



OUTDOOR DOUBLE BURNER STOVE

ITEM: 95534



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER).

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: (909) 628-0880 MON-FRI 9AM TO 3PM PST

IMPORTANT SAFETY INFORMATION



GENERAL SAFETY WARNINGS

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric fire and/or serious injury. Save all warnings and instructions for future reference.

Read these instructions for use carefully. Familiarize yourself with the appliance before connecting it to a gas cylinder. Keep these instructions for future reference. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Follow all warnings and instructions when using the appliance.

- **DO NOT** allow persons to operate or assemble the product until they have read this manual and have developed a thorough understanding of how it works.
- **DO NOT modify this product in any way.** Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- **NEVER** operate this appliance unattended.
- **NEVER** operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
- **NEVER** operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- **NEVER** allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°C (200°C), or if oil begins to smoke, immediately turn burner or gas supply OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. **NEVER** touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from appliance and immediately call your fire department. **DO NOT** attempt to extinguish an oil or grease fire with water.
- If you smell gas: Shut off gas to the appliance at the tank. Extinguish any open flame. If odor continues, keep away from the appliance and immediately call your fire department.
- **DO NOT** leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
- Keep children and pets away from burner at all times.
- The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
- For **OUTDOOR** use only. **DO NOT** use in a building, garage or any other enclosed area. **DO NOT** use in or on recreational vehicles or boats. **NEVER** use this appliance as a heater.
- **DO NOT** operate appliance under ANY overhead construction. Keep a minimum clearance of 10 feet (3 m) from the sides, front and back of appliance to ANY construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
- Use **ONLY** on a level, stable non-combustible surface like bricks, concrete or dirt. **DO NOT** use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.

IMPORTANT SAFETY INFORMATION

- Keep the fuel supply hose away from any heated surfaces.
- To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve, leave the burner valve closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. **DO NOT** use the appliance if there is a leak. Replace the faulty parts.
- Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.
- When cooking with oil or grease, a thermometer **MUST** be used.
- **NEVER** allow oil or grease temperature to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, **IMMEDIATELY** turn burner off.
- When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire **DO NOT** attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
- **NEVER** overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
- When frying with oil or grease, all food products **MUST** be completely thawed and towel dried to remove excess water. Failure to completely thaw and dry food may cause oil or grease to overflow. Follow instructions in this manual for frying foods.
- When frying, slowly submerge food products into the oil or grease. **DO NOT** drop.
- **DO NOT** place an empty cooking vessel on burner while in operation. Use caution when placing anything in the cooking vessel while burner is in operation.
- In the event of rain, hail, sleet or other forms of precipitation, while cooking with oil or grease, **IMMEDIATELY** turn off burner(s) and gas supply, then cover cooking vessel.
- **DO NOT** move the appliance when in use. Allow unit to cool to 115°F (45°C) before moving or storing.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- In case there is a fire, call the local fire department or dial 911. Stay clear from flames. **DO NOT** attempt to extinguish an oil or grease fire with water.
- Use only accessories, such as cooking vessels recommended by the manufacturer, to allow safe and proper performance of the product. Never use a cooking vessel larger than the capacity and diameter recommended by the manufacturer.
- This product is not intended for commercial use.
- **ALWAYS** allow the appliance to cool before covering with patio cover.
- **ALWAYS** cover the appliance, with patio cover (if supplied), when not in use.
- In the event the appliance has been exposed to water, tilt the appliance forward and allow water to drain from the burners before attempting to ignite.
- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve on supply cylinder.

IMPORTANT SAFETY INFORMATION

- Use appliance only with LP (propane) gas and the regulator/valve assembly supplied. • Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicle and/or boats.
- **NEVER** use LP tank if visibly rusted, damaged, or out of date.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect the safety or use of appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. See product sheet for hose & regulator information.
- **DO NOT** block holes in bottom or sides of appliance.
- **ALWAYS** close LP tank valve and remove coupling nut before moving LP tank from specified operating position.
- **NEVER** store a spare LP tank under or near appliance or in enclosed areas. **NEVER** fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. Failure to follow these instructions exactly could cause a fire resulting in death or serious injury.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
- Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Turn **OFF** all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only – **DO NOT** use tools to disconnect. Install safety cap onto LP tank valve. **ALWAYS** use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). **DO NOT** store an LP tank in enclosed spaces such as a carport garage, porch, covered patio or other building. **NEVER** leave an LP tank inside a vehicle, which may become overheated by the sun.
- Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- Inspect and test the folding tables on the side to make sure they are locked.
- The LP tank used with your appliance must meet the following requirements: Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20 lb. (9 kg.) capacity maximum. Be constructed and marked in accordance with specifications for LP tank 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. The propane cylinder used with this appliance must include a collar to protect the cylinder valve.

IMPORTANT SAFETY INFORMATION

- LP tank valve must have: Type 1 outlet compatible with regulator or appliance. Safety relief valve. • UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve. LP tank must be arranged for vapor withdrawal.
- LP gas is non-toxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.
- Leak test must be repeated each time LP tank is exchanged or refilled. **DO NOT** smoke during leak test. **DO NOT** use an open flame to check for gas leaks.
- Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.
- Use a clean paintbrush and 50/50 soap and water solution. Use mild soap and water. **DO NOT** use household cleaning agents. Damage to gas train components can result. Brush soapy solution onto all weld seams and entire valve area.



DO NOT use appliance until leaks are checked. If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department.

- When the griddle is not in use, turn off all control knobs and LP cylinder valve. If growing bubbles appear, do not use or move the fuel tank. Contact an LP gas supplier or your fire department.

NEVER move the griddle while it is hot or in use.

- Maximum weight on side shelf is 10lbs.
- The grease tray must be inserted into the griddle and emptied after every use. **DO NOT** store or remove grease until the tray has completely cooled off.
- The stove, plancha, comal and cso may be wiped down with soap and water.



SAVE THESE WARNINGS

PRODUCT INFORMATION

58,000 BTU Outdoor Gas Propane Double Burner Stove Cook Station Flat Top Griddle & Deep Fryer BBQ Grill Camp Side Table

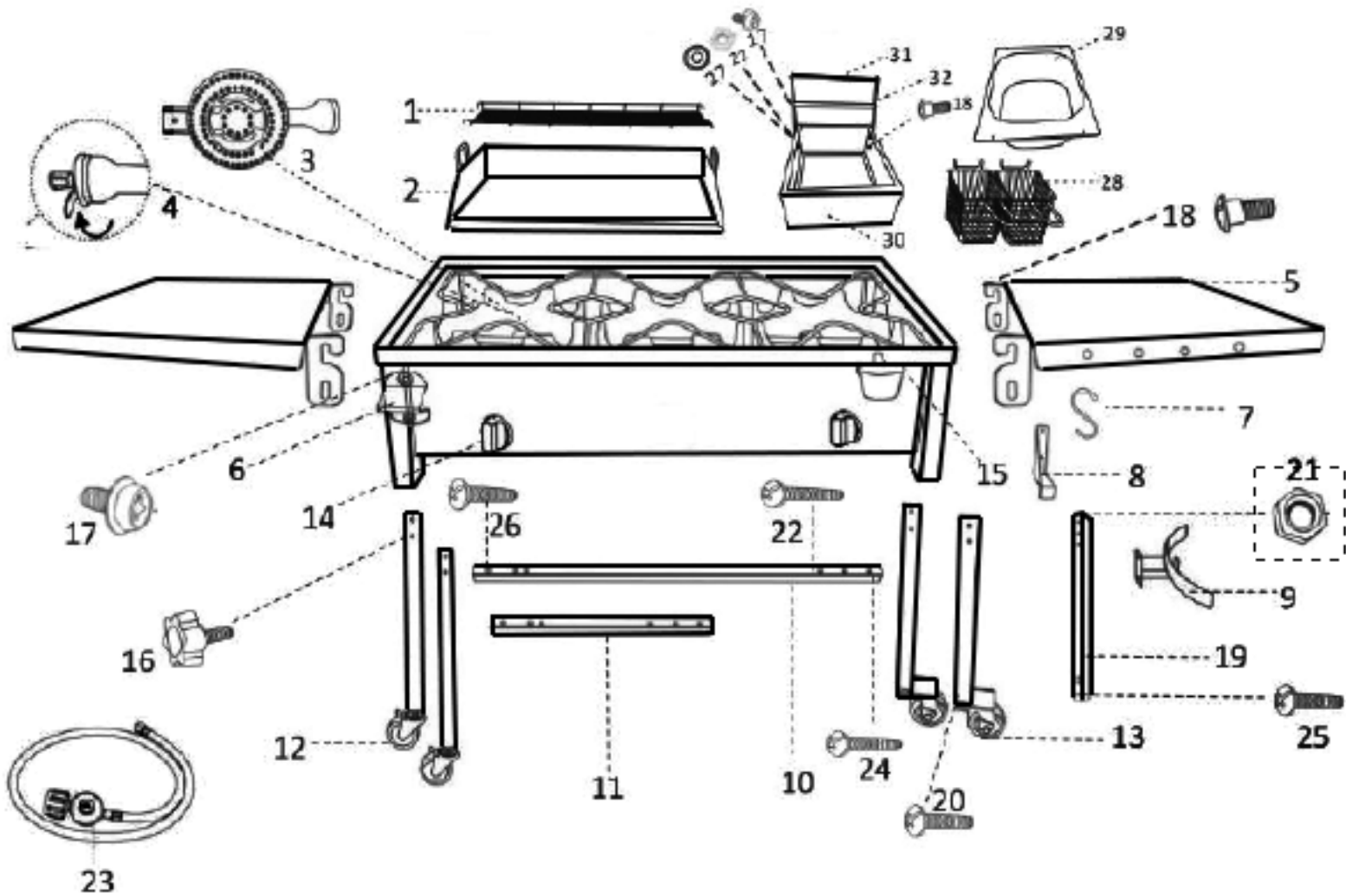
The Barton Outdoor Camping Propane Double Burner Stove Station features triple 87,000 BTU propane stoves and convenient drop-down side tables made to be compact and portable for a diverse selection of outdoor cooking applications. This outdoor cooking stove is perfect for on-the-go cooking when bringing friends or family for some outdoor camping and adventure fun. Easily transport the triple burner stove on and off the campsite using its built-in swivel caster wheels for quick mobility and easy transport.



FEATURES

- 58,000 BTU
- The pot support area is made with Iron that has been finished with a high heat resistant coating. We use an open cruciform shape in order to keep a secure foundation while still allowing the most heat transmission to your cooking surface.
- Temperature control knobs
- CSA Certified regulator
- For use with stainless steel griddle or other similar products
- Stainless steel racks and hooks
- Comes with an oil collecting cup for griddle
- Drop down side tables for compact storage

ELECTRODES



Tools needed for assembly

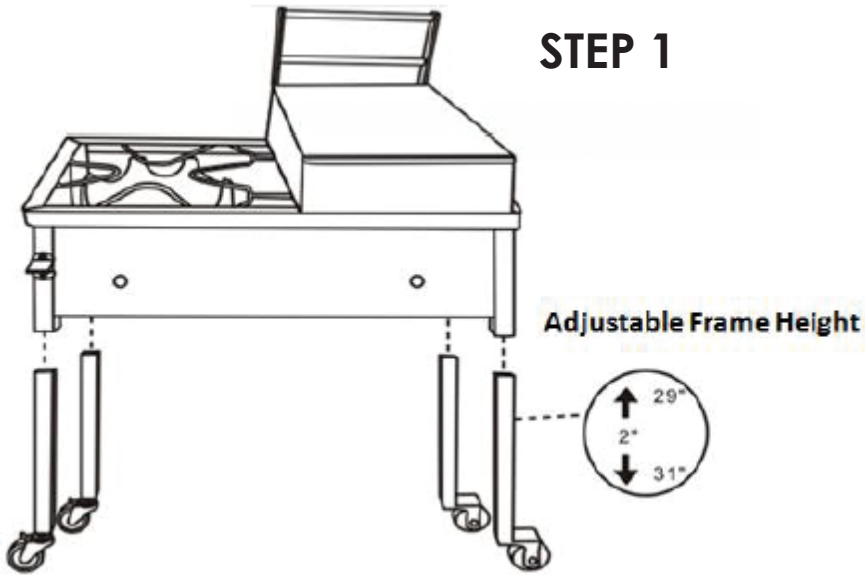
- ✓ **Screwdriver**
- ✓ **Adjustable Wrench (or 10mm wrench)**
- ✓ **Ignition lighter**

Parts List

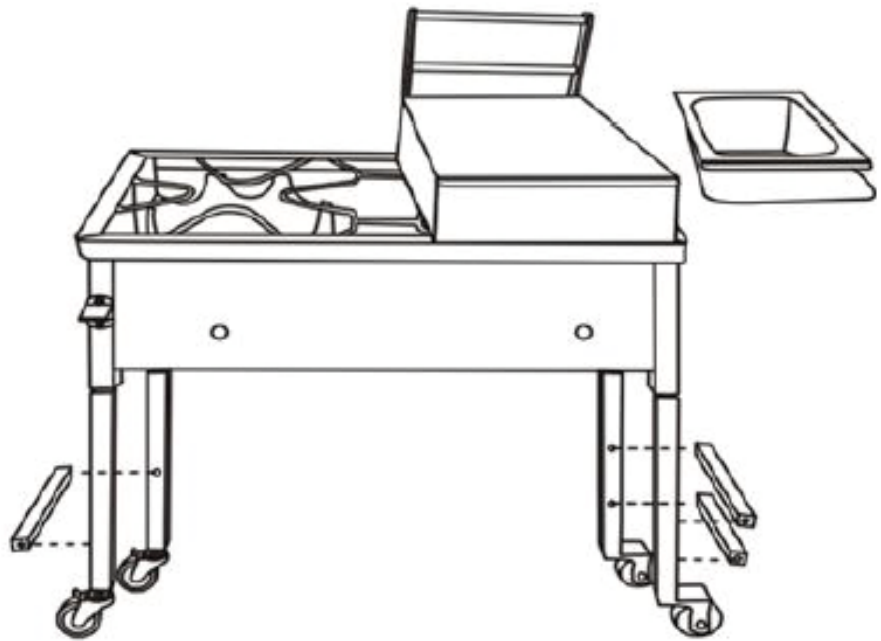
#	DESCRIPTION	QTY	#	DESCRIPTION	QTY	#	DESCRIPTION	QTY
1	Steel rack	1	12	Leg w/ wheel lock	2	23	PSI Regulator hose	1
2	Griddle	1	13	Leg with direction wheel	2	24	Screw 6x70mm	1
3	Cast iron burner	2	14	Range knob	2	25	Screw 6x40mm	4
4	Air damper	2	15	Oil cup	1	26	Screw 6x45mm	1
5	Movable pallet	2	16	Screw 6x12mm	8	27	Ring 6x15mm	2
6	Bottle opener	1	17	Screw 6x16mm	2	28	Basket	2
7	Hook	4	18	Screw 6x16mm	12	29	Tanks	1
8	Hook for gas tank	1	19	Gas tank stand	1	30	Support frame	1
9	Propane holder	1	20	Screw 6x55mm	6	31	Pipe	2
10	Leg spacer 71x2.5x2.5cm	1	21	Nut	9	32	Flat bar	2
11	Leg spacer 32.5x2.5x25cm	3	22	Screw 6x60mm	1			

ASSEMBLY

STEP 1

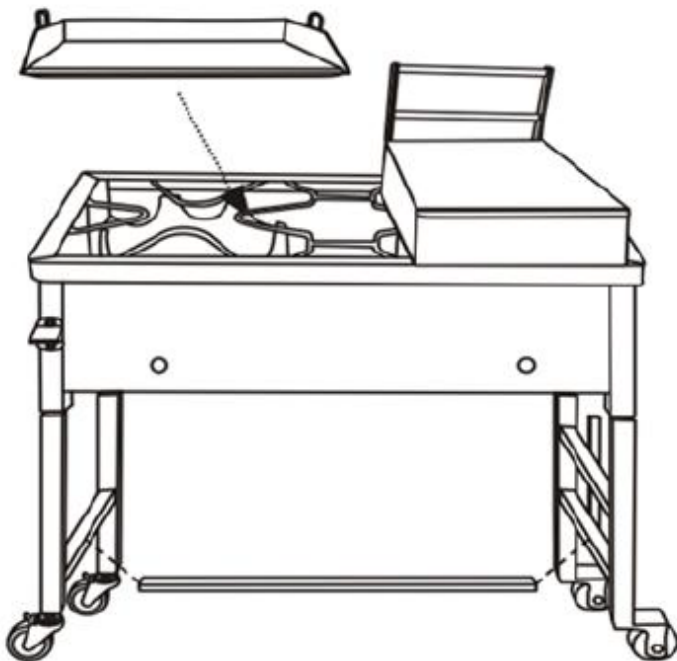


STEP 2



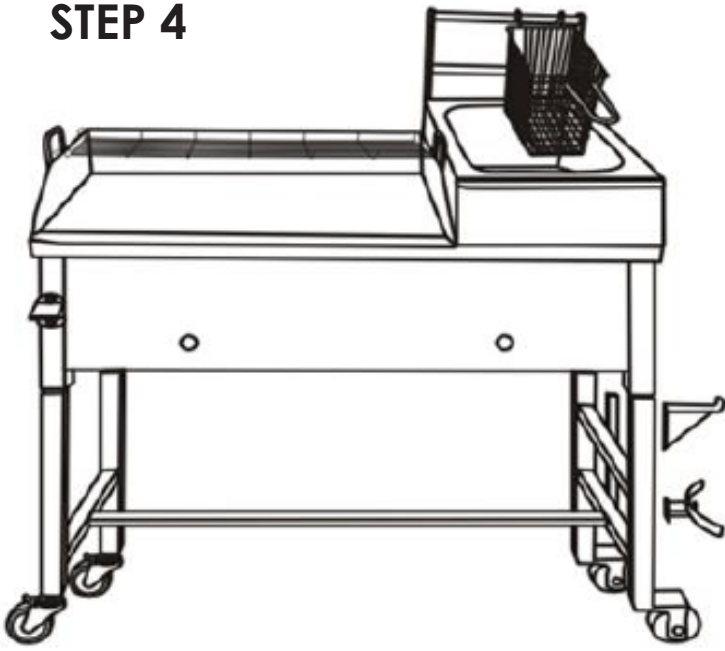
Side View

STEP 3



OPERATION

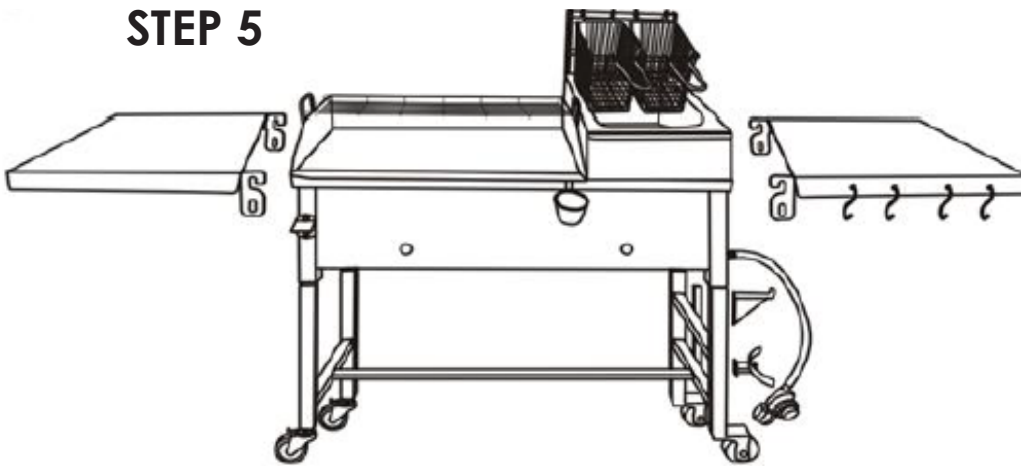
STEP 4



Side View



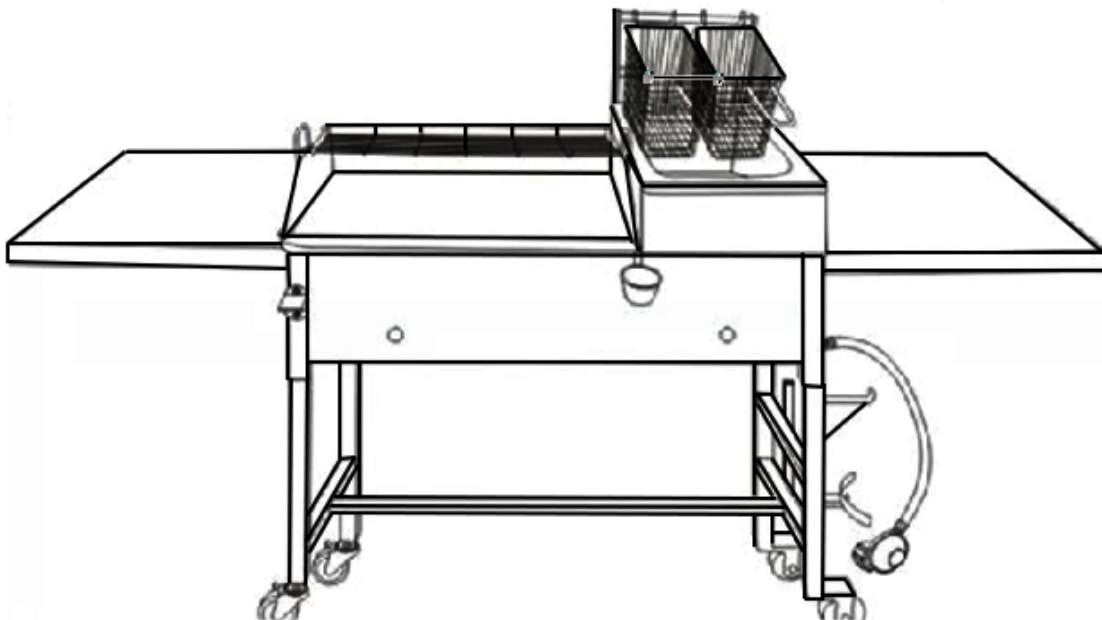
STEP 5



Side View



Finished



OPERATION

Begin the following steps ONLY after performing a leak test and no leaks are detected.

STEP 1: Make sure the wheels are locked to prevent it from moving during operation.



STEP 2: Hold a lighter near the burner.



STEP 3: • Light burner; rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. The air damper mounted on the back of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.

STEP 4: Place the griddle on top of the cooking surface to cook.

STEP 5: To turn off the stove: Turn all knobs to OFF position. Turn LP tank OFF by turning hand wheel clockwise to a full stop.

If the flame is accidentally extinguished, turn the appliance valves OFF and WAIT 5 minutes before attempting to ignite.

NOTE: Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/ hose / regulator specified by manufacturer. See product sheet for hose & regulator information.

MAINTENANCE

CLEANING THE BURNER: Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance. To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). **NOTE:** Water or air pressure will not normally clear a spider web.

STEPS FOR CLEANING THE BURNER

STEP 1: Remove orifice/valve from burner.

STEP 2: Look inside the burner tube for nests, webs, or mud.

STEP 3: To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a long flexible wire or use an air hose.

STEP 4: Inspect and clean the burner if needed.

STEP 5: Reattach orifice/hose to burner.

COMPONENT CLEANING

BURNER: Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.

COOKING SURFACES, POTS AND PANS: Clean the cooking surface with soapy water and a nylon cleaning pad.

- After appliance has cooled, wipe areas where paint and finish have burned off to minimize rusting.
- When cooking with oil or grease, a thermometer must be used.
- Introduction of water from any source into the cooking oil or grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil and grease, all food products **MUST** be completely thawed and towel dried to remove water before being immersed in the fryer.
- Be sure thermometer is in good working condition. To check the thermometer, insert it into a pot of boiling water and ensuring that it registers approximately $212^{\circ}\text{F} \pm 20^{\circ}\text{F}$ ($100^{\circ}\text{C} \pm 10^{\circ}\text{C}$). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.
- **DO NOT** over fill the pot with cooking liquid. **NEVER** fill appliance more than half full of cooking liquid or past the maximum fill line (a permanent marking on fryer).
- If cooking liquid has spilled and ignited, do not attempt to extinguish with water. Immediately turn gas supply **OFF** at the supply cylinder and: Extinguish flames using a BC type fire extinguisher as recommended by the fryer manufacturer; or Smother flames with dirt or sand.
- In case there is a fire, call the local fire department or dial 911.
- To avoid accidental burns from burner flame or hot cooking liquid, turn the burner off before inserting or removing food from the fryer.
- When removing food from the fryer, be sure to avoid burns from hot cooking liquid drippings.

DISCLAIMER

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.



SAVE THESE INSTRUCTIONS

Questions, problems, missing parts?



Before returning to your retailer, our exceptional customer service is here to help.

Call Us: 909.628.0880

Email Us: customer@bartonliving.com

Hours of Operation: 9am - 4pm (Monday - Friday)

PRODUCT MADE IN CHINA