

# *worces*®

## USERS' MANUAL



### Turkey and Fish Fryer Kit

Model: ZGT01

#### **WARNING** ⚠ — **FOR YOUR SAFETY!**

- ✧ Use outdoors only! Don't use it inside a building, garage, or anywhere that's closed off.
- ✧ Make sure you read the instructions before putting it together and using it.
- ✧ DO NOT light the burner with an empty pan.
- ✧ This thing gets super hot, so don't try to move it while it's being used.
- ✧ Keep it away from kids and pets.

#### **CONTACT US FIRST** 📞 ✉

We've made this product with top-notch quality. If you have any questions that aren't covered in this manual or need replacement parts, just give our customer service hotline a call or shoot us an email at: [service@iworcest.com.com](mailto:service@iworcest.com.com).

Make sure to hold on to this manual for future reference.

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# ⊖ WARNING ⊖

## READ AND UNDERSTAND BEFORE USING THIS PRODUCT

In this manual, we'll be using different words like appliance, cooker, fryer/boiler, burner, and stove to talk about the Worcest Outdoor Ranges and Cookers. So, don't get confused if you see any of these terms, they all refer to the same thing.

### IF YOU SMELL GAS:

1. Shut off gas to the appliance.
  2. Extinguish any open flame.
  3. If odor continues, keep away from the appliance and immediately call your Fire Department
1. This is an ATTENDED appliance. DO NOT leave this appliance unattended while the burner is lit or while heating oil, grease, water or cooking food. Monitor the appliance when hot after use (oil, grease or water above 100°F (38°C)) Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.
  2. Keep children, pets and unauthorized persons away from the appliance at all times.
  3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. DO NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.
  4. This appliance is for OUTDOOR use only. DO NOT use in a building, garage, tent or any other enclosed area. DO NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.
  5. DO NOT locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of any combustible material. Do not use on or under any apartment or condo balcony or deck.



6. When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn,

blister or melt.

7. Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by Worcest should be used with this appliance.

8. When cooking with oil or grease, a reliable thermometer **MUST** be used. Follow instructions in this manual for proper installation and use of thermometer.

9. If the temperature of cooking oil exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply **OFF** and wait for the temperature to decrease to less than 350°F(177°C) before relighting burner according to the instructions in this manual.

10. When cooking with oil / grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.

11. **NEVER** overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

12. Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products **MUST** be completely thawed and towel dried before being immersed in the fryer.

13. Never drop food or accessories into hot cooking liquid: Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.

14. This appliance and pot, including handles and lids, get dangerously hot in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.

15. **DO NOT** place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation. Never use a cooking vessel larger than the capacity and diameter specified in this manual.

16. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.

17. **DO NOT** move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) before moving or storing.

18. Avoid bumping of or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.

**19.** Use Worcest appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.

### **⚠ WARNING ⚠**

**FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN  
FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH  
COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

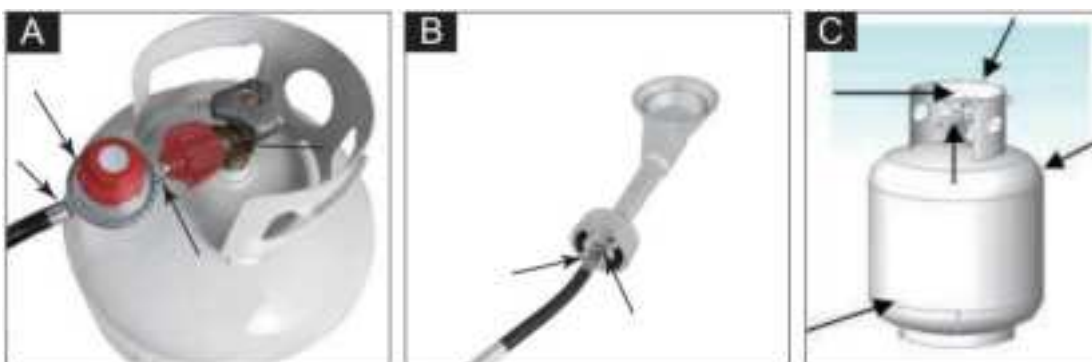


**STEPS FOR LEAK TEST:**

Use a clean paint brush and 50/50 soap and water solution.

NOTE: Use a mild soap and water. DO NOT use household cleaning agents, which could damage the gas component.

1. Turn the regulator and cylinder control valves OFF.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection, Correct before proceeding.
4. Brush the soapy solution onto all metal seams and the entire valve area as shown in Figure A, B and C.

**WARNING****CALIFORNIA PROPOSITION 65**

1. Combustible by-products, such as carbon monoxide, produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.

**Wash your hands after handling this product !!!**

## Parts Diagram

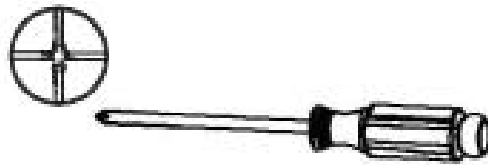


## Parts and Hardware List

Ref	Description	Ref	Description	Ref	Description	Ref	Description
1	Fryer stand	2	10 qt. pot	3	30 qt. pot	4	Heat shield
5	Turkey rack & 3 stainless steel nails	6	30 qt. Basket	7	Burner	8	Lifting hook
9	Handle	10	10 qt. Basket	11	Regulator & hose	12	Injector
13	Thermometer	14	Lid				

A	M5 X 10	3 pcs	B	M5	3 pcs	C	Washer Φ5	3 pcs	D	Washer Φ5	3 pcs

Before beginning assembly, make sure all parts are present. Compare parts with packaged contents list and diagram above. If any parts are missing or damaged, do not attempt to assemble the products. Contact customer service for replacement parts via telephone or email.



**Phillips screwdriver**



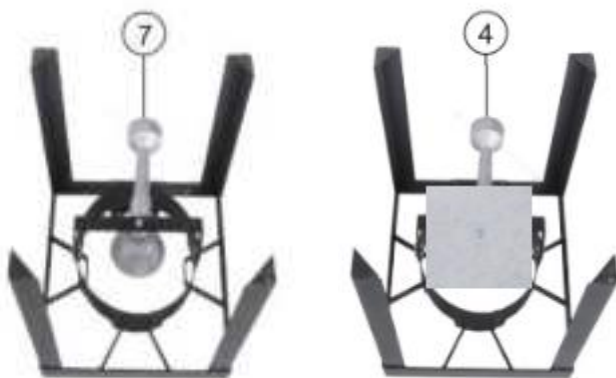
**Wrench**

Estimated assembly time: 15 minutes

Tools required for assembly: Phillips screwdriver (not included) and Wrench (not included)

## Assembly Instructions

### Step 1



Install the burner (7) and heat shield (4) on the bracket. Fully tighten with a wrench. Please note: The heat shield must always be in place during use.

### Step 2



Attach the handle (9) to the basket (10) with 3 bolts (A), washers (C&D) and nuts (B). Tighten securely with a Phillips screwdriver and small wrench.

## Step 3



Install 3 stainless steel fixing pins to the turkey rack (5).

## Step 4



Insert the regulator hose (11) into the burner venturi tube (7). Securely tighten with a wrench.

## Step 5



Install the regulator(11) to the propane tank fitting and tighten it firmly.

## Online installation video (Youtube)



## Fully Assembled







**NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE  
LIGHTING OR WHILE THE APPLIANCE IS LIT**

**Lighting Instructions**

1. Check the casting to make sure it is set up as per the illustration.
2. Make certain that the regulator control is turned OFF by turning it counterclockwise until it reaches the stop.
3. Open cylinder control valve by turning it counterclockwise as per the diagram.
4. Insert a multipurpose lighter through the hole in the shroud, or use a paper book match placed above the casting. Turn the regulator control toward the ON position until ignition occurs. Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size. When lighting the stove, if ignition does not occur in 3 to 5 seconds, turn the regulator and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.
5. Check that the flame is blue and that the flames are emitted from every port in the casting. If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to "Lift off the burner. If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions for more information regarding a yellow flame.
6. Always monitor the flame throughout the cooking process. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the regulator and cylinder valve OFF. Wait 5 minutes for gas to disperse and relight the cooker according to the lighting instructions (#1-5) in this section.

**Cooking Instructions**

1. Turkey must be completely thawed!
2. Take cold pot, and place cold thawed Turkey into pot. Fill with cold water so that you know where to fill the oil to. I placed tape where the water limit was. Pull Turkey out and dry. Empty water out of pot and complete dry. This is the oil limit.
3. Place pot on stand. **DO NOT LIGHT BURNER. ALWAYS** put the oil into the pot **WITH FLAME OFF**, and **POT COLD**. Add Oil to the fill line (remove tape from previous step)
4. Now you can Light Burner start heating the oil to 325 °F.
5. Once you reach temp. **COMPLETELY SHUT OFF GAS REGULATOR VALVE AND PROPANE VALVE.**
6. With NO FLAME, **SLOOOOOWLY** place Turkey into the pot. Gloves, face shield, long sleeves, etc.
7. Once the turkey is in, relight burner. Place burner on full!
8. 3.5 minutes per pound.
9. **SHUT OFF BURNER AND PROPANE.**
10. Remove Turkey slooooooily and place in your pan, draining as much oil as you can.
11. 160-165 °F internal temp. Place foil over and rest 15 min.

## **Q: My burner's flame appears very weak**

**A:**

1. Confirm gas supply: First, make sure that the gas supply is normal. Check whether the gas tank or gas pipeline is connected normally, and confirm that the gas valve is fully opened.
2. Clean the burners and nozzles: The burners and nozzles may be clogged with oil or impurities, resulting in a weak flame. Use a soft brush or a long thin needle to clean the burner and nozzle to make sure the passage is clear.
3. Check the gas regulator: Turkey pot sets usually come with a gas regulator to adjust the gas flow. Check that the regulator is set correctly to make sure the gas flow is adjusted to the proper level.
4. Adjust valve and heat control: Check the valve and heat control section of the turkey pot set. Make sure the valve is fully open and adjust the heat as needed.
5. Check the gas supply pressure: If you suspect that the gas supply pressure is insufficient, you can contact relevant professionals for inspection and adjustment.
6. Contact the manufacturer: If none of the above methods work, it is recommended to contact the manufacturer or customer service department of the turkey pot set, provide a detailed problem description and product information, in order to obtain further support and solutions.

## **Q: Why is the bottom of my turkey fryer set dented or deformed?**

**A:** Digging or deformation of the bottom of the turkey fryer set may be caused by prolonged high heat or improper use. Make sure to place the turkey in the pot before using to distribute the weight evenly. Avoid placing empty pans on high heat sources to prevent warping. At the same time, please follow the correct cooking method and temperature control to prolong the service life of the turkey pot set.

## **Q: Why is there some stain or discoloration on the bottom of my turkey fryer set?**

**A:** Stains or discoloration on the bottom of the turkey fryer set can be caused by prolonged high heat or food residue. We recommend cleaning the turkey fryer set carefully before and after use and using proper cleaning methods. Avoid over-high heat and cook on medium to low heat to keep the bottom of the pan looking nice and clean.

## **Q: Why does my turkey fryer set have an odor when it heats up?**

**A:** The turkey fryer set may have some odor when first used, due to residue from the manufacturing process or packaging materials. Before using for the first time, clean the turkey fryer set thoroughly and preheat it on medium-low heat to dissipate any unpleasant odors. In addition, regular cleaning and ventilation of the use environment can also reduce odor generation.

## CLEANING THE APPLIANCE

1. Cooker & LP Hose/Regulator: If necessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner unit or hose and regulator into water as this will cause rust.
2. Aluminum or Stainless Steel Pots: Clean after each use according to the directions on following page.
3. Cast Iron Cookware: Clean after each use according to the directions on following page.
4. Thermometer: Clean after each use with mild soapy water and towel dry. Do not submerge in liquid or put in dishwasher.

## TIPS FOR CARING FOR ALUMINUM FRY PANS AND BOILING POT

It is not necessary to season aluminum pots before cooking with them. Wash with a liquid dish washing detergent and towel dry.

After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has cooked to the outside of the pot while cooking with your outdoor cooker, scrub the outside of the pot with a steel wool scouring pad.

## DO NOT SPRAY OVEN CLEANER ON ALUMINUM POTS TO REMOVE GREASE OR SOOT. OVEN CLEANER WILL CAUSE THE FINISH TO BECOME DULL.

If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and steel wool to loosen the food.

If hard water causes darkening on the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes.

## NEVER PLACE AN EMPTY ALUMINUM OR STAINLESS STEEL POT ON A LIT COOKER

A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.

## INFORMATION REGARDING COOKING OIL

In our instructions we suggest peanut oil for deep frying. While this is an excellent choice, any good liquid vegetable oil may be substituted.

### SUGGESTIONS FOR KEEPING USED COOKING OIL:

After initial use, let the oil cool. While slightly warm, filter out particles before storing in original container or similar sturdy plastic or glass container. This can be accomplished by using filter paper (coffee filters) or a clean cloth (dishtowel). Never pour hot oil into a container. For best results store oil in a cool place. It can be reused within 30 days. Discard after second use or when the flavor of reheated oil becomes objectionable to taste.

**Helpful Hint:** Try frying a batch of french fried potatoes after cooking. This aids in improving the flavor of the oil for the next use.

Thanks for purchasing this Worcest® Fryer Kit. We are here to help you enjoy your new fryer Kit. We provide a warranty for your product within the warranty conditions under normal use of one year from the date of purchase for all components, covering defects and manufacturing errors.

## Worcest's obligations are limited to the following:

1. This warranty does not cover the fryer that have been altered or damaged due to normal wear, rust, abuse, improper maintenance, improper use, or modifications, to the product. Repair labor is not covered.
2. This warranty does not cover surface scratches or heat damage to the finish, which is considered as normal wear.
3. All warranty claims apply only to the original purchaser and require a proof of purchase verifying date of purchase.
4. All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the customer service department.
5. Do not return parts without obtaining return authorization from our customer service department.

If you have an issue with a Worcest product, please contact us at [service@iworcest.com](mailto:service@iworcest.com), and we will do our best to resolve it for you.

## Extend Your Warranty by 1 Year

Register your product at [www.iworcest.com](http://www.iworcest.com) to extend your 1- year warranty by an additional year. Please fill out all required fields and include your Order ID, Date of Purchase if applicable.



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Mon-Fri, 9:00 AM-5:00 PM EST

Website ([www.iworcest.com](http://www.iworcest.com))



Warranty Registration



Welcome to our shop site!



Online installation video

