

## **Stock Pot Cookers**

Stock pot cookers are perfect for chili, stews, lobster, shrimp, crab, clams, chowders, boiled dinners, soups, fish boils, corn on the cob-anything that is cooked in a pot!

## **Operating Tips:**

- 1. Select a firm, level location where the flame can be sheltered from the wind.
- 2. Cover the pot to preserve heat.
- 3. Place filled pot on burner before lighting.
- 4. Keep heat low when frying/browning.
- 5. Watch pot carefully when cooking.
- 6. Stir to prevent sticking or burning.
- 7. Do not over fill pot to prevent boiling over. Boilovers can extinguish the fire or plug burner openings or jets, making the unit inoperable.
- 8. Use only propane cylinders equipped with shutoff valve and female POL fitting.
- 9. Use correct size bottle to fit 20 lb bottle bracket.
- 10. Follow lighting instructions on unit.

## **Cleaning Tips:**

- 1. Clean painted and aluminum-coated surfaces with dish detergent and water.
- 2. Wash and scour stock pots

## Safety Tips:

- 1. Use caution with propane. Gas allowed to escape may result in fire or explosion. Propane is heavier than air, and will settle at low levels.
- 2. Do not operate unit in buildings or confined spaces where escaped gas may accumulate.
- 3. Do not operate unit in areas without adequate ventilation.
- 4. Remove propane bottle when not in use.
- 5. Never leave unit unattended while operating.
- 6. Keep children and pets away from operating unit.
- 7. Operate unit on solid, level surface.
- 8. Do not move unit with filled pot on burner.
- 9. Handle large stock pots carefully; contents are dangerous if spilled.
- 10. Do not repair unit-call Canton Chair Rental immediately for assistance at any time.