

# BAYou CLASSIC<sup>®</sup>

## CARE AND USE INSTRUCTIONS

### **WARNING**

*Read and understand before using this product.*

1. **Never leave cooker unattended.** Most accidents occur as a result of leaving the cooker unattended.  
**When Frying...** a cooker left unattended may eventually overheat, resulting in a serious grease fire.  
**When Boiling...** a cooker left unattended may eventually boil over. Water can splash down on the burner and put out the fire resulting in propane gas being released out into the cooking area.  
**When Steaming...** a cooker left unattended may eventually evaporate all the water inside the steam pot. If water is allowed to evaporate completely, the heat from this cooker will melt a hole into the bottom of the pot, resulting in a loss of the pot and the food inside.
2. This is an ATTENDED appliance. Do NOT leave this appliance unattended while heating oil, grease or water, cooking food or when hot after use [oil, grease or water above 100°F(38°C)]. Heated liquid can remain at scalding temperatures long after cooking has ended.
3. NEVER overfill the cooking pot with oil, grease or water.
4. Failure to completely thaw and dry food may cause oil or grease to overflow. When frying with oil or grease, all foods products MUST be completely thawed and towel dried to remove excess water. Follow instructions in this manual for frying foods.
5. Do NOT place an empty cooking vessel on the appliance while in operation. The intense heat will melt an empty pot. Use caution when placing anything on the cooking vessel.
6. Always wear shoes while cooking. Always wear mitts when handling the cooker, pots, and accessories.

### **Stainless Steel Cookware**

1. Before using for the first time, wash in hot soapy water. Dry immediately to prevent water spots. To prevent scratches, avoid using sharp utensils when cooking.
2. Discoloration of the stainless steel will result if the pieces are allowed to overheat excessively. For hard-to-clean stains or discoloration of the stainless steel, use a nonabrasive stainless steel 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.

# Safety Precautions & Warnings



**HOT!**

Unit is extremely hot during and after use. Allow 2 hours for unit to cool down before touching.



**NEVER**

cover pot with lid when preheating oil or frying.



**NEVER!**

let children or pets near the cooking area during and after use.



**NEVER!**

No barefeet or sandals when cooking.



**ALWAYS**

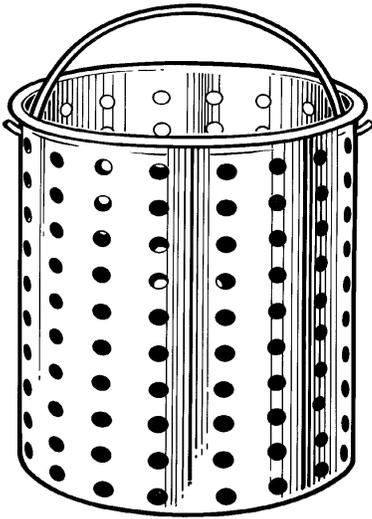
wear protective mitts, gloves, goggles and long sleeve clothing when cooking.



**ALWAYS**

use an accurate thermometer to monitor temperature when preheating oil or frying.

## Outdoor Cooking Accessories

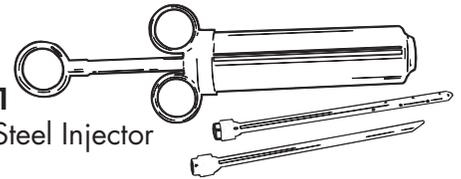


**Stainless Steel  
Additional or  
Replacement  
Baskets are also  
sold separately**



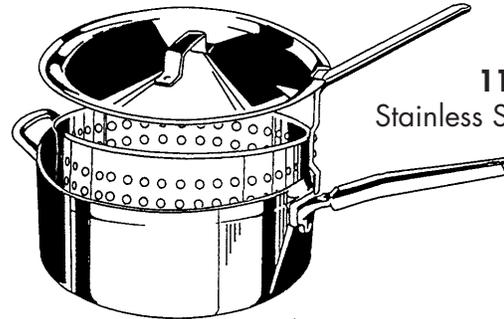
**4895**

Basket Lifting Bar



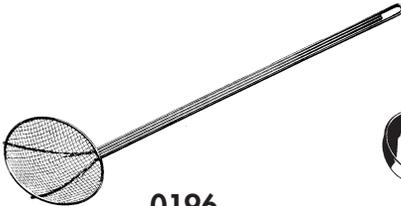
**5011**

2-oz. Stainless Steel Injector



**1101**

Stainless Steel Fry Pot



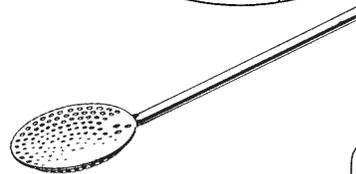
**0196**

36" Nickel-Plated Skimmer



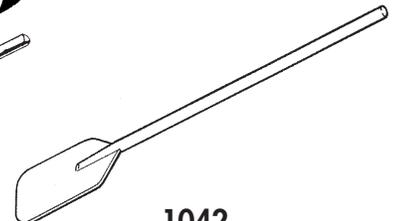
**0618**

24" Perforated Skimmer



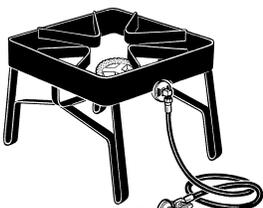
**0723**

24" Aluminum Ladle



**1042**

42" Stainless Steel Paddle



**1114**

Stainless Steel  
Outdoor Patio Stove™



**KAB4**

30 PSI Banjo Cooker  
17" x 17" Cooking Surface



**SP10**

High Pressure  
Outdoor Gas Cooker



**DB350**

Double Burner  
Outdoor Gas Cooker

**1-800-864-6194**

Monday - Friday (8:00am - 5:00pm CST)

Visit our web-site at [www.thebayou.com](http://www.thebayou.com)

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