are clear of debris. Store in a dry place to prevent rust.
- **Regulator and Hose:** Inspect the hose for cracks, cuts, or abrasions before each use. Replace if any damage is found. Keep the regulator clean and free of grease.
- **Storage:** Store all components in a cool, dry place, protected from the elements. Disconnect the propane tank and store it separately in a well-ventilated area.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner won't light or has low flame.	Propane tank empty, valve not fully open, clogged burner, or regulator issue.	Check propane level. Fully open tank valve. Clean burner ports. Inspect regulator and hose for damage.
Oil/Water not heating up.	Insufficient gas flow, burner not operating at full capacity.	Ensure regulator is properly connected and tank valve is fully open. Check for blockages in the burner.
Gas smell detected.	Gas leak.	Immediately turn off propane tank. Check all connections with soapy water. Do not operate if leak persists. Contact a qualified technician.

SPECIFICATIONS



Image: Product dimensions for the pots and burner stand.

- **Brand:** Artisan Fire
- **Model:** 3-in-1 Cooker Kit
- **Material:** Aluminum (Pots), Cast Iron (Burner)
- **Color:** Silver (Pots), Black (Stand)
- **Wattage (Burner Output):** 16.07 KW (approximately 55,000 BTU)
- **Oil Capacity (30 QT Pot):** Up to 9.5 Liters (approx. 10 Quarts)
- **Product Dimensions (Assembled):** Approximately 16.9 x 13.7 x 18.8 inches (L x W x H)
- **Item Weight:** 18.11 pounds
- **UPC:** 802655010300

Safety Information

WARNING: Failure to follow these safety instructions could result in fire, explosion, or serious injury.

- **Outdoor Use Only:** This appliance is designed for outdoor use only. Never operate indoors or in an enclosed area.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from any combustible materials, structures, or other appliances.
- **Stable Surface:** Always operate on a level, stable, non-combustible surface.
- **Oil Safety:**
 - Never overfill the pot with oil.
 - Never leave hot oil unattended.
 - Do not add water to hot oil.
 - Ensure food is completely thawed and dry before placing in hot oil to prevent splattering.
- **Propane Safety:**
 - Use only approved propane tanks.
 - Check for gas leaks before each use.
 - Store propane tanks outdoors in a well-ventilated area, away from ignition sources.
- **Children and Pets:** Keep children and pets away from the cooking area at all times.
- **Personal Protective Equipment:** Use heat-resistant gloves and appropriate protective clothing when operating.
- **Emergency:** In case of a grease fire, do NOT use water. Use a Class K fire extinguisher or smother the flames with a metal lid.

WARRANTY AND SUPPORT

Artisan Fire products are designed for quality and durability. For warranty information, product support, or to purchase replacement parts, please visit the official Artisan Fire website or contact customer service through your retailer. Please have your product model number (B0BW3X9MZR) and purchase date available when contacting support.

Online Support: [Visit the Artisan Fire Store on Amazon](#)

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question