

BAYOU CLASSIC®



STAINLESS COOKWARE

OWNER'S MANUAL

**SAFETY ALERTS, ASSEMBLY & OPERATING INSTRUCTIONS
GENERAL MAINTENANCE & STORAGE**

This manual is for Barbour International "Bayou Classic" products only. If you are using another manufacturer's product, refer to the manual supplied with that product.

CARE & USE INSTRUCTIONS

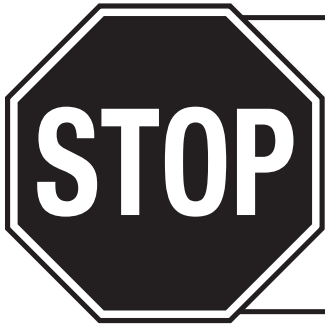
1. Before using for the first time, wash in hot soapy water. Dry immediately to prevent water spots. To remove water spots, sprinkle baking soda onto a damp sponge, then rub the surface clean and rinse.
2. Stainless Cookware can tarnish and discolor during normal use on outdoor gas cookers. Intense heat from high pressure cookers can cause stainless steel to discolor or turn blue.
3. Be certain that cooker surface is wide enough to support large diameter pots. Gas flames should not extend up the side of the pot, so be certain to properly match a cooker with this cookware.
4. For hard-to-clean stains or discoloration use a nonabrasive stainless cleaner. Follow the directions on the container using a clean, damp sponge or cloth. Do not scrub finish with a soap-filled steel wool pad or harsh abrasive cleanser as scratching will occur.
5. After cooking, allow pans and lids to cool gradually. Do not pour cold water into hot pan. Sudden temperature change can cause cookware to warp resulting in an uneven bottom. Always wash cookware thoroughly in hot, soapy detergent after each use to remove all traces of food, salt, or grease particles that will cause stains when reheated.
6. Overheating may cause food to scorch and stick to cookware. Prior to clean-up, add soapy water and heat to a steady boil for 5 to 10 minutes, then scrape away stuck bits of food. Let the pan cool before washing.
7. Boiling or frying with large quantities of salt is very corrosive and can cause **pits** in all forms of cookware. To reduce the chance of this occurring, add salt **after** water begins to boil. Do not allow salt water or seasoned cooking oil to remain in stainless cookware for a long period of time as pits can form once it's cooled. Cookware should be thoroughly cleaned after each use.
8. **DO NOT** store cooking oil inside the pot. Salt and seasonings will settle and can cause discoloration and pits to form at the bottom of the pot. Also, salty acidic food can cause discoloration if stored in cookware for any length of time.

⚠ WARNING ⚠ FOR YOUR SAFETY:

- **Discard cookware should cooking oil leak through pit holes. Leaking oil will ignite and cause a fire.**
- **Do not place empty cookware on cooker over an open flame. Intense heat will discolor and warp bottom surface of cookware.**
- **Handles will become extremely hot so use protective mitts when handling hot cookware.**

NOT FOR COMMERCIAL USE

For Questions and Information call us at: **1-800-864-6194** • Monday - Friday 7:30am - 4:30pm CST
Barbour International, Inc. • 101 Cypress Way • Brandon, MS 39042 • **www.thebayou.com**



If you have a missing or damaged part, **please do not return** this item to the store.

Call **Barbour International, Inc.** for assistance:

1-800-864-6194


Monday-Friday 7:30am - 4:30pm CST


SAFETY SYMBOLS


The symbols and boxes shown below explain what each heading means. Read and follow all of the safety warnings and instructions contained in this manual and on the cooker.

 **THE PURPOSE OF THIS SAFETY ALERT SYMBOL IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE THIS PRODUCT.**

 **THE PURPOSE OF THIS SAFETY ALERT SYMBOL INDICATES FAILURE TO FOLLOW WARNINGS COULD RESULT IN FIRE OR EXPLOSION. PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!**

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

 **WARNING** → Hazard or unsafe practices which could result in severe property damages, personal injury, or death.

 **CAUTION** → Hazard or unsafe practices which could result in minor personal injury, product, or property damages.

Carefully read and follow all **WARNINGS, SAFETY PRECAUTIONS** and **OPERATING INSTRUCTIONS** contained in this manual and on the cooker.

DO NOT skip any of the warnings and instructions! SAVE THIS MANUAL FOR FUTURE REFERENCE.

DANGER

IF OIL OR GREASE FIRE OCCURS

In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call your local Fire Department. A Type BC or ABC dry chemical fire extinguisher may in some cases contain the fire.

If a fire occurs **INSIDE THE COOKING VESSEL** follow these steps.

- Turn off gas supply.
- Wearing a protective glove, cover the pot with a lid. **DO NOT** re-open lid as the oil/grease fire could re-ignite. Allow cooking vessel to cool down to 115°F (45°C) before opening lid.

If a fire occurs **OUTSIDE THE COOKING VESSEL** follow these steps.

- Turn off the gas supply if possible.
- Wearing a protective glove, cover the pot with a lid if possible.
- Call the local Fire Department if property damage is possible.
- Attempt to extinguish using a chemical fire extinguisher specified.
- Once fire is extinguished, **DO NOT** re-open lid as the oil/grease fire could re-ignite. Allow cooking vessel to cool down to 115°F (45°C) before opening lid.

GENERAL OPERATING

WARNING

- This product is designed for use with outdoor gas cooker appliances. Carefully read and understand the warnings, instructions and manuals that accompany your gas cooker appliance and propane tank.
- Never overfill the cooking vessel with water, oil or grease. If too much water or oil is inside the cooking vessel, it is possible for spillovers to occur when adding a basket filled with food product, or during a rolling boil. Spillover of hot liquids can cause severe burns and property damage.
- Children can fall into cooking vessel and drown in even a small amount of liquid. Keep cooking vessel out of reach of children. Do not store your cooking vessel with liquid inside.

LIQUID LEVEL DETERMINATION: Water, Oil or Grease

For use with cooking vessels that have and do not have a Maximum Fill Line

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

BOILING INSTRUCTIONS

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

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

For superior cooking results, follow these simple steps:

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

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

REMOVING BASKET FROM COOKING VESSEL:

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

WARNING

- Lift the far side of lid first to protect you from escaping steam and heat.
- Use extreme caution when lifting a food basket from heated liquids.
- Be certain cooker is turned off.
- In addition to an insulated mitt, wear shoes, long pants and shirt sleeves to prevent burns from splashing hot liquids.
- Food baskets in stockpots from 60-qt to 162-qt are very heavy and should be a 2-person operation.
- A 2-person basket Lift Assist Bar is recommended for cooking vessels of 100-qt to 162-qt size.

STEAMING INSTRUCTIONS

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

Models: 1124 24-qt • 1136 36-qt • 1144 44-qt • 1160 62-qt

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

FRYING INSTRUCTIONS

Use Bayou Classic® Models: 1101 10-Qt Fry Pot • 1150 14-Qt Fry Pot • 1124 24-Qt • 1136 36-Qt

WARNING

- **Outdoor gas cooker appliances do not have automatic thermostat controls so must be attended and monitored at all times during use. When cooking with oil/grease, a thermometer must be used to monitor temperature. Frying thermometers are available at most grocery stores. Oil/grease heated above 350°F (177°C) will ignite and catch fire causing property damage, personal injury or death.**
- **Before lighting cooker, always have all food product prepared and ready for frying. This will reduce future distractions and better enable proper monitoring of thermometer and heating oil.**
- **Never, never insert frozen or partially frozen food product into hot oil! Doing so will cause a violent boil over and grease fire! All food products MUST be completely thawed and towel dried to remove excess water.**
- **DO NOT cover cooking vessel with a lid during oil heat-up or frying. This can cause oil to heat faster, overheat, ignite and cause a fire.**
- **DO NOT fry in cookware larger than 36-Qt. capacity.**
- **DO NOT fry in Bayou Classic cookware having side-mount detachable spigots.**
- **DO NOT fry whole turkeys in basic stockpots.**
- **For frying whole turkeys, use only cooking vessels designed for that purpose; Bayou Classic Turkey Fryer Model: 1118**
- **Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and STOP COOKING IMMEDIATELY. This indicates the thermometer is not working properly.**
- **Wait for oil to cool to or below 115°F (45°C) before pouring into its plastic container. Hot oil can melt the plastic and cause severe burns or bodily harm.**

NOTE: Optimum frying temperature range is 325°F to 350°F (163°C to 177°C).

1. Add the determined amount of oil/grease into the cooking vessel.
2. Attach your thermometer to the pot, making certain the stem is immersed into the oil at least 1-inch.
3. Light the burner on your cooker as described in its instruction manual. **NOTE:** Spend a few moments to adjust the flame up and down to become familiar with flame adjustment process.
4. Reduce burner flame to lowest possible setting and carefully set cooking vessel with oil and thermometer onto the cooker.
5. Increase flame to desired level and monitor your thermometer. When using 3-quarts of oil or less, heat-up time to reach 325°F to 350°F will take from 3 to 5 minutes. Actual heat-up time will vary depending on type and amount of oil used, regulator setting, ambient temperature and wind.

6. When temperature reaches 325°F - 350°F, reduce burner flame to lowest level. Wearing a protective glove, remove thermometer from pot and attach to side of perforated basket with food product already placed inside.
7. Leaving burner flame at lowest setting, and wearing a protective glove, carefully and S-L-O-W-L-Y lower the basket, with thermometer attached and food product, into the cooking oil. **Inserting the food product into hot oil will cause a brief and furious spatter, and will quickly reduce oil temperature. Once spatter subsides, increase the flame so that temperature can return to 325°F - 350°F.**
8. Frying time will be fast so NEVER LEAVE COOKING UNATTENDED and constantly monitor your thermometer.
9. When frying is complete, first turn off gas supply at the cylinder valve, then close regulator valve. Do this before removing the basket from hot oil.
10. Wearing protective gloves, carefully remove basket from oil. Keep basket above the pot to drain.
11. After hot oil has sufficiently drained, carefully remove food from basket. Allow liquid to cool to 115°F (45°C) or below before moving cooking vessel.

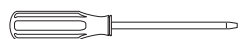
COOKING NOTE: When frying the very first basket of food product, the food may reach proper doneness **before** the cooking oil returns to the optimum frying range between 325°F to 350°F. This is normal. For subsequent basket loads of food, the oil should return to the 325°F to 350°F cooking range while the food product fries to proper doneness. As cooking process continues, a steady frying temperature can be maintained with burner flame adjusted to a lower setting.

ASSEMBLY INSTRUCTIONS - FOR MODEL # 1101

TOOLS REQUIRED:

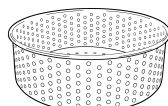


Adjustable Wrench

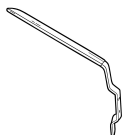


Phillips Head Screwdriver

PARTS INCLUDED:



1- Fry Basket



1- Basket Handle



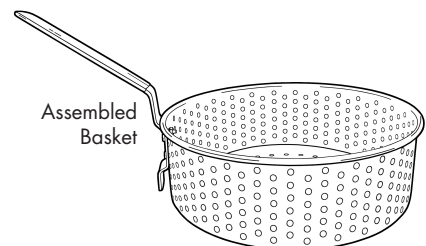
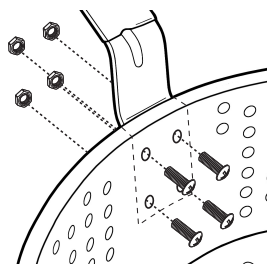
4 - Bolts 3/8-in



4 - Nuts

FRY BASKET ASSEMBLY

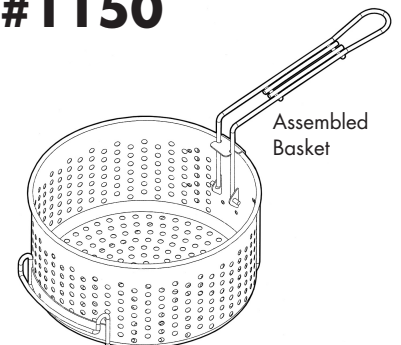
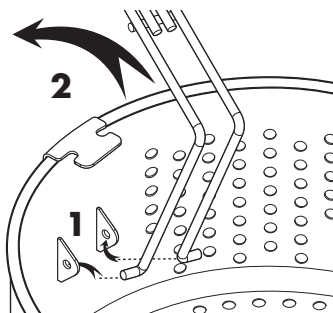
1. Remove fry basket and handle from the box and packing. Attach handle to the outside of basket as shown. Wrench tighten.



ASSEMBLY INSTRUCTIONS - FOR MODEL # 1150

FRY BASKET ASSEMBLY

1. Remove fry basket and handle from the box and packing.
 - STEP 1:** Insert both ends of handle into bracket inside pot.
 - STEP 2:** Apply pressure and secure into locked position. (**Tip:** Try clipping one side at a time.)



COOKING OIL

IMPORTANT FACTS TO KNOW:

1. The most common oils used for frying are vegetable oil, peanut oil and blends of vegetable/peanut oil.

2. Cooking oil typically does not burn when below its flashpoint temperature. The flashpoint (temperature at which oil will burn) ranges from 550°F to 700°F, depending on type of oil used, altitude, variable wind, and ambient temperature. NOTE: the flashpoint temperature is also called the "smoke point".
3. Cooking oil contained inside the confines of a stockpot, skillet or pan (vessel) is quite stable when below its flashpoint temperature. For example, if fire or ignition source (lit cigarette, match, spark, etc.) falls into oil at 350°F, the oil will extinguish the flame similarly to falling into water.
4. As heated cooking oil approaches its flashpoint temperature, it becomes unstable and begins to breakdown. As cooking oil breaks down, vapors are created that when mixed with oxygen will burn. When heated to very high temperatures, cooking oil vapors will **self-ignite**.
5. As cooking oil reaches its flashpoint and **self-ignites**:
 - The oil first becomes darker and emits an unpleasant odor.
 - At about 440°F, the oil begins emitting a pale vapor smoke.
 - At about 500°F, the smoke turns black.
 - Soon a heavy, thick black smoke belches out.
 - At about 600°F, a small flame flickers out from the oil. At this point the cooking oil has reached its point of self-ignition.
 - If the heat source below the vessel remains engaged, the flame will quickly grow.
 - All the while cooking oil burns, thick black smoke continues to belch forth.
 - Eventually, the burning cooking oil will self extinguish. The amount of time this takes depends on vessel and amount of oil (a cooking vessel with 3 gallons of oil will self extinguish in about 20-25 minutes after first flame emits).
6. Cooking oil can be re-used. Most cooking oils recommend using oil 4 - 5 times.
7. Each time you reuse oil, the oil deteriorates and the flash point temperature decreases.
8. 100% Peanut oil is considered a very stable cooking oil having a higher flashpoint temperature than other vegetable oils.

DANGER

Cooking oil that catches fire can emit a huge flame. For example, a small 12" skillet with only 1/2" deep of oil can create a flame 7 to 9-ft high! A large cooking vessel containing up to 3 gallons of oil can create a flame up to 15-ft high! This will ignite any nearby combustible material and structures.

OUTDOOR GAS APPLIANCES

Read and understand before using outdoor gas appliances. **SAVE THIS MANUAL FOR FUTURE REFERENCE.**

As with all outdoor cooking activities, careful attention must be maintained to ensure an enjoyable, fun and safe cooking experience. **This product is designed for use with outdoor gas cooker appliances.**

Carefully read and understand the warnings, instructions and manuals that accompany your gas cooker appliance and propane tank. Remember: Think Safety and use Common Sense!

WARNING

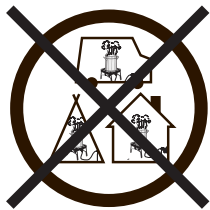
- **Outdoor gas cooker appliances do not have thermostat controls and must be attended and monitored at all times during use.**
- **Gas cooker appliances shall be used OUTDOORS ONLY.** DO NOT use in a building, home, garage, balcony, porch, tent or any enclosed area. Gas Cookers shall not be used on or under apartment, condominium balcony or deck. DO NOT install or use in or on recreational vehicles or boats.

⚠ DANGER ⚠

- **Never operate an outdoor gas cooker appliance unattended. A sober, adult must attend and monitor the appliance at all times during use.**
- **Never operate an outdoor gas cooker appliance within 10 feet (3.0m) of any structure, combustible material or other gas cylinder.**
- **Never operate an outdoor gas cooker appliance within 25 feet (7.5m) of any flammable liquids.**
- **Never allow oil or grease to get hotter than 350°F (177°C). If the temperature exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
- **Heated liquids remain at scalding temperatures long after the cooking process. Never touch the cooking appliance or cooking vessel until liquids have cooled to 115°F (45°C) or less.**
- **If a fire should occur, keep away from the appliance and immediately call your local Fire Department. Do not attempt to extinguish an oil or grease fire with water.**
- **Be cautious when in close proximity to any gas appliance. Falling or tripping near the appliance, or over an appliance hose, may result in the spilling or igniting of oil or splashing of boiling water, potentially causing personal injury and property damage.**

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

⚠ DANGER ⚠



CARBON MONOXIDE HAZARD

Outdoor gas appliances can produce carbon monoxide which has no odor. Using outdoor gas appliances in an enclosed space can kill you. Never use outdoor gas appliance in an enclosed space such as a camper, tent, boat, car or home.

LIMITED WARRANTY

Barbour International, Inc. ("Vendor") warrants to the original retail purchaser of this product and no other person, that if this product 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 product 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 on front page. 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 product, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, surface chips and cracks, discoloration, rust or other weather damage, after purchase.

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

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Safety Precautions & Warnings

Outdoor gas appliances do not have automatic thermostat controls so must be attended and monitored at all times during use.



WARNING



FIRE HAZARD



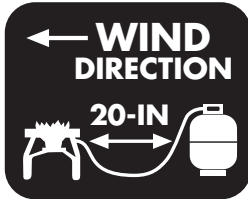
**READ MANUAL
BEFORE USE**



**NEVER LEAVE
UNATTENDED**



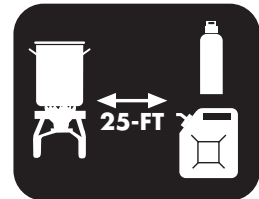
**OUTDOOR USE
ONLY**



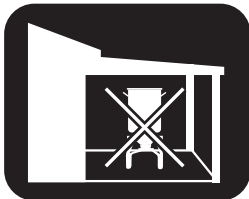
**INSURE PROPER
POSITIONING**



**KEEP AWAY FROM
FLAMMABLE
OBJECTS**



**KEEP FLAMMABLE
MATERIALS AWAY**



**NEVER USE UNDER
FLAMMABLE
OVERHANG**



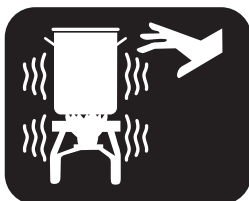
**NEVER USE ON
FLAMMABLE
SURFACES**



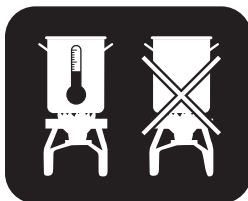
**KEEP CHILDREN
AND PETS AWAY
FROM COOKER**



**NEVER LEAN
OVER BURNER**



**HOT DURING AND
AFTER USE!**



**USE THERMOMETER
WHEN FRYING**



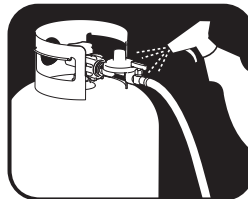
**NO LID ON POT
WHEN FRYING**



**TRIP HAZARD
WATCH YOUR STEP**



NO BARE FEET



**ALWAYS PERFORM
GAS LEAK TEST**



**KEEP FIRE
EXTINGUISHER
NEARBY**

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

Remember: Think Safety and Use Common Sense!