



INSTASTART™ Electronic Ignition

Propane Deep Fryer

Instructions for use

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www.coleman.com



ANSI Z21.58-2007/CSA 1.6-2007
Outdoor Cooking Gas Appliances



This unit is an accessory for Coleman® Propane Grill Models 9993 and 9998. Additional distances to combustibles listed in this manual take precedence over statements in the grill manuals. Also read the additional instructions and warnings that are provided in the manual that came with your Coleman® Grill.

IMPORTANT

CONSUMER/USER: This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference.

If you have questions about assembly, operation, servicing or repair of this appliance, please call Coleman at 1-800-835-3278 or TDD: 316-832-8707. In Canada call 1-800-387-6161.

 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 gas supplier or your fire department.**

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

 DANGER

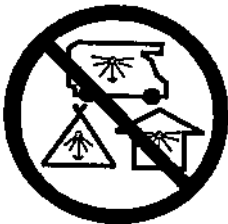
- 1. Never operate this appliance unattended.**
- 2. Never operate this appliance within 10 feet (3.05 m) of any structure, combustible material or other gas cylinder.**
- 3. Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.**
- 4. Do not fill cooking vessel beyond maximum fill line.**
- 5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.**
- 6. Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
- 7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

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

Only persons who can understand and follow the instructions should use or service this outdoor fryer.

If you need assistance or outdoor fryer information such as an instruction manual or labels, contact The Coleman Company, Inc.

⚠ DANGER



CARBON MONOXIDE HAZARD

- **This appliance can produce carbon monoxide which has no odor.**
- **Using it in an enclosed space can kill you.**
- **Never use this appliance in an enclosed space such as a camper, tent, car or home.**

This manual contains important information about the assembly, operation and maintenance of this outdoor propane appliance. General safety information is presented on this page and is also located throughout these instructions. Particular attention should be paid to information accompanied by the safety alert symbol "⚠ DANGER", "⚠ WARNING", "⚠ CAUTION".

Keep this manual for future reference and to educate new users of this product. This manual should be read in conjunction with the labeling on the product.

Safety precautions are essential when any mechanical or propane fueled equipment is involved. These precautions are necessary when using, storing, and servicing. Using this equipment with the respect and caution demanded will reduce the possibilities of personal injury or property damage.

The following symbols shown below are used extensively throughout these instructions. Always heed these precautions, as they are essential when using any mechanical or propane fueled equipment.

⚠ DANGER

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

⚠ WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

⚠ CAUTION

- The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate the appliance.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire, do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
- 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 has been lost or damaged, a replacement thermometer must be one specified by the appliance manufacturer.
- If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and close the lid. Wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturer's instructions. The lid must remain open during lighting and cooking.
- Do not use an oil reservoir other than the one supplied with the appliance, or an approved replacement from Coleman.
- Never overfill the oil reservoir with oil, grease or water. The proper oil, grease or water level is indicated by the marks on the oil reservoir.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.

DANGER



• EXPLOSION - FIRE HAZARD

- Never store propane near high heat, open flames, pilot lights, direct sunlight, other ignition sources or where temperatures exceed 120 degrees F (49°C).
- Propane gas is heavier than air and leaking propane will sink to the lowest level possible. It can ignite by ignition sources including matches, lighters, sparks or open flames of any kind many feet away from the original leak. If you smell gas, leave the area immediately.
- Never install or remove propane tank while outdoor fryer is lighted, near flame, pilot lights, other ignition sources or while outdoor fryer is hot to touch.
- During operation, this product can be a source of ignition. Never use the fryer in spaces that contain or may contain volatile or airborne combustibles, or products such as gasoline, solvents, paint thinner, dust particles or unknown chemicals.
- MINIMUM DISTANCE SHALL BE AT LEAST 10 FT (3 M) FROM ANY STRUCTURE OR COMBUSTIBLE MATERIAL.
- Do not use gas fryer on or under any apartment, or condominium balcony or deck.
- Do not use under overhead unprotected combustible construction.
- Provide adequate clearances around air openings into the combustion chamber.
- DO NOT use gas fryer indoors or in garages, breezeways, sheds or enclosed areas.
- Do not obstruct the flow of combustion and ventilation air.

WARNING

We cannot foresee every use which may be made of our products.

Check with your local fire safety authority if you have questions about use.

Other standards govern the use of fuel gases and heat producing products for specific uses. Your local authorities can advise you about these.

- This fryer is designed as an accessory for Coleman® Grill models 9993 and 9998. The fuel is regulated through the preset regulator that came with your grill. Do not attempt to adjust.
- The installation must conform with local codes or, in 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 CSA B149.1, Natural Gas and Propane Installation Code.*
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- This appliance is not intended for commercial use.

DANGER



• CARBON MONOXIDE HAZARD

- This fryer is a combustion appliance. All combustion appliances produce carbon monoxide (CO) during the combustion process. This product is designed to produce extremely minute, non-hazardous amounts of CO if used and maintained in accordance with all warnings and instructions. Do not block air flow into or out of the fryer.
- Carbon Monoxide (CO) poisoning produces flu-like symptoms, watery eyes, headaches, dizziness, fatigue and possibly death. You can't see it and you can't smell it. It's an invisible killer. If these symptoms are present during operation of this product **get fresh air immediately!**
- **For outdoor use only. If stored indoors, detach cylinder outdoors.**
- **Never use inside house, camper, tent, vehicle or other unventilated or enclosed areas. This fryer consumes air (oxygen). Do not use in unventilated or enclosed areas to avoid endangering your life.**

WARNING

- This product is fueled by propane gas. Propane gas is invisible, odorless, and flammable. An odorant is normally added to help detect leaks and can be described as a "rotten egg" smell. The odorant can fade over time so leaking gas is not always detectable by smell alone.
- Only cylinders marked "propane" must be used.
- Use only propane gas set up for vapor withdrawal.
- Propane gas should be stored or used in compliance with local ordinances and codes or with ANSI/NFPA 58. Turn off propane and disconnect cylinder when not in use.
- Cylinders must be stored out of reach of children.

CALIFORNIA PROPOSITION 65:

WARNING: This fuel, and byproducts of combustion of this fuel, contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.

⚠ WARNING



• BURN HAZARD

- Never leave fryer unattended when hot or in use.
- Keep out of reach of children.
- Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products **MUST** be completely thawed and towel dried before being immersed in the fryer.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance care shall be taken to avoid burns from hot cooking liquids.
- This appliance is not for frying turkeys.

⚠ CAUTION

• SERVICE SAFETY

- Keep all connections and fittings clean. Inspect propane cylinder and fryer propane connections for damage before attaching.
- During set up, check all connections and fittings for leaks using soapy water. Never use a flame. Bubbles indicate a leak. Check that the connection is not cross-threaded and that it is tight. Perform another leak check. If there is still a leak, remove the cylinder and contact Coleman for service or repairs.
- Use as a cooking appliance only. Never alter in any way or use with any device or part not expressly approved by Coleman.
- Clean fryer frequently to avoid grease accumulation and possible grease fires.
- 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 (100°C ± 10°C). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.

Technical Characteristics

Input: 15,000 BTU/H

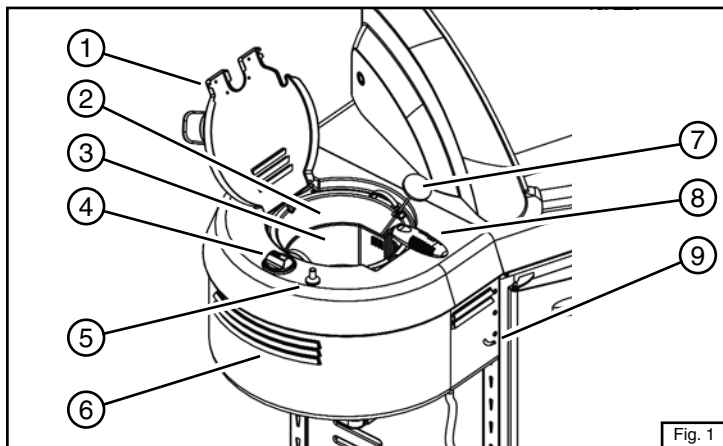
Category: Pressure regulated propane.

Fuel: Uses fuel system on Coleman® grill models 9993 and 9998.

Regulator: Uses regulator on Coleman® grill models 9993 and 9998.

Ignition: Piezo electronic ignition.

Features



1. Lid
2. Oil Reservoir
3. Wire Basket
4. Control Knob
5. Electronic Igniter

6. Air Vents
7. Thermometer
8. Basket Handle
9. Attachment Lock

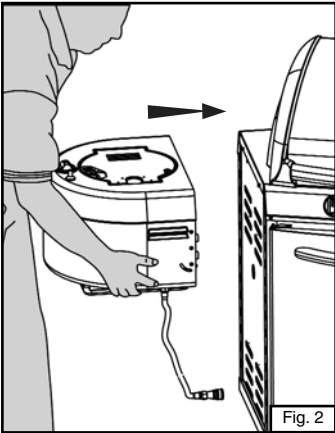
Fryer Assembly

Attach the Fryer to the left side of the Grill

NOTE: This Side Solution™ Fryer attachment is designed for use only when properly attached to Coleman® grill models 9993 and 9998. Attach to the left side of the grill only. Attempted use or setup in a manner not described in this manual is prohibited and will void the warranty.

- Remove the components from the carton and discard all packing components.
- Wash the oil and food contact surfaces with hot soapy water and dry completely. These items include the Wire Basket, Oil Reservoir, and the Thermometer. Wipe the inside and outside surfaces with a clean damp cloth and dry completely.
- For outdoor use only.

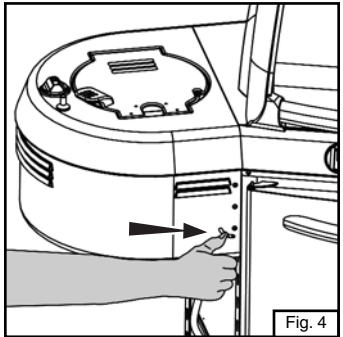
1. Align the tabs on the Side Fryer with the slots on the left side of the grill (Fig. 2).



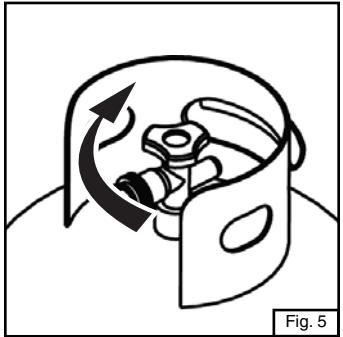
2. Use firm pressure to push the Side Fryer down and into place (Fig. 3). The joint between the Side Fryer and the Grill will be even.



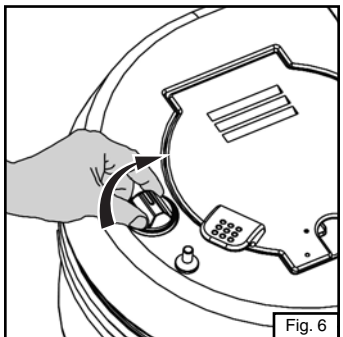
3. Engage the locks by firmly pushing the tabs into the slots (Fig. 4). Be sure to engage two locks on the side fryer.



4. Check that the cylinder valve is closed by turning the cylinder knob clockwise to a full stop (Fig. 5).

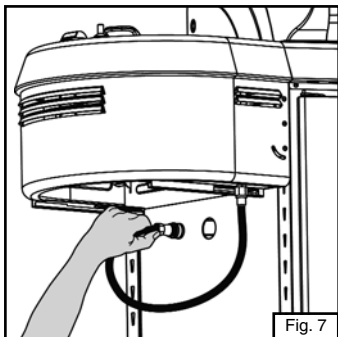


5. Turn off the control knob (Fig. 6).

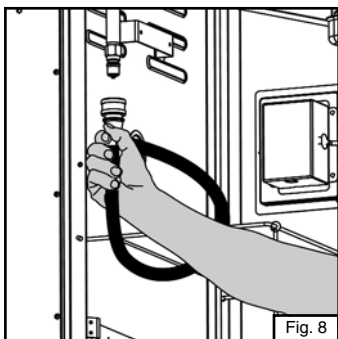


Fryer Assembly (cont.)

6. Push the fuel hose connection through the opening in the side grill panel (Fig. 7).



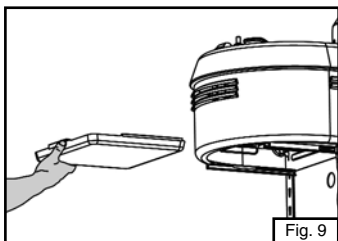
7. Open the door to reveal the Quick Coupler in the upper corner. Retract the Collar on the Quick Coupler before attaching to the male fitting (Fig. 8). Release the collar to lock the connection.



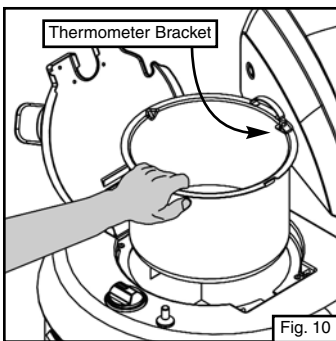
8. Check that the hose has no kinks or sharp bends and clears areas that will become hot during use. Never put strain on the hose where it joins a fitting.

Setup

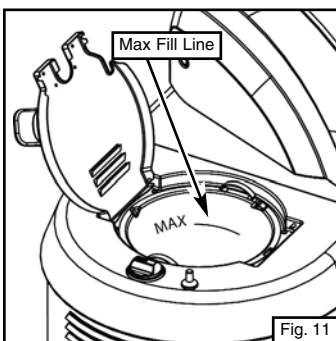
1. Slide the grease tray into the rails below the fryer (Fig. 9).



2. Place the oil reservoir in the Side Fryer. Locate the thermometer bracket on the right side (Fig. 10).



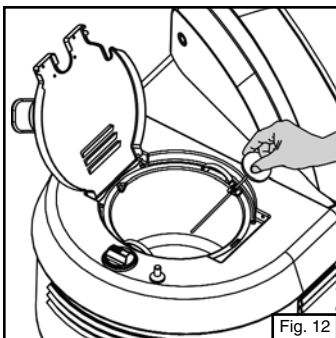
3. Fill the oil reservoir with 2.67 qts (2.53 liters) maximum of cooking oil, indicated by the marks on the oil reservoir (Fig. 11).



⚠ DANGER

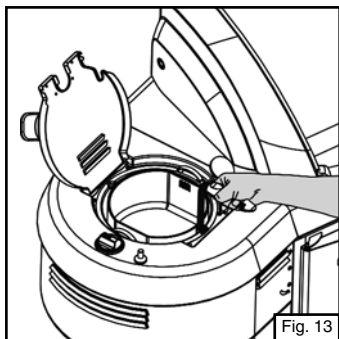
DO NOT FILL PAST MAXIMUM FILL LINE MARKED ON THE OIL RESERVOIR or an oil overflow may occur resulting in a fire which could cause property damage, personal injury or death.

4. Place the thermometer in the holder (Fig. 12).

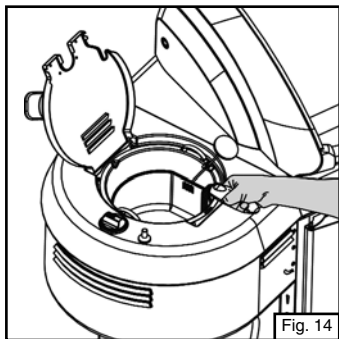


Setup (cont.)

5. Place the basket in the fryer (Fig. 13). This illustration shows the basket in the upper position for draining the food after frying.



6. Figure 14 shows the basket lowered into the oil for frying. Never close the lid during use.



Leak Testing

⚠ WARNING

- Perform leak test outdoors.
- Extinguish all open flames.
- NEVER leak test when smoking.
- Do not use the outdoor fryer until connection has been leak tested and does not leak.

⚠ CAUTION

• SERVICE SAFETY

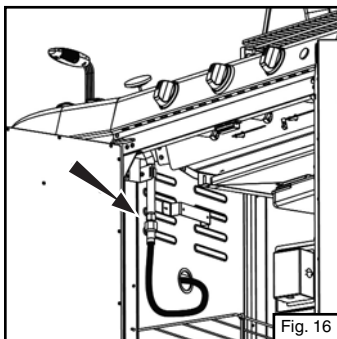
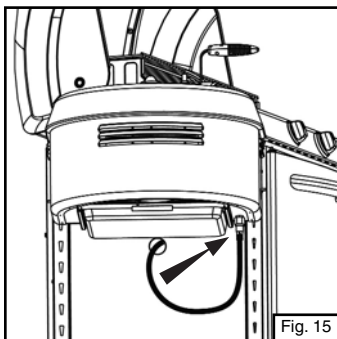
- Keep all connections and fittings clean. Inspect propane cylinder and fryer propane connections for damage before attaching.
- During set up, check all connections and fittings for leaks using soapy water. Bubbles indicate a leak. Never use a flame.

⚠ CAUTION

Inspect the gas supply hose before each use. Look underneath the grill to inspect the hose assembly below the grill. If there are cuts, damage, excessive abrasion or wear, replace the hose prior to operating the appliance. During assembly of the grill and when attaching or replacing the L.P. gas cylinder, insure that the gas supply hose is free of kinks and/or damage and is at least three inches away from hot surfaces such as the grill housing. Use only hose replacements specified in the parts list.

How to Check for Leaks

1. Make a soapy solution of equal parts mild liquid dishwashing detergent and water.
2. Turn off all burner control knobs.
3. Turn on the fuel supply by turning the cylinder valve knob counterclockwise (right to left) one rotation.
4. Apply a soap solution to the connections indicated with the arrows in Fig. 15 and 16. If bubbles appear at these areas, a leak is indicated.
5. Also follow the "Leak Check" section in the manual that came with your grill.



Operation

DANGER



• CARBON MONOXIDE HAZARD

- For outdoor use only.
- Never use inside house, camper, tent, vehicle or other unventilated or enclosed areas. This unit consumes air (oxygen). Do not use in unventilated or enclosed areas to avoid endangering your life.

DANGER



• EXPLOSION - FIRE HAZARD

- Propane is heavier than air and can accumulate in low places. If you smell gas, leave the area immediately.
- Always attach or detach propane source outdoors; never while unit is lighted, near flame, pilot lights, other ignition sources or while unit is hot to touch.
- This unit is very hot during use and can ignite flammables too close to the burners.
- Minimum distance shall be at least 10 ft (3 m) from any structure or combustible material.
- Do not use gas fryer on or under any apartment, or condominium balcony or deck.
- Keep gasoline and other flammable liquids and vapors well away from unit.

- Do not attempt to operate until you have read and understood all General Safety Information in this manual and all assembly is complete and leak checks have been performed.

Fryer Burner Lighting

WARNING



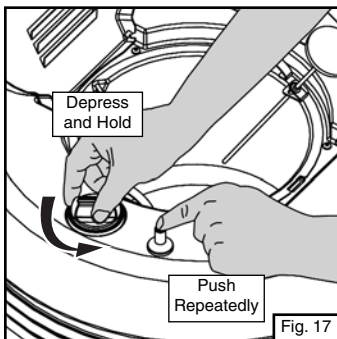
• BURN HAZARD

- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Never leave fryer unattended when hot or in use.
- Keep out of reach of children.

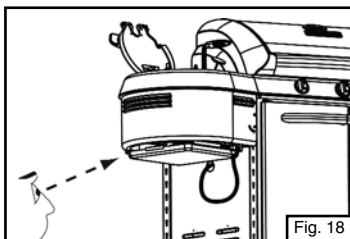
INSTASTART™ Electronic Ignition Fryer:

1. Open the lid.
2. Make sure all valves are OFF.
3. Turn on the cylinder valve.
4. Push in and turn on the Fryer Control Knob counterclockwise to HIGH. (Fig. 17).
5. Continue to depress and hold the Fryer Control Knob.
6. Repeatedly press the igniter switch until the flame ignites.
7. After burner ignition, continue to hold Fryer Control Knob in for 15-30 seconds.
8. If ignition does not occur in 5 seconds, turn the Fryer Control Knob off, wait 5 minutes, and repeat the lighting procedure.
9. If the burner does not light after trying again, turn off Fryer Control Knob and try match lighting the burner.

HINT: If the igniter fails to light the fryer burner, adjust electrode tip with needle-nose pliers. A spark must jump near a gas opening in the burner when igniter is activated. Use care not to damage the ceramic insulator on electrode.

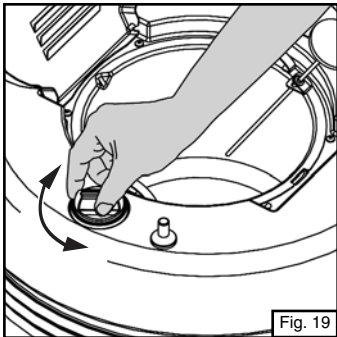


10. Observe the flame from below the fryer, looking between the fryer housing and the grease tray (Fig. 18).
11. Flame should be blue with a hint of yellow on tips.



Fryer Burner Lighting (cont.)

12. Adjust flame with the control knob (Fig. 19).

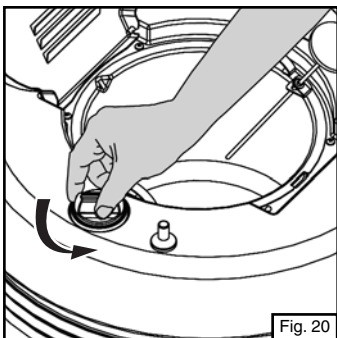


Match Lighting:

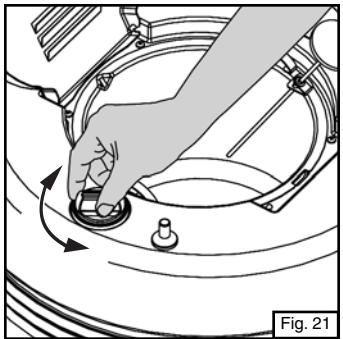
⚠ CAUTION

Use a LONG wooden match or a butane lighter with an extension. Make sure all burner controls are off except for the burner being lighted. If a long-reach match or lighter is not accessible, use the match extension. The match extension is located inside the doors. Insert a match in the holder end of the extension, strike and place the burning match near the BURNER being operated. Removing the Fryer Grease Pan will make it easier to access the Fryer Burner. Be sure to replace the Fryer Grease Pan as soon as the burner stays lit.

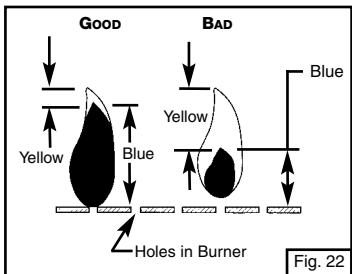
1. Open the lid.
2. Make sure all valves are OFF.
3. Turn on the cylinder valve.
4. Strike and place the burning match near the burner gas port holes, from below the fryer.
5. Push in and turn on the Fryer Control Knob counterclockwise to HIGH (Fig. 20).
6. Continue to depress and hold the Fryer Control Knob.
7. After burner ignition, continue to hold Fryer Control Knob in for 15-30 seconds.



8. Adjust flame with the control knob (Fig. 21).



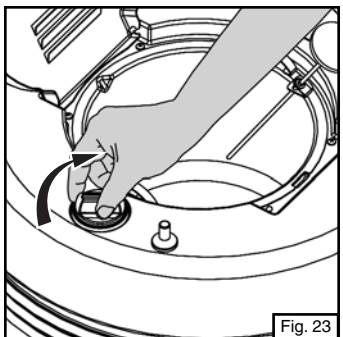
■ A good flame should be blue with minimal yellow tip. Some yellow tips on flames are acceptable as long as no carbon or soot deposits appear (Fig. 22).



NOTE: If the burner flame is accidentally extinguished, turn off the control knob and wait 5 minutes before relighting the appliance.

To Turn Off

Turn off the control knob (Fig. 23).

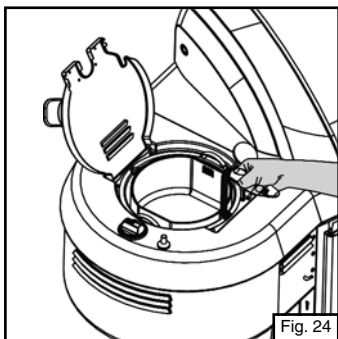


Cooking Tips

⚠ CAUTION

- **Open Lid** during lighting and cooking.
- **Hot Steam** is produced during cooking. Do not close the lid because it would force steam out the fryer near the handle. Keep your face and hands away from the escaping hot steam.
- **Hot Oil** will tend to splatter while cooking. Wear protective clothing on exposed skin to help prevent injury.

- For information about suggested cooking time and temperature, check the package of the food to be fried.
- The temperature is manually controlled.
- Continuously monitor the thermometer. Use the control knob to keep the oil temperature in the desired cooking range.
- Never overfill the food basket. Overfilling can cause the temperature to drop below the optimal frying temperature. Maintaining the oil at the recommended temperature will help produce foods that are light and crispy.
- Raise the fryer basket and engage it in the upper position above and out of the oil after frying. This will allow excess cooking oil to drain back into the oil reservoir before placing the food on a serving plate (Fig. 24).



To Store

⚠ DANGER



• EXPLOSION - FIRE HAZARD

- Never store propane near high heat, open flames, pilot lights, direct sunlight, other ignition sources or where temperatures exceed 120 degrees F (49°C).
- When the fryer and grill are not in use, the gas **MUST** be turned off at the fuel supply cylinder.
- Do not store a spare LP-gas cylinder under or near this appliance. Failure to follow the above instructions exactly may result in fire causing death or serious injury.

In Case of Grease Fire

Follow These Steps:

1. Shut off the gas at the burner valve(s) and stay away!
2. Allow the fire to burn itself out.
3. Once the fire is out and the appliance has cooled, shut off the L.P. cylinder valve.
4. Clean all parts and inspect for damage. Parts to check for damage are the L.P. cylinder, cylinder valve, regulator, gas supply hose, burner valve(s) and burner(s).
5. If any of the above mentioned components are damaged, seek replacement from Coleman before operating the grill again. Locate your nearest service center by calling 1-800-356-3612.

⚠ DANGER

If a fire occurs at the cylinder valve, **DO NOT** attempt to move the cylinder. **IMMEDIATELY** call the fire department and clear the area. You can safely spray water with a garden hose from a distance of at least 15 feet away from cylinder until firemen arrive.

Care, Maintenance and Cleaning

CAUTION

All cleaning and maintenance should be done only when the fryer and grill are cool and with the fuel supply turned off at the cylinder.

Suggested Cleaning Materials:

- Mild dishwashing liquid detergent
- Hot water • Wire brush
- Paper clip • Nylon cleaning pad
- Soft brass-bristled brush • Soft, dry cloth

Component Cleaning:

- Make sure cooking oil is sufficiently cool.
- Carefully remove the oil reservoir from the fryer.
- Pour the oil into a container with a resealable cap for storage or to discard.
- **BURNER:** Wire-brush loose corrosion from the burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- **COOKING SURFACES:** Wash the oil and food contact surfaces with hot soapy water. These items include the Wire Basket, Oil Reservoir, Lid, and the Thermometer. The lid is removable for cleaning. Remove stubborn residue with a mild cleanser and a nylon cleaning pad. DO NOT use a commercial oven cleaner. Wipe dry with a soft, dry cloth.
- **EXTERIOR SURFACES:** Clean exterior surfaces with mild soap and hot water. Remove stubborn residue with a mild cleanser and a nylon cleaning pad. DO NOT use abrasive cleaners. Wipe dry with a soft, dry cloth.

Drip Tray

The drip tray is located below the grill and should be cleaned periodically to prevent heavy buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

Important: Do not leave the grill outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside of the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.

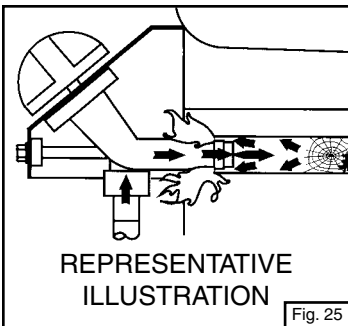
Igniter service:

The igniter for the fryer is a standard piezo igniter. It does not require a battery. See the parts list for replacement items for your fryer.

Cleaning the Burner:

WARNING

Spider's nests or wasp's mud inside the burner tube may cause fire at the valve. If a fire occurs, **immediately** turn off the gas supply at the L.P. cylinder valve (see representative illustration in Fig. 25).

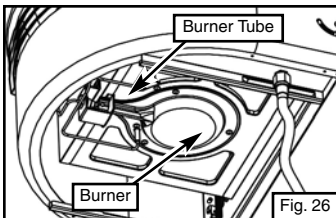


Note:

Spiders and small insects can spin webs and build nests inside the burner tube. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner valve. Such a fire can cause operator injury and serious damage to the fryer. To help prevent a blockage and ensure full heat output, clean and inspect the burner tube often (once or twice a month). NOTE: Water or air pressure will not normally clear a spider web.

Steps For Cleaning the Burner:

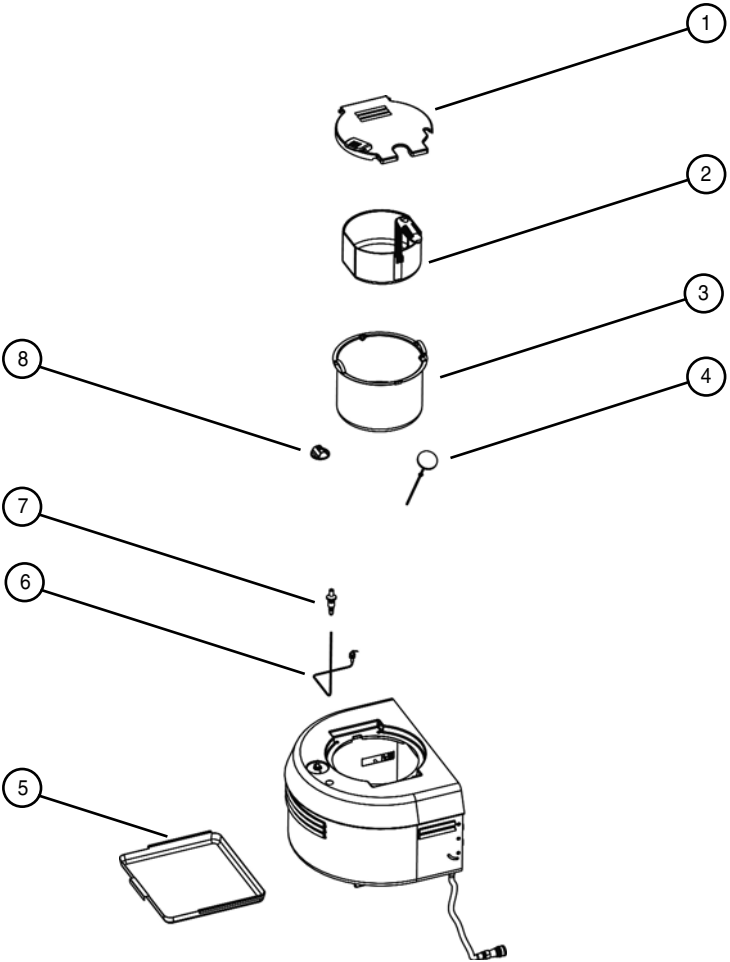
1. The burner is accessed from below the fryer (Fig. 26). Using a screwdriver, remove the three screws holding the burner. Push the burner away from the valve until it clears the valve. Next, lower the burner and remove from the fryer.
2. Look inside end of burner tube for nests, webs or mud.
3. To remove an obstruction, use a flexible brush or bend a small hook on one end of a 20-inch long flexible wire.
4. Replace the burner in the operating position.
5. Make sure the burner tube is properly positioned over the valve orifice (Fig. 26).



Parts List

No.	Part Number	Description
1	9994-5571	Lid Assembly
2	9994-5111	Basket Assembly
3	9994-5451	Reservoir Assembly
4	9994-5371	Thermometer

No.	Part Number	Description
5	9994-1521	Grease Tray
6	9994-4401	Electrode/Wire Asm.
7	please call	Igniter Assembly
8	9986-5181	Knob Assembly



Warranty

Limited One Year Warranty

The Coleman Company, Inc. ("Coleman") warrants that for a period of one year from the date of original retail purchase, this product will be free from defects in material and workmanship. Coleman, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Coleman dealers, service centers, or retail stores selling Coleman® products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

What This Warranty Does Not Cover

This warranty does not cover normal wear of parts, parts that are not genuine Coleman® parts, or damage resulting from any of the following: negligent use or misuse of the product; use on improper voltage or current; commercial use of the product; use contrary to the operating instructions; disassembly, repair or alteration by anyone other than Coleman or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Warranty void if damage to product results from the use of a part other than a genuine Coleman® part.

COLEMAN SHALL NOT BE LIABLE FOR DEFECTS THAT ARE CAUSED BY THE USE OF UNAUTHORIZED PARTS OR SERVICE. COLEMAN SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITIONS. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE WARRANTY OR CONDITIONS. SOME STATES, PROVINCES, OR JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

How to Obtain Warranty Service

Take the product to an authorized Coleman service center. You can find the nearest authorized Coleman service center by visiting www.coleman.com or calling 1-800-835-3278 or TDD 316-832-8707 in the United States or 1 800 387-6161 in Canada. If a service center is not conveniently located, attach to the product a tag that includes your name, address, daytime telephone number and description of the problem. Include a copy of the original sales receipt. Carefully package the product and send either by **courier** or **insured mail** with shipping and insurance prepaid to:

For products purchased in the United States:

The Coleman Company, Inc.
3600 North Hydraulic
Wichita, KS 67219

For products purchased in Canada:

Sunbeam Corporation (Canada) Limited
DBA Jarden Consumer Solutions
20B Hereford Street
Brampton, ON L6Y 0M1

The costs of transporting the product to Coleman or an authorized service center for warranty service is the responsibility of the purchaser.

Do not mail products with fuel in tanks, or with disposable propane cylinders. Remove glass globes from lanterns and wrap separately.

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.

If you have any questions regarding this warranty please call 1-800-835-3278 or TDD 316-832-8707 in the United States or 1 800 387-6161 in Canada.

Troubleshooting

Problem: Fryer burner does not stay lit.

Possible Causes and Solutions:

1. Automatic Valve was not pushed in and held during start-up.

Problem: Fryer burner shuts off.


Possible Causes and Solutions:

1. Over-temperature system detected that the unit became too hot (over 475 deg. F). Allow unit to cool down and use at safe temperatures.

Notes:



The Coleman Company, Inc. • 3600 North Hydraulic • Wichita, KS 67219 U.S.A.
1-800-835-3278 • TDD: 316-832-8707

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