THE 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.

METAL FUSION, INC.
712 St. George Avenue.
Jefferson, LA 70121
If you have any problems or questions,
CALL US FIRST TOLL FREE AT
1-800-783-3885
7:30 AM to 3:30 P.M. CST • Monday through Friday
(504) 736-0201
www.kingkooker.com

WARNING
FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.
If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open front door slowly. Open the door approximately 1-2 inches (2.5-5.0cm) and check for flare-up before opening door completely. Quick introduction of oxygen to the cooking chamber could lead to possible flare-up.
4. If odor continues, keep away from the appliance and immediately call your Fire Department.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder. Do not locate this appliance under ANY overhead construction.
3. Only use propane burning units outdoors. Risks include fire and carbon monoxide fumes. Lack of ventilation can cause injury or death.
4. Never operate this appliance within 25 feet (7.5m) of any flammable liquids or vapors.
5. Heated liquids and equipment remain at scalding temperatures long after the cooking process. Never touch cooking appliance until it has cooled to 100°F (38°C) or less.
6. If a fire should occur, keep away from the appliance and immediately call your Fire Department. Do not attempt to extinguish an oil/grease fire with water. When cooking, have a Type BC or ABC fire extinguisher readily available. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.
1) This is an ATTENDED appliance. Do NOT leave this appliance unattended while the burner is lit or while heating oil, grease, water or cooking food. Monitor the appliance when hot after use [cooking chamber above 100˚ F (38˚C)]. Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.

2) Keep children, pets and any unauthorized persons away from the appliance at all times.

3) The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Do NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.

4) This appliance is for OUTDOOR use only. Do NOT use in a building, garage, tent or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.

5) Do not locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of ANY combustible material. Do not use on or under ANY apartment or condo balcony or deck.

6) When cooking, the appliance must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.

7) Check all cooker fittings for leaks before each use. Do not use a flame to check for gas leaks. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by Metal Fusion, Inc. should be used with the appliance.

8) When cooking, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/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.

9) In the event of rain, snow, hail, sleet or other forms of precipitation while cooking, turn off the appliance burners and gas supply. Do not attempt to move the appliance.

10) This appliance, including doors, racks and pans, gets dangerously hot in use. Use well insulated pot holders or oven mitts for protection from hot surfaces when handling.

11) Do NOT move the appliance when in use. Allow the smoker to cool to 100˚F (38˚C) before moving or storing.

12) Avoid bumping of or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.

13) See Use and Care section for LP Gas Cylinder Information. A 20 pound (9 kg) cylinder should be used with this cooker. The LP-gas supply cylinder used must have a protective collar and 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 Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full. For proper vapor withdrawal, the 20 lb. (9 kg) cylinder should be used in the proper upright position. Cylinder must be turned off while not in use. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.

14) This appliance is not intended for commercial use.

15) Use King Kooker® appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.

WARNING

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.
METAL FUSION, INC.
LIMITED ONE-YEAR WARRANTY

WHAT THIS WARRANTY COVERS
This warranty covers all components of this outdoor cooker to be free from defects in materials and workmanship, with the exceptions stated below.

HOW LONG COVERAGE LASTS
This warranty runs for one year from the date of purchase. Please keep your receipt with this manual for future reference.

WHAT IS NOT COVERED
This warranty does not cover the following:

* **Incidental and Consequential Damages.** This warranty does not cover incidental and consequential damages arising in any way out of the use of this outdoor cooker. The liability of Metal Fusion, Inc. is, in any event, limited to the amount of the original purchase price of this outdoor cooker, and remains in force only as long as the product remains in its original, as-built configuration. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

* **Neglectful Operation.** This warranty does not cover any loss or damage arising in any way due to the negligent operation of this outdoor cooker.

* **Altered, Repaired or Misused Equipment.** This warranty does not cover any loss or damage arising in any way out of the use of this outdoor cooker when it has been altered, repaired by persons other than Metal Fusion, Inc., or when it has been abused or misused, or when it has been used other than in accordance with the manufacturer’s operating instructions, including, without limitation, any damage to the consumer’s pots because they were placed on a lit cooker while the pot is empty. When using smoker, use only the porcelain water pan provided.

* **Other Assumed Responsibilities.** Unless otherwise provided by law, this warranty does not cover any responsibility or liability arising in any way out of the use of this product where that responsibility or liability was purportedly assumed by any other person or agent.

* **Paint, Discoloration and Rust.** This warranty does not cover the paint on the outdoor cooker, as in a normal use of the outdoor cooker, the paint will be burned off. Nor does this warranty cover discoloration or rust as these occurrences are part of the cooker’s normal wear and tear.

WHAT METAL FUSION, INC. WILL DO
Metal Fusion, Inc. will repair or replace any outdoor cooker that proves to be defective in materials or workmanship. In the event repair is not possible or economically feasible, Metal Fusion, Inc. will replace your outdoor cooker with an identical or substantially equivalent outdoor cooker. Metal Fusion, Inc. will perform this service at no charge to you, except for the actual cost of shipping and handling the outdoor cooker or replacement parts.

HOW TO GET SERVICE
In the event you have a problem or malfunction with your outdoor cooker, simply call Metal Fusion, Inc. at (800) 783-3885.

HOW STATE LAW APPLIES
This warranty gives you specific rights, and you may have other rights which vary from state to state.
Dear Customer,

Thank you for purchasing a King Kooker®! Please take a moment to fill out your registration form and return it to us. We are always happy to hear suggestions and comments from our customers about our products. Completion of this registration allows us to contact you if the need arises. Please keep your receipt with your instruction manual. It will be necessary as a proof of purchase for us to help you if there is a problem with your cooker.

Name:_________________________________________________________________
E-Mail:_________________________________________________________________
Address:_________________________________________________________________
________________________________________________________________________
________________________________________________________________________
Telephone:______________________________________________________________
Model#:_________________________________________________________________
Date of Purchase________________________________________________________
Place of Purchase_______________________________________________________
Price Paid:_________________________________________________________________
Was this a gift _____ or did you _____ purchase it yourself?
________________________________________________________________________
________________________________________________________________________
Comments:_________________________________________________________________
________________________________________________________________________

A SATISFIED CUSTOMER IS OUR MAIN GOAL. If you have any questions or problems, please call us at 1-800-783-3885 before returning the product to the point of purchase. Please have your receipt available when calling.

THANK YOU,
ENJOY YOUR COOKING EXPERIENCE.
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ASSEMBLY INSTRUCTIONS

Tools Required:
Phillips Head Screwdriver, Adjustable Wrench, Leak Testing Solution

1. Before assembling, check that all smoker components are included in the shipping carton. Identify these smoker parts from the parts list below. If any parts are missing, contact Metal Fusion, Inc. at (800)783-3885 between the hours of 7:30am and 3:30pm CST Monday through Friday for replacements.

PARTS LIST:
(1) Smoker Cabinet
(4) Appliance Legs
(1) Front Door
(2) Cool Grip Side Handles with 8 bolts
(1) Cool Grip Door Handle
(2) Side Dampers
(1) Rear Damper
(1) Face Panel Assembly
   Installed Components Include:
   (1) Control Knob
   (1) Brass Valve with Attached Hose/Regulator and Hose Routing Ring
   (1) Red Ignitor Button
(1) Thermometer
(1) Burner Shroud with Steel Burner and Attached Piezo Line
(1) Wood Chip Pan Rack
(1) Wood Chip Pan with Lid
(1) Water Pan
(1) Drip Cup and Hanger
(2) Sliding Racks
(26) Black Bolts

* Model May Vary From Picture
2. Read assembly instructions, and understand sequence of assembly, before commencing to assemble your smoker.

3. Turn the smoker cabinet upside down. Install the four appliance legs using four black bolts on each leg to the bottom of the smoker cabinet. The two front legs will have holes for connection to the face panel assembly. After all four legs are connected, install the face panel assembly onto the front appliance legs using four black bolts. Reference Figure 2 for proper leg and face panel assembly placement.

4. Locate the hose and regulator. Check that the 3/8” female flare swivel end of the hose is fully tightened onto the brass adapter on the side of the valve with an adjustable wrench. The hose to valve connection must be tightened and leak tested (see Leak Test instructions on page 13) before using the appliance. See below Figure 2.

* Model May Vary From Picture
5. Install the burner shroud with steel burner onto the bottom of the smoker using three black bolts as pictured in Figure 3 (bolts must be inserted up through the inside of the smoker cabinet bottom and tightened into the bolt receiver tabs attached to the burner shroud.) Make sure the end of the venturi tube of the burner is placed securely over the end of the valve extending from the backside of the face panel before tightening shroud to base of smoker. Connect the piezo line (line with plastic covering) to the red ignitor button’s black plastic body on the back side of the face panel. Test the connection by pushing the red ignitor button on the face panel. You should see a spark between the end of the exposed piezo wire and burner. If not sparking, check connections and make sure wire is not touching burner. There should be a distance of 3/16” (4.8mm) between the end of the electrode tip and the burner for proper operation.

6. Locate the wood chip pan rack. Remove the four nuts pre-attached to the threaded ends of the rack. Install the wood chip pan rack to the inside of the smoker cabinet by inserting the threaded ends of the wood chip pan rack through the four holes provided on the bottom of the smoker cabinet. Re-attach the four nuts to the threaded ends of the rack on the bottom of the smoker cabinet. Tighten. See Figure 4.

7. Locate the hose routing ring. Remove the attached bolt/nut. Locate the hole provided on the side of the appliance leg. Attach the hose routing ring to the appliance leg using the supplied bolt/nut. See Figure 5.
8. Turn smoker right side up. Make sure smoker stands sturdily.

9. Install cool grip side handles on both sides of smoker using eight black bolts (4 on each handle). Bolts should thread towards inside of smoker. See Figure 2, page 9.

10. Locate the cool grip door handle. Remove the two bolts that are pre-attached to the extensions of the handle. Align the two extensions of the cool grip door handle to the two holes provided on the outside of the smoker door. Re-attach the two bolts to the extensions of the cool grip door handle from the inside of the smoker door. Tighten. See Figure 2, page 9.

11. Install the two side dampers onto smoker cabinet using two black bolts (one bolt on each damper). Bolts should thread toward inside of smoker. See Figure 2, page 9.

12. Install the rear damper onto the back of the smoker cabinet using one black bolt. Bolt should thread toward inside of smoker. See Figure 6.

13. Install the smoker front door to the "right" side wall using the provided bracket pins/receivers located on outside of wall. See Figure 2, page 9.

14. Install cabinet thermometer on front smoker door. Remove nut from stem of thermometer and insert stem through the front of the smoker door in hole provided. Re-attach nut to thermometer stem on inside of door to tighten. See Figure 2, page 9 for proper thermometer placement.

15. Locate the drip cup and hanger. Install the drip cup to the bottom of the smoker cabinet by inserting the hanger through the holes provided. See below Figure 7 for proper drip cup placement.

16. Go to the Use and Care Section of this manual for further instructions.
SECTION II
USE AND CARE
Throughout this manual the words appliance, cooker and smoker will be used interchangeably to refer to the King Kooker® Outdoor Cooker.

LP GAS CYLINDER INFORMATION

King Kooker® Outdoor Cookers are manufactured for use with 20lb. (9 kg) LP Gas Cylinders. Important information to remember about LP Gas cylinders include:

1. Always read and follow the cylinder manufacturer’s instructions.

2. Make sure that the gas cylinder is not overfilled. The maximum weight of a properly filled 20 lb. (9 kg) LP gas cylinder is approximately 38 lbs (17 kg). Never fill the cylinder beyond 80% full.

3. Make sure that the cylinder valve has the proper connection for a Type 1 appliance fitting.

4. Do not store a spare LP gas cylinder under or near this appliance.

5. Disconnect the cylinder from the cooker for storage.

6. Store the cylinder out of the reach of children.

7. Do not use or store the cylinder in a building, garage or enclosed area.

8. Always use a 20 lb. (9 kg) cylinder in the proper upright position for the proper vapor withdrawal. It should also be stored and transported in the upright position.

9. The cylinder must have a protective collar to protect the cylinder valve.

10. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

11. Cylinder must be turned OFF while not in use.

WARNING

ALWAYS READ AND FOLLOW THESE AND THE CYLINDER MANUFACTURER’S INSTRUCTIONS. FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.
**CONNECTION INSTRUCTIONS**

1. Check that the control knob on your smoker is set to not allow gas flow (in the off position).
2. Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise. Hand tighten with the regulator positioned upright. Refer to the assembly diagram for the appliance below.

![Connection Diagram](image)

* Model May Vary From Picture

3. Perform the Leak Test:

**LEAK TEST**

Before lighting the appliance, a thorough leak test must be satisfactorily completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints after the cylinder valve is opened (no more than 1/2 turn). If bubbles are seen, indicating a leak, turn off the cylinder and tighten the leaking connection until a further leak test shows no leaks.

If tightening the connection does not stop the leak, call Metal Fusion, Inc. (800) 783-3885, for assistance.

**NEVER USE HOSE/REGULATOR ASSEMBLY IF LEAKING.**

4. Before lighting the cooker, check that the venturi tube is free of obstruction and that the burner’s venturi tube is properly positioned around the orifice at the end of the brass valve as pictured in FIGURE 3 on page 10. Both situations must be corrected if necessary before lighting to prevent flashback.

**PLACEMENT INSTRUCTIONS**

1. Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder. Never operate this appliance within 25 feet (7.5m) of any flammable liquids or vapors.
2. There must be no combustibles or roof overhead.
3. Keep 24 inches (.61m) of space between the LP gas cylinder and the appliance.
4. The LP gas cylinder and appliance must be located so that any wind is blowing the heat of the appliance away from the propane cylinder. This also helps fire prevention by blowing the flames of a grease fire away from the propane cylinder.
PREPARATION OF SMOKER CABINET

1. Next, prepare the wood chip and water pans for smoking (See below picture for proper pan placement). The water pan should always be installed into the smoker when cooking. The water pan will collect drippings from hot food and extend your burner’s life. Only use the water pan provided with this unit.

![Diagram of smoker cabinet with wood chip and water pans]

**Wood Chip Pan for Wet or Dry Smoking:** If a wood smoked flavor is desired, use the wood chip pan, placed on the rack. Do not place the wood chip pan in the smoker cabinet at the beginning of the smoking process. When only one hour of smoking time is left remove the lid from the wood chip pan and add the desired amount of wood chips. Place lid back on the wood chip pan. Open the door of the smoker. Wearing protective mitts, carefully place the wood chip pan onto the rack. The smoker will be extremely hot. Close the door and allow the remaining cooking time to pass. Refer to “Using Wood Chips to Add Flavor” on page 19 for more information.

**Water Pan for Wet Smoking:** Fill the water pan to within 1/2 inch (1.27 cm) of the top with water and your favorite marinade, soft drink or beer. Place the water pan inside the smoker using the guides right above the wood chip pan, before lighting your cooker. Check the water pan every hour during cooking using protective oven mitts. The smoker and water pan will be extremely hot. Use caution when removing and installing the water pan as hot liquid can splash. Never allow the water to completely evaporate.

**For Dry Smoking:** Do not add water or marinade to the water pan.

**Tip:** Line the water pan with aluminum foil for easy clean up.

2. Preparing the Racks:
   Open door to main smoking chamber. Arrange food in smoking chamber as desired using supplied racks. This smoker is equipped with several racks to allow for smoking a wide variety of foods at once. The pre-installed mounting guides allow for varying rack placement inside the smoker cabinet. Arrange racks and food before lighting. Use well insulated pot holders or oven mitts for protection from hot surfaces when handling. Use caution and exercise care when operating the racks. Wearing protective mitts, support the rack completely with your hands when you slide it forward to check the food or to remove the rack. Do not extend the rack more than halfway out of the smoker unless supporting it with both hands to prevent spilling the food as the rack is removed from the smoker. Do not release the rack unless it is fully inserted into the smoker or completely removed from the smoker and placed on a stable safe surface to check food.

**Sliding Racks (2):** The racks are equipped with guide tabs (four on each rack. The guide tabs are designed to help keep the racks centered while installing or removing from the cabinet. Slide rack completely to rear of the smoker cabinet. To remove the rack, slightly raise front of rack and carefully pull to front.

3. Light the smoker according to the **Lighting and Operating Instructions** on page 15.
LIGHTING AND OPERATING INSTRUCTIONS

WARNING
THE SMOKER MUST NOT BE LIT UNTIL THE PRECEDING PLACEMENT INSTRUCTIONS HAVE BEEN COMPLETELY FOLLOWED.

1. Check the casting (steel burner) to make sure it is set up as per Figure 3 on page 10 (valve orifice inserted into venturi tube.) Open the main smoker door. Never light the burner with the smoker door closed. Never lean into the smoker chamber while lighting.

2. Make certain that the control knob on the smoker is turned to the OFF position.

3. Open cylinder control valve by turning it counterclockwise as per the diagram (Figure 2).

4. There are multiple ways of lighting your smoker. Choose one of the following methods:
   A. Piezo Ignition - Push and turn the control knob towards the “LIGHT” position. Immediately press the red ignitor button next to the control knob repeatedly until ignition occurs (see Figure 3). When lighting the smoker, if ignition does not occur in 3 to 5 seconds, turn the control knob and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.
   B. Multi-Purpose Lighter/Paperbook Match - Push and turn the control knob towards the “LIGHT” position. Immediately place a lit multi-purpose lighter or paperbook match through the hole on the side of the burner shroud as shown in Figure 4. When lighting the smoker, if ignition does not occur in 3 to 5 seconds, turn the control knob and cylinder valve off. Wait 5 minutes for gas to disperse. Repeat procedure.

5. Check that the flame is blue and that the flames are emitted completely around the burner (see Figure 5). If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the maintenance instructions on page 17 for more information regarding a yellow flame.

6. Always monitor the flame throughout the cooking process. If at any point in the cooking process the flame is accidentally extinguished, immediately turn the control knob and cylinder valve OFF. Open main smoker door slowly, wait 5 minutes for gas to disperse and relight the smoker according to the lighting instructions (#1-#5) in this section.

WARNING
NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING OR WHILE THE APPLIANCE IS LIT.
SMOKING WITH PROPANE

1. Once the cooker is lit according to the Lighting and Operating Instructions on page 15, set the flame intensity to the desired setting. When smoking with propane, the heat intensity will remain constant.

2. Use the thermometer to monitor the temperature of the smoker. If it falls lower than the desired temperature, turn up the flame intensity by adjusting the control knob on the face plate. Adjust the damper(s) more open to reduce heat or closed to increase heat.

3. When checking food for doneness, open the door approximately 1-2 inches (2.5-5.0cm) and check for flare-up before opening door completely. Quick introduction of oxygen to the cooking chamber could lead to possible flare-up. Opening the door adds cooking time to the food. When the outside temperature drops below 60˚ F (16˚ C), we suggest adding more cooking time.

4. Use caution and exercise care when operating the racks. Wearing protective mitts, support the rack completely with your hands when you slide it forward to check the food or to remove the rack. Do not extend the rack more than halfway out of the smoker unless supporting it with both hands to prevent spilling the food as the rack is removed from the smoker. Do not release the rack unless it is fully inserted into the smoker or completely removed from the smoker and placed on a stable safe surface to check food.

5. See below chart for estimated cooking times. Variations will result depending upon the distance of the food to the flame, amount of food in the smoker and the number of times the door is opened during cooking.

### KING KOOKER SMOKING CHART

<table>
<thead>
<tr>
<th>FOOD</th>
<th>QUANTITY</th>
<th>APPROX. COOKING TIME 300-350˚F(149-177˚C)-MEDIUM HEAT</th>
<th>FULLY COOKED MEAT/TEMP/DESC. (Use a meat thermometer)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fish &amp; Seafood</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole, Large</td>
<td>4 to 6 lbs.</td>
<td>2 to 3 hrs.</td>
<td>Flakes Easily With Fork</td>
</tr>
<tr>
<td>Whole, Small</td>
<td>FULL RACK</td>
<td>1 to 2 hrs.</td>
<td>Flakes Easily With Fork</td>
</tr>
<tr>
<td>Fillets</td>
<td>FULL RACK</td>
<td>3/4 to 1 hr.</td>
<td>Flakes Easily With Fork</td>
</tr>
<tr>
<td>Shrimp, Crablegs</td>
<td>FULL RACK</td>
<td>1/2 to 1 1/2 hrs.</td>
<td>Pink, Resilient</td>
</tr>
<tr>
<td>Lobsters</td>
<td></td>
<td></td>
<td>Meat Pulls Away from Shell</td>
</tr>
<tr>
<td><strong>Poultry</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken, Whole or Split</td>
<td>1 to 4 Fryers</td>
<td>2 1/2 to 3 hrs.</td>
<td>190 ˚F(87˚ C)</td>
</tr>
<tr>
<td>Chicken, Stuffed</td>
<td>1 to 4 Fryers</td>
<td>3 1/2 to 4 1/2 hrs.</td>
<td>Slice Leg Joint to Check for Doneness</td>
</tr>
<tr>
<td>Chicken, Breast Parts</td>
<td>FULL RACK</td>
<td>2 1/2 to 3 hrs.</td>
<td>190 ˚F(87˚ C)</td>
</tr>
<tr>
<td>Turkey</td>
<td>12 to 20 lbs.</td>
<td>4 to 5 hrs.</td>
<td>190 ˚F(87˚ C)</td>
</tr>
<tr>
<td>Turkey Stuffed</td>
<td>12 to 20 lbs.</td>
<td>4 to 5 hrs.</td>
<td>190 ˚F(87˚ C)</td>
</tr>
<tr>
<td>Small Game Bird</td>
<td>FULL RACK</td>
<td>1 1/2 to 2 1/2 hrs.</td>
<td>190 ˚F(87˚ C)</td>
</tr>
<tr>
<td>Large Game Bird</td>
<td>5 to 7 lbs.</td>
<td>3 to 4 hrs.</td>
<td>190 ˚F(87˚ C)</td>
</tr>
<tr>
<td>(Duck, Pheasant, Goose)</td>
<td></td>
<td></td>
<td>Well Done</td>
</tr>
<tr>
<td><strong>Beef</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Rump Roast</td>
<td>4 to 6 lbs.</td>
<td>3 to 5 hrs.</td>
<td>140 ˚F(60˚ C) Rare</td>
</tr>
<tr>
<td>Brisket</td>
<td>1 to 6 lbs.</td>
<td>5 to 7 hrs.</td>
<td>160˚F(71˚ C) Medium</td>
</tr>
<tr>
<td>Ribs</td>
<td>FULL RACK</td>
<td>3 to 3 1/2 hrs.</td>
<td>170 ˚F(77˚ C) Well Done</td>
</tr>
<tr>
<td><strong>Pork</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ribs</td>
<td>FULL RACK</td>
<td>3 to 3 1/2 hrs.</td>
<td>170 ˚F(77˚ C)</td>
</tr>
<tr>
<td>Chops (3/4&quot;)</td>
<td>FULL RACK</td>
<td>2 1/2 to 3 1/2 hrs.</td>
<td>170 ˚F(77˚ C)</td>
</tr>
<tr>
<td>Ham (Pre-Cooked)</td>
<td>All Sizes</td>
<td>2 to 3 hrs.</td>
<td>130 ˚F(54˚ C) Well Done</td>
</tr>
<tr>
<td><strong>Lamb</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leg</td>
<td>3 to 6 lbs.</td>
<td>3 to 5 hrs.</td>
<td>180 ˚F(82˚ C)</td>
</tr>
<tr>
<td><strong>Wild Game</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Venison</td>
<td>1 to 5 lbs.</td>
<td>2 to 5 hrs.</td>
<td>170 ˚F(77˚ C)</td>
</tr>
</tbody>
</table>

**ALL COOKING TIMES ARE ESTIMATES**

A meat thermometer can determine the proper amount of doneness. Place the thermometer into the thickest part of the meat for 5 minutes to register the temperature immediately after removing from smoker. Make sure it is not touching the bone.
TURNING OFF AND STORING THE SMOKER AFTER USE

**WARNING**

NEVER MOVE THE SMOKER
WHILE IN USE OR STILL HOT{ABOVE 100°F (38°C)}.

1. After each use turn OFF the King Kooker® at the control knob first, then at the gas cylinder valve. **Check to make sure there is no flame and all valves are OFF.** Do not leave the cooker until it has cooled completely. When removing food from the smoker wear protective mitts.

2. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank.

3. Storage of this cooker indoors is permissible only if the cylinder is disconnected and removed from the cooker. Do not use or store cylinder in a building, garage or enclosed area. Read and follow cylinder manufacturer’s instructions. The cylinder must be stored out of the reach of children at all times. Keep entire unit in area to avoid insects and contamination that can clog the venturi tube.

**WARNING**

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

MAINTENANCE OF OUTDOOR COOKERS AND ACCESSORIES

1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker, inspect and remove any combustible items.

2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with 10ft. (3.05m) of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.

3. Before each use of the appliance check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.

4. Follow all Lighting Instructions in the Use and Care Manual each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube. If there is any obstruction or a yellow flame, turn off the cooker and allow time for it to cool. Disconnect the piezo by pulling the line away from the black plastic housing. Remove the burner shroud and steel burner from the base of the smoker. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present, use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Assemble and light the cooker again as per the instruction manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30am-3:30pm (CST) Monday through Friday.

5. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Contact Metal Fusion, Inc. at (800) 783-3885 for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Metal Fusion, Inc. should be used with the appliance.

6. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885 between the hours of 7:30am-3:30pm (CST) Monday through Friday.
7. Cleaning of the appliance:

**LP Hose/Regulator and Burner/Lighting Components:** If necessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner unit/components or hose/regulator into water as this will cause rust.

**Thermometer:** Clean after each use with mild soapy water and towel dry. Do not submerge in liquid or put in dishwasher.

**Smoker Cabinet/Accessories:** The grill racks and water pan should be washed with a mild soapy water solution after each use. Do not use very abrasive cleaners. They may damage the finish of the product. Wipe out wood chip pan with clean dry rag. The outside of the smoker can be wiped off as needed. Store the appliance in a protected area. Always disconnect the propane cooker from the tank. Follow storage instructions for the tank supplied by the tank manufacturer.

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**INJECTING TECHNIQUES FOR TURKEY, CHICKEN AND ROAST**

**IMPORTANT:** BEFORE INJECTING, POUR MARINADE INTO A SEPARATE CONTAINER TO KEEP FROM CONTAMINATING MARINADE.

**CHICKEN**

1. Remove giblets and rinse chicken with warm water, drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the breast, thigh and leg. Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of chicken generously with King Kooker® Cajun Seasoning, rubbing in well.

**BEEF, PORK & GAME**

1. Fill Injector with desired amount of marinade.
2. Inject marinade 1 to 2 inches apart. Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning.
3. Pour marinade generously over the roast.

**TURKEY**

1. Remove giblets, neck, any wires or packaging materials, and pop up timer. Rinse turkey with warm water and drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the breast, thigh and leg. Inject marinade slowly while pulling needle out of meat. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of turkey generously with King Kooker® Cajun Seasoning, rubbing in well.

**CLEANING AND STORAGE**

USE SOAP AND WATER TO CLEAN INJECTOR AND ALLOW TO DRY. USE VEGETABLE OIL TO LIGHTLY COAT PLUNGER OF INJECTOR. THIS ALLOWS PLUNGER TO MOVE FREELY IN THE BARREL OF THE INJECTOR.
Congratulations on your purchase of your King Kooker Outdoor Propane Smoker. You will be delighted with the variety of dishes you can prepare with your smoker. Use your imagination and you can be a gourmet chef, surprising your friends and family with the wonderful meals you will prepare. We have provided a few recipes below to get you started. Reference the “King Kooker Smoking Chart” on page 16 for estimated cooking times and temperatures. We suggest using a King Kooker Meat Thermometer or any other high quality meat thermometer to accurately test for doneness. There are a wide variety of seasonings/marinades available to experiment with and enjoy. Cook with your smoker and EAT LIKE A KING!

REMEMBER: When checking or removing food, the smoker, food and racks will be extremely HOT. Always wear protective oven mitts when handling and use caution.

Using Wood Chips To Add Flavor

Wood chips of various flavors can be added to the wood chip pan when smoking. Some choices are hickory, pecan, apple, cherry, and mesquite. Soak the wood chips for at least one hour to prevent a bitter taste. Wait to add the wood chips until only one hour of smoking time is left. This gives a pleasant flavor to the smoked food without overpowering it with the smoked flavor.

Using Marinades/Dry Seasonings to Add Flavor

King Kooker marinades and dry seasonings add succulent flavor to all types of cooking. For maximum flavor and taste, generously rub on dry seasonings and inject marinade the night before cooking or at least one hour before. Always cover food and refrigerate once seasoning/marinade is added. Marinade can also be added to the water pan as desired. Garlic Butter and Hot & Spicy King Kooker marinades do an excellent job. King Kooker Cajun and Sweet & Spicy Dry Rub seasonings are great examples of dry seasonings you can use.

Recipes for Smoked Foods

Smoked Turkey or Chicken

Ingredients: 12 - 20 lb. Turkey or 4 - 5 lb. whole fryer
- King Kooker Cajun Seasoning
- King Kooker Marinade (Optional)

Prepare your turkey or chicken for cooking by thawing, removing the giblet pack & neck, rinsing the bird inside & out. Pat dry with paper towels. Inject with marinade if desired. Sprinkle King Kooker Cajun Seasoning generously on the bird, inside & out. Check the Smoking Chart on page 16 for approximate times & temperatures. If you prefer to stuff your turkey or chicken, refer to stuffing recipes on the following page.
Jalapeno Corn Bread Dressing
Ingredients:  2-6 oz. packages of your favorite sweet corn muffin mix & additional ingredients as per the mix instructions.
- 1 tbsp. chopped canned jalapeño peppers, drained
- 4 oz. canned chicken broth
- 4 oz. water
- 1/2 cup chopped onions
- 1/4 cup chopped bell pepper
- 1/4 cup chopped celery
- 1 tbsp. chopped parsley
- 1/4 cup cooking oil
- 4 oz. can sliced mushrooms, drained
- 1 well beaten egg

Mix the corn bread batter as per the instructions on the package and add the jalepenos. Oven bake the corn bread and allow to cool. Use a large saucepan and your kitchen stove or an outdoor cooker to prepare the dressing. Place the cooking oil in the pot. Combine the onion, bell pepper, celery, & parsley in the pot. Saute until the onions are clear, not browned. Add mushrooms. Crumble the corn bread and stir into the onion mixture. Add the chicken broth and water. Stir over a low heat for a few minutes. Pour the well beaten egg into the mixture & stir well. This should stuff 1 turkey or 2 chickens. Refer to the stuffing directions on the bottom of this page.

Andouille Dressing
Ingredients:  18 oz. french bread stuffing mix
- 1/4 cup chopped bell pepper
- 1/2 cup chopped onion
- 1/4 cup chopped celery
- 1 tbsp. parsley
- 1/2 stick butter
- 1 lb. andouille chopped into small pieces
- 1 egg well beaten
- 1 quart of water

Use a large saucepan and your kitchen stove or outdoor cooker to prepare the dressing. Place the cooking oil in the pan. Combine the onions, bell pepper, celery & parsley in the pot and saute on low flame until the onions are clear, not browned. Add the andouille & saute for a few more minutes. Add the stuffing mix & the water. Continue to simmer while stirring the mixture. Add the egg to the mixture. Stir & remove from the heat. Refer to the stuffing directions on the bottom of this page.

Oyster Dressing
Ingredients:  1 stick of butter or margarine
- 3 large yellow onions finely chopped
- 1 bunch of green onions finely chopped
- 2 or 3 stalks of celery finely chopped
- 2 tbsp. chopped parsley
- 5 or 6 dozen oysters, drained
- 1 loaf of sliced bread
- Large bowl of water
- 2 eggs well beaten
- Salt and Pepper

Use a large saucepan and your kitchen stove or outdoor cooker. Turn on low heat. Place the butter in the pan. Add the yellow & green onions, celery, and parsley to the pan and saute until the onions are clear. Add the oysters to onion mixture. Dip a slice of the bread into the bowl of water and then squeeze the excess water out of the bread. Tear the squeezed bread into pieces & drop into saucepan with onion & oyster mixture. Continue wetting & adding all bread. Stir the mixture occasionally during the process. When the entire loaf of the bread has been added, stir in the eggs. Salt and pepper to taste. Sometimes oysters are very salty. Saute for a few minutes longer & remove from heat. Refer to the stuffing directions on the bottom of this page.

Stuffing Directions
Stuff into the large cavity of the turkey or chicken and sew closed or close the opening with stuffing pins. Each recipe should adequately stuff 1 turkey or 2 chickens. Refer to the Smoking Chart on page 16 for cooking times. When done, remove the stuffing & carve the turkey or chicken.
Smoked Split Whole Chicken

Ingredients:  4-5 lb Fryer  
               King Kooker Sweet & Spicy Rub

Prepare your chicken for cooking by thawing, removing the giblet pack and neck, and rinsing the chicken inside and out. Pat dry with paper towels. Cut the side opposite the breast straight down the middle into the cavity (do not fully sever chicken). Generously rub in King Kooker Sweet & Spicy Rub seasoning. Place the split chicken on rack with the breast up and the rib cage against the rack. Cook according to the Smoking Chart on page 16. Test for doneness using a meat thermometer.

Smoked Ribs

Ingredients:  Full Rack of Beef or Pork Ribs  
               King Kooker Sweet & Spicy Rub  
               Barbeque Sauce (Optional)

Rinse ribs to prepare for cooking. Sprinkle Sweet & Spicy Rub generously on the ribs and rub the mixture into the meat. Arrange on the smoker rack and cook according to the Smoking Chart on page 16. For wet ribs, barbeque sauce may be added if desired when one hour of cooking time remains. Also, a second coat of sauce may be added before serving. To test for doneness, slice between the bone, see if it is tender and done to your liking.

Smoked Brisket

Ingredients:   1-Brisket (1-6 lbs.)  
               1-Marinade Injector  
               King Kooker Marinade  
               Garlic Cloves- as desired  
               King Kooker Sweet & Spicy Dry Rub  
               Large Pan for Marinating Brisket

Rinse the brisket and pat dry with a paper towel. Inject the brisket as per the instructions on page 18. Make small slits in the brisket and stuff with the garlic cloves. Sprinkle with King Kooker Sweet & Spicy Dry Rub and rub the mixture into the meat. Place the meat into the marinating pan and pour some marinade over the brisket. Cover the brisket in the pan and place in refrigerator to marinate overnight, or at least one hour. When ready to smoke, remove the brisket from the marinating pan and sprinkle again with King Kooker Sweet & Spicy Dry Rub. Place the brisket on the rack and cook according to the Smoking Chart on page 16. When the smoking is complete, remove the brisket from the smoker and immediately check for doneness with a meat thermometer. Slice thinley and enjoy.
Smoked Leg of Lamb

Ingredients: 3-6 lb. Leg of Lamb
              Garlic Cloves- as desired
              Olive Oil
              Dried Rosemary

Rinse the lamb and pat dry with a paper towel. Slice small slits and stuff each slit with a garlic clove. Rub the lamb with olive oil. Sprinkle generous amounts of rosemary on the lamb. Cover with aluminum foil. Refrigerate and marinate overnight if desired. Remove from marinating pan and place on a rack for smoking. Smoke according to the Smoking Chart on page 16. When the cooking time has passed remove from smoker and immediately check for doneness using a meat thermometer.

Smoked Venison Roast

Ingredients: Venison Roast
              King Kooker Garlic Butter Marinade or King Kooker Hot & Spicy Marinade
              Sweet & Spicy Dry Rub

Rinse the roast and pat dry with a paper towel. Inject with the King Kooker marinade of your choice according to the marinade injecting tips on page 18. Generously sprinkle and rub the roast with King Kooker Sweet & Spicy Dry Rub seasoning. Place the roast into a pan and cover with foil. Marinate overnight in the refrigerator. Remove from pan and place on the rack of the smoker. Cook according to the Smoking Chart on page 16. When planned cooking time has passed, remove the roast from the smoker and immediately test for doneness with a meat thermometer.

Smoked Salmon Steaks

Ingredients: Salmon Steaks, Approximately 1 1/2" Thick
              King Kooker Cajun Seasoning
              1 - Yellow Onion, Sliced and Separated
              1 - Green Pepper, Sliced into Rings
              1 - Lemon, Sliced

Cover a rack from the smoker with aluminum foil to prevent steak breakage and fish drippings. Arrange the steaks on the covered rack. Prepare your salmon by generously covering with King Kooker Cajun Seasoning on both sides. Place rings of the onion, green pepper, and lemon on top of the salmon steaks. Plan cooking time according to the Smoking Chart on page 16. At the end of the planned cooking time, remove the rack from the smoker and check for doneness. The meat should flake easily with a fork.
Smoked Butterflied Shrimp

Ingredients:  Shrimp, 16-20 to the pound  
King Kooker Cajun Seasoning  
1 - Lemon  
1 - Lime

Prepare your shrimp for cooking by thawing, if frozen, and removing the heads. Cut the shrimp down the back and butterfly. Remove the vein, leaving the shells on. Sprinkle generously with King Kooker Cajun Seasoning. Arrange individually on the rack of the smoker. Squeeze lemon and lime over shrimp before placing into the smoker. Cook for the time recommended in the Smoking Chart on page 16. When the planned cooking time has passed, remove the rack from the smoker. Check for doneness by making sure they are a pink color and that shells are separating from the meat.

Smoked Baked Potatoes

Ingredients:  Potatoes, Sweet or Russet  
(7 potatoes will fit on the Potato Baking Accessory Rack sold separately for use with this smoker.)  
Cooking Oil

Scrub the potatoes to prepare for cooking. Puncture with the tines of a fork at various points around the potato. Rub each potato with cooking oil. Place upright on the points of a potato rack, or arrange by laying flat on a smoker rack. Cook for approximately 1 1/2 hours at 300˚F (149 ˚C). Remove from the smoker when the cooking time has passed. Check for doneness by sticking with a fork to make sure the potato is soft enough to puncture with minimal pressure. Split and serve with butter and sprinkle with your choice of toppings.

Smoked Corn on the Cob

Ingredients:  Corn on the Cob, Frozen or Fresh, with Husk and Silk Removed, and Rinsed Butter  
King Kooker Cajun Seasoning

Melt butter in a dish. Brush each ear of corn with a basting brush and sprinkle with King Kooker Cajun Seasoning. Wrap each ear individually with aluminum foil. Arrange on the smoker rack and bake at 300 °F (149 °C). Plan to cook the fresh corn for 1 1/2 hours and frozen for 1 hour. When cooking time has passed, remove the rack from the smoker and cool the corn before serving.
SECTION IV
READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING YOUR KING KOOKER® PRODUCT

FREQUENTLY ASKED QUESTIONS AND ANSWERS

1. **What is the problem if the smoker takes too long or will not heat cooking chamber to desired temperature? My cooker’s flame appearance is very weak.**

   Answer: If the hose assembly has a Type 1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the control knob must be set to a completely OFF position before the cylinder valve is opened. A good tip to remember is “TANK IS FIRST ON, LAST OFF.”

   The Problem Can Be Remedied in Two Ways:

   **A.**
   1. Turn the control knob to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
   2. Check that the Type 1 Connection (black/green knob) is completely tightened to the tank valve.
   3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset.
   4. Turn tank valve ON (counterclockwise.)
   5. Turn the control knob to an ON position.
   6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

   **OR**

   **B.**
   1. Turn the control knob to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
   2. Remove Type 1 Connection (black/green knob) from the tank valve. The flow limiting device will now reset.
   3. Re-attach Type 1 Connection (black/green knob) to the tank valve. Tighten completely.
   4. Turn tank valve ON (counterclockwise.)
   5. Turn the control knob to an ON position.
   6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

2. **How long will the propane in my tank last?**

   Answer: On average, a full tank will give you approximately 15 hours of normal cooking.

3. **I have a new style tank and it won’t connect to my regulator. What do I do?**

   Answer: The regulator supplied with this appliance has a Type 1 Connection which will attach to the tank valve which has large threads on the valve outlet. These connect into the large plastic handnut (black or green). This tank will also connect to earlier models of Metal Fusion cooker regulators which had a brass plug connector with left hand threads, which will connect to the internal threads of the Type 1 tank valve (with a wrench). If your tank has a quick disconnect valve (plug in type) our regulators can not connect to this tank.

4. **I have a brand new cooker and I cannot get the burner to light. What’s the problem?**

   Answer: Make sure the tank has been filled with propane. Tanks purchased from the store shelf are most often sold empty. If this does not solve the problem refer to Maintenance Instruction items #3 and #4, page 17. If you have questions please call Metal Fusion, Inc. at (800) 783-3885.

IF YOU HAVE A QUESTION WE HAVE NOT ADDRESSED IN THIS MANUAL
PLEASE SEND US AN E-MAIL AT info@kingkooker.com OR CALL 1-800-783-3885
BETWEEN 7:30 A.M. AND 3:30 P.M. CST MONDAY THROUGH FRIDAY.
Outdoor Cooker Safety Precautions

**WARNING!**

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

Read and understand the entire Assembly Instructions and Use and Care Manual before using this product. If you lose your manual and need a replacement, or have questions, please contact us at 1-800-783-3886 between the hours of 7:30 A.M. and 3:30 P.M. CST Monday - Friday, or go to www.kingkooker.com

**WARNING:** This Product Contains, and Its Use Will Create Chemicals Known to The State of California to Cause Cancer and Birth Defects (Or Other Reproductive Harm).

- **USE ONLY OUTDOORS!**
- **DO NOT** use under any overhang or roof. Keep a minimum clearance of 10 ft. (3.05m) on all sides of the cooker.
- **DO NOT** use on combustible surfaces.
- **ALWAYS** keep children, pets and any unauthorized persons away from cooker.
- **ALWAYS** wear protective mitts and use extreme caution not to splash hot oil.
- **NEVER LEAVE COOKER UNATTENDED** while in use or still hot.
- **ALWAYS** wear shoes while cooking. Keep hair and clothing from coming into contact with the cooker while in use or still hot.
- **ALWAYS** turn the burner OFF when cooking is complete.
- **ALWAYS** thaw and dry food completely before cooking.

KING GRILLERDINE, KING KOOKER®, the KING KOOKER® logo, THE KING, THE KING OF OUTDOOR COOKING, MR. OUTDOORS, and WATCHDOG OUTDOOR COOKER SERIES are trademarks of Metal Fusion, Inc., 712 St. George Avenue, Jefferson, LA 70121

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