

# BAYOU CLASSIC<sup>®</sup>

## BAYOU FRYER

Model #700-701

### **SAFETY ALERTS ASSEMBLY INSTRUCTIONS CARE AND USE MANUAL**

SAVE THIS MANUAL FOR FUTURE REFERENCE

** WARNING FOR YOUR SAFETY:**

**For Outdoor Use Only** (outside any enclosure)

** WARNING FOR YOUR SAFETY:**

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.

For Questions and Information call us at: **1-800-864-6194**

Monday - Friday (8:00am - 5:00pm CST) Saturday (9:00am - 2:00pm CST)

**Barbour International, Inc.** • P.O. Box 1839 • Brandon, MS 39043

**[www.thebayou.com](http://www.thebayou.com)**

# Safety Precautions & Warnings

## **WARNING**

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



**ALWAYS**  
operate in a clear open area away from buildings, trees and shrubs.



**OUTDOOR USE ONLY!**  
Do not operate inside garages or carports.



**NEVER LEAVE APPLIANCE UNATTENDED!**



**NEVER**  
use under any roof or overhang.



**NEVER**  
use on decks, boats or any combustible surface!



**NEVER**  
place flammable or combustible materials within 25-ft of cooker.



**NEVER**  
cover pot with lid when preheating oil or frying.



**NEVER!**  
let children or pets near the cooking area during and after use.



**NEVER!**  
No barefeet or sandals when cooking.



**HOT!**  
Unit is extremely hot during and after use. Allow 2 hours for unit to cool down before touching.



**ALWAYS**  
wear protective mitts, gloves, goggles and long sleeve clothing when cooking.



**ALWAYS**  
use an accurate thermometer to monitor temperature when preheating oil or frying.

**Remember: Think Safety and Use Common Sense!**

# **WARNING**

## ***Read and understand this manual before using this product.***

1. Sober adult operation ONLY! Read and understand this manual before using the product. The use of alcohol, prescription or nonprescription drugs may impair your ability to properly assemble or safely operate this appliance.
2. This appliance, like any gas appliance, can be extremely dangerous! It can burn you, scald you with hot oil or water, or start a fire. Misuse of this outdoor appliance can result in serious personal injury or property damage. The warnings and safety instructions in this manual **must** be followed to provide reasonable safety and efficiency in using this appliance.
3. LP (propane) gas is colorless, tasteless, heavier than air, and is both flammable and explosive. Combustion of propane consumes oxygen and produces carbon monoxide (a poisonous gas). Therefore, never operate an outdoor appliance inside a building or confined area where ventilation may be restricted. Make sure the LP Cylinder and the appliance are placed in an open area. Do not obstruct the flow of combustion and ventilation air.
4. **Never leave appliance unattended.** Most accidents occur as a result of leaving the appliance unattended. **When Frying...** any appliance left unattended may eventually over heat, resulting in a serious grease fire.
5. This is an ATTENDED appliance. Do NOT leave this appliance unattended while heating oil or grease, cooking food or when hot after use. Heated liquid can remain at scalding temperatures long after cooking has ended.
6. Use ONLY on a level, stable, non-combustible surfaces like brick, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. This appliance is for OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use on wooden decks, under roof overhangs, on porches, carports or at garage door openings. This appliance is NOT intended to be installed in or on recreational vehicles and/or boats. This appliance is not intended for and should NEVER be used as a heater.
8. Do NOT locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 feet from the sides, front and back of the appliance to ANY construction. Keep the area clear and free of any combustible material such as household chemicals, paint, gasoline and other flammable vapors and liquids.
9. Keep the fuel supply hose away from any heated surfaces.
10. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. Replacement hose for Bayou Classic Bayou Fryer is Model #M5HPR-1.

# **WARNING**

11. Keep children and pets away from the appliance at all times. Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot liquid.
12. Do NOT move the appliance when in use. Allow the cooking vessel to cool to 115°F (46°C) before moving or storing.

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## **DO NOT LEAVE UNATTENDED WHILE COOKER IS IN USE OR IS STILL HOT! (Above 100°F)**

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13. When cooking with oil, grease or water; the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of thermometer. Follow instructions to make sure thermometer is working properly.
14. **NEVER** let the oil, grease or water temperature get hotter than 350°F (177°C). If the temperature goes above 400°F (200°C) or if oil begins to smoke, **IMMEDIATELY** turn burner **OFF**. Wait for the temperature to decrease to less than 350°F (177°C) before relighting burner. Do **NOT** open lid if oil has over heated. Opening the lid on overheated oil can result in spontaneous combustion. After reaching 450°F (230°C), oil or grease temperature can rapidly increase to its point of spontaneous combustion... a serious grease fire. Therefore, never leave cooker unattended, always monitor the thermometer.
15. When cooking with oil, grease or water; fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do **NOT** attempt to extinguish with water. Turn off the gas at the supply cylinder and close lid. Use a Type BC or ABC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
16. **NEVER** overfill with oil, grease or water.
17. Failure to completely thaw and dry food may cause oil or grease to overflow. When frying with oil or grease, all foods products **MUST** be **completely thawed** and towel **dried** to remove excess water.
18. Use extreme caution keeping hands, hair and clothing away from the appliance. Never put face or hands over burner while lighting. Make sure to turn appliance off when not in use. Always wear cooking mitts.
19. Use only D.O.T. certified (US Department of Transportation) LP gas cylinders. Always close LP cylinder valve after use. Always use and store LP cylinder in an upright position. Never store or transport LP cylinders in occupied enclosures. Carefully read and follow instructions on LP cylinder.
20. Never fill the Cylinder beyond 80% full. All LP Cylinders in excess of 2.2 lbs(1.0 Kg.) propane capacity, must include a collar to protect the cylinder valve.

# **WARNING**

21. The valve on the propane tank is the "ON/OFF" valve. When finished cooking, or in case of an emergency, turn the tank valve clockwise to the "OFF" position. Be sure to close the tank valve before disconnecting the hose. Caution - The valve on the hose and regulator assembly controls the flame intensity only. It is not an "ON/OFF" valve.
22. Always check for gas leaks before lighting. (See section for Leak Test Instructions.)
23. Follow lighting procedures as stated in this manual. Use a fireplace match or gas appliance lighter.
24. Always wear shoes while cooking. Always wear mitts when handling the appliance and accessories.
25. Use Bayou Classic appliances only in accordance with state and local ordinances and codes. In the absence of local codes, installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code; or CSA-B149.2 Natural Gas and Propane Installation Code.
26. Bayou Classic appliances are not intended for use in a Commercial Setting.
27. Bayou Classic appliances are designed for use with propane gas using **ONLY** the hose and regulator assembly supplied with the product. For replacement parts call 1-800-864-6194 (Monday - Friday 8am - 5pm, Saturday 9am - 2pm CST) for assistance. Accessories not recommended by Bayou Classic must not be used with Bayou Classic Appliances. Never use with natural gas.
28. Carefully read and follow instructions for assembly, checking for gas leaks, lighting, checking accuracy of a thermometer and cooking.
29. Heat Exhaust Vent on back of appliance is extremely HOT! Keep hands, children, pets away from opening while in use.
30. Do NOT walk behind appliance while in use or cooling as exhaust is hot and hose is a trip hazard.
31. While in use, appliance will generate a large amount of heat. Use protective gloves to handle appliance lid and baskets. **Do Not move while in use.**
32. Cooking with grease generates heat and is a **BURN HAZARD.**  
**CAUTION: Handles are extremely HOT during use.**

**Failure to comply with these warnings and instructions can result in property damage, personal injury and death.**

# Parts List

Steel Deep Fryer  
2 Stainless Steel Baskets  
2 Extension Legs

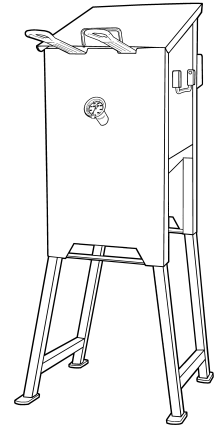
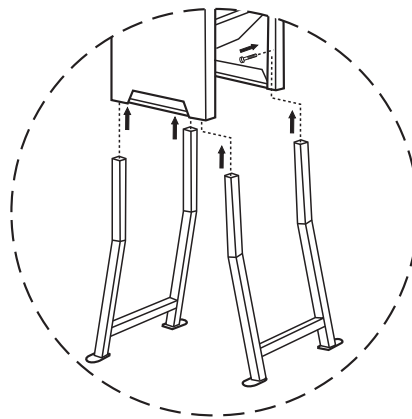
1 Gas Inlet  
1 Heat Exhaust  
1 Thermometer Wrench

4 Bolts for Extension Legs  
4 Small Bolts for Gas Inlet  
2 Long Bolts for Heat Exhaust

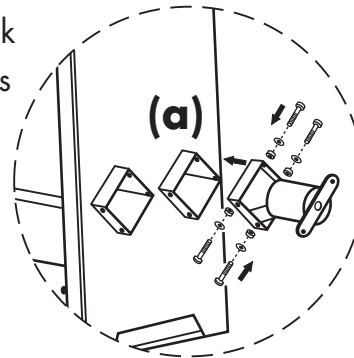
## Assembly Instructions

**Note: Clean the inside of Bayou Fryer with soap and water before first use.**

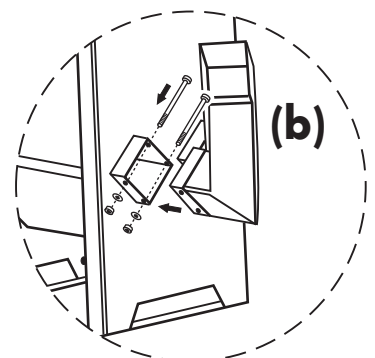
1. Slide Extension Leg into holes on the Fryer. Attach using the 4 Bolts.



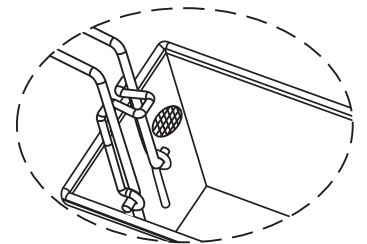
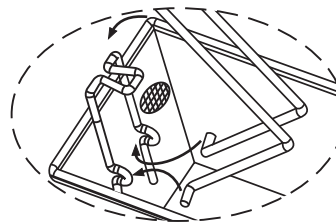
2. (a) Attach the Gas Inlet to the opening on back of Fryer using 4 Small Bolts. Make sure it is attached to the opening on the right side of Fryer.



- (b) Attach Heat Exhaust to the other opening on back of Fryer using 2 Long Bolts.



3. Lock Basket Handle into place by inserting handle into loops on Basket. Then with some pressure, carefully force Basket Handle Bars around the clasp on the Basket.



## Thermometer Test Instructions


- Always use a thermometer. A thermometer is a sensitive measuring device which may work **improperly** if dropped, bent, or twisted. Always check to be sure the thermometer is working properly before cooking.
- There is a simple way to test the thermometer:
  1. While wearing protective gloves, hold the thermometer by the dial. Insert thermometer end into boiling water. The needle should quickly move around the dial and register approximately 212°F (100°C). This indicates the thermometer is working.

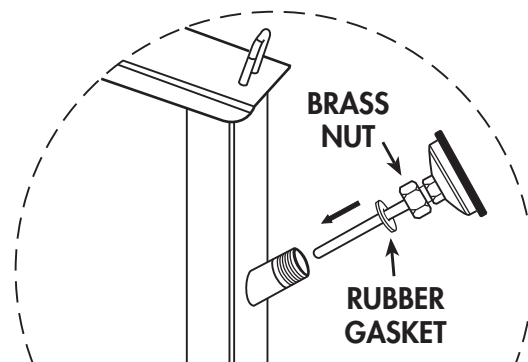
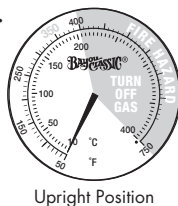
3. If the needle stops at a low temperature (i.e. 200°F); this indicates the thermometer has been compromised and is not working properly. If so, discard the thermometer and call 1-800-864-6194 (Monday - Friday 8am - 5pm, Saturday 9am - 2pm CST) for assistance.

**Note: Do not attempt frying if the thermometer is not working!**

## Thermometer Assembly Instructions

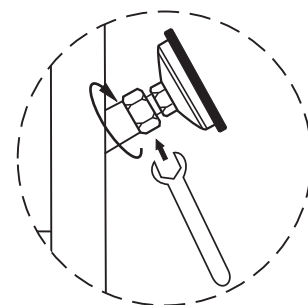
1. Before installing thermometer, make sure the rubber gasket is located on stem of thermometer underneath brass nut.

2. Insert Thermometer into hole on front of fryer. Make sure the thermometer face is in the upright position. Gently turn the **brass nut** clockwise  until thermometer is secure.



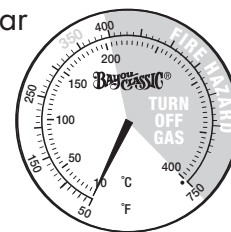
3. With wrench provided, tighten **brass nut** of thermometer until it is tightly secured to Fryer Stem.

**CAUTION: Be certain to tighten ONLY the brass nut on stem of thermometer. Do Not tighten top nut on stem. If you tighten the top nut, the dial will also turn and the calibration will be compromised.**



4. After attaching Thermometer, make sure thermometer needle is pointing to or near actual outside temperature.

**If you are uncertain about any aspect of thermometer testing and attachment or fryer operation call 1-800-864-6194 (Monday - Friday 8am - 5pm, Saturday 9am - 2pm CST) for assistance.**



## Important Precautions

1. Appliance must be in open area with at least 10 feet of clearance in all directions to nearest structure or combustible construction.
2. No combustibles or roof overhead. The appliance shall NOT be located under overhead unprotected combustible construction.
3. There must be at least 2 feet (24") of space between LP gas tank and cooker.
4. Locate the LP gas tank "upwind" from the appliance. The LP gas tank and appliance must be positioned so that any wind will direct most radiant heat away from the gas tank. This also helps fire prevention by blowing the flames of a grease fire away from the gas tank.

# LP Gas Cylinder Information

Bayou Classic Outdoor Appliances are manufactured for use with 20 lb LP Gas cylinders.

**Important precautions to remember about LP Gas cylinders include:**

1. Always read, understand and follow the cylinder manufacturer's instructions.
2. The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
3. Make sure that the cylinder valve has the proper receptacle for a handwheel hose connection.
4. When appliance is not in use, the gas must be turned off at the supply cylinder.
5. Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
6. Cylinder must be stored outdoors, out of the reach of children and must NOT be stored in a building, garage or any other enclosed area.

## Hose Attachment Instructions

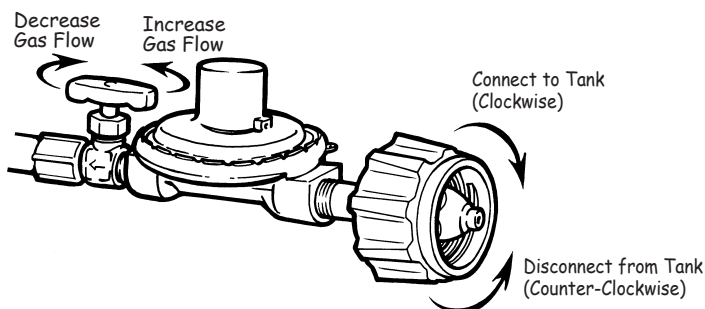
The hose and regulator is a pre-assembled unit. Do not take apart. Simply connect the hose and regulator assembly to the LP gas cylinder and to the appliance. An adjustable wrench is needed when attaching the hose to the gas appliance.

**If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation.**

Call 1-800-864-6194 for hose replacement. (Monday - Friday 8am - 5pm, Saturday 9am - 2pm CST) for assistance.

1. Make sure the valve on the LP cylinder is clean. Connect the hose to the cylinder valve by turning the handwheel to the right. Hand tighten.

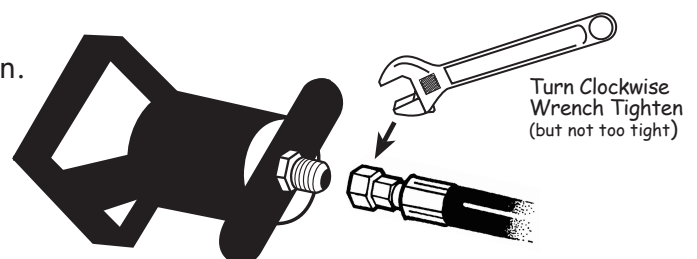
**Handwheel Connector conforms to new standards regulating propane tanks.**



### PRESET REGULATOR WITH SIDE VALVE

**Caution:** The Control Valve Controls the "Volume" of Gas **ONLY**. Use the Valve on the Propane Tank to turn Gas Supply "ON" or "OFF".

2. Attach hose with fitting to the Gas Inlet as shown.

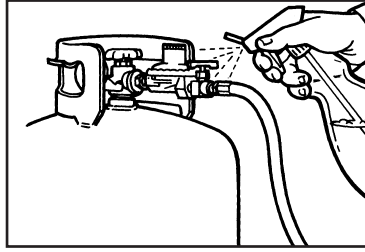




# Check for Gas Leaks

After assembly is complete, always check for gas leaks before lighting.

1. Close the regulator control valve on the hose. This shuts off the flow of gas from the regulator to the burner.
2. Open LP cylinder valve by 1/8 to 1/4 turn. This allows gas into the regulator and stops it at the closed regulator valve.

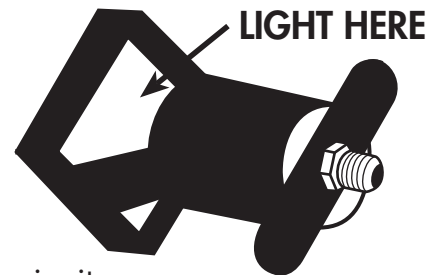


Spray ALL connections with a soapy liquid to check for gas leaks. Appearance of bubbles indicates a leak.

3. Using a small brush or spray bottle, splash on a soapy liquid (ex. Dishwashing liquid and water, or 50% non-ammonia soap and 50% water) on the connections around the regulator and cylinder connection. (Figure #3) Any bubbles that appear indicate a gas leak. If so, turn off the gas and tighten the fittings some more. Do Not use cooker if gas leak cannot be stopped.  
**Call 1-800-864-6194 (Monday - Friday 8am - 5pm, Saturday 9am - 2pm CST) for assistance.**
4. 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 go away before lighting the burner.

# Lighting Instructions

1. When you are sure there are no leaks, turn cylinder valve and regulator control valve on hose to the closed position.
2. Reopen cylinder valve fully.
3. Have a fireplace match or long-nosed propane lighter lit and ready to light Gas Inlet.
4. Place lighter in Gas Inlet, then slowly open regulator valve until gas ignites.
5. When lighting for the first time, you will smell paint burning for a few minutes... This is normal.
6. When finished using the appliance, turn off gas from the cylinder valve first. It will take a few seconds for the fire to go out and for the propane gas to "bleed" from the hose and regulator assembly. After the fire is completely out, turn regulator control valve to the "OFF" position.
7. To re-light, repeat steps 1-5. Always use **CAUTION** as cooker will be hot.

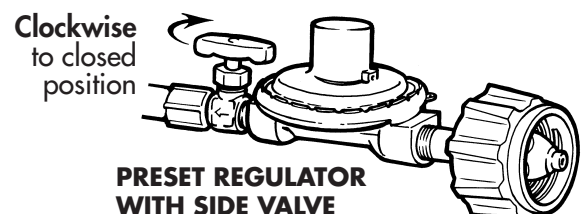


# Trouble Shooting Tips

## Problems with proper Gas Flow:

This Bayou Classic appliance and most propane tanks are equipped with a safety device to shut off the flow of gas should the hose be cut or severed. Sometimes this safety device may be tripped when lighting the appliance.

To prevent this, ALWAYS make sure the regulator valve is in the closed position before opening the valve on the LP gas tank.



# Operating Instructions

1. The Bayou Fryer has an approximate 4-Gallon capacity. Depending on what you are cooking, less oil may be required.
2. Heat oil to temperature per recipe.
3. Follow recipe and safety precautions to completion.
4. Allow appliance to cool completely and follow cleaning and storage Instructions.

## **NEVER LEAVE APPLIANCE UNATTENDED!**

(Read and understand warning before use.)

**If only a small flame appears, then the safety device may have tripped during lighting. If so, shut off gas at tank, then re-start the lighting process. If trouble continues, call 1-800-864-6194 (Monday - Friday 8am - 5pm, Saturday 9am - 2pm CST) for assistance.**

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## Cleaning and Storage Instructions

### CAUTION

**All cleaning and maintenance should be done when appliance is cool.**

1. Drain oil. Rinse with soap and water.
2. Before storing, coat inside surface with a cooking spray after cleaning to prevent rust.

**COOKING OIL:** Cooking oil may be used several times before needing to be replaced. The unique design of this appliance allows the food batter to fall to the bottom of the heat source where it will not burn. The oil on the bottom of the appliance is cooler than the oil at the top. For this reason, the oil stays cleaner longer. (You may want to strain oil after a few uses.)

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## Limited Warranty

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this appliance, and no other person, that if this appliance 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 appliance 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 appliance, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, 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.

For Questions and Information call us at: **1-800-864-6194**  
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# Other Products by Bayou Classic



**Stainless Steel and  
Aluminum Stockpots**  
24-Qt. - 162-Qt.



**Cast Iron Skillets**  
6", 8", 10", 12", 14" & 20"



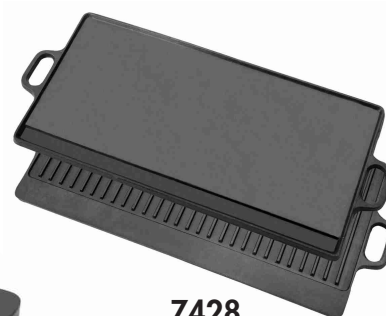
**Cast Iron Dutch Ovens**  
8.5-Qt. - 20-Qt.



**SP10**  
High Pressure Cooker



**500-515**  
Handcrafted  
Cypress Ceramic Grill



**7428**  
Cast Iron  
Reversible Griddle



**7414**  
Cast Iron  
Reversible Griddle



**DB375**  
Dual Burner  
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**Jambalaya Kits**  
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# BAYOU FRYER ACCESSORIES

AVAILABLE NOW!

## Model #700-188

Bayou Fryer Accessory Basket

Stainless Steel  
Basket

Basket Dimensions:  
12" x 11" x 4.5"



## Model #700-185

Bayou Fryer Accessory Cart



Bayou Fryer  
with Accessory Cart

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