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› [Barton Propane 30 Qt. Turkey Deep Fryer & 10 Qt. Fish Fryer Boiler Steamer Set Instruction Manual](#)

## Barton 95529

# Barton Propane 30 Qt. Turkey Deep Fryer & 10 Qt. Fish Fryer Boiler Steamer Set Instruction Manual

Model: 95529

## INTRODUCTION

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Thank you for purchasing the Barton Propane 30 Qt. Turkey Deep Fryer & 10 Qt. Fish Fryer Boiler Steamer Set. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your outdoor cooking appliance. Please read all instructions carefully before use and retain this manual for future reference.

## IMPORTANT SAFETY INFORMATION

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Failure to follow these safety instructions could result in fire, explosion, or serious injury. This appliance is for outdoor use only.

- **Outdoor Use Only:** Never operate this appliance indoors or in an enclosed area. Ensure adequate ventilation.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from any combustible materials (e.g., buildings, fences, trees).
- **Stable Surface:** Always place the fryer on a level, stable, non-combustible surface.
- **Propane Tank:** Use only a standard 20 lb. propane cylinder. Ensure the tank is upright and on a stable surface. Check for leaks using a soapy water solution before each use.
- **Oil Level:** Do not overfill the pot with oil. The oil level should not exceed the maximum fill line or be more than 3-4 inches below the rim when food is submerged.
- **Oil Temperature:** Use the provided thermometer to monitor oil temperature. Do not exceed 350°F (175°C). Overheating oil can lead to spontaneous combustion.
- **Water and Ice:** Never allow water or ice to come into contact with hot oil. Ensure food is completely thawed and dry before frying.
- **Fire Extinguisher:** Keep a Class K fire extinguisher (for cooking oil fires) readily available. Do not use water on an oil fire.
- **Supervision:** Never leave the fryer unattended while in use. Keep children and pets away from the cooking area.
- **Protective Gear:** Wear appropriate protective clothing, such as heat-resistant gloves and eye protection, when operating the fryer.
- **Cooling Oil:** Allow oil to cool completely before attempting to move or dispose of it.

## PRODUCT COMPONENTS

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Verify that all components are present and undamaged before assembly and use.



**Image Description:** An overhead view displaying all components included in the Barton Propane Fryer Set. This includes the large 30 Qt pot with lid on a burner stand, a smaller 10 Qt pot with a perforated basket, a separate perforated fryer basket, a turkey rack, a lifting hook, a marinade injector, a long probe thermometer, a skimmer spoon, and the LP hose with regulator.

- **30 Qt Pot:** Large aluminum pot for turkey frying or boiling.

- **10 Qt Pot:** Smaller aluminum pot for fish frying or steaming.
- **Lid:** For the 30 Qt pot.
- **Perforated Fryer Steamer Basket:** For use with the 30 Qt pot for frying or steaming.
- **Temperature Thermometer:** Long probe thermometer for monitoring oil temperature.
- **Turkey Rack:** To hold the turkey upright in the pot during frying.
- **Lifting Hook:** For safely lowering and raising the turkey rack or baskets.
- **Marinade Injector:** For infusing flavor into meats.
- **Burner Stand:** Sturdy steel stand for the burner and pot.
- **LP Hose and Regulator:** Connects the burner to a propane tank.

## SETUP INSTRUCTIONS

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1. **Unpack Components:** Carefully remove all items from the packaging and inspect for any damage.
2. **Assemble Burner Stand:** Place the burner stand on a firm, level, non-combustible surface outdoors. Ensure it is stable and does not wobble.
3. **Connect LP Hose and Regulator:**
  - Attach the regulator to a standard 20 lb. propane cylinder. Hand-tighten securely.
  - Connect the other end of the hose to the burner inlet. Hand-tighten securely.
  - Perform a leak test: Apply a soapy water solution to all connections. If bubbles appear, there is a leak. Tighten connections or replace parts as necessary. Do not use if a leak is detected.
4. **Positioning:** Place the assembled unit at least 10 feet away from any structures or combustible materials. Ensure there is ample overhead clearance.
5. **Air Flow Control:** The burner features an adjustable air control panel. This allows for optimization of the flame for clean, blue combustion. Adjust as needed during operation.



## ADJUSTABLE AIR FLOW CONTROL

**Image Description:** A close-up view of the propane burner's adjustable air flow control. Arrows indicate the rotational movement for adjusting the air intake, which helps achieve an optimal blue flame for efficient heating.

### OPERATING INSTRUCTIONS

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#### A. Deep Frying (Turkey or Fish)

1. **Prepare Food:** Ensure turkey or fish is completely thawed and patted dry. Excess moisture can cause hot oil to splatter.
2. **Fill Pot with Oil:** Place the appropriate pot (30 Qt for turkey, 10 Qt for fish) on the burner stand. Carefully pour cooking oil into the pot. Do not fill more than 3-4 inches from the top rim, or to the maximum fill line if indicated. Remember to account for the displacement of the food.
3. **Insert Thermometer:** Clip the long probe thermometer to the side of the pot, ensuring the probe tip is submerged in the oil but not touching the bottom.
4. **Light Burner:**
  - Ensure the regulator valve on the hose is closed.

- Slowly open the valve on the propane tank.
  - Using a long lighter or match, ignite the burner while slowly opening the regulator valve. Adjust the flame to a medium setting.
5. **Heat Oil:** Slowly heat the oil to the desired frying temperature, typically 325-350°F (163-177°C). Monitor the thermometer closely. Do not exceed 350°F (177°C).
  6. **Lower Food:** Once the oil reaches the target temperature, carefully and slowly lower the turkey (on the rack) or fish (in the basket) into the hot oil using the lifting hook. Lowering too quickly can cause oil to overflow and create a fire hazard.



**Image Description:** A golden-brown fried turkey is being carefully lifted out of a deep fryer pot using a metal lifting hook. Oil drips from the turkey, emphasizing the deep-frying process.

7. **Fry:** Maintain the oil temperature by adjusting the burner flame. Fry until the food reaches the desired internal temperature (e.g., 165°F for turkey).

# VERSATILE

## COOKING OPTIONS



**Image Description:** A close-up of a perforated basket filled with French fries being deep-fried in hot oil. The image highlights the "VERSATILE COOKING OPTIONS" text, indicating the fryer's capability for various fried foods.

8. **Remove Food:** Carefully lift the food from the oil using the lifting hook. Allow excess oil to drain back into the pot. Place food on a wire rack over paper towels to cool.
9. **Turn Off Burner:** Close the valve on the propane tank first, then close the regulator valve on the hose.

### B. Steaming or Boiling

1. **Fill Pot with Water:** Place the appropriate pot (30 Qt for large boils, 10 Qt for smaller steaming) on the burner stand. Fill with water to the desired level, ensuring it does not overflow when the basket and food are added.
2. **Light Burner:** Follow the same procedure as for deep frying.
3. **Heat Water:** Bring the water to a boil or steam temperature.
4. **Add Food:** Place food into the perforated basket and carefully lower it into the boiling water or steam.



**Image Description:** A steamer basket filled with a vibrant seafood boil, including corn on the cob, crawfish, and shrimp, is shown inside a large cooking pot. A gloved hand is adjusting the basket, illustrating the steaming or boiling function.

5. **Cook:** Cook until food is done.
6. **Remove Food:** Carefully lift the basket using the lifting hook.
7. **Turn Off Burner:** Close the valve on the propane tank first, then close the regulator valve on the hose.

### C. Marinade Injector Use

1. **Prepare Marinade:** Ensure marinade is thin enough to pass through the injector needle.
2. **Fill Injector:** Draw marinade into the injector by pulling the plunger.
3. **Inject:** Insert the needle into various parts of the meat (e.g., turkey breast, thighs). Slowly depress the plunger to distribute the marinade.
4. **Clean:** Thoroughly clean the injector after each use.

## CARE AND MAINTENANCE

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- **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. Do not submerge the burner in water.
- **Regulator and Hose:** Inspect the hose for cracks, cuts, or damage before each use. Replace if any damage is found. Keep connections clean.
- **Storage:** Store all components in a clean, dry place when not in use. Disconnect the propane tank and store it separately in a well-ventilated area, away from ignition sources.

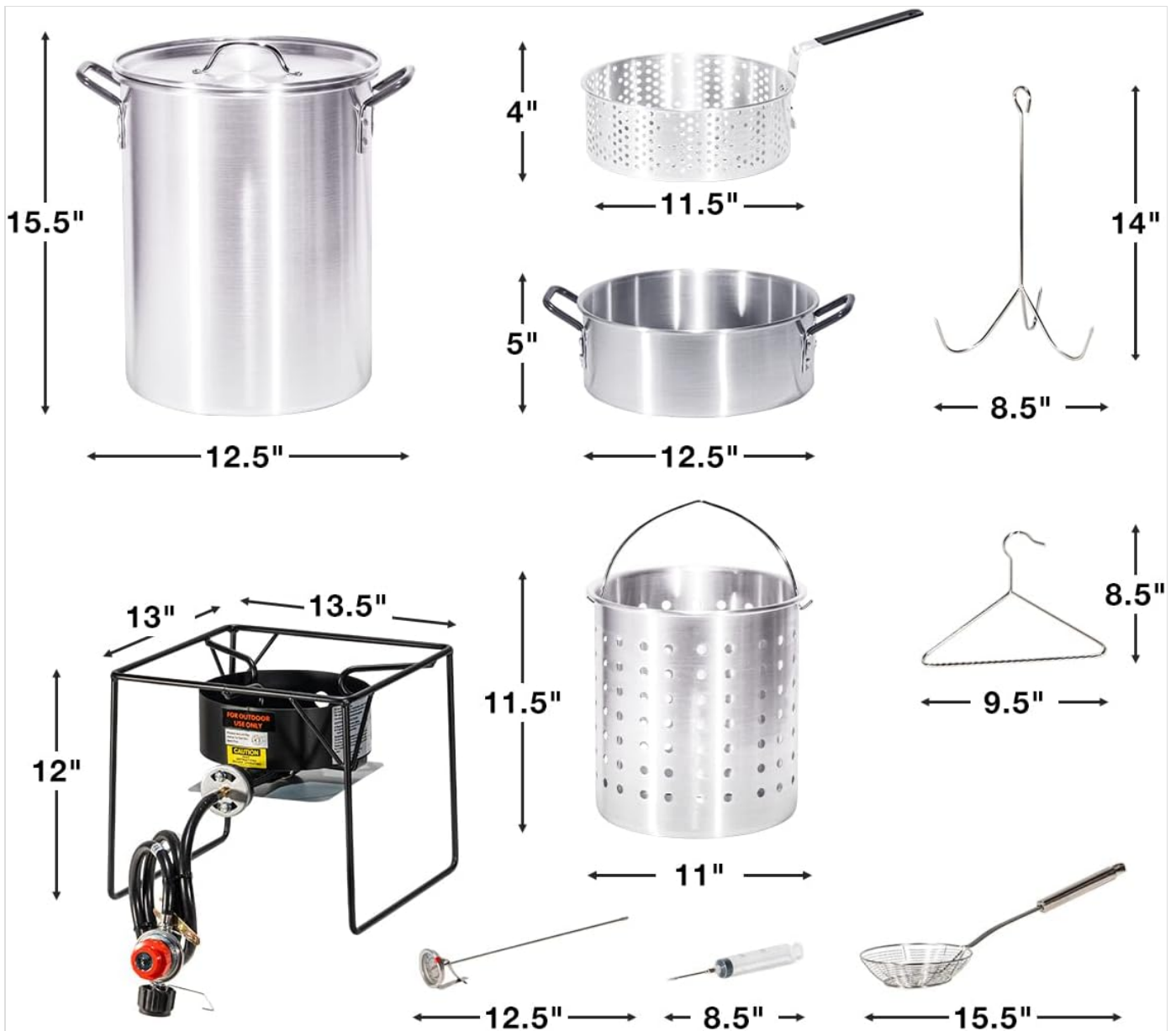
## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Burner will not light.	No propane flow; Clogged burner; Regulator issue.	Check propane tank valve is open. Ensure regulator is properly connected. Check for clogs in burner ports. Perform leak test.
Low flame or uneven heat.	Low propane; Clogged burner ports; Air shutter adjustment needed.	Check propane level. Clean burner ports. Adjust the air shutter on the burner for optimal blue flame.
Oil smoking excessively.	Oil too hot; Old or contaminated oil.	Immediately reduce heat or turn off burner. Monitor thermometer. Use fresh oil.
Oil splattering.	Food is wet or frozen; Pot overfilled.	Ensure food is completely thawed and dry. Do not overfill pot. Lower food slowly.

## SPECIFICATIONS

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**Image Description:** A comprehensive diagram illustrating the dimensions of each individual component included in the Barton Propane Fryer Set, such as the 30 Qt pot, 10 Qt pot, baskets, burner stand, and accessories.

- **Model:** 95529
- **Brand:** Barton
- **Material:** Aluminum (Pots), Steel (Stand)
- **30 Qt Pot Capacity:** Approximately 7.5 Gallons
- **10 Qt Pot Capacity:** Approximately 2.5 Gallons
- **Burner Output:** 37,000 BTU
- **Gas Type:** Propane (LP Gas)
- **Regulator Pressure:** Adjustable 5 psi
- **Product Dimensions (Overall):** 13"D x 13.5"W x 27.5"H (Approximate, assembled with 30 Qt pot)
- **Item Weight:** 20.2 Pounds
- **UPC:** 840166542644

## WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the original purchase documentation or contact Barton customer service. Keep your proof of purchase for any warranty claims.

**Contact Information:** Please visit the official Barton website or refer to your purchase receipt for the most current customer support contact details.

