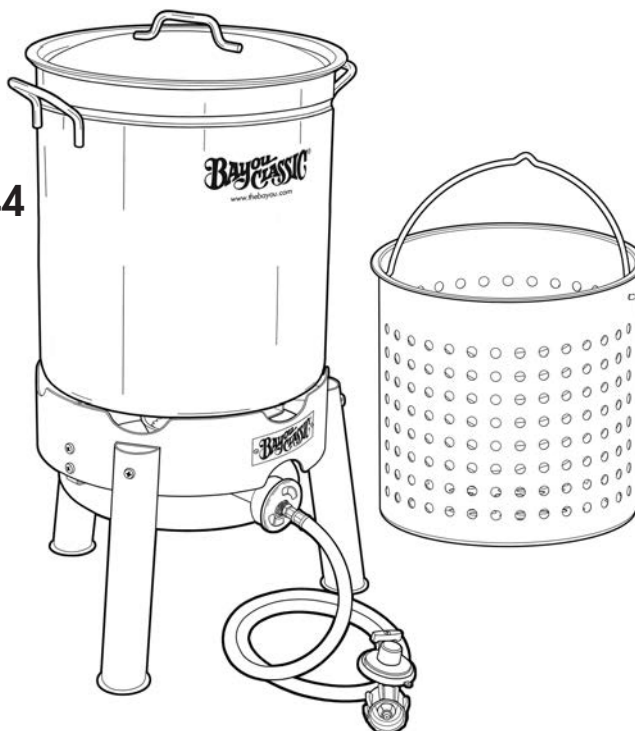


BAYOU CLASSIC®



**READ MANUAL
BEFORE USE**

MODEL
#KDS-144



LP GAS COOKER

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.

KEEP THIS MANUAL FOR FUTURE REFERENCE

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

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

LIMITED WARRANTY

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this gas cooker and no other person, that if this gas cooker 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 gas fryer/cooker 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 listed below. 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 gas cooker, 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.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors. AFTER THE PERIOD OF THE ONE (1)-YEAR EXPRESS WARRANTY, VENDOR DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. FURTHER, VENDOR SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor assumes no responsibility for any defects caused by third parties. This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may apply to you.


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.


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.

NOTE TO CONSUMER

This LP Gas Cooker is a specialized high pressure gas appliance having greater heat output than traditional kitchen stoves. It is referred to as **cooker** and **appliance** in this manual and on warning tags. Same as a kitchen stove, this cooker does not have automatic thermostat controls so must be attended and monitored at all times during use.

This LP Gas Cooker is for **OUTDOOR USE ONLY!**

This cooker provides multiple cooking options in addition to brewing beer. You can use this appliance to cook soups, stews and gumbo; boil shrimp, crawfish, and crabs; and steam vegetables.

As with any cooking appliance, care must be taken to follow all Safety Precautions and Instructions in order to achieve safe and satisfactory cooking results.

Restrict the use of this appliance to adults who can read, understand and follow the warnings and instructions in this manual, and on the cooker. Safety Alerts alone cannot eliminate the hazards that they signal. Strict compliance with these instructions, plus common sense operation, are primary accident prevention measures.

If having any doubts or concerns about your ability to use this product call 800-864-6194.

Should you still have concerns about operating this product, then do not use. Contact your dealer for return and refund. The warnings and safety instructions in this manual MUST be followed to provide reasonable safety and efficiency in using the appliance.

Remember; Think Safety and Use Common Sense!

WARNING **FOR YOUR SAFETY**

For Outdoor Use Only (outside any enclosure)

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

DANGER

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.

LEAKING GAS MAY CAUSE A FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

WARNING

- Do not store spare LP cylinder within 10 feet (3 m) of this appliance.
- Do not store or use gasoline or other flammable liquids or vapors within 25 feet (8 m) of this appliance.
- When cooking with oil/grease, do not allow the oil/grease to get hotter than 350°F (177°C).
- Do not leave oil/grease unattended.

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**



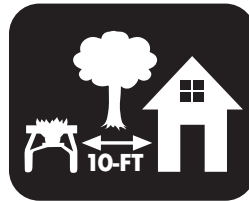
**NEVER LEAVE
UNATTENDED**



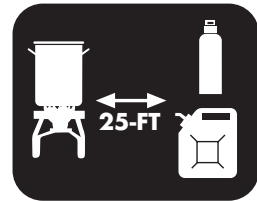
**OUTDOOR USE
ONLY**



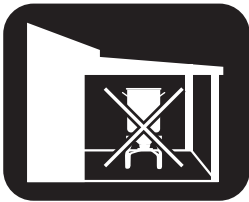
**INSURE PROPER
POSITIONING**



**KEEP AWAY FROM
FLAMMABLE
OBJECTS**



**KEEP FLAMMABLE
MATERIALS AWAY**



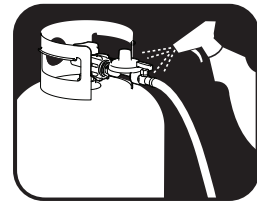
**NEVER USE UNDER
FLAMMABLE
OVERHANG**



**NEVER USE ON
FLAMMABLE
SURFACES**



**KEEP FIRE
EXTINGUISHER
NEARBY**



**ALWAYS PERFORM
GAS LEAK TEST**



**TRIP HAZARD
WATCH YOUR STEP**



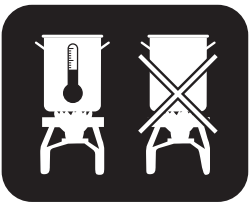
**KEEP CHILDREN
AND PETS AWAY
FROM COOKER**



**NEVER LEAN
OVER BURNER**



**HOT DURING AND
AFTER USE!**



**USE THERMOMETER
WHEN FRYING**



**NO LID ON POT
WHEN FRYING**



NO BARE FEET



**DO NOT FRY
TURKEYS**

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!

DANGER

- Never operate this appliance unattended. A sober, adult must attend and monitor this appliance at all times during use.
- Never operate this appliance within 10 feet (3.0m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 feet (7.5m) of any flammable liquids.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch the cooking appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your local Fire Department.
- Be cautious when in close proximity to any gas appliance. Falling or tripping near the appliance, or over an appliance hose, may result in the spilling or igniting of oil or splashing of boiling water, potentially causing personal injury and property damage.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the cooker is in use or while cooker is still hot.
- Do not store or use gasoline or other liquid/aerosols with flammable vapors within 25 feet (7.5m) of this cooker.

FAILURE TO FOLLOW INSTRUCTIONS CONTAINED IN THIS OWNER'S MANUAL COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

DANGER

IF FIRE OCCURS

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 contents could re-ignite. Allow cooking vessel to cool down to 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 Type BC or ABC dry chemical fire extinguisher.
- Once fire is extinguished, DO NOT re-open lid as the contents could re-ignite. Allow cooking vessel to cool down to before opening lid.

WARNING

GENERAL WARNING

- **This cooker shall be used OUTDOORS ONLY.** DO NOT use in a building, home, garage, balcony, porch, tent or any other enclosed area. Gas cookers shall not be used on or under apartment, condominium balcony or deck. DO NOT install or use in or on recreational vehicles or boats.
- This is a portable appliance and is not designed to be installed in cabinetry or enclosed in any manner.
- This appliance is not designed for frying.
- This appliance does not have automatic thermostat controls so must be attended and monitored at all times during use.
- This appliance has an open flame. In sunlight or other bright light, the flame may be almost invisible. Use extreme caution keeping hands, hair and clothing away from the cooker. Do not lean over the cooker when lighting burner. Long hair and loose clothing can catch fire during lighting and operation.
- DO NOT leave this appliance unattended. Heated liquid above 115°F: 45°C can remain at scalding temperatures long after cooking has ended.
- Keep children and pets away from the cooking area at all times. Carefully monitor all activity around cooker to avoid burns or other injuries.
- Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids. Always wear closed toe shoes while cooking with this appliance.
- Do not walk between cooker and propane tank as this creates a trip hazard. Tripping over the hose could overturn the cooker causing severe burns.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid which can cause severe burns.
- DO NOT move the appliance when in use. Allow cooking vessel to cool down to 115°F (45°C) before moving, cleaning or storing.
- Should the burner flame go out during use, turn all gas valves off. Wait 5 minutes for gas to evacuate from the burner before re-lighting. See instructions in this manual for correct lighting procedures.
- Never overfill the pot with liquid or food. Overfilled cooking vessels can boil over and cause a fire. Follow instructions in this manual for establishing proper water level.
- After a period of storage or nonuse, check this appliance for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- DO NOT place an empty cooking vessel on the cooker while in operation as it could melt or warp.
- Use caution when placing anything in a cooking vessel while the appliance is in operation.
- When cooking, have a Type BC or ABC fire extinguisher readily accessible.
- This appliance is not intended for and should never be used as a heater.
- Do not use this cooker for other than its intended purpose.
- Combustion by-products from the use of this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- This product contains a chemical(s) known to the State of California to cause cancer, birth defects or other reproductive harm.
- Never use glassware, plastic, or ceramic cookware on this appliance.
- Only use replacement/accessory parts manufactured by Barbour International, Inc. Repairs should be performed by Barbour International, Inc.

ASSEMBLY INSTRUCTIONS

READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR COOKER. Inspect contents in the box to ensure all parts are included and undamaged.

FOR MISSING PARTS OR ASSISTANCE, PLEASE CALL 1-800-864-6194 M-F 7:30am - 4:30pm CST.

Proof of purchase will be required.

Model #KDS-144

TOOLS REQUIRED:



Adjustable Wrench

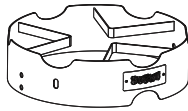


Phillips Head Screwdriver

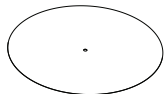


Hex Wrench, provided

PARTS INCLUDED:



1 - Round Frame



1 - Heat Shield



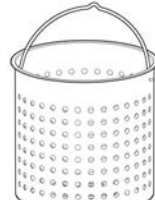
3 - Legs



1 - Stockpot with Lid



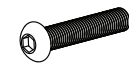
1 - Burner Support Bar



1 - Perforated Basket



4 - Short Bolts



3 - Long Bolts



7 - Locking Nuts



1 - BG10 Burner with Locking Nut



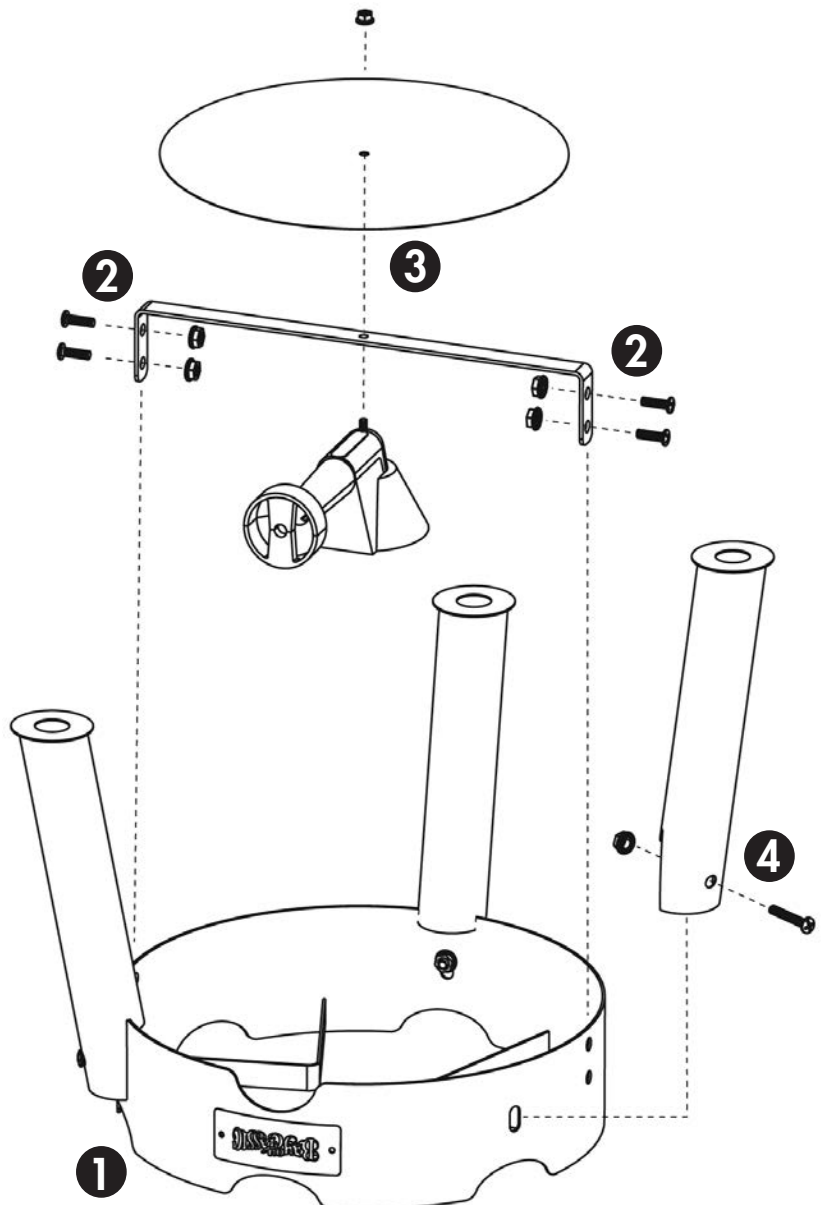
1 - Air Shutter with Screws



1 - 10 PSI Regulator Hose Assembly

COOKER ASSEMBLY

- Remove components from the box and packing.** Turn round frame upside down as shown. Assemble cooker while in this upside down position.
- Mount Burner Support Bar** - Line up holes in support bar to the holes in the frame as shown. Attach bolts and nuts as shown. Wrench tighten.
- Attach Burner and Heat Shield to Support Bar** -
 - Remove locking nut from bottom of burner.
 - Turn burner upside down and position as shown.
 - Insert the burner bolt through the burner support bar.
 - Place heat shield over bolt.
 - Attach locking nut and wrench tighten.
- Attach Legs to Base Frame** - Slide legs on frame to match holes. Insert and hand tighten all bolts and nuts.
NOTE: You will wrench tighten leg bolts at a later stage.

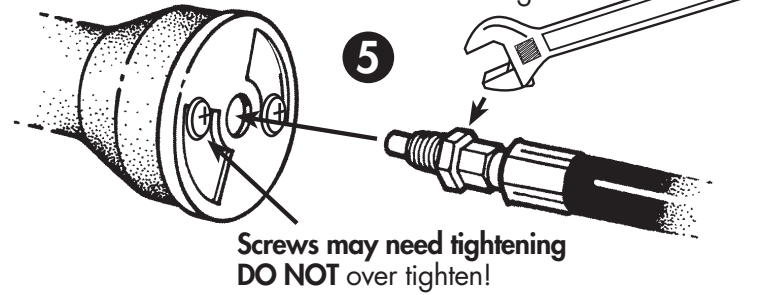


5. Attach Regulator Hose Assembly to Burner -

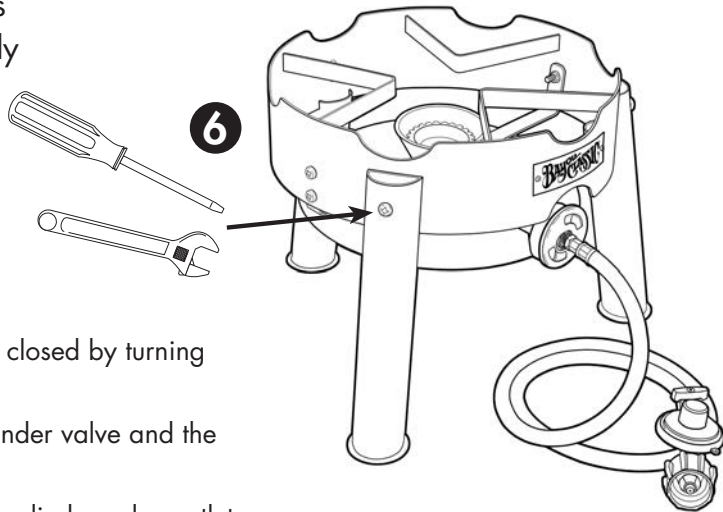
Insert brass male end of hose into the threaded hole at the end of the cast iron burner. Use an adjustable wrench to tighten the hose to the burner. **Do not over tighten brass hose connector to burner**, the air control shutter must be able to easily turn for adjustment of flame quality. If you have over tightened the brass hose connector to the burner and the shutter cannot turn, then unscrew the brass hose connector until the shutter can be easily turned... **Very Important!**

Turn Air Control Shutter to adjust flame quality

Turn **CLOCKWISE**
Wrench Tighten

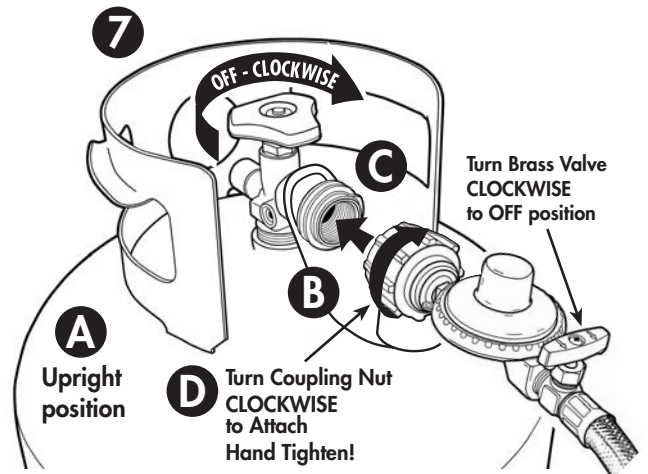


6. Return frame to upright position and wrench tighten all leg bolts.



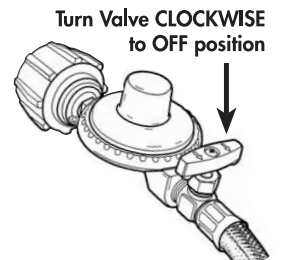
7. Connect Regulator Hose Assembly to LP Gas Cylinder.

- A. Check that cylinder is upright and the valve is closed by turning the knob clockwise.
- B. Remove the protective safety cap from the cylinder valve and the Type-1 Coupling Nut on the regulator
- C. Insert the nipple of the large coupling nut into cylinder valve outlet. Insure that the coupling nut is centered properly.
- D. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not use tools to tighten connection.
- E. Leak check all fittings before lighting cooker. See section on "Gas Leak Test Instructions".



CAUTION

Always turn Regulator Control Knob/Valve and Tank Knob to OFF position after every use! Propane Tanks, and this Cooker, come equipped with a safety device that restricts the flow of gas should the hose be cut or severed. While the safety device protects the operator, it can sometimes impair lighting the cooker. To reduce trouble lighting the cooker, always turn the regulator control knob/valve to the OFF position after every use.



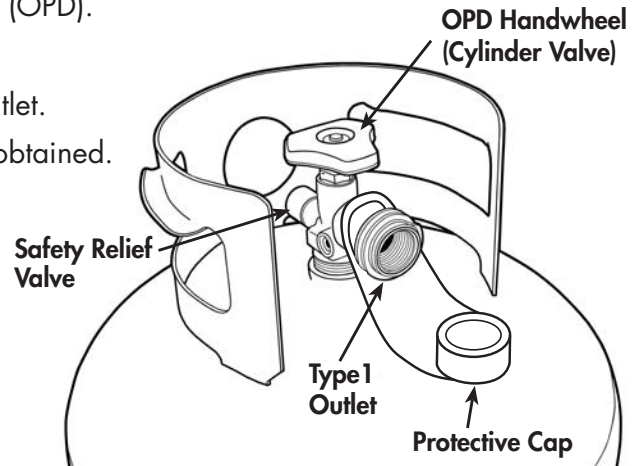
LP GAS CYLINDER INFORMATION NOT SUPPLIED WITH THIS COOKER

The LP (Liquid Propane) gas cylinder specifically designed to be used with this cooker must have a 20 lb (9.1 kg) capacity incorporating a Type-1 cylinder valve, an over-filling protection device (OPD), and a protective collar. The Type-1 valve can be identified with the large external threads on the valve outlet.

Check your local codes regarding the use of this appliance. To find these codes, see your local LP gas dealer or natural gas company. When purchasing or exchanging a cylinder for your gas cooker, it must be constructed and marked in accordance with the specifications for LP gas cylinders by the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods as applicable with a listed over-filling device (OPD).

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type-1 gas cylinder valve outlet.
- A Type-1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed Over-filling Prevention Device (OPD).
- A protective cap on cylinder Type-1 Outlet.



⚠ DANGER ⚠

- Never store spare LP gas cylinder near your cooker. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.

NOTE: PROPANE GAS IS HEAVIER THAN AIR AND WILL COLLECT IN LOW AREAS. PROPER VENTILATION IS EXTREMELY IMPORTANT

- LP (propane) gas is colorless, tasteless, heavier than air, and is both flammable and explosive. DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstruction and debris.
- DO NOT insert any foreign objects into the valve outlet. Damage to the back-check could result. A damaged back-check can cause a leak, possibly resulting in explosion, fire, severe personal injury, bodily harm or death.
- DO NOT connect this cooker to a natural gas supply line.

⚠ DANGER ⚠



CARBON MONOXIDE HAZARD

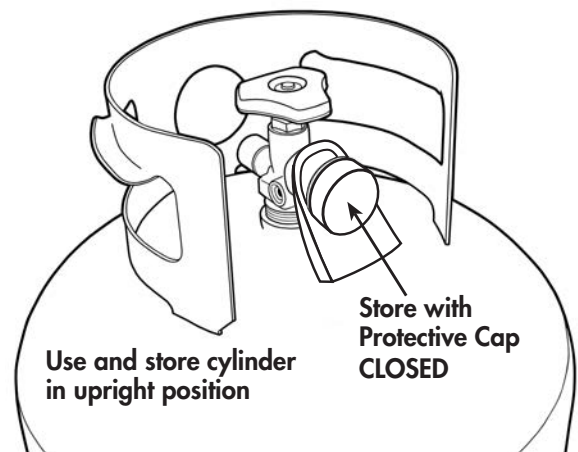
Combustion of propane consumes oxygen and produces carbon monoxide, an odorless poisonous gas. Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space such as a camper, tent, boat, car or home.

! WARNING

LP GAS CYLINDER

- Read and follow all warnings/instructions that are on the cylinder and that accompany this product.
- DO NOT connect to a cylinder that uses any other type of valve connection device, including #510 POL cylinder valve with Left Hand Threads.
- Never use a gas cylinder if it shows signs of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a qualified liquid propane supplier.
- Never attach a gas cylinder, move or alter fittings while cooker is in operation.
- Do not attempt to disconnect the regulator hose assembly while cooker is in operation.
- When cooker use is complete, always turn the LP cylinder valve OFF first, then turn the regulator control valve OFF. Turning the cylinder OFF first allows remaining gas to flow out of the regulator hose assembly before the regulator control valve is turned OFF.
- Storage of this appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance and left outdoors. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- The installation of this appliance 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, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 and the Recreational Vehicle Code, CSA z240 RV Series.
- Always use a protective cylinder cap when cooker is not connected to cylinder.
- Turn off the cylinder valve when your cooker is not in use.
- Handle the LP gas cylinder with care.
- Always secure the LP gas cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your cooker.



! WARNING

FILLING THE LP GAS CYLINDER:

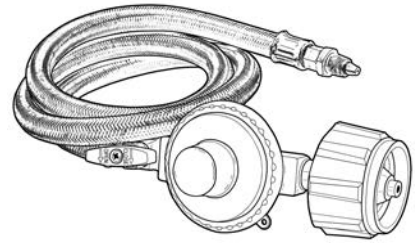
- Allow only qualified LP gas dealers to properly fill or repair your LP gas cylinder.
- New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame; an explosion causing severe burns, bodily harm, or death could occur.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type-1 valve and an over-filling prevention device (OPD).

REGULATOR HOSE ASSEMBLY

- Use only the regulator hose assembly that is supplied with this appliance. Inspect the hose before each use of the cooker. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the cooker being put into operation. Replace regulator hose assembly at least every two years.

This part can be purchased by contacting www.thebayou.com.

- Refer to instructions for connecting regulator hose assembly to LP gas cylinder and burner in this manual.
- **The valve on regulator hose assembly controls flame intensity only. It is not an ON/OFF valve. Use LP Cylinder Valve to turn gas ON and OFF.**

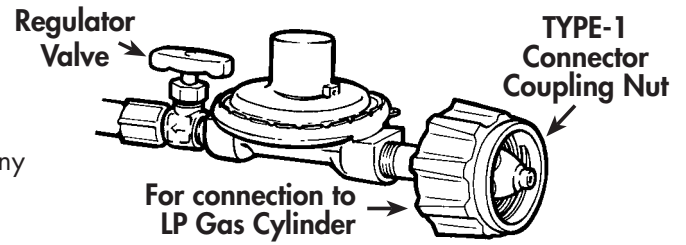


Your cooker is equipped with a Type-1 connection device with the following features:

1. The system will not allow gas flow from the cylinder until a **positive connection** to the cylinder valve has been made.
NOTE: The cylinder valve must be turned off **clockwise** before any connection is made or removed.
2. A **GAS FLOW LIMITING DEVICE**, when activated, restricts the flow of gas to 10 cubic feet per hour.

NOTE: the flow limiting device is a safety feature that can be activated when attempting to light cooker. If this occurs, refer to **Trouble Shooting** on pages 16 - 17 for proper remedy.

3. After cooking is finished and cylinder valve is turned off; turn the Regulator Control Knob **counter-clockwise** to the **OFF** position. This will reduce possibility of activating the **Gas Flow Limiting Device** the next time you light the cooker.



! DANGER !

The pressure regulator and hose assembly supplied with your gas cooker is only designed to work with an LP gas supply cylinder.

- **DO NOT** attempt to connect it to any other fuel supply source such as a natural gas line.
- **DO NOT** use any other pressure regulator/hose assembly than the one supplied with your cooker.
- **DO NOT** attempt to adjust or repair the regulator. Contact Bayou Classic customer service for a replacement hose.
- **Never use your cooker without leak testing all gas connections, regulator hose assembly and weld seams on propane tank. See the section on "Gas Leak Testing" in this manual for proper procedures.**

⚠️ WARNING 🔥

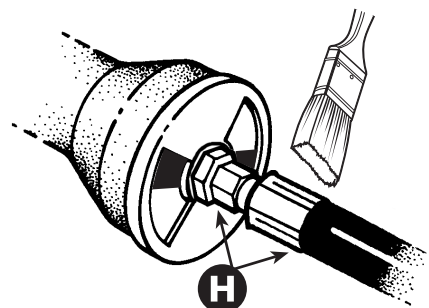
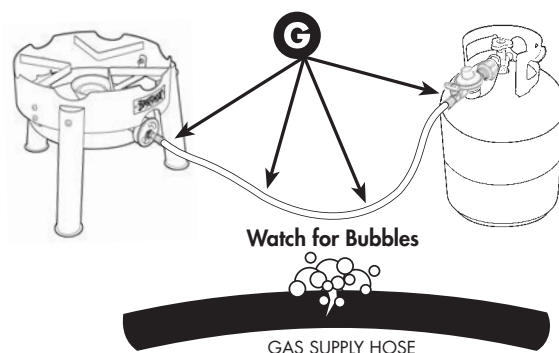
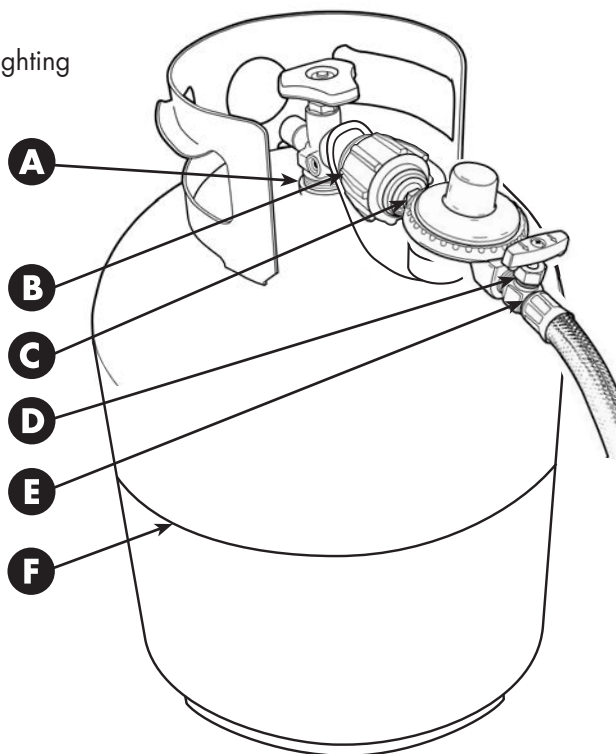
WHEN TO PERFORM A LEAK TEST

- After assembling your cooker and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled or if any of the gas components are replaced.
- Any time your cooker has been moved.
- At least once per year or if your cooker has not been used for more than 60 days.

GAS LEAK TEST INSTRUCTIONS

Note: The gas leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing. **DO NOT** use a flashlight to check for bubbles.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Turn the gas cylinder valve to the OFF position (clockwise). Then turn regulator valve to OFF position (clockwise).
3. To turn ON the fuel supply, turn the cylinder valve knob one turn counter-clockwise. Gas will flow through and stop at the closed regulator valve.
4. Using a clean brush, apply the soap water mixture to the following:
 - A** Cylinder Valve to Cylinder
 - B** Connection Nut to Cylinder Valve
 - C** Back side of Connection Nut to Brass Nipple
 - D** Brass Valve next to Regulator
 - E** Regulator connection to Gas Supply Hose
 - F** LP Cylinder Welds
 - G** Full length of Gas Supply Hose
 - H** Gas Supply Hose connection to Burner
5. Check each place **A - F** for growing bubbles which indicates a leak.
6. Next, turn ON regulator valve (counter-clockwise) to permit gas to pass through the hose. Apply soap water mixture to full length of gas supply hose and connection to burner assembly. Check each place for growing bubbles, **G & H**, which indicates a leak.
7. Turn OFF gas supply valve (clockwise) on LP Gas Cylinder.
8. Turn regulator valve to OFF position (clockwise).
9. Tighten any leaking connections.
10. Repeat soap water mixture test until no leaks are detected.
DO NOT use cooker if gas leaks cannot be stopped.
11. After you are certain there are no leaks, turn tank valve and regulator valve to OFF position. Wait 5 minutes for any gas fumes to evacuate before lighting the burner.



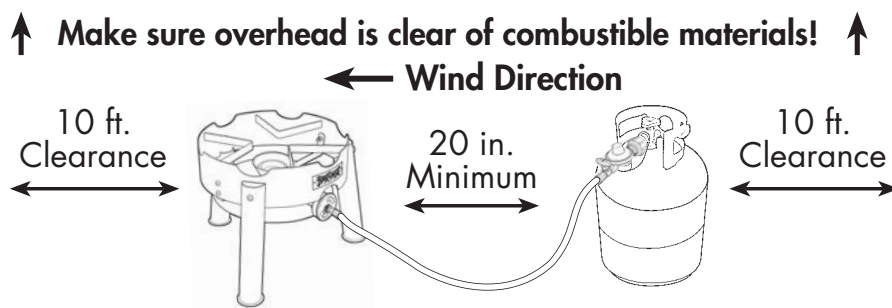
⚠️ DANGER 🔥

To prevent fire or explosion hazard:

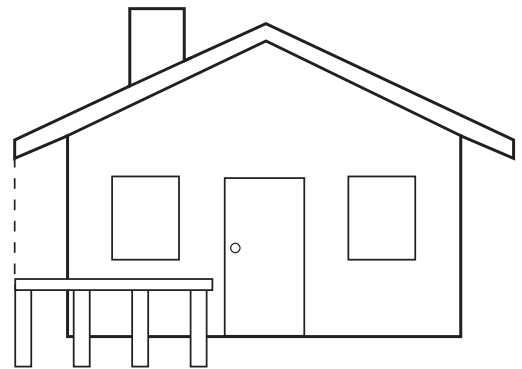
- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** only in a well ventilated area.

POSITIONING THE COOKER

1. Position cooker prior to lighting the burner.
2. Never operate an outdoor cooker appliance inside a building or confined area where ventilation may be restricted. Make sure the LP cylinder and the cooker are placed in an open area. DO NOT obstruct the flow of combustion and ventilation air.
3. Check wind direction.
4. Position cooker **DOWNWIND** from the nearest structure. DO NOT operate this Gas Cooker closer than 10 feet (3m) from any combustible materials including walls or railing, or under overhead construction and tree branches as these materials could ignite.
5. Position cooker **DOWNWIND** from the LP Gas Cylinder keeping a minimum distance of 20" apart so the heat of the cooker does not reach cylinder.
6. Position cooker on a level, stable, noncombustible surface such as brick, concrete or dirt; a safe distance from combustible materials, rails, buildings, overhangs or tree branches. DO NOT position cooker on wood, asphalt or plastic which may burn, blister or melt.
7. Check that gas supply hose does not contact surfaces that may become hot during use.



Hose is a trip hazard. Do not walk between cooker and cylinder.



LIGHTING INSTRUCTIONS

! WARNING !

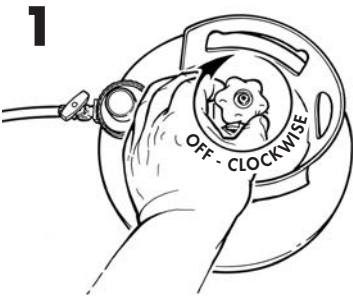
DO NOT stand with head, body or arms over the cooker when lighting. Loose clothing and hair can catch fire.

Follow these instructions exactly. Read and follow all warnings and instructions in this manual before using your cooker.

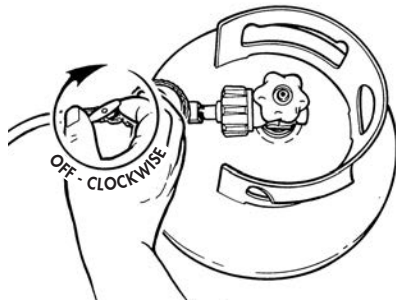
1. Make sure regulator valve and cylinder valve are in the OFF position.
2. Turn ON the fuel supply by S-L-O-W-L-Y rotating the cylinder valve counter-clockwise **one full turn.**
HINT: Turning the cylinder valve quickly causes a sudden rush of gas that sometimes activates the Gas Flow Limiting Device. To prevent this, always rotate cylinder valve S-L-O-W-L-Y.
3. Place fire place match or long lighter over the burner, then S-L-O-W-L-Y turn regulator valve counter-clockwise until you hear gas HISSING to the burner. Then light the burner, keeping hands and face away from the top of the cooker.
4. Adjust air control shutter on burner for a blue flame. In direct sunlight, flame may appear clear.
5. Adjust the regulator valve for desired flame height.
6. **After lighting, rotate cylinder valve to full open.**
7. Adjust flame height using regulator valve. Rotate air control shutter to achieve mostly blue flame.

BEFORE LIGHTING

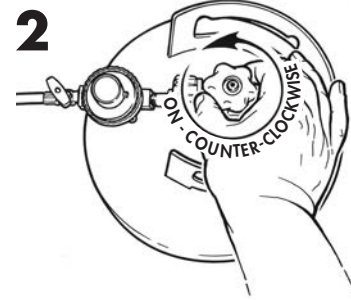
Make sure LP Cylinder is OFF
CLOCKWISE



Make sure Regulator Valve is OFF
CLOCKWISE



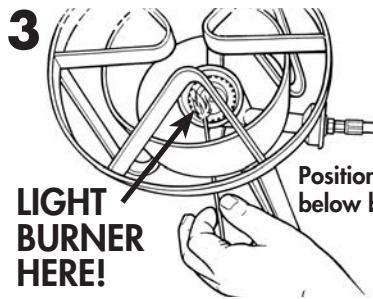
S-L-O-W-L-Y Turn
LP Cylinder Valve One Full Turn
COUNTER-CLOCKWISE



Gas will flow
to and stop
at closed
regulator

LIGHTING

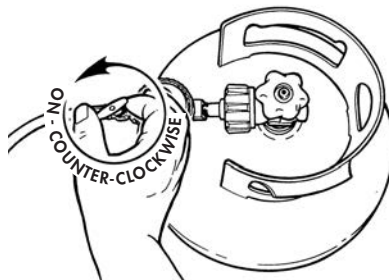
Place lit Match over Burner



**LIGHT
BURNER
HERE!**

Position hand
below burner

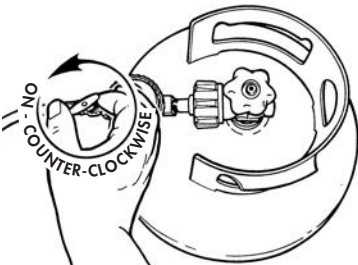
S-L-O-W-L-Y
Turn Regulator Valve ON
COUNTER-CLOCKWISE



ADJUST Air Control Shutter
for Blue Flame

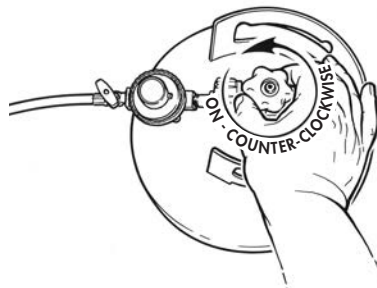


ADJUST Regulator Valve
for Flame Height
COUNTER-CLOCKWISE



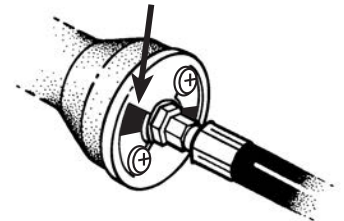
NOTE: The brass valve on
regulator hose assembly
controls flame intensity
only. It is not an
ON/OFF valve.

6 After lighting Burner, OPEN
LP Cylinder Valve FULLY
COUNTER-CLOCKWISE



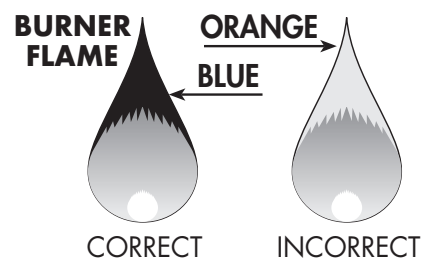
⚠ WARNING ⚠

DO NOT light burner
at air intake



7 BURNER FLAME CHECK

Adjust flame height using regulator valve. Rotate air control shutter to achieve mostly blue flame. The air control shutter mounted on the front of burner helps to control the amount of air that mixes with the LP gas. A blue flame with little or no yellow flame indicates a proper air/gas mixture and provides the best heat. Adjust the air control shutter until the desired flame is achieved.



PRE-COOKING CHECK LIST AND OPERATING INSTRUCTIONS

WARNING

DO NOT operate this cooker until you have read and understand ALL of the warnings and instructions in this manual. Property damage, bodily harm, severe burns and death could result from failure to follow these safety steps. These steps should be performed after the cooker has been assembled, stored, moved, cleaned, or repaired.

1. Insure that the cooker is properly assembled, connected to propane cylinder and regulator valve turned to closed position.
2. Position the cooker on level ground in a well ventilated location, at least 10-ft from combustible materials, tree branches, buildings and overhangs. Propane cylinder should be positioned upwind from cooker so the heat of cooker does not reach cylinder.
3. Inspect the gas supply hose for burns, chaffing, kinks and proper routing before each use. Hose should be positioned at least 3 inches away from hot surfaces.
4. Leak check all gas connections on regulator hose assembly, LP cylinder valve and weld seams.
5. Follow Lighting and Re-lighting instructions on pages 12 - 13.
6. Use extreme care when lowering food and utensils into and removing from hot oil or liquid.
7. When cooking is completed, turn off gas to the cooker. Follow Disconnecting Instructions in this manual.
8. Follow General Maintenance and Storage Instructions on page 17.

WARNING

Read, understand and follow all warnings and instructions contained in this manual. DO NOT skip any of the warnings and instructions contained in the preceding sections of this manual.

LIQUID LEVEL DETERMINATION

1. Place the food product in the strainer basket.
2. Place the food product and strainer basket into the empty vessel.
3. Add water into the vessel until the food product is completely submerged. There must be a minimum of 3 inches between the water level and top of the vessel.
4. Remove the food product from the vessel. The remaining water level indicates the amount of liquid needed to cook the food product. Typically, the amount of liquid needed for cooking is one-third full or less.

BOILING INSTRUCTIONS

FOLLOW "3-MINUTE:15-MINUTE" BOILING RULE

Boiling time varies with type of food being cooked. Seafood generally has the shortest boiling time.

For superior cooking results, follow these simple steps:

1. Heat water to rolling boil. Depending on the size of cooking vessel and volume of water used, heat up time can range from 15 to 45 minutes. Covering the cooking vessel with a lid will accelerate water heat up time to the boiling point.
2. Reduce cooker flame and carefully lower food basket into boiling water and cover the pot.
3. Increase cooker flame and cook until a rolling boil is achieved.
4. Leaving pot covered, reduce cooker flame and allow rolling boil to continue for **3-minutes**.
5. After **3-minutes** have passed, **shut off gas to the cooker**. Leave the pot covered and allow to set another **15-minutes**.

During this 15-minute period, the food will continue to cook and absorb seasoning without being over-cooked. Generally, the "3-minute:15-minute" rule results in shrimp and crawfish being perfectly cooked, seasoned and easy to peel.

REMOVING BASKET FROM COOKING VESSEL:

1. Shut off gas to the cooker.
2. Wearing an insulated mitt, carefully remove lid from pot.
3. Wearing an insulated mitt, carefully and slowly lift basket from the cooking vessel.
4. Hold the basket above the cooking vessel to allow hot water to drain.
5. Carefully pour out the food product and... enjoy!

STEAMING INSTRUCTIONS

Use Bayou Classic® stockpots having baskets **elevated** above the bottom of the vessel.

- Typically 2 to 3 inches of water is used for steaming. Heat up time will be fast so be certain to first have food in the basket.
- Once boiling is achieved, reduce cooker flame to the lowest setting.
- Using an insulated mitt, carefully lower food basket into the cooking vessel, then cover with lid. (Be certain food is not touching the water.)
- Leave the cooker flame set low during cooking to maintain a steady boil. **Hint: Cooked seafood turns from translucent to opaque when done.**
- When steaming is done, turn off gas to the cooker. Wearing an insulated mitt, carefully lift the lid and remove food basket from the cooking vessel.
- Use an insulated mitt when lifting stockpot lid when steaming. Steam escaping through the lid vent under pressure is invisible and can cause severe burns. Use extreme caution when removing stockpot lid when steaming or boiling.
- Do not allow water to evaporate completely during steaming. The bottom of stockpots will quickly warp if all water evaporates; even under a low flame. If steaming for a long period of time you will need to occasionally add water to the stockpot.

BREWING INSTRUCTIONS:

There are several different recipes and methods to brew all kinds of beer at home:

- A. Malt-Extract/Extract-Only Brewing - recommended for Beginning brewers
- B. Specialty Grains - Intermediate level
- C. Partial Mash - Intermediate level
- D. All Grain Sparge - Advanced level
- E. Brew-In-A-Bag - Advanced level

This boiling kit was specially designed with home brewing in mind.

Here are few general steps to brewing beer at home:

1. Always read through your brew recipe and the required steps for brewing before you begin.
2. Gather all of the necessary supplies and ingredients.
3. Clean your equipment thoroughly using an unscented cleaner. Any leftover food or old brew ingredients can spoil a new batch of beer, and previously sanitizing your equipment doesn't always remove every contaminant. **NOTE:** Most brewers do not use their pots for both cooking food and brewing beer. This can cause contamination and cross-flavoring. Therefore, it is not recommended that this pot be used for both boiling food and brewing beer (because no one likes the taste of crab beer!).
4. Follow the specific steps required in your brewing recipe. Trial and error will eventually dictate ultimate temperature settings and steps to achieve your desired flavor.
5. Always remember to sanitize your equipment after you use it.

FOR MORE INFORMATION ON BREWING PROCESSES AND OTHER HELPFUL HINTS, TALK TO YOUR LOCAL HOMEBREW STORE OR VISIT: www.homebrewersassociation.org

WARNING

Never attempt to lift a brew kettle pot filled with water, even cold water. Lifting a pot filled with liquid can result in serious back and bodily injuries; or splashing of hot liquids can result in serious burns. The handles are designed for carrying empty pots.

Although handles are welded to the pot, the attachment could be weakened over time due to bumping during shipment or movement from storage. Use a pump or gravity siphon to transfer liquids from one pot to the other. Never attempt pouring hot liquid from one pot to the other. Failure to follow this instruction could result in serious burns and bodily injury.

CARE & MAINTENANCE

Intense heat from the cooker will burn away paint from parts of the frame, windscreen flashing, and flame spreader. This is normal and will cause a slight 'odor' for a few minutes during the initial use. The exposed steel will rust. Occasional care must be taken to prolong the life of your cooker.

1. Store cooker in a dry place. Do not store outside exposed to weather. Storage of a gas cooker appliance indoors is permissible only if the cylinder is disconnected. If storing cooker indoors, detach and leave LP cylinder outdoors. LP cylinders must be stored outdoors out of the reach of children and must NOT be stored in a building, garage or any other enclosed area.
2. For long term storage, cover cast iron burner and regulator hose assembly with a plastic bag.
3. Spiders and small insects have been known to spin webs inside the burner tube. Obstructions in the burner tube interfere with the flow and mixture of air and gas through the burner. A clogged burner tube may result in a fire beneath the appliance. If this happens, clean the burner tube with a stiff, bent wire.
4. Check and tighten any loose hardware before each use.
5. Inspect entire cooker including regulator hose assembly and burner assembly before each use. Replace any damaged or worn parts. Use only parts specified by Barbour International, Inc.
6. Before using for the first time, wash the pot and basket with hot soapy water. Dry immediately to prevent water spots.
7. To prevent scratches, avoid using sharp utensils when cooking.
8. Discoloration of stainless steel cookware will result if the pieces are allowed to overheat excessively. For hard to-clean stains or discoloration of the stainless steel, use a nonabrasive stainless steel cleaner. Follow the directions on the container using a clean, damp sponge or cloth. Do Not scrub finish with a soap-filled steel wool pad or harsh abrasive cleanser as scratching will occur.
9. Overheating may cause food to scorch and stick to cookware.
10. Boiling with large quantities of salt is very corrosive and can cause **pits** in all forms of cookware. To reduce the chance of this occurring, add salt **after** water begins to boil. Do not allow salted or seasoned water to remain in stainless cookware for a long period of time as pits can form once it's cooled. Cookware should be thoroughly cleaned after each use.
11. Do not store this product, or any of its components, in a corrosive environment. A corrosive environment can be a highly damp area, or a saltwater spray/marine environment. Stainless steel is an iron-based alloy that contains a minimum of 11% chromium to make it resist rust, or stain "less" than other steels. Please note the name is not "stain-never", but stainless and that is precisely what it will do. It will stain less. Bayou Classic® uses Type 201 grade stainless steel. It is a low-nickel, non-magnetic, austenitic stainless steel. It is 16 - 18% chrome, 3.5 - 5.5% nickel, and 5.5 - 7.5% manganese. The manganese provides corrosion resistance and replaces the nickel in a 2:1 ratio.

TROUBLE SHOOTING TIPS

Sometimes the burner does not light or has only a meager match flame. Other times, the flame blows out, burns yellow, or there is a flame inside the burner tube. These symptoms are common and easy to remedy. **The following Trouble Shooting Tips cover most questions and problems associated with outdoor gas cooker appliances. Save this manual for future reference.**

SYMPTOM #1:

Burner lights but the flame remains very small and will not increase for heat-up and cooking.

CAUSE:

Both LP cylinder and regulator couplings contain an **EXCESS FLOW** safety device that shuts off 90 percent of gas flow should the hose be cut or severed. **Sometimes this safety device can be activated when lighting the burner.** Opening the cylinder valve **too quickly** can create the rapid flow of gas that activates the excess flow safety device.

POSSIBLE SOLUTION:

Repeat **Lighting Instructions** steps 1 through 4 on page 17. Follow lighting instructions and be certain to S-L-O-W-L-Y open cylinder valve **one full turn**, then S-L-O-W-L-Y open regulator control knob when lighting.

SYMPTOM #2:

Burner will not light.

CAUSE:

Blockage in burner from insects, spider webs, dirt, dobees or wasp nests and debris. This is a frequent problem in the Deep South.

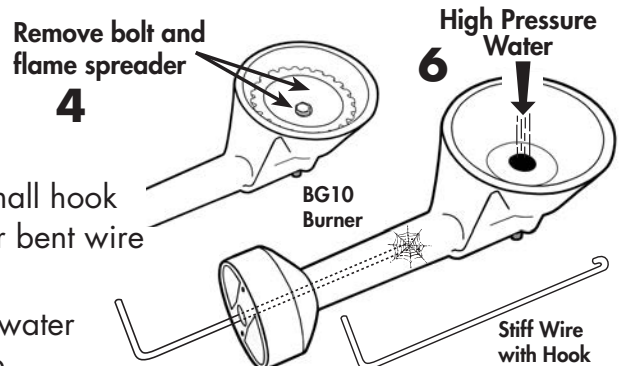
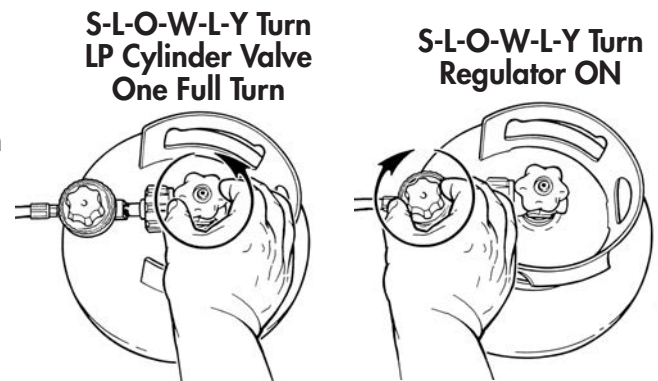
POSSIBLE SOLUTION:

Clean burner to remove spiders, insect nests and other debris.


1. Turn gas OFF at LP cylinder valve and at regulator control knob.
2. Disconnect regulator hose assembly from burner and remove air control shutter.
3. Turn cooker frame upside down. Disconnect retaining nut from burner support bar, then remove burner from frame.
4. Loosen and disconnect central bolt from burner and remove flame spreader from burner cup.

NOTE: Wear eye protection when cleaning burner.

5. Use a narrow bottle brush or a stiff wire bent into a small hook to run through the burner tube. Push the bottle brush or bent wire back and forth through the burner tube.
6. Hold the burner with the tube facing down and spray water from a garden hose into the opening in the burner cup.
7. It may be necessary to repeat steps 5 & 6 until water flows freely out of the burner tube.
8. Wire brush entire surface of burner to remove food residue and dirt.
9. Wire brush bottom of flame spreader and side ports to be certain all grooves are free of debris.
10. Re-assemble flame spreader and air shutter on burner. Reinstall burner, heat shield and locking nut on support bar inside cooker stand. Re-connect hose to burner.
11. If burner is damaged, a replacement burner can be purchased.



TROUBLE SHOOTING GUIDE

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Burner lights but the flame remains very small Repeated from page 14	Rapid gas flow from propane tank activates EXCESS FLOW safety device because regulator control valve is not in OFF position	Repeat lighting instructions and be certain to S-L-O-W-L-Y open cylinder valve one full turn, then S-L-O-W-L-Y open regulator valve to light burner. It may be necessary to disconnect, then reconnect the regulator to the cylinder in order to reset the gas flow system. After doing this, make certain regulator control valve is turned counter-clockwise to OFF position.
Burner will not light Repeated from page 14	Blockage in burner from spider webs, insects, dirt doobers and debris	Disconnect hose from burner. Clean and check burner for spiders, insect nests and debris
Burner will not light and burner tube is clean	Too much air and not enough gas	Turn air shutter to almost closed position, then re-light the burner
	Not enough gas flow from propane tank	Open cylinder valve all the way
	Low gas level in propane tank, or tank is empty	Check gas level in propane tank, re-fill or exchange tank
	Damaged burner	Contact 1-800-864-6194; Model BG10
Yellow, sooty, irregular flame	Air shutter not adjusted correctly causing too much gas in mixture	Adjust air shutter on the burner until flame is blue - See page 14
	Blockage in burner	Clean and check burner for spiders, insect nests and debris
Hissing or gurgling sounds coming through gas train from tank to burner ⚠ WARNING ⚠ Do not use this appliance if gas leaks cannot be stopped and corrected.	Water in burner	Check burner for moisture, make sure burner is dry
	Damaged hose	Perform soapy water test to check for cracks in hose. See page 12; Model M5HPR1
	Gas leak	Perform soapy water test to check all connections - See page 12
Flame has gone out 	Low gas level in propane tank, or tank is empty	Check gas level in propane tank
	Too much wind	Check wind direction and set cooker away from windy areas
	Blockage in burner	Clean and check burner for spiders, insect nests and debris
	Water in burner	Check burner for moisture, make sure burner is dry
	Damaged burner	Contact 1-800-864-6194; Model BG10

NOTE: Replacement Parts can be purchased at www.thebayou.com or call **1-800-864-6194**.
Model M5HPR1 Regulator Hose Assembly, Model BG10 Cast Iron Burner

OTHER **BAYOU CLASSIC** PRODUCTS



**Stainless Steel
Economy Brew Kettle**
20, 30 & 40-Qt.



**Stainless Steel
Stockpots with Spigot**
36-Qt. & 44-Qt.



**Stainless Steel
6-PC. Brew Kettle Set**
8, 10 & 16-Gallon

800-775
Brew Spigot
with Bulkhead Fittings
for a water tight seal



800-772
12" Brew Thermometer



1051
Stainless Steel
24" Brew Paddle



1047
Stainless Steel
2-PC. Spoon Set



M5HPR-1
48" Stainless Braided Hose
10 PSI Preset Regulator
Brass Control Valve
3/8" Flare Swivel Fitting



M7910
10-FT. Stainless Braided Hose
1/4" MNPT x 3/8"
Flare Swivel Brass Connectors
350 PSI Maximum Use



SS84
Bayou® Brew Cooker



KAB6
Bayou® Cooker
with Hose Guard

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