

Steamer/Fryer Conversion

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WARNING Failure to follow these instructions can result in fire or burn hazards and can cause personal injury, death and property damage
SPECIAL INSTRUCTIONS TO OWNER: Retain this information for future reference. This conversion provides safety warnings, set-up instructions and tips and recommendations for use with the steamer/fryer. Read and review this information completely before operating. It is very important that you read and understand this information and recognize the dangers involved in using this product.


DANGER
If you smell gas:
• Shut off gas to the appliance.
• Extinguish any open flame.
• Open lid.
• If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING
• For outdoor use only.
• Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
• An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.


Operational Warnings


All users must read this entire conversion before attempting to operate the steamer/fryer. Follow these safety precautions every time the steamer/fryer is used:

DANGER
1. Never operate this steamer/fryer unattended. Do not allow children to operate the steamer/fryer.
2. Never operate this steamer/fryer within 10 feet of any structure, combustible material or other gas cylinder or within 25 feet of flammable liquids.
3. Do not overfill the pan with water or oil.
5. Never allow the oil to get hotter than 400°F. If the temperature exceeds 400°F or if oil begins to smoke, a fire can start so immediately turn the burner and gas supply OFF.
6. Heated liquid can remain at scalding temperatures long after the cooking process. Never touch the cooking surface until the cooking liquid has cooled below 115°F.
7. If a fire should occur, keep away from the appliance and immediately call the fire department. Do not attempt to extinguish an oil/grease fire with water.


<p>This steamer/fryer is for outdoor use only! Do not operate in a building, garage, an any other enclosed area. Doing so could result in carbon monoxide buildup which could result in injury or death.</p>
<p>Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliances.</p>
<p>Do not store an LP (liquid propane) cylinder that is not connected for use in the vicinity of this or any other appliances.</p>
<p><b>EXPLOSION HAZARD</b> – Do not use the steamer/fryer as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.</p>

<p><b>CALIFORNIA PROPOSITION 65</b></p> <ol style="list-style-type: none"> <li>1. Combustible by-products produced when using this appliance contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.</li> <li>2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.</li> <li>3. For more information see <a href="http://www.P65Warnings.ca.gov">www.P65Warnings.ca.gov</a>.</li> </ol>
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	<p><b>Steamer/Fryer is EXTREMELY HOT during and after use. Failure to follow these warnings can cause burns to human skin, personal injury, death and property damage. Never leave unattended while in use.</b></p>
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	<p><b>FOR YOUR SAFETY – READ BEFORE OPERATING</b>                  If you do not follow these instructions exactly, a fire and personal injury or property damage can occur.</p>
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**SAFETY WARNINGS**



- This steamer/fryer becomes **EXTREMELY HOT** while in use and remains **EXTREMELY HOT** for a period of time afterwards and can burn human skin.
- The grill hood should remain open whenever the steam/fryer is in use.
- Wear grill gloves or oven mitts while using the steamer/fryer.
- The surfaces of the steamer/fryer are **EXTREMELY HOT** and may cause burns. Be careful when cooking food. Use gloves/mitts and long cooking tools. Be careful to protect yourself from hot surfaces and splashing from oil.
- Never allow oil temperature to exceed 400°F. Oil which exceeds 400°F can catch fire. Cooking oil is a highly flammable liquid. Avoid letting oil contact direct flames. If the temperature exceeds 400°F or if oil begins to smoke, **TURN THE BURNER AND GAS SUPPLY OFF** and wait for the temperature to drop below 350°F before relighting.
- **NEVER DROP OR TOSS FOOD INTO HOT OIL AS IT WILL CAUSE SPLASHING!** Never add frozen foods into hot oil. Frozen foods and water can cause oil or grease to overflow and splatter and cause burns to human skin. Food must be completely dry before immersing into hot oil or hot oil will overflow, which can cause burns and fire. When cooking with oil, turn off the burner before placing food into the oil and relight only after the food is submerged.

- Should a fire occur, stay completely away from the steamer/fryer and immediately call the fire department. **DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER** – doing so can cause flaming oil to spread. Cover the steamer/fryer with a metal lid or use kitchen fire extinguisher.
- Do not attempt to lift or move the oil pan with hot oil in it.
- Do not attempt to touch the steamer/fryer until the cooking liquid has cooled below 115°F.
- Never overfill the pan with water or oil.
- The steamer spacer must be removed before frying.
- **Keep children and pets away from the steamer/fryer at all times. Do not allow children to operate the steamer/fryer.**
- When cooking with oil or grease, **HAVE A TYPE BC OR ABC FIRE EXTINGUISHER AVAILABLE IN THE EVENT OF A FIRE.**
- This steamer/fryer is not equipped with an automatic temperature control. Operator must monitor and maintain proper oil temperature while cooking.



Improper installation, adjustment, alteration, maintenance or use can cause personal injury, death and property damage.

## SETUP

The steamer/fryer conversion will work with the Paradise Grills GS/GSL-32 or GXL-45 grill. Read this entire instruction sheet before use.

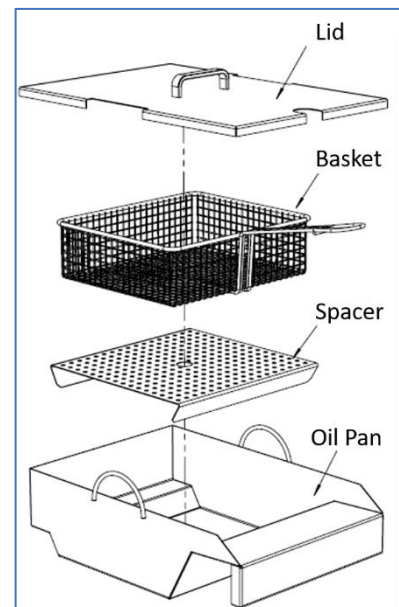
1. Unpack and remove all packing materials.
2. Wash and dry all steamer/fryer components.
3. Remove the left or right-hand grate from the grill.
4. Remove the two flame tamers from the same side.
5. Place the steamer/fryer conversion into the opening, as shown below, so the pan rests directly on the flame tamer support pins.
6. Add water or oil when needed. Approximately 1 1/3 gallons of oil are required to fill to the pan's MAXIMUM LEVEL line.

Your steamer/fryer is now ready for use! See your grill Operator Manual for more information.

## TIPS & RECOMMENDATIONS

### STEAMING

1. Add water to the shallow part of the pan and add the spacer.
2. Light the burners and bring the water to a boil. Adjust burner output to keep water at a slow boil.
3. Add food to the basket, lower the basket into the pan, and cover with lid.
4. Use grill mitts to remove the lid and lift out the basket.
5. When cooking is complete, turn grill burners to OFF and let the water cool.



**WARNING**

This steamer/fryer becomes **EXTREMELY HOT** while in use and remains **EXTREMELY HOT** for a period of time afterwards and can burn human skin.

**FRYING**

1. The following oils have a high "smoke point" and are recommended to use for deep frying: olive, peanut, canola, corn, grape seed, safflower, sunflower, and vegetable.
2. Add cooking oil to the MAXIMUM LEVEL line. **DO NOT OVERFILL**. Light burners beneath the basket and turn to HIGH. Heat to 350°F. Use a candy/fryer thermometer with a clip to continually monitor oil temperature.
3. Add food to the basket and lower it into the pan. Food must be completely dried to avoid splatter and burns. Do not drop or toss food into the pan. When cooking with oil, turn off the burner before placing food into the oil and relight only after the food is submerged.
4. When the oil temperature again reaches 350°, decrease burner temperatures to maintain. Carefully monitor the oil temperature until cooking is complete.
5. When cooking is complete, turn grill burners to OFF and let the oil completely cool.

**CLEANUP**

- Do not leave oil in unit outside. It will rapidly go rancid and attract wildlife.
- Let oil cool until it is safe to handle, then drain, filter, and store in a cool dark location.
- Clean all components with Dawn, or other degreasing cleaner, and hot water. Dry and store in a safe place.
- Do not pour used oil down the sink. Oil disposal options include pouring it into a sealable metal container or gallon milk jug, and discard it in the trash, or finding a local restaurant or cooking oil recycling drop-off point in your area.