

Hike Crew HCPDF100

Hike Crew Outdoor Propane Deep Fryer (Model HCPDF100) Instruction Manual

Model: HCPDF100 | Brand: Hike Crew

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Hike Crew Outdoor Propane Deep Fryer, Model HCPDF100. Please read all instructions carefully before assembly, operation, or maintenance to ensure proper use and prevent injury or damage.

2. SAFETY INFORMATION

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

- **Outdoor Use Only:** This deep fryer is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from any combustible materials, structures, or other gas appliances.
- **Stable Surface:** Always operate the fryer on a level, stable, non-combustible surface. Ensure the legs are fully extended and secure to prevent tipping.
- **Propane Tank:** Use only a standard 20 lb (9 kg) propane cylinder. Ensure the tank is placed on a stable surface and is not directly under the fryer.
- **Leak Check:** Before each use, perform a leak check on all gas connections using a soapy water solution. Never use an open flame to check for leaks.
- **Oil Temperature:** Monitor oil temperature closely with the built-in thermometer. Overheating oil can lead to spontaneous combustion. Never exceed 350°F (175°C).
- **Water and Oil:** Never allow water or ice to come into contact with hot oil. This can cause severe splattering and burns. Ensure food is dry before frying.
- **Supervision:** Never leave the deep fryer unattended while in use. Keep children and pets away from the operating unit.

- **Protective Gear:** Wear appropriate protective clothing, such as heat-resistant gloves and eye protection, when operating the fryer.
- **Fire Extinguisher:** Keep a Class B fire extinguisher or a metal lid readily available in case of a grease fire. Never use water on a grease fire.
- **Cooling:** Allow the oil and fryer to cool completely before cleaning, moving, or storing.

3. PACKAGE CONTENTS

Verify that all components are present before beginning assembly:

- Deep Fryer Unit
- Frying Baskets (x2)
- Hardware (for assembly)
- CSA Approved Regulator and Hose
- Drain Valve and Hose
- Protective Cover
- User Guide (this manual)

Everything you need for easy setup and use!

2 stainless-steel mesh baskets



Clearly marked parts

Push button ignitor

Removable rubber hose

Built-in hooks to hold baskets

- Rest on the integrated notches when frying
- Hook to the top to drain when done

Easy-read thermometer

User-friendly manual

Figure 3.1: All components included for easy setup and use.

4. SETUP AND ASSEMBLY

The Hike Crew Deep Fryer is designed for straightforward assembly. Follow these steps:

1. **Unpack Components:** Carefully remove all parts from the packaging and verify against the package contents list.
2. **Assemble Legs:** Attach the adjustable-height legs to the main fryer unit using the provided hardware. Ensure all connections are secure.
3. **Connect Regulator:** Attach the CSA-approved regulator and hose to the fryer's gas inlet. Hand-tighten, then use a wrench to ensure a snug fit.
4. **Connect Propane Tank:** Connect the other end of the regulator hose to your propane tank. Turn the tank valve clockwise to tighten.
5. **Perform Leak Check:** Before lighting, open the propane tank valve slightly. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Close the tank valve, tighten connections, and re-test. Do not proceed if leaks are detected.
6. **Install Drain Valve:** Attach the drain valve and hose to the bottom of the fryer unit. Ensure it is securely fastened and

closed before adding oil.

57,000 BTU Output



Figure 4.1: Ensure proper placement and stability during setup. Dimensions: 28.9"D x 18"W x 39.1"H.



Figure 4.2: Key safety features including the CSA approved regulator and push-button ignition.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective deep frying:

1. **Add Oil:** Ensure the drain valve is closed. Fill the fryer with cooking oil up to the 'MAX' fill line, but no less than the 'MIN' line. The fryer has a 4-gallon oil capacity.
2. **Connect Propane:** Ensure the propane tank is securely connected and the tank valve is fully open.
3. **Ignition:** Press and hold the push-button igniter while slowly turning the propane control knob on the regulator to the 'ON' position. You should hear the burner ignite. If it does not light within 5 seconds, turn off the gas, wait 5 minutes, and repeat the process.
4. **Preheat Oil:** Allow the oil to preheat to the desired frying temperature, typically between 325-350°F (163-177°C). Monitor the built-in thermometer. The unique horizontal rear burner system heats oil quickly and evenly.
5. **Prepare Food:** Ensure food items are dry before placing them into the frying baskets. Excess moisture can cause oil to splatter dangerously.
6. **Frying:** Carefully lower the frying baskets, one at a time, into the hot oil. Do not overload the baskets, as this can

lower oil temperature and result in soggy food. The fryer accommodates two baskets simultaneously.

7. **Monitor Temperature:** Continuously monitor the oil temperature using the front-facing thermometer. Adjust the propane control knob as needed to maintain the desired temperature.
8. **Remove Food:** Once food is cooked, carefully lift the baskets and hook them onto the integrated notches to allow excess oil to drain.
9. **Shut Down:** When finished frying, turn the propane control knob to the 'OFF' position, then close the valve on the propane tank. Allow the fryer and oil to cool completely before handling.



Figure 5.1: The fryer features a 4.2-gallon oil capacity and an easy-open drain with a removable rubber hose for simple draining.



Figure 5.2: The internal heating system blasts hot air through tubing to heat oil quickly and efficiently.

Your browser does not support the video tag.

Video 5.1: Official product video demonstrating features and operation of the Hike Crew Propane Deep Fryer.

6. MAINTENANCE

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

- **Oil Draining:** Once the oil has cooled completely, use the integrated drain valve and hose to safely drain the oil into a suitable container for disposal or reuse.
- **Cleaning:** After draining the oil, clean the fryer unit with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent rust. The stainless steel construction is easy to clean.

- **Basket Cleaning:** Wash the stainless steel mesh frying baskets with warm, soapy water. The foldable handles can be cleaned similarly.
- **Storage:** Ensure the fryer is clean and dry before storing. Use the provided protective cover to shield the unit from elements when not in use. Store in a cool, dry place.

It Fries from Inside

State-of-the-art internal heating system blasts hot air through the tubing and heats the oil near the heating basket for faster, cleaner, and more consistent cooking

- Cooking oil lasts longer
- Loose food bits won't burn or float to the top
- Lower oil temperature is safer and more efficient



Figure 6.1: Draining oil is simplified with the built-in drain and removable hose.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Burner does not ignite.	No propane flow; igniter issue; air in line.	Ensure propane tank valve is open. Check regulator connection. Bleed air from line by attempting ignition a few times. If igniter fails, use a long match or lighter.
Oil not heating or heating slowly.	Low gas pressure; insufficient preheating time; cold ambient temperature.	Ensure propane tank is not low. Adjust propane control knob to a higher setting. Allow more time for preheating.
Thermometer reading inaccurate.	Sensor issue; slow response.	The built-in thermometer provides an approximate reading. For precise temperature control, use a separate, calibrated infrared thermometer to verify oil temperature.
Fryer feels unstable.	Legs not fully extended or secured; uneven surface.	Ensure all adjustable legs are fully extended and locked. Place the fryer on a firm, level surface.

8. SPECIFICATIONS

Detailed specifications for the Hike Crew Outdoor Propane Deep Fryer:

- **Model Name:** HCPDF100
- **Brand:** Hike Crew
- **Material:** Stainless Steel
- **Color:** Silver

- **Product Dimensions (D x W x H):** 28.9" x 18" x 39.1"
- **Item Weight:** 46.3 pounds
- **Oil Capacity:** 4.2 gallons
- **BTU Output:** 57,000 BTU (maximum)
- **Included Components:** Fryer, Frying baskets (x2), Hardware, User guide, CSA regulator, Drain valve & cover
- **UPC:** 843812188876

9. WARRANTY AND SUPPORT

For warranty information or technical support regarding your Hike Crew Outdoor Propane Deep Fryer, please contact Hike Crew customer service directly. Refer to the contact information provided with your purchase documentation or visit the official Hike Crew website.

Online Support: [Visit the Hike Crew Store on Amazon](#)