



STAINLESS STEEL STOCK POT W/ BASKET

ITEM # 99937 21QT, 99938 32QT, 99939 53QT, 99940 74QT, 99941 104QT



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

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

FOR QUESTIONS, PLEASE CALL CUSTOMER SERVICE: 909.628.4900

SAFETY WARNINGS

WARNING

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

The warning and safety instructions in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when operating or cleaning tools and equipment. Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand before operating the product.

1. Prior to your first time use, you should wash the The pot and basket with warm soapy water and a soft cloth to remove any oil residue from the manufacturing process followed by a fresh water

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.

- 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.

SAVE THESE WARNINGS.

USING THE STOCKPOT

PASSIVATION

It's a good idea to passivate with an acid based solution. Fill the pot and basket with StarSan or other acid sanitizing solution at the recommended strength and at a temperature of 70-80oF for 20 minutes, followed by an air dry.

SANITIZING

We recommend you sanitize your pot and basket with StarSan or other acid based sanitizer per the recommended directions prior to use.

NEVER USE

- Stainless Steel Scrubbing Pads or Scotch Bright pads - these will remove the protective oxide layer on the stainless and cause discoloring, and in some cases, surface rust can form.
- Chlorine bleach, or Chlorine based products - These will cause pitting of the stainless steel, which can not be repaired.

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.

DANGER

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.

• **ADULT SUPERVISION REQUIRED:** Children can fall a 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.

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.

Questions, issues or missing parts?

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



Call Us: 909.628.0880

Email Us: customer@bartonliving.com

Hours of Operation: 9am - 3pm PST Monday - Friday

MADE IN CHINA