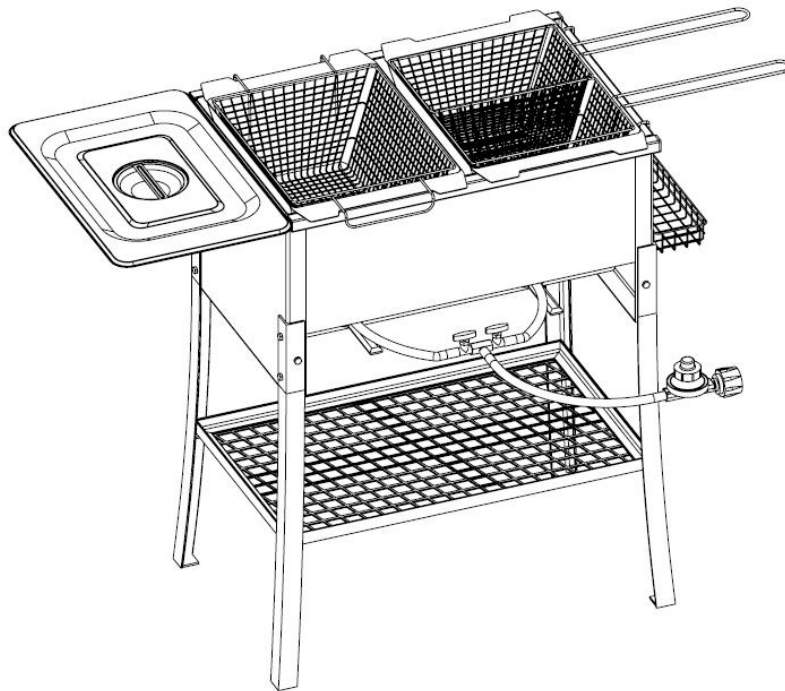




**GUIDE  
GEAR™**

## **Triple Basket Deep Fryer**

Owner's Manual



**⚠ WARNING:** Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference. This appliance is not for frying turkeys.

Item # 2A-CM181

**READ & SAVE THESE INSTRUCTIONS**

## Congratulations on your Guide Gear™ purchase.

Take your game to the next level with field-tested Guide Gear™ products for a confident, competitive edge that strikes the perfect balance between performance and value.

For future reference, please complete the owner's record below:

Serial Number/Lot Date Code: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Save the receipt, warranty, and this manual. It is important that you read the entire manual to become familiar with this product before you begin using it.

This fryer is designed for certain applications only. The Sportsman's Guide and Northern Tool & Equipment Company, Inc. are not responsible for issues arising from modification or improper use of this product such as an application for which it was not designed. We strongly recommend that this product not be modified and/or used for any application other than that for which it was designed.

### DO NOT RETURN TO THE STORE.

#### **For Warranty Replacement**

**For assistance with your Guide Gear™ product, please contact the Sportsman's Guide customer service at 1-800-888-5222 7:30 AM - 6:00 PM CST, Mon - Fri or go to <http://www.sportsmansguide.com/customerservice/contactus>**

#### **For Missing and Replacement Parts**

**Please call our toll-free number:**

**1-888-326-8502**

**Or email:**

**[parts@uriahproducts.com](mailto:parts@uriahproducts.com)**

**M-F 8:00 AM - 5:00 PM CST**

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## Intended Use

Treat your crew to mouth-watering fried foods anytime, anywhere with our Guide Gear™ Triple Basket Propane Deep Fryer. Equipped with 2 separate vats and 3 baskets, our Guide Gear™ Deep Fryer allows you to fry separate foods simultaneously, so you can make the french fries and hush puppies at the same time you're frying up the fish. It's propane-powered so it heats up faster than electric models, plus it's designed for easy portability so you can take it with you to the lake, to the tailgate party or on the back patio.

## Technical Specifications

Property	Specification
Power	Propane Operated Fryer
Burners	2 High Pressure, Cast Iron Burners that produce up to 56,000 BTU
Dimensions	23" (L) x 17" (W) x 32" (H)
Construction	Sturdy Metal Frame houses 2 Stainless Steel Frying Vats, Reinforced & Removable Heavy-Duty legs
Oil Vat Capacity	3.25 Gallons Per Vat, 6.5 Gallons Total. Never overfill Vats.
Stainless Steel Baskets	3 Stainless Steel Frying Baskets (1 Large, 2 Medium)
Inlet Pressure	25-250 PSIG
Outlet Pressure	0-5 PSIG
Connecting Inlet	1 5/16 Inch ACME
Connecting Outlet	5/8 Inch UNF
Flow Capacity	56,000 BTU/Hour
What's Included	Thermometer, CSA approved LP Hose with Regulator, Stainless Steel Utensil Holder, Tongs, 2 Oil Vats, 3 Baskets, 1 Metal Fryer Body, Leg & Shelf Assembly

## Important Safety Information

### DANGER

If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.
5. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

## **WARNING**

- Read and understand all instructions. Failure to follow all instructions may result in serious injury or property damage.
- The warnings, cautions, and instructions in this manual cannot cover all possible conditions or situations that could occur. Exercise common sense and caution when using this fryer. Always be aware of the environment and ensure that the fryer is used in a safe and responsible manner.
- Do not allow persons to operate or assemble the fryer until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this fryer in any way. Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- Use the right fryer for the job. DO NOT attempt to force small equipment to do the work of larger industrial equipment. There are certain applications for which this fryer was designed. This fryer will be safer and do a better job at the capacity for which it was intended. DO NOT use this fryer for a purpose for which it was not intended.
- Industrial or commercial applications must follow OSHA requirements.

## **WARNING**

### **WORK AREA SAFETY**

- Inspect the work area before each use. Keep work area clean, dry, free of clutter, and well-lit. Cluttered, wet, or dark work areas can result in injury. Using the product in confined work areas may put you dangerously close to frying oil and hot surfaces.
- When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer/boiler has been lost or damaged, a replacement thermometer must be one specified by the appliance manufacturer.
- If the temperature exceeds 400°F 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 before relighting burner according to the manufacturer's instructions. Do not remove the lid.
- Check the thermometer before each use by inserting it into a pot of boiling water and ensuring that it registers approximately 212°F ± 20°F. If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.
- Do not allow the product to come into contact with an electrical source. The fryer is not insulated and contact will cause electrical shock.
- Keep children and bystanders away from the work area while operating the fryer. Do not allow children to handle the product.
- Be aware of all power lines, electrical circuits, water pipes, and other mechanical hazards in your work area. Some of these hazards may be hidden from your view and may cause personal injury and/or property damage if contacted. Do not use during electrical storms.

## **WARNING**

### **PERSONAL SAFETY**

- Stay alert, watch what you are doing, and use common sense when operating the fryer. Do not use the fryer while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the fryer may result in serious personal injury.
- Dress properly. Do not wear loose clothing, dangling objects, or jewelry. Keep your hair, clothing and gloves away from unit.
- Wear the proper personal protective equipment when necessary. Use ANSI Z87.1 compliant safety goggles (not safety glasses) with side shields, or when needed, a face shield. This applies to all persons in the work area.
- Do not overreach. Keep proper footing and balance at all times.

## **CAUTION**

### **PRODUCT USE AND CARE**

- Do not overfill the fryer. Fryers are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.
- Check for damaged parts before each use. Carefully check that the product will operate properly and perform its intended function. Replace damaged or worn parts immediately. Never operate the product with a damaged part.
- Store the product when it is not in use. Store it in a dry, secure place out of the reach of children. Inspect the fryer for good working condition prior to storage and before re-use.
- Use only accessories that are recommended by the manufacturer for use with your product. Accessories that may be suitable for one fryer may create a risk of injury when used with another fryer.
- Do not leave the fryer running unattended. If fryers aren't watched carefully, the oil will continue to heat until it catches fire. Never move fryer while in use or hot.

## Specific Operation Warnings

### **WARNING: FAILURE TO COMPLY WITH INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION, BURNS OR DEATH.**

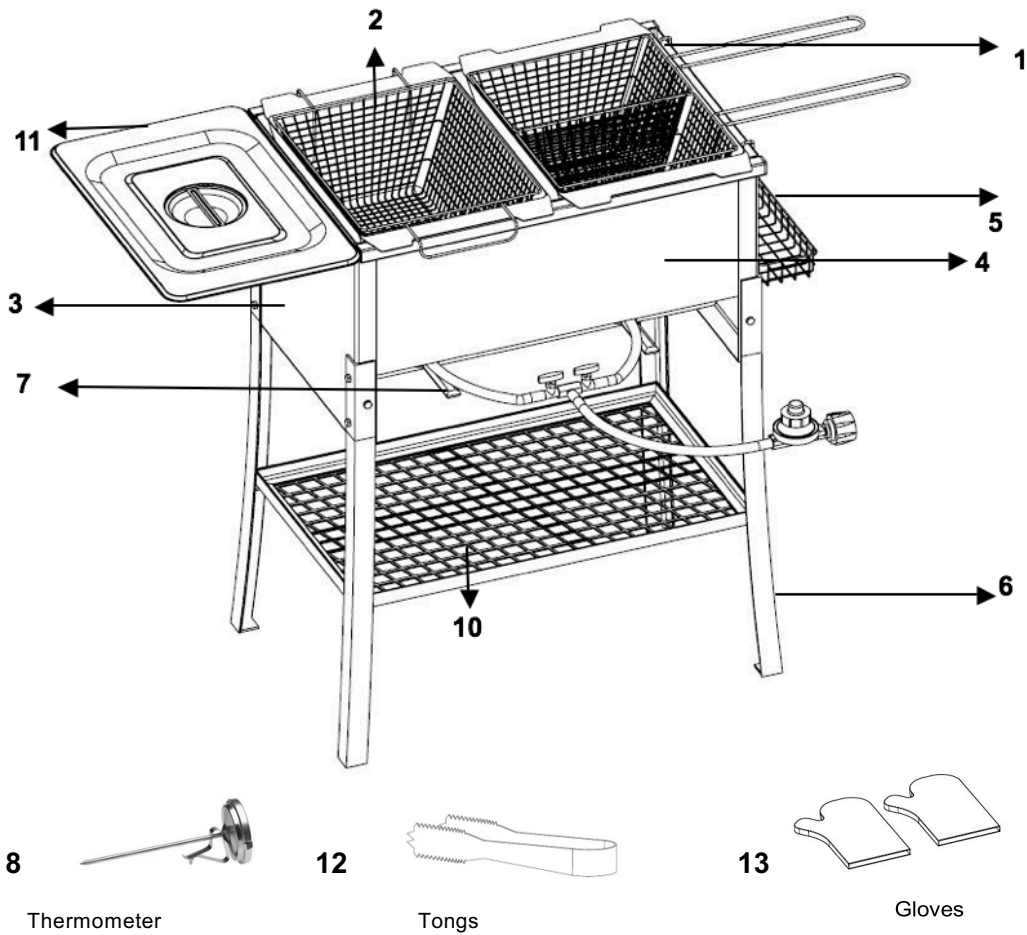
- DO NOT use the fryer within 10 feet of any structure, combustible material, wood decks, storage sheds, garages, shrubbery, trees, houses, or other gas cylinder, etc.
- DO NOT operate this appliance within 25 feet of any flammable liquid.
- DO NOT cover the pot when heating oil or grease.
- DO NOT fill cooking vessel beyond maximum fill line.
- DO NOT allow oil or grease to get hotter than 400 degrees Fahrenheit. If the temperature exceeds 400 degrees Fahrenheit, or if the oil begins to smoke, immediately turn off the burner and gas supply.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch fryer until liquids have cooled to 115 degrees Fahrenheit or less.
- If a fire should occur, keep away from the appliance and immediately call 9-1-1 (your local fire department). Do not attempt to extinguish an oil or a grease fire with water. If the fire is manageable, use an all-purpose fire extinguisher, remember to use your best judgment when attempting to fight a fire.
- Never put the fryer near a hot burner, in an oven, or in a dishwasher. Fryer parts are not dishwasher safe.
- Only use fryer outdoors. This fryer is intended for household use only. If stored indoors, detach and leave cylinder outdoors.
- This fryer shall not be used in a building, garage or any other enclosed area.
- This fryer shall not be used on or under any apartment or condominium balcony or deck.
- This fryer is not intended to be used on a boat or recreational vehicle.
- Never use the fryer unless it is fully upright and completely assembled.
- Do not use in wet areas. Do not put fryer in water or other liquids. Do not operate fryer with wet hands or while standing on a wet floor. Do not use fryer if it is wet.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Clean fryer according to instructions.
- Never move fryer when in use. Avoid bumping or impacting meat fryer.
- Always use fryer in accordance with all applicable local, state and federal fire codes.
- Installation must conform with local codes 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 Natural Gas and Propane Installation Code, CSAB149.1; Propane Storage and Handling, CSA B149.2.
- Do not attempt to take valve assembly apart.
- Make sure the fryers are used on a flat surface to reduce accidental tipping.
- A fire can occur from overheated oil or grease. Oil may heat faster than expected.
- Check every fitting for gas leaks before each use.
- NEVER stand over burner while lighting; this could result in serious injury. Carefully follow lighting instructions.
- DO NOT fry over the maximum temperature of 400 degrees Fahrenheit.
- This fryer is equipped to operate on propane (LP) gas only from a refillable cylinder certified by DOT (Department of Transportation).
- Do not store spare LP gas cylinders under or near this fryer, or fill cylinders beyond 80 percent full.

Fire could result causing death or serious injury.

- NEVER let children or pets near the fryer when in use. Even after use, never allow children or pets near the deep fryer. The oil inside the cooking vat can remain dangerously hot, hours after use.
- Never place empty containers over an open flame.
- Never store propane tank in an enclosed area. If fryer is stored indoors after use, disconnect the propane tank for outdoor storage.
- Never install or remove the propane tank while cooker is in use or too hot to touch.
- Always inspect hose kit before each use. Protect hose from cuts, heat or abrasions. Never use hose that indicates signs of cracking or damage.
- Never allow hose to contact any part of the fryer while in use or still hot. Place propane tank from cooker so that the hose length will not be in the way. Keep all connections and fittings clean, replace any damaged parts.
- Never store the propane tank near high heat, open flames, direct sunlight or where high temperatures exist.
- Make sure the food is completely thawed. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.
- Use well-insulated potholders when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.



## Main Parts of Fryer



1	2 Medium Baskets	8	Thermometer
2	1 Large Basket	9	Hose & Regulator Assembly
3	2 Stainless Steel Vats	10	Mesh Shelf
4	Body	11	Stainless Steel Cover
5	Stainless Steel Utensil Holder	12	Tongs
6	4 x Legs	13	Pair of Gloves
7	2 x Burners	Hardware Kit	M6 x 12 Bolts (14), M6 Spring Washers (14), M6 Nuts (12), M6 Flat Washers (12)

## Assembly and Use

### BEFORE ASSEMBLY

- Read all instructions carefully.
- Check all parts included in shipping carton.

### ASSEMBLY INSTRUCTIONS

#### Step 1

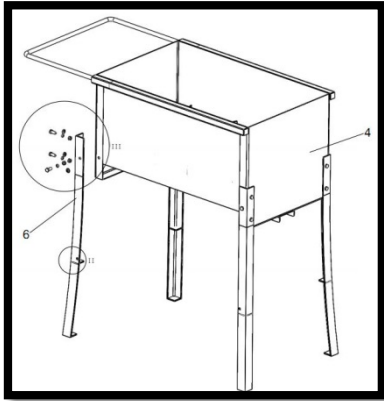


FIG.1

1. Attach each leg (#6) to the fryer body (#4) with M6 x12 bolts, nuts and washers.

#### Step 2

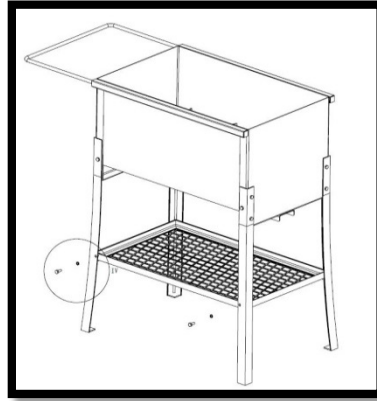
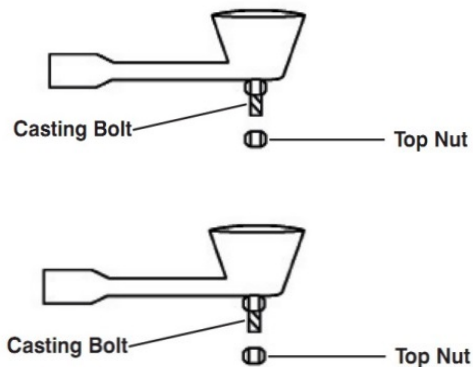
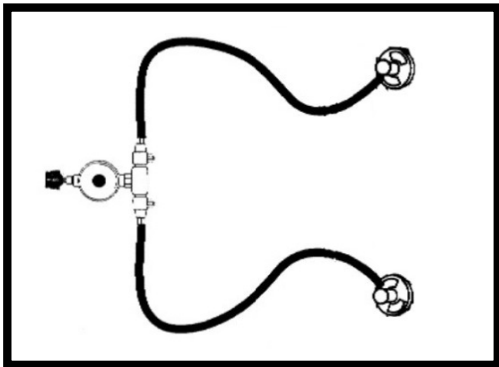


FIG.2

2. Insert mesh shelf (#10) inside the four legs (#6), sit it on each corner of the platform inside legs. Remember to tighten the mesh shelf (#10) with M6 bolts and spring washers.

#### Step 3



3. Screw the hose and regulator assembly (#9) onto 2 burners (#7).

Step 4

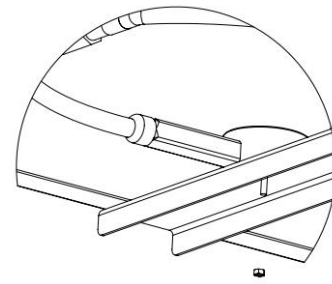
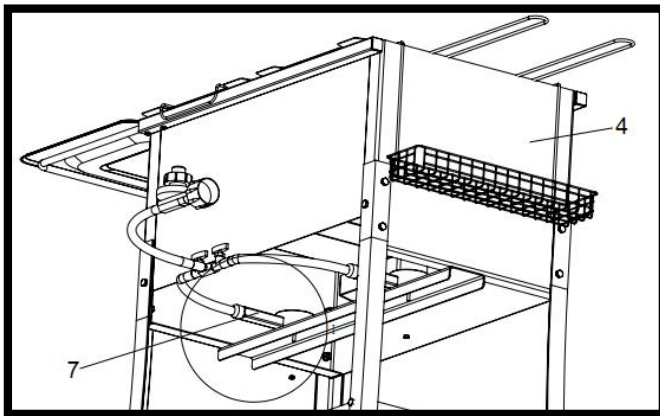


FIG. 4

4. Attached the assembled burner with hose and regulator onto the body (#4) from the bottom of fryer.

Step 5

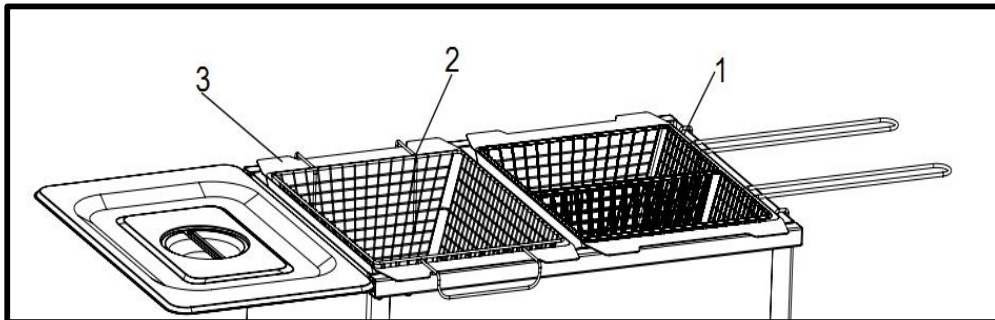


FIG. 5

5. Place the oil vats (#3) and baskets (#1 & #2) from the top of the body (#4).

Step 6

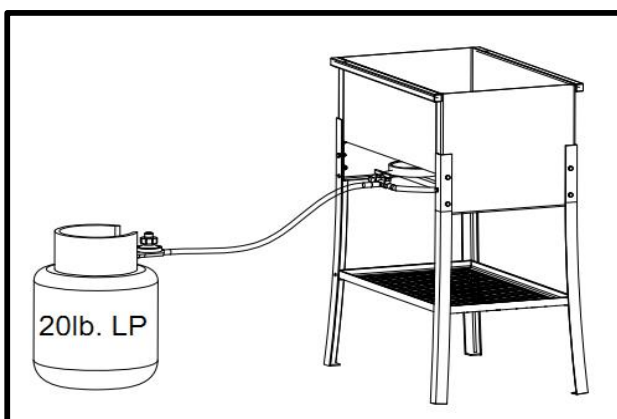


FIG. 6

6. Attach the regulator to the cylinder valve by turning the fitting clockwise. Hand tighten with the regulator positioned upright. Refer to the assembly diagram for the appliance above.

\*\*Check that your hose assembly valve is set to not allow gas flow. If you have an adjustable regulator, turn the regulator control counterclockwise until it stops. This is the OFF position. If you have a non-adjustable regulator with manual valve(s), turn the manual valve(s) clockwise until it stops. This is the OFF position.

## LEAK TEST

Before lighting the appliance, a thorough leak test must be completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints (see FIG.7) after the cylinder valve is opened no more than 1/2 turn. If bubbles are seen, indicating a leak, turn off the cylinder and tighten the leaking connection until a further leak test shows no leaks. If tightening the connection does not stop the leak, call 1-888-326-8502, for assistance.

## NEVER USE HOSE/REGULATOR ASSEMBLY IF LEAKING.

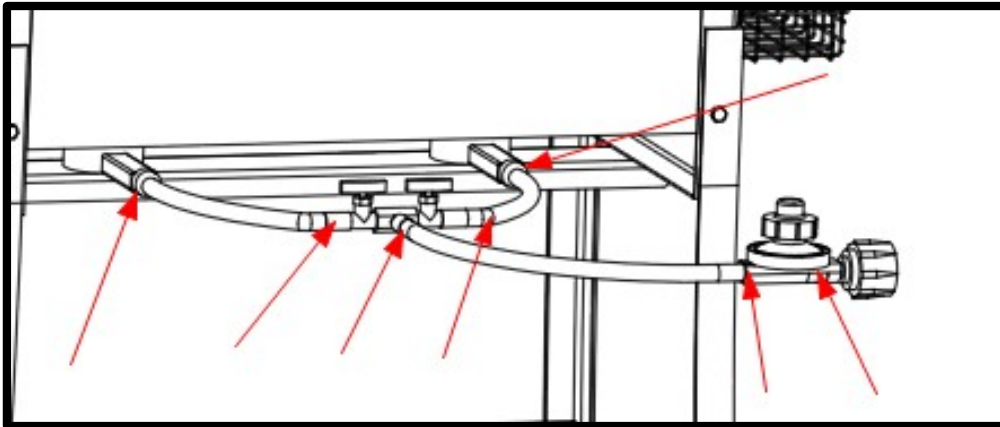


FIG. 7

## BEFORE YOU LIGHT THE BURNERS

Open propane gas tank valve first, then start the ON/OFF valve, lastly adjust regulators. Once it's done, you can light the burners. Remember to operate ON/OFF valve and regulators per directions. "OPEN" side on regulator will increase the flame, "CLOSE" side on regulator decrease the flame. To extinguish the flame, turn off the valve on tank first, then close ON/OFF valve and regulator.



Regulator



ON/OFF Valve

## LIGHTING INSTRUCTIONS

Read all instructions before lighting. If ignition does not occur within 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

### ⚠ CAUTION

- Never place the stainless steel vats over the flame without oil in vat!
- Always keep the tank at least 24 INCHES from the fryer (see FIG.8).
- Use protective mitts when removing baskets and vats.
- **ALWAYS wear protective mitts and use extreme caution not to splash hot oil.**
- Never operate this appliance within 10 feet of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 feet of any flammable liquid.

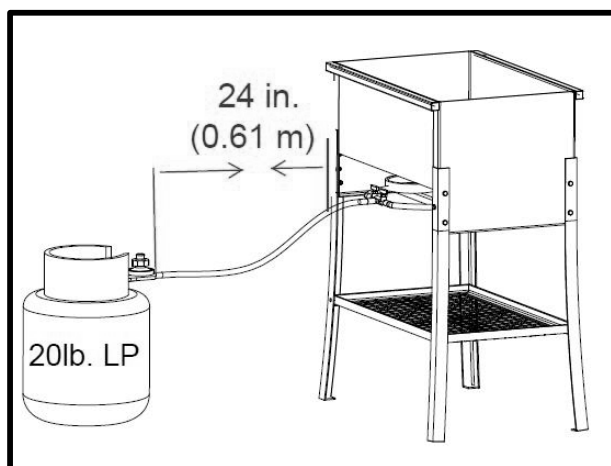


FIG.8

## Cleaning and Storage

1. Clean the stainless steel baskets thoroughly with soapy water, and dry them with dry and soft cloth.
2. Clean other surfaces with dry and soft cloth;
3. When not in use, store the product in a place which is dry and out of direct sunlight.

## Frying Suggestions

FOOD	TEMP	MINUTES	COATING	PROCEDURE
<b>POTATOES</b>				
Standard French Fries	350	5-7		Cut in uniform pieces ½ square the long way Soak in cold running water until water does not run milky
Blanch Only	350	3-1/2		
Brown Only	350	3-1/2		
Long Branch	350	7-10		
Chips	350	2-3		
<b>CHICKEN</b>				
Large Pieces (1/2 chicken)	325	9-11	Batter or breading	Optional method: Apply egg wash, roll in seasoned flour, and fry
Small Pieces	340	7-10		
Pre-cooked	350	3-4		
<b>FISH</b>				
Fillets (Large)	350	4	Breading or Batter	Fillets of uniform size, skinned and dry.
Fillets (Small)	350	3	Breading or Batter	
Oysters	350	5	Breading or Batter	Use Oyster liquor in batter or breading
Clams		1	Batter	
Scallops	350	4	Breading	Cut Spinal cord several places to prevent curling
Shrimp	350	3	Batter	
Smelts	350	4	Breading	
<b>MEATS</b>				
Chicken Fried Steak	360	3-4	Breading	Sever all connecting membranes at one inch intervals to prevent curling.
Cutlets	350	3-4	Breading	
Chops	340	3-4	Breading	
Meatballs	340	4-6	Breading	
Brains	340	3-5	Rolled in flour breading	
<b>VEGETABLES</b>				
Asparagus	350	3	Batter or crumbs	Pre-cook in salted water
Cauliflower	350	3	Batter or crumbs	Pre-cook and separate flowers
Egg Plant	350	3	Crumb Breading	Peel, cut cross-wise into 1/4" slices
Onions	350	3	Light Batter	Slice thin, soak in milk for two hours
<b>FRITTERS</b>				
Fruit (Bananas, Pineapples, Apricots, Berries)	350	3-5	Batter	
	350	3-5		
Corn	350	5-8		

## Replacement Parts

- For replacement parts and technical questions, please call Customer Service at **1-888-326-8502** or email at [parts@uriahproducts.com](mailto:parts@uriahproducts.com).
- Not all product components are available for replacement. The illustrations provided are a convenient reference to the location and position of parts in the assembly sequence.
- When ordering parts, the following information will be required: item description, item model number, item serial number/item lot date code, and the replacement part reference number.
- The distributor reserves the rights to make design changes and improvements to product lines and manuals without notice.

## Limited Warranty

The Sportsman's Guide and Northern Tool and Equipment Company, Inc. ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Guide Gear product purchased will be free from material defects in both materials and workmanship, normal wear and tear excepted, for a period of **one year** from date of purchase. The foregoing warranty is valid only if the installation and use of the product is strictly in accordance with product instructions. There are no other warranties, express or implied, including the warranty of merchantability or fitness for a particular purpose. If the product does not comply with this limited warranty, Your sole and exclusive remedy is that We will, at our sole option and within a commercially reasonable time, either replace the product or product component without charge to You or refund the purchase price (less shipping). This limited warranty is not transferable.

### Limitations on the Warranty

This limited warranty does not cover: (a) normal wear and tear; (b) damage through abuse, neglect, misuse, or as a result of any accident or in any other manner; (c) damage from misapplication, overloading, or improper installation; (d) improper maintenance and repair; and (e) product alteration in any manner by anyone other than Us, with the sole exception of alterations made pursuant to product instructions and in a workmanlike manner.

### Obligations of Purchaser

You must retain Your product purchase receipt to verify date of purchase and that You are the original purchaser. To make a warranty claim, contact Us at 1-888-326-8502, identify the product by make and model number, and follow the claim instructions that will be provided. The product and the purchase receipt must be provided to Us in order to process Your warranty claim. Any returned product that is replaced or refunded by Us becomes our property. You will be responsible for return shipping costs or costs related to Your return visit to a retail store.

### Remedy Limits

Product replacement or a refund of the purchase price is Your sole remedy under this limited warranty or any other warranty related to the product. We shall not be liable for: service or labor charges or damage to Your property incurred in removing or replacing the product; any damages, including, without limitation, damages to tangible personal property or personal injury, related to Your improper use, installation, or maintenance of the product or product component; or any indirect, incidental or consequential damages of any kind for any reason.

### Assumption of Risk

You acknowledge and agree that any use of the product for any purpose other than the specified use(s) stated in the product instructions is at Your own risk.

### Governing Law

This limited warranty gives You specific legal rights, and You also may have other rights which vary from state to state. Some states do not allow limitations or exclusions on implied warranties or incidental or consequential damages, so the above limitations may not apply to You. This limited warranty is governed by the laws of the State of Minnesota, without regard to rules pertaining to conflicts of law. The state courts located in Dakota County, Minnesota shall have exclusive jurisdiction for any disputes relating to this warranty.



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