

**BRINKMANN®**

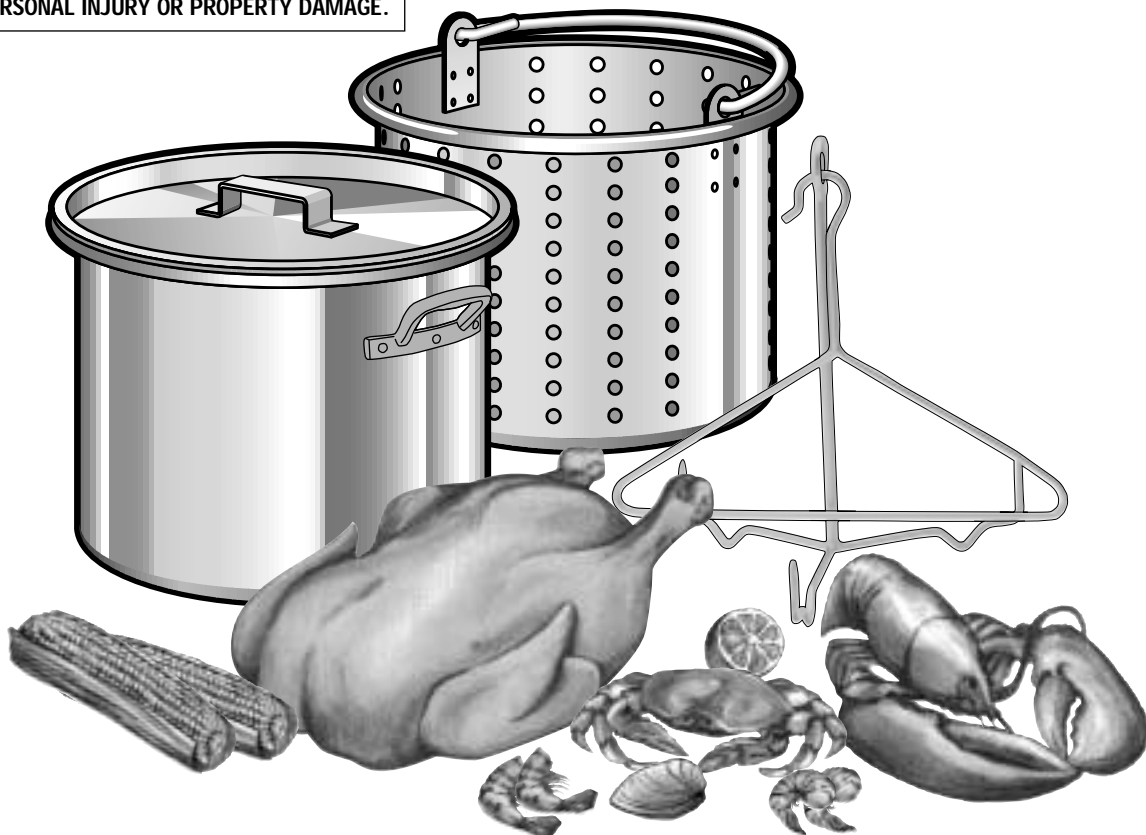
# Boiling Pot with Turkey Stand, Hanger and Strainer Basket

Restaurant Quality Boiling Pot

OWNER'S MANUAL  
OPERATING AND SAFETY INSTRUCTIONS

**WARNING**

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



# IMPORTANT SAFETY WARNINGS

**WE WANT YOU TO USE YOUR BOILING POT AS SAFELY AS POSSIBLE.**

**THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU USE YOUR BOILING POT.**

**WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!**

**READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE USING YOUR BOILING POT.**

## WARNING

- To remove the Turkey Stand, grip the Turkey Hanger firmly with both hands and insert through hole at top of Turkey Stand. Only use the Turkey Hanger provided with this stand. Use of any other item or hanger could lead to personal injury.
- Always remove the Turkey Stand **SLOWLY** using Turkey Hanger from boiling pot to allow hot liquid to drain. Lifting Turkey Stand out of pot too quickly may cause hot liquid to splash out of boiling pot and could result in severe burns for anyone near the pot.
- When lifting Turkey Stand out of pot, be sure to lift straight up and attain proper clearance above rim to prevent overturning pot with hot liquid.
- Always remove the strainer basket **SLOWLY** from pan to allow hot liquid to drain. Lifting strainer basket out of pan too quickly may cause hot liquid to spray out of basket and could result in severe burns for anyone near the pan.
- Do not fill cookware beyond one-half full with liquid to allow room for the addition of food and to avoid boil-over of hot liquid. On some cases, depending on the weight or size of food, even less liquid will be required. If spill-over/boil-over occurs, check to make sure flame was not extinguished by the liquid. Gas could accumulate causing a highly flammable, very dangerous situation. Allow gas to dissipate prior to relighting cooker.
- Hot oil or water can cause severe burns and permanent disfigurement; use caution and common sense when operating this product.
- Do not move pot while in use or while pot contains hot liquid.
- When lifting basket or stand out of pot, be sure to have proper clearance above rim to prevent overturning pot with hot liquid.
- Use caution when walking or standing near pot as splattered oil may have created a slick surface.
- Avoid bumping into cooker or pot to prevent hot liquid spills or overturning pot. Boiling pot should only be used with a cooker suitable for large pots.
- Never place empty pot over an open flame. The heat can cause the bottom of the pot to melt. Always have liquid in boiling pot prior to placing over flame.
- Do not leave pot unattended when hot or in use. Only adults are to use this product, keep children and pets safely away. Carefully monitor all activity around pot to avoid burns or other injuries.
- Carefully read and follow manufacturer's warnings and instructions in the use of this cooker.
- Smoking oil is an indication that the oil is too hot and may ignite. Reduce flame immediately to avoid igniting oil. Never exceed 375° F.
- Frozen food should be completely thawed before placing in hot oil. Never add water or food that is dripping wet to hot oil as this could cause oil to splash and cause severe burns.
- Always wear oven mitts/gloves to protect your hands from burns. Avoid touching hot surfaces.
- After food is cooked, remove food and allow pot and liquid to cool completely before handling. Remember to turn off cooker or stove.
- In case of grease fire, do not use water to extinguish flame. Use fire extinguisher approved for use with gas appliances or other appropriate means to extinguish flame.
- Do not use this boiling pot for other than its intended purpose.
- Children can fall into pot and drown in even a small amount of liquid. Keep boiling pot out of reach of children. Do not store pot with liquid inside.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN USING YOUR BOILING POT.**

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL  
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# OPERATING INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & INSTRUCTIONS CAREFULLY BEFORE USING BOILING POT.**

## Parts List:

- 1 Boiling Pot with Lid
- 1 Strainer Basket
- 1 Turkey Stand and Hanger

Although vegetable oil may be used, we recommend that you use high quality cooking oil such as peanut oil when deep frying. Peanut oil can withstand many frying cycles as well as high frying temperature when cooking large quantities of food.

## Step 1:

Fill boiling pot with liquid until half full.

**⚠ WARNING:** Never fill the boiling pot more than half way to allow room for addition of food and to avoid hot liquid from boiling over and causing severe burns. Do not place an empty boiling pot on heat source.

## Step 2:

Place pot with liquid on cooker. Bring liquid to the desired cooking temperature (350°-375°F for frying). For best results, use a deep fry thermometer to check the temperature of the liquid in pot. If oil begins to smoke, reduce heat to avoid igniting the oil. Do not allow oil to exceed 375°F as it can ignite.

## Step 3:

Use the Strainer Basket or Turkey Stand and Hanger to **SLOWLY** lower food into pot to avoid splashing hot liquid.

**NOTE:** Frozen food should always be thawed completely before placing in oil. Pat food dry before placing in hot oil.

## Step 4:

Allow food to cook.

## Step 5:

Test food for doneness. Use caution as food will be very hot.

## Step 6:

When food is done, turn heat source off and carefully remove food.

**⚠ WARNING:** To remove the Turkey Stand, grip the turkey hanger firmly with both hands and insert through hole at top of Turkey Stand. Only use the Turkey Hanger provided with this stand. Use of any other item or hanger could lead to personal injury.

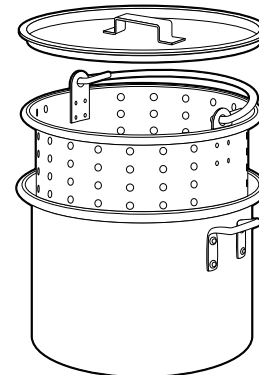
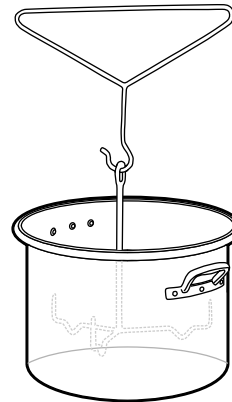
**⚠ WARNING:** Always remove the Turkey Stand **SLOWLY** using Turkey Hanger from boiling pot to allow hot liquid to drain. Lifting Turkey Stand out of pot too quickly may cause hot liquid to splash out of boiling pot and could result in severe burns for anyone near the pot.

**⚠ WARNING:** When lifting Turkey Stand out of pot, be sure to lift straight up and attain proper clearance above rim to prevent overturning pot with hot liquid.

## Step 7:

Always allow cooker, boiling pot and liquid to cool completely before handling.

**NOTE:** When frying food such as a whole turkey, determine the amount of oil required by placing the turkey on Turkey Stand and place in the empty boiling pot. Add water to pot until turkey is covered by no more than an inch of liquid. Remove Turkey Stand and turkey. Measure the amount of liquid in pot. This will give you a close approximation of the amount of oil required to fry the whole turkey. Empty the water from pot. Dry pot and turkey thoroughly. Fill pot with required amount of oil.



## DEEP FRIED WHOLE TURKEY

This new twist to a classic holiday favorite will have you and your guests raving for years to come. Deep frying the entire turkey in peanut oil seals in the juices to produce the most succulent turkey known to mankind. You owe it to your tastebuds to explore this Southern delicacy.

To prepare, select a turkey in the 8 to 12 lb. range and thaw completely. To determine the amount of cooking oil required, place the turkey on the Turkey Stand and set stand in the empty pot. Add water to the pot until the bird is covered by no more than an inch of liquid. Remove the stand with the turkey and measure the amount of liquid in the pot. This will give you a close approximation of how much peanut oil you'll need for cooking. Empty the water from the pot and dry completely. Add measured amount of oil to pot and preheat to 350°–375°F. Pat the turkey dry and sprinkle Brinkmann Smoke'N Spice™ white meat seasoning between the skin and the meat of the turkey. Wearing protective gloves and clothing, place the seasoned turkey on the Turkey Stand and using Hanger; slowly set stand into the hot oil. It is important to try and maintain a temperature between 350° and 375°F. Once oil regains this temperature, you may need to regulate the flame. Do not let oil overheat or a fire may result. Estimate cooking time by the formula of 3 minutes of frying time per pound of turkey (example: a 10 lb. turkey should cook at least thirty minutes). You may check the doneness with a meat thermometer after removing turkey from oil.

## 90-DAY LIMITED WARRANTY

For 90-days from date of purchase, The Brinkmann Corporation warrants this boiling pot kit against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover boiling pots that have been altered, or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged parts covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement for your boiling pot kit under the terms of this warranty, please call Customer Service Department at 800-527-0717 for a Return Authorization Number and further instructions. **A receipt or proof of purchase will be required. A Return Authorization Number must be clearly marked on the outside of the box.** The Brinkmann Corporation will not be responsible for any boiling pot kits forwarded to us without authorization.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 90-DAYS FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE BOILING POT KIT TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.