

BAYOU CLASSIC®



**READ MANUAL
BEFORE USE**



MODELS
#3025
#1118

TURKEY FRYING STOCKPOT OWNER'S MANUAL

**SAFETY ALERTS, ASSEMBLY & OPERATING INSTRUCTIONS
GENERAL MAINTENANCE & STORAGE**

This manual is for Barbour International "Bayou Classic" products only. If you are using another manufacturer's product, refer to the manual supplied with that product.

This Instruction Manual contains important information necessary for the proper and safe use of this stockpot. You must carefully read and follow all warnings and instructions in this manual before using this stockpot.

KEEP THIS MANUAL FOR FUTURE REFERENCE

⚠ WARNING ⚠

- The maximum size turkey for frying in this stockpot is 18-lb.

NOT FOR COMMERCIAL USE

For Questions and Information call us at: **1-800-864-6194** • Monday - Friday 7:30am - 4:30pm CST
Barbour International, Inc. • 101 Cypress Way • Brandon, MS 39042 • **www.thebayou.com**



If you have a missing or damaged part, **please do not return** this item to the store.

Call **Barbour International, Inc.** for assistance:

1-800-864-6194

Monday-Friday 7:30am - 4:30pm CST

SAFETY SYMBOLS

The symbols and boxes shown below explain what each heading means. Read and follow all of the safety warnings and instructions contained in this manual and on the cooker.

⚠ THE PURPOSE OF THIS SAFETY ALERT SYMBOL IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE THIS PRODUCT.

🔥 THE PURPOSE OF THIS SAFETY ALERT SYMBOL INDICATES FAILURE TO FOLLOW WARNINGS COULD RESULT IN FIRE OR EXPLOSION. PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!



Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



Hazard or unsafe practices which could result in severe property damages, personal injury, or death.



Hazard or unsafe practices which could result in minor personal injury, product, or property damages.

Carefully read and follow all **WARNINGS, SAFETY PRECAUTIONS** and **OPERATING INSTRUCTIONS** contained in this manual and on the cooker.

DO NOT skip any of the warnings and instructions! **SAVE THIS MANUAL FOR FUTURE REFERENCE.**

⚠ DANGER 🔥

IF OIL OR GREASE FIRE OCCURS

In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call your local Fire Department. A Type BC or ABC dry chemical fire extinguisher may in some cases contain the fire.

If a fire occurs INSIDE THE COOKING VESSEL follow these steps.

- Turn off gas supply.
- Wearing a protective glove, cover the pot with a lid. **DO NOT** re-open lid as the oil/grease fire could re-ignite. Allow cooking vessel to cool down to 115°F (45°C) before opening lid.

If a fire occurs OUTSIDE THE COOKING VESSEL follow these steps.

- Turn off the gas supply if possible.
- Wearing a protective glove, cover the pot with a lid if possible.
- Call the local Fire Department if property damage is possible.
- Attempt to extinguish using a chemical fire extinguisher specified.
- Once fire is extinguished, **DO NOT** re-open lid as the oil/grease fire could re-ignite. Allow cooking vessel to cool down to 115°F (45°C) before opening lid.

Safety Precautions & Warnings

Outdoor gas appliances do not have automatic thermostat controls so must be attended and monitored at all times during use.



WARNING



FIRE HAZARD



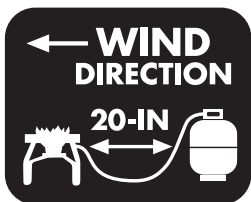
**READ MANUAL
BEFORE USE**



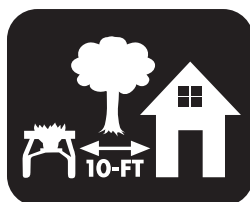
**NEVER LEAVE
UNATTENDED**



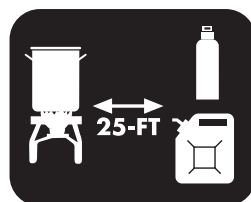
**OUTDOOR USE
ONLY**



**INSURE PROPER
POSITIONING**



**KEEP AWAY FROM
FLAMMABLE
OBJECTS**



**KEEP FLAMMABLE
MATERIALS AWAY**



**NEVER USE UNDER
FLAMMABLE
OVERHANG**



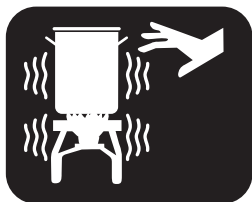
**NEVER USE ON
FLAMMABLE
SURFACES**



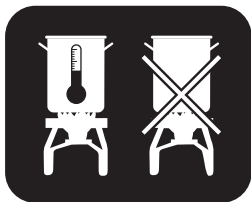
**KEEP CHILDREN
AND PETS AWAY
FROM COOKER**



**NEVER LEAN
OVER BURNER**



**HOT DURING AND
AFTER USE!**



**USE THERMOMETER
WHEN FRYING**



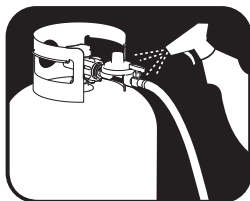
**NO LID ON POT
WHEN FRYING**



**TRIP HAZARD
WATCH YOUR STEP**



NO BARE FEET



**ALWAYS PERFORM
GAS LEAK TEST**



**KEEP FIRE
EXTINGUISHER
NEARBY**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death!

Remember: Think Safety and Use Common Sense!

IMPORTANT NOTE TO CONSUMER

In addition to regular cooking, this stockpot can be used for frying whole turkeys or chickens on outdoor gas cookers. It can be used on most brands of outdoor gas cookers which have far greater heat output than traditional kitchen stoves. Same as kitchen stoves, outdoor gas cookers do not have automatic thermostat controls so must be attended and monitored at all times during use. Never attempt frying whole turkeys or chickens on indoor kitchen stoves.

Carefully read, understand and follow these instructions and warnings along with those on your cooker.

If you no longer have your cooker instruction manual, in most cases one can be downloaded from the brand's website. If you do not have or cannot obtain your cooker instruction manual, this manual does contain generic gas cooker instructions and warnings. If you are unsure or have doubts about how to properly ignite and operate your gas cooker, then do not attempt any form of outdoor cooking or frying!

This stockpot can be used for frying whole turkeys/chickens on Bayou Classic® cooker models having gas pressure ratings of 10 psi or less, and cooker height below 14" tall. Do not use this stockpot to fry whole turkeys/chickens on Bayou Classic® cooker models having pressure ratings above 10 psi or have a height above 14" tall. Bayou Classic® cooker Instruction Manuals can be downloaded at www.thebayou.com.

This stockpot is designed tall and narrow so that it can be used for frying whole turkeys while minimizing the use of cooking oil.

WARNING

- **Do not fry turkeys larger than 18-lb in this stockpot. Turkeys above 18-lb can increase the chance of an oil spill over and fire which can cause severe burns and/or property damage.**
- **Do not fry whole turkeys on cookers taller than 14" (inches) high. Use of a tall stockpot on a tall cooker frame increases the risk of tipping and spillage of hot cooking oil when inserting or removing a turkey, which could result in a flash fire and severe burns.**
- **Do not fry whole turkeys on outdoor gas cookers having a pressure rating above 10 psi. Frying with this stockpot on gas cookers having a pressure rating greater than 10 psi can accelerate the possibility of overheating cooking oil to the point of spontaneous combustion and fire.**

WARNING

COOKING WITH OIL OR GREASE

- Outdoor gas cooker appliances do not have automatic thermostat controls so must be attended and monitored at all times during oil heat up and frying.
- The maximum size turkey for frying in this stockpot is 18-lbs.
- The maximum amount of oil for frying in this stockpot is 3.5 gallons.
- When cooking with oil/grease, the thermometer provided must be used. Follow instructions in this manual for proper testing, installation and use of the frying thermometer.
- Cooking oil pre-heat up to over-heat times can vary significantly with relatively small adjustments to regulator; variable wind, ambient temperature, altitude, starting oil temperature, and type of cooking oil used.
- Due to varying heating and cooking times, check the provided thermometer every 3 minutes to ensure cooking oil does not exceed 350°F (177°C).
- **DO NOT** use a lid when pre-heating or cooking with oil. Using a lid when frying greatly increases the potential of over-heating the oil to ignition and fire.

WARNING

COOKING WITH OIL OR GREASE - CONTINUED

- Smoking oil is an indication that the oil is too hot and may ignite. Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and STOP COOKING IMMEDIATELY. This indicates the thermometer is not working properly. Discard the thermometer and refer to contact information on front page.

Replacement thermometer Model #5025.

- Never overfill the cooking vessel with oil/grease or water. Follow instructions in this manual for establishing proper liquid levels for cooking.
- When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. Failure to completely thaw and dry foods may cause oil or grease to overflow from cooking vessel. If ice is present on the food, it means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire and severe burns.
- Never drop food or accessories into hot liquids. Wear protective gloves and S-L-O-W-L-Y lower food and accessories into cooking oil in order to prevent splashing or overflow. Be careful when removing food from oil. It is hot and could cause burns.
- In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, cover the cooking vessel and immediately turn off the burner. DO NOT MOVE cooker or cooking vessel.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible.
- Never attempt frying whole turkeys or chickens on indoor kitchen stoves.
- The cooking vessel remains at scalding temperatures long after cooking has ended. Allow appliance to cool below 115°F (45°C) before cleaning or storing. Cool down period varies with amount of oil/grease used, wind and ambient temperature.

THERMOMETER TEST INSTRUCTIONS

WARNING

Always use a thermometer when frying any food products. A thermometer is a sensitive measuring device which may not work properly if dropped, bent, or twisted. Always check to be sure the thermometer provided with this stockpot is working properly before frying.

2-STEP METHOD for Thermometer Testing

1. TEMPERATURE ACCURACY:

While wearing protective gloves, hold the thermometer by the dial and insert stem into boiling water. The needle should quickly move around the dial and register approximately 212°F (100°C) (**plus or minus 5°F**). This indicates whether or not temperature reading is accurate. **NOTE:** Due to water evaporation, the maximum reading possible on a thermometer in hot water is 212°F (100°C).

2. TEMPERATURE RANGE:

Hold thermometer by the dial and place end of the stem above a lit match or lighter. The needle should quickly move around the dial and register a temperature reading far above 350°F. If the needle stops at a low temperature reading such as 225°F; then the thermometer is damaged and cannot be used. Discard the thermometer and refer to contact information on front page.

Replacement thermometer Model #5025.

DO NOT attempt frying if the thermometer is not working!

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD CAUSE A GREASE FIRE/EXPLOSION RESULTING IN PERSONAL INJURY, PROPERTY DAMAGE OR DEATH.

PLACEMENT OF THERMOMETER

1. Make sure clip on thermometer is near the top of the probe (stem).
2. Attach the thermometer clip on the inside of the pot with the probe immersed in the oil at least one inch.

Do NOT insert the probe into poultry. This is not a meat thermometer. This can cause incorrect thermometer reading.

3. Check temperature reading every 3 minutes during heat-up and when frying. **Do NOT allow oil temperature to exceed 350°F.**

Remember: Think Safety & Use Common Sense!



⚠ WARNING 🔥

- The face of the thermometer becomes very hot during use. Wear protective gloves or mitts when handling.
- Sweat or condensation from cold beverages, if allowed to drip on the glass cover, could cause it to break.
- Tip of the thermometer probe can be a puncture hazard, use caution when handling. Keep point away from eyes, face and hands.
- Always monitor thermometer temperature every 3 minutes during preheating and frying. After reaching 350°F, the temperature of the oil/grease can rapidly increase resulting in spontaneous combustion and fire.
- Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and STOP COOKING IMMEDIATELY. This indicates the thermometer is not working properly. Discard the thermometer and refer to contact information on front page.

Replacement thermometer Model #5025

⚠ DANGER 🔥

IF THE INFORMATION IN ITEMS 1- 6 BELOW IS NOT FOLLOWED EXACTLY, OIL OVERFLOW MAY OCCUR CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

OIL/GREASE LEVEL DETERMINATION for frying Whole Turkeys/Chickens

Follow the 6 steps below to determine the proper amount of oil to use in cooking vessels that do not have maximum fill lines.

1. Place the raw poultry upside down on poultry rack.
2. Place the poultry and poultry rack into the empty vessel.
3. Add water into the vessel until the food product is almost submerged. There must be a minimum of 3 inches between the water level and top of the vessel.
4. Remove the poultry from the vessel and either mark the level on the side of the vessel or measure the depth of water in the vessel. This water level indicates the amount of cooking oil needed to cook the food product.

NOTE: Cooking oil/grease will expand when heated and increases the level inside the cooking vessel. As turkey size increases, the required amount of oil decreases.

5. Remove the water and completely dry the vessel and the food product.
6. Add cooking oil into the vessel up to the indicated level. The desired amount of cooking oil for frying turkeys typically ranges from 3 to 3.5 gallons. The maximum amount of cooking oil to use in this vessel is 3.5 gallons.

PREPARATION & FRYING for Whole Turkeys/Chickens

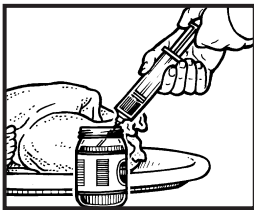
Instructions for safely performing cooking operations, as applicable to an outdoor gas cooker.

⚠ WARNING 🔥

- The maximum size turkey for this vessel is 18-lbs.
- Allow poultry to thaw completely... Very Important!
- Never, never insert frozen or partially frozen poultry into hot oil! Doing so will cause a violent boil over and grease fire!
- Always test the thermometer to insure it is working properly!
- Never cover cooking vessel with lid during oil heat up or frying.

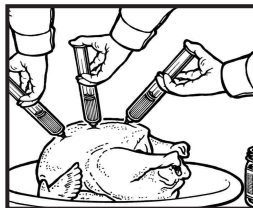
PREPARATION INSTRUCTIONS

1. Clean and dry poultry inside and out, removing giblets and neck, and trimming away all excess fat and skin. **Make sure opening around the neck cavity is wide and clear. .very important!**
2. Make a 1-inch cut in the skin at the leg-thigh joints. This allows oil to drain when poultry is done... very important!
3. Rub poultry with seasonings. (use poultry seasoning, cajun seasonings or salt & pepper)
Optional: If using a liquid marinade, inject into poultry at various points on the breast, thighs, and drumstick. (Figure #1 & 2) **Hint:** When using a dry powder marinade, mix with Orange Juice instead of water. Acidity in the Orange Juice enhances the marinade plus acts as a meat tenderizer.
4. Push plunger down slowly while pulling injector out of meat to give even distribution of seasoning.



Liquid marinades are available at most Grocery Stores.

Figure #1



Inject marinades at various points as shown.

Figure #2

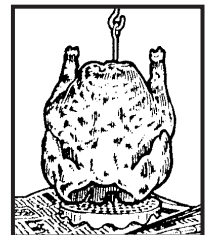


Figure #5

5. Place turkey upside down on rack, with legs facing up, no batter required.
Remember, poultry legs facing up. (Figure #5)

FRYING INSTRUCTIONS

⚠ WARNING 🔥

Gas cooker appliances do not have automatic thermostat controls so must be attended and monitored at all times during use. When cooking with oil/grease, a thermometer must be used to monitor temperature. Oil/grease heated above 350°F (177°C) can ignite and catch fire causing property damage, personal injury or death.

⚠ CAUTION ⚠

Before lighting cooker, always have all food product prepared and ready for frying. This will reduce future distractions and better enable proper monitoring of thermometer and heating oil.

NOTE: Optimum frying temperature range is 325°F to 350°F (163°C to 177°C).

1. Follow instructions provided with your cooker to properly position your cooker. Perform gas leak, thermometer test, and oil level determination.
2. After making certain poultry is thawed and towel dried, set on poultry rack with legs facing up.
3. Add the determined amount of oil/grease into the cooking vessel.
4. Attach thermometer to the pot, making certain the stem is immersed into the oil at least 1-inch.

5. Light the burner on your cooker as described in its Instruction Manual. **NOTE:** Spend a few moments to adjust the flame up and down to become familiar with flame adjustment process.
6. Reduce burner flame to lowest possible setting and carefully set cooking vessel with oil and thermometer onto the cooker.
7. Increase flame to desired level and monitor the thermometer. Actual heat-up time will vary depending on type and amount of oil used, regulator setting, ambient temperature and wind.
8. When temperature reaches 325°- 350°F, reduce burner flame to lowest level.
9. Attach lift hook to the top loop of the rack. Wearing gloves, **very slowly & carefully** lower poultry into the cooking vessel. **It may take 60-90 seconds to completely lower food into the oil!** (Figure #3) **Never drop food or accessories into hot cooking liquid.**

⚠ WARNING 🔥

- **Do not drop the turkey into the oil!** This could cause a boil-over resulting in a flash fire and severe burns! **Remember S-L-O-W-L-Y lower poultry into the oil.**
- **DO NOT cover cooking vessel with a lid during oil heat-up or frying.** This can cause oil to heat faster, overheat, ignite and cause a fire.

Hot cooking oil will generate a furious boil when the turkey first makes contact. That boil will quickly subside and you can lower the turkey another one to two inches, and the boil will increase again. As that boil subsides, lower the turkey further and so on until the rack rests on the bottom of the pot. After turkey is completely in the oil, remove lift hook from rack. (Figure #4) Inserting the poultry will reduce the temperature of the oil. Slowly increase the cooker flame so that the temperature of the oil will come back to 325°- 350°F This will take several minutes. Monitor the thermometer every 3 minutes and adjust cooker flame height to maintain this temperature. (Chilly conditions may prevent the oil temperature from returning to 325°F. If so, just add 3 - 4 minutes to overall cooking time.) After optimum temperature is reached, 325°- 350°F, a steady frying temperature can be maintained with burner flame adjusted to a low setting.

Fry a **whole turkey** for 3 to 3 1/2 minutes per pound or until golden brown. (Ex: an 18 pound turkey will take between 54 and 63 minutes to cook)

Fry a single **chicken** for about 18 minutes. When using (optional) Bayou Classic® detachable Skewer Set (Figure #6), fry up to **3 chickens** in about 20 minutes. **Note:** Cooking time begins when poultry is completely inserted into the pot.

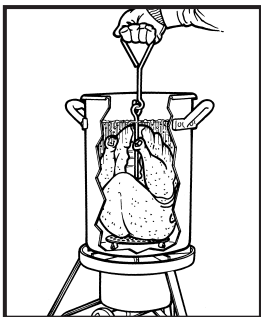


Figure #3



Figure #4

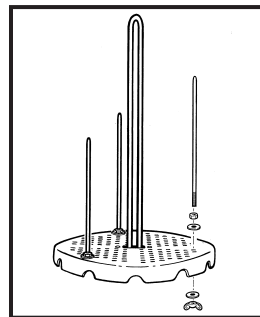


Figure #6

Using skewers
fry up to 3 chickens
(Sold Separately)

10. When poultry is done, turn cooker off at the propane tank. Leaving pot on cooker, place lift hook through top loop of the rack and very carefully remove rack with poultry from pot. (Figure #3) Place rack with poultry on absorbent paper and allow to drain for few minutes. (Figure #5) Carefully remove poultry from rack and place on platter. **Cool, Carve and Enjoy!**

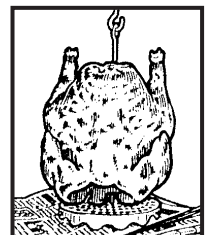


Figure #5

COOKING OIL - IMPORTANT FACTS TO KNOW:

1. The most common oils used are vegetable and peanut oil.
2. Cooking oil typically does not burn when below its flashpoint temperature. The flashpoint (the temperature at which oil will burn) ranges from 550°F to 700°F, depending on type of oil used, altitude, variable wind, and ambient temperature. NOTE: the flashpoint temperature is also called the "smoke point".
3. Cooking oil contained inside the confines of a stockpot, skillet or pan (vessel) is quite stable when below its flashpoint temperature. For example, if fire or ignition source (lit cigarette, match, spark, etc.) falls into oil at 350°F, the oil will extinguish the flame similarly to falling into water.
4. As heated cooking oil approaches its flashpoint temperature it becomes unstable and begins to breakdown. As cooking oil breaks down, vapors are created that when mixed with oxygen will burn. When heated to very high temperatures, cooking oil vapors will **self-ignite**.
5. As cooking oil reaches its flashpoint and **self ignites**:
 - The oil first becomes darker and emits an unpleasant odor.
 - At about 440°F, the oil begins emitting a pale vapor smoke.
 - At about 500°F, the smoke turns black.
 - Soon a heavy, thick black smoke belches out.
 - At about 600°F, a small flame flickers out from the oil. At this point the cooking oil has reached its point of self-ignition.
 - If the heat source below the vessel remains engaged, the flame will quickly grow.
 - All the while cooking oil burns, thick black smoke continues to belch forth.
 - Eventually, the burning cooking oil will self extinguish. The amount of time this takes depends on vessel and amount of oil (a cooking vessel with gallons of oil will self extinguish in about 20-25 minutes after first flame emits).
6. Cooking oil can be re-used. Most cooking oils recommend using oil 4 - 5 times.
7. Each time you reuse oil, the oil deteriorates and the flash point temperature decreases.
8. 100% Peanut oil is considered a very stable cooking oil having a higher flashpoint temperature than other vegetable oils.

DANGER

Cooking oil that catches fire can omit a huge flame. For example, a small 12" skillet with only 1/2" deep of oil can create a flame 7 to 9-ft high! A large cooking vessel containing up to 3 gallons of oil can create a flame up to 15-ft high! This will ignite any nearby combustible material and structures.

FREQUENTLY ASKED QUESTIONS ABOUT FRYING

1. **The temperature indicator on the thermometer stops at about 225°F and does not move!**
 - a. The thermometer could be stuck into the poultry meat. This is wrong! Make sure end of thermometer stem sets in the cooking oil only.
 - b. The thermometer may not be properly inserted into the oil. Make sure the thermometer stem is immersed in the oil at least one inch down.
 - c. The thermometer may have been damaged or is not working properly.
Follow the **2-STEP Thermometer Test** as detailed on Page 8 to verify temperature accuracy and overall temperature range. Do not attempt any frying if the thermometer is not working. Discard any failed thermometer and refer to contact information on front page. **Replacement thermometer Model #5025.**

FREQUENTLY ASKED QUESTIONS ABOUT FRYING - CONTINUED

2. How much time is needed to heat 3 gallons of oil to 325 – 350°F?

Overall heat-up time depends on the amount of cooking oil used. Also depends on wind and outside temperature. This stockpot with three gallons of cooking oil could take 15 minutes on a calm hot day or up to 25 minutes on a windy, cold day.

3. Do I stick the thermometer inside the poultry?

NO! Place the tip of the thermometer at least one inch down into the cooking oil when frying. Optional: When the turkey or chicken is done, you can use a meat thermometer to check the internal temperature of the turkey. According to the FDA, the turkey is done when the internal temperature reaches 180°F for 15 seconds. [FDA 1999 Food Code 3-401.11 (A) (3)]

4. What is the best cooking oil to use when frying turkeys or chicken?

Peanut oil is recommended because it contains no cholesterol and can be reused more frequently. Peanut Oil is safer because of a higher flashpoint (which reduces the risk of a grease fire). Also available are blends of peanut and soybean oil. This, too, is acceptable. If peanut oil is not available or cannot be used due to allergic reactions, then any vegetable oil may be used.

5. How long can cooking oil be stored?

Clean, unrefrigerated oil can be stored 9 to 12 months. Store cooking oil in original container and set in a dark, cool place. Do not store inside the cooking pot or in metal containers.

6. How do I clean & strain cooking oil for storage?

Typically, the upper portion will remain clean and clear. After the oil has cooled, below 115°F, simply dip a large measuring cup (or any container with a pour spout) into the cooking oil and pour it into the original container. (Figure #6)

Hint: use a funnel or hold the container above the pot to collect any spills.

When nearing the bottom of the pot, you have options:

- Discard all remaining oil and residue.
- Use funnel and small cheese cloth to separate the remaining oil from the residue.

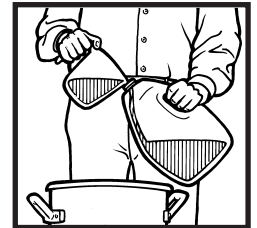


Figure #6

⚠ CAUTION ⚠

Wait for oil to cool to or below 115°F (45°C) before pouring into its plastic container. Hot oil can melt the plastic and cause severe burns or bodily harm. Cooking oil remains hot for a very long time. Always allow 2 hours or more for the cooking oil to cool down before straining and storing. Place the lid on the pot during the cool-down period.

7. How do I dispose of used cooking oil?

Help keep local waterways clean! When disposing of used cooking oil, never pour it down the drain! Fats, oil and grease can cause problems further down the sewer pipe. Instead, pour used cooking oil in the same container it was purchased in (or any container with a lid) and dispose in the garbage.

8. Can the cooker flame be extinguished before the turkey frying time is complete?

If the frying temperature is between 325° to 350°F, then the cooker flame can be extinguished about 10 minutes before the scheduled completion of cooking. If weather conditions are chilly and actual frying temperature is below 325°F, then it is suggested to leave cooker flame lit until scheduled cooking time is completed. Always turn cooker OFF at the tank before removing poultry from the cooking vessel.

9. At what temperature and how long do I fry whole turkeys and chickens?

Optimum frying temperature ranges from 325° - 350°F. Control frying temperature by adjusting valve at regulator. Whole turkeys typically require 3 – 3 1/2 minutes per pound. Cold, windy conditions may require a few more minutes overall. Typically a 15-lb. turkey is done between 45 to 50 minutes; an 18-lb turkey is done between 54 to 63 minutes. A single whole chicken takes about 18 minutes. Three chickens on skewers take about 20 minutes. Turkey breasts and most other foods require about 3 – 3 1/2 minutes per pound.

CARE & USE INSTRUCTIONS

1. Using dishwashing liquid and warm water, wash the cooking vessel to remove all residue machining fluids; towel dry. Do not set an empty aluminum pot on a cooker with an open flame as it will melt.
2. Be certain that cooker surface is wide enough to support large diameter pots. Gas flames should not extend up the side of the pot, so be certain to properly match a cooker with this cookware.

CAUTION

Empty aluminum pots will melt if placed on cooker over an open flame.

3. After cooking, allow pans and lids to cool gradually. Do not pour cold water into a hot pan. Sudden temperature change can cause cookware to warp resulting in an uneven bottom. Always wash cookware thoroughly in hot, soapy detergent after each use to remove all traces of food, salt, or grease particles that will cause stains when reheated. Never put any aluminum cookware in a dishwasher.
4. Overheating may cause food to scorch and stick to cookware. Prior to clean-up, add water and heat to a steady boil for 5 to 10 minutes, then scrape away stuck bits of food. Let the pan cool before washing. Scouring pads and aluminum cleaners are okay for the interior of the pots, but will scratch the exterior.
5. Polished aluminum pots will tarnish and discolor with normal use.
Our motto is: "The uglier the pot, the better it cooks!" Occasional use of "Cream of Tartar" will bring back some of the luster. However, aluminum pots will tarnish and become dull with normal use.
6. Boiling or frying with large quantities of salt is very corrosive and can cause **pits** in the pot. To reduce the chance of this occurring, **do not** allow seasoned oil/grease or salt water to remain in the pot for a long period of time after the pot has cooled. Cookware should be thoroughly cleaned after each use.
7. DO NOT store cooking oil inside pot. Salt and seasonings will settle and can cause pits to form at the bottom of cookware. Also, salty acidic food can cause discoloration if stored in cookware for any length of time.

LIMITED WARRANTY

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this product and no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase from an authorized retailer or distributor. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information on front page. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, surface chips and cracks, discoloration, rust or other weather damage, after purchase.

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Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

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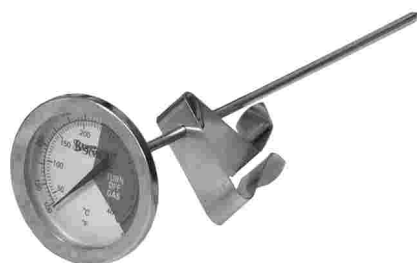
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