

Buck Stove Fryer Installation & Operation Manual

CAUTION

Please read this entire manual before assembling and operating this fryer. Keep children, furniture, and all combustibles away from any heating appliance.

SAVE THESE INSTRUCTIONS

SAFETY NOTICE

Failure to follow these instructions can result in property damage, bodily injury, or even death. For your safety and protection, follow the instructions outlined in this manual.

THIS FRYER NEEDS PERIODIC INSPECTION AND REPAIR FOR PROPER OPERATION. CONSULT THE OWNER'S MANUAL FOR FURTHER INFORMATION. IT IS AGAINST FEDERAL REGULATIONS TO OPERATE THIS FRYER IN A MANNER INCONSISTENT WITH THE OPERATING INSTRUCTIONS IN THE OWNER'S MANUAL.

FOR OUTDOOR USE ONLY.

MADE IN THE USA

Manufactured by Buck Stove

200 Ethan Allen Drive, Spruce Pine, NC 28777

www.buckstove.com / (828) 765-6144

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CAUTION

- Keep away from children.
- Supervise children in the same vicinity as this fryer.
- Alert children and adults to the hazards of high temperatures.
- Hot while in operation! Keep clothing, furniture, and other combustibles away. Contact may result in skin burns!
- **Do not over-fire your unit.**
- **Never** allow your fryer to get so hot that it becomes red.
- Installation must comply with local, regional, state, and national codes and regulations.
- Consult local building, fire officials, or authorities having jurisdiction.

WARNING

CAUTION!!! HOT OIL AND WATER DO NOT MIX
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- **Wash the fryer with dishwashing detergent and warm water before use!**
The inside of the unit has been sprayed with cooking oil to prevent rust.
- Always thoroughly dry the inside of the fryer before adding oil. Use caution when placing frozen or wet food in the fryer. Always make sure food is fully thawed and excess moisture is removed before use. Not doing so will cause the oil to erupt violently and may lead to personal injury or property damage.
- Always use caution when lighting the fryer. Make sure the needle valve near the regulator on the hose is closed. Open the valve on the propane tank. Hold a long stem lighter through the slot with a flame and slowly turn the needle valve on the hose until the fryer is lit. You may have to adjust your air shutter in or out depending on your location and allow more or less air to the burner. What you are looking for is a good consistent flame. Not popping and cracking noise. Do not allow the gas to build in the exhaust pipe. If the fryer does not ignite within 3 seconds, close the needle valve and wait 1 minute before attempting to light the fryer. Never place your body in front of or near the opening of the exhaust pipe. Doing this may cause an explosion and may lead to personal injury or property damage.

- Always use caution when placing food in the fryer. Never drop food in the fryer. Doing this may cause the oil to splash and may lead to personal injury or property damage.
- Only use this fryer on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the fryer.
- Proper clearance of 10 feet between the fryer and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or structures should be maintained at all times when the fryer is in use.
- Do not use this fryer for other than its intended purpose.
- **For outdoor use only.** Do not operate the fryer indoors or in enclosed areas. In windy weather, place the fryer in an outdoor area that is protected from the wind, with the fryer facing the wind.
- When opening the lid, make sure it is pushed all the way back so it rests against the exhaust pipe. If the lid is not resting against the exhaust pipe it could fall back to a closed position and cause bodily injury.
- **Use caution when opening the fryer lid.** Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- Place the fryer in an area where children and pets cannot come into contact with the unit. Close supervision is necessary when the fryer is in use. Do not leave the fryer unattended when in use. Oil will remain hot for as long as 3 hours, use caution until the oil has cooled down.
- Do not use the fryer near gasoline or other flammable liquids, gases, or where flammable vapors may be present.
- Use caution when assembling and operating your fryer to avoid scrapes or cuts from sharp edges of metal parts.
- Never move the fryer when it is in use or when it contains hot oil.
- After each use, clean and dry the fryer thoroughly and re-apply a light coat of nonstick cooking oil to the interior to prevent rusting as explained in the “Proper Care & Maintenance” section of this manual. Cover the fryer to protect it from the weather.
- Use caution when lifting or moving the fryer to prevent strains and back injuries. Moving the fryer may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine the proper size and type of fire extinguisher.

- Accessory attachments not manufactured by New Buck Corporation for these products are not recommended and may lead to personal injury or property damage.
- Store the fryer out of reach of children and in a safe location when not in use.
- Do not attempt to service fryer other than normal maintenance as explained in the “Proper Care & Maintenance” section of this manual. Major repairs can be authorized by New Buck Corporation only.
- Caution!! Be sure to secure the propane tank to the cart by sitting it in the hole provided at the base of the cart.
- Use caution when transporting the fryer, especially in a vehicle. Make sure you tie down the fryer securely, so it will not move.
- **USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR FRYER. FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

THE DESIGN OF OUR BUCK STOVE FRYER

The Burner/Flue is positioned 4" above the bottom of the oil reservoir. It's a round burner so this prevents the food batter from collecting on the Burner/Flue and allows it to fall to the bottom of the reservoir. The fire burning inside the Burner/Flue safely heats the oil. Since heat rises, the cooking chamber, which is above the Burner/Flue, can reach temperatures sufficient enough to fry food. But the temperature of the oil in the VEE (The Cool Zone), never gets hotter than 120°, which isn't hot enough to burn or scorch the batter. This keeps the oil cleaner, after cooking. This will give you an estimated 70% reduction in oil use.

Above the line is the 350-degrees

In the cooking chamber

Fire Burns Inside

The burner/Flue

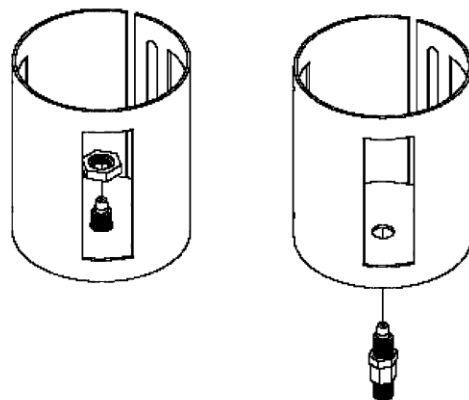
Below the line is the cool zone. The temperature never exceeds 120 degrees and doesn't burn up your food or sediments. Allowing your oil to last longer.

PROPER CARE & MAINTENANCE

- Drain oil by placing a 5-gallon bucket under the ball valve on the back of the fryer. Slowly open the ball valve. Let the oil drain into the bucket, after it stops carefully tip the fryer back to get the remaining oil into the bucket.
- Remove any excess oil left behind, lay the fryer on its side and hose out, or fill the fryer with water and heat, take a flexible spatula or scraper and get under the burner tube and scrape, drain water, and remove excess water from the inside of the cooker with a sponge or dry cloth. Make sure you spray with a nonstick cooking spray to prevent rusting.
- We recommend changing the oil after 25-30 normal cook sessions and straining the oil every 5 cook sessions. This will double the oil's life expectancy, due to the fryer's special design.
- **Note:** The current propane tanks are equipped with a safety valve (OPD Valve) that restricts the output of the propane in case the hose is cut or burned. If this valve closes you will only get a small yellow flame. To reset the OPD Valve. Close the propane tank valve. Close the needle valve. Remove the black nut holding the hose to the tank. Reattach the hose. Open the tank valve very slowly, approximately 1 ½ to 2 turns. Open the needle valve and relight the fryer.

CHANGING JET ORIFICE

- Remove the screw from the air shutter.
- Unscrew the jet inside the air shutter.
- Replace jet with new jet.
- Reinstall the screw in the air shutter to the fryer.



OPERATING INSTRUCTIONS

- **Wash the fryer with dishwashing detergent and warm water before use!**
The inside of the unit has been sprayed with cooking oil to prevent rust.
- Hook up regulator hose to a propane tank.
- Locate the baskets on the basket holder and fill the reservoir approximately 3-4 wires from the top of the basket.
- Close the needle valve near the regulator on the fryer. Open the valve on the propane tank.
- Always use caution when lighting the fryer. Make sure the needle valve near the regulator on the hose is closed. Open the valve on the propane tank. Hold a long stem lighter through the slot with a flame and slowly turn the needle valve on the hose until the fryer is lit. You may have to adjust your air shutter depending on your location and allow more or less air to the burner. Do not allow the gas to build in the exhaust pipe. If the fryer does not ignite within 3 seconds, close the needle valve and wait 1 minute before attempting to light the fryer. Never place your body in front of or near the opening of the exhaust pipe. Doing this may cause an explosion and may lead to personal injury or property damage.
- Open the needle valve to increase temperature. Some adjustments may be required for the air depending on your location.
- Operate ONLY in well-ventilated areas.
- Bring oil to approximately 300-350 degrees to begin frying food.
- If storing the fryer without oil, always spray the inside with nonstick cooking spray after cleaning to prevent rust.

COOKING BASKETS

4" depth x 11" length x 5.5" width of the baskets will hold 8-10 catfish fillets for each basket.

FREQUENTLY ASKED QUESTIONS

- **How much oil goes in the fryer?** As a general rule locate the baskets on the basket holder and fill the reservoir approximately 3-4 wires from the top of the basket. DO NOT OVERFILL. IT IS EASIER TO ADD THAN TAKE AWAY! Oil expands when hot.
- **How much time does it take to heat the oil?** Around 12-14 minutes. These times are for propane.
- **How much food does each basket hold?** 8-10 catfish fillets per basket.
- **How many people will fryer feed per hour?** 25-30 per hour.
- **How long can you cook on a 20lb propane tank?** 5-8 hours
- **How to clean fryer?** Drain oil, remove any excess oil left behind, lay the fryer on its side and hose out, or fill the fryer with water and heat, take a flexible spatula or scraper and get under the burner tube and scrape, drain water, and remove excess water from the inside of the cooker with a sponge or dry cloth. Make sure you spray with a nonstick cooking spray to prevent rusting.
- **How do you filter the oil?** Use a fine mesh filter, such as a paint filter, coffee filter, or kitchen strainer, and drain back into a storage container.
- **How do you store the oil after draining?** HOT oil can be drained into a METAL oil storage container. If you allow the oil to cool to 100 degrees, you can put it back in the plastic container, and then store it in a cool dry location.
- **What is the recommended cooking temperature to cook at?** 350 degrees is a good temperature for frying most foods. You may adjust accordingly to how crispy you like your food. Frozen French fries can be cooked at a slightly higher temperature.
- **What is the weight of the fryer?** Approximately 69 pounds. Stands are an extra 29 pounds. Carts are extra 42 pounds.
- **What type of oil do you use in the fryer?** All types of oil can be used. Most people use vegetable oil. Peanut oil is good, but some people have allergies to peanuts, so vegetable oil is usually safest when cooking for a large crowd.
- **How do I buy parts?** For replacement parts use only the manufacturer's specified parts. Contact your local dealer.

- **What do I do if I want to touchup or repaint my Buck Stove Fryer?** This new unit has been painted at the factory with a high-temperature outdoor paint that should retain its original look for a long time. If rust spots appear, the spots can be sanded with fine steel wool and repainted. You must use only high-temperature outdoor stove paint, as others may not adhere to the surface or withstand high temperatures. **Never paint inside the cooking chamber. Paints can give off toxic chemicals and contaminate food when heated.** You may purchase high-temperature paint from New Buck Corporation. It is not unusual for the paint to burn off the stack.

GAS LEAK TESTING

- THE GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE TANK IS CONNECTED TO THE COOKER!

WARNING



- Gas leak testing must be performed in a well-ventilated area.
- During the gas leak testing procedure, always keep the unit away from open flames, sparks, or lit cigarettes.
- Never use a flame to check for gas leaks.
- If the burner does not light within 5 seconds, turn the propane tank valve and needle valve off immediately. **Always wait at least 5 minutes for gas fumes to dissipate before repeating the procedure.**
- Always use the propane tank and needle valve to turn the unit “ON” and “OFF”.
- Never use a unit that has a gas leak!!

Step 1: Make sure the propane tank valve and needle valve are turned “OFF”.

Step 2: Make sure the nut on the hose is securely fastened to the propane tank and the SAE nut on the other end is tightened to the jet orifice.

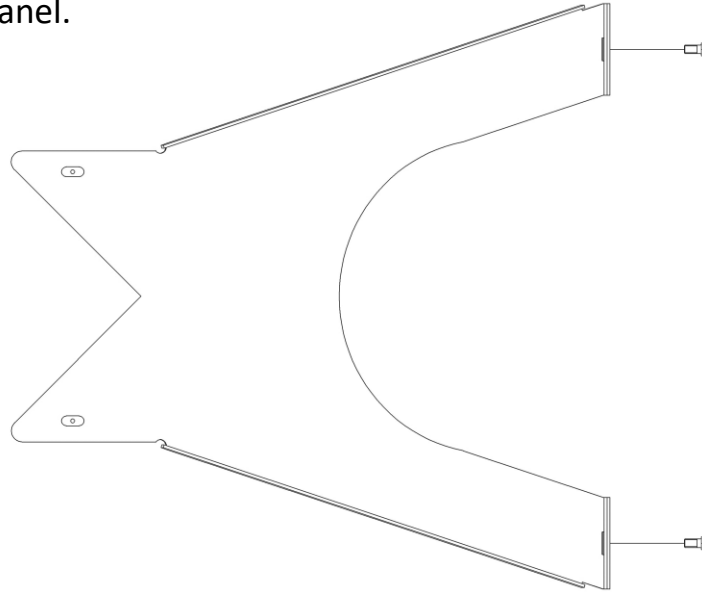
Step 3: Prepare a soapy water solution (one part dishwashing liquid to three parts water) to test for gas leaks in the hose and connections. Apply a generous amount of the soapy mixture to the regulator, connection nut, hose, and jet orifice (located on the end of the burner assembly).

Step 4: With the needle valve in the “OFF” position, open the propane tank valve two full turns (counterclockwise). Next, open the needle valve fully and check for bubbles at the control valve, along the entire length of the hose, and at the jet orifice nut. **DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS!** If the soapy mixture starts bubbling, gas is leaking through the connection or the hose. Turn the needle valve to the “OFF” position close the propane tank valve and retighten the connection. If the hose is leaking replace it! **NEVER OPERATE THE PROPANE BURNER WITH A LEAKING HOSE OR CONNECTION!** Repeat the procedure with the soapy mixture until the soapy mixture no longer bubbles. **NEVER USE A FLAME TO CHECK FOR GAS LEAKS.** Turn the needle valve to the “OFF” position and close the propane tank after each test.

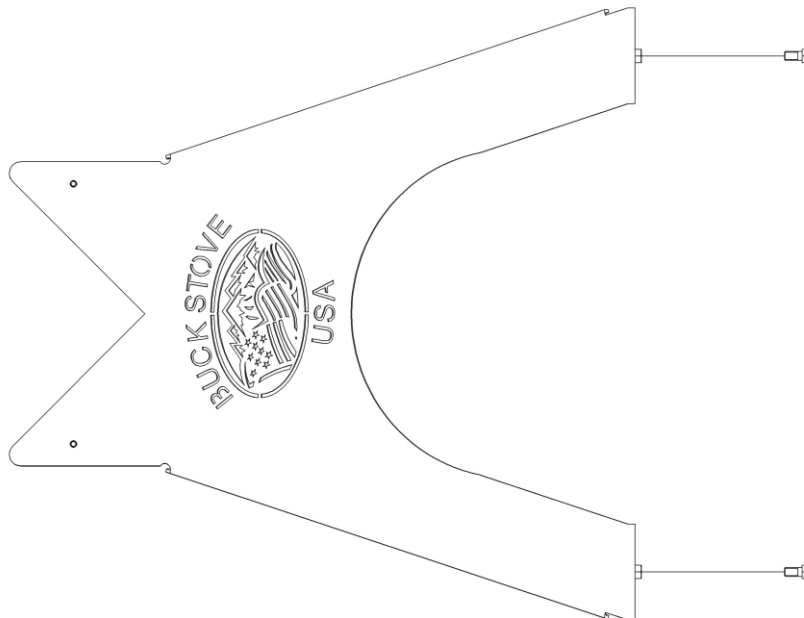
Step 4: Once all gas leaks have been sealed, **WAIT AT LEAST 5 MINUTES FOR GAS FUMES TO DISSIPATE BEFORE LIGHTING THE BURNER.**

TO BOLT THE FRYER TO THE STAND

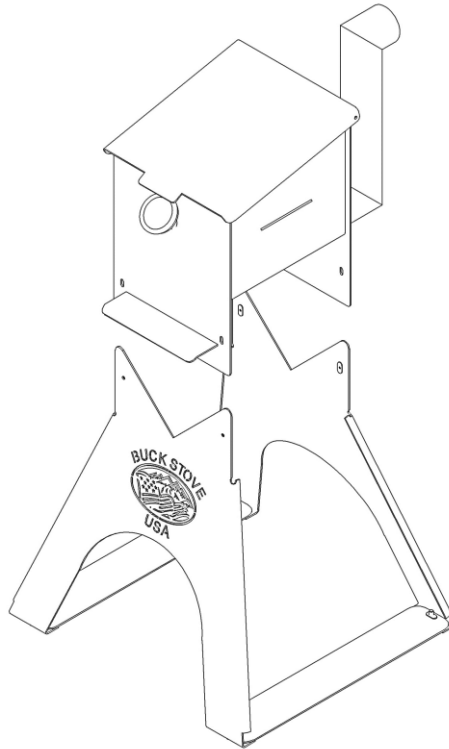
1. Lay the back panel (the one without the logo) on its side. Place the two braces on top of the bend at the bottom with the weld nuts facing up and secure it with 2 of the $\frac{1}{4}$ - 20 x $\frac{3}{4}$ " bolts through the holes in the bottom of the back panel.



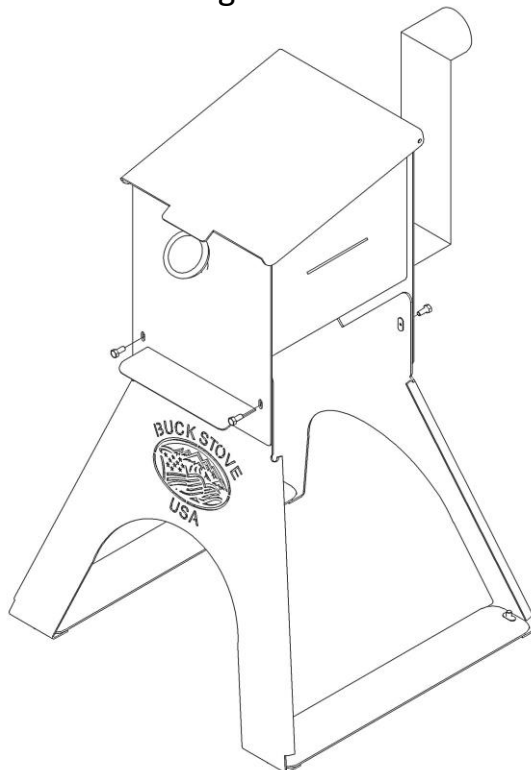
2. Repeat step 1 using the front panel (with the logo) on it.



3. Turn the bolted stand upright and you can use the 4 bolts you just put in, to level it on your surface. With the help of a second person pick up the fryer and place it on the stand pieces, with the stand cradling the fryer.

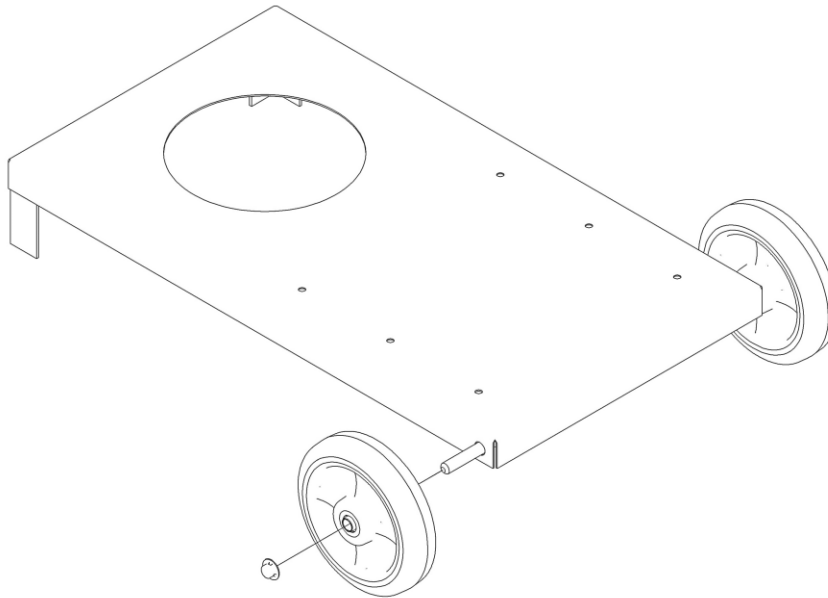


4. Bolt the fryer to the stand using 4 of the $\frac{1}{4}$ -20 x $\frac{3}{4}$ " bolts.

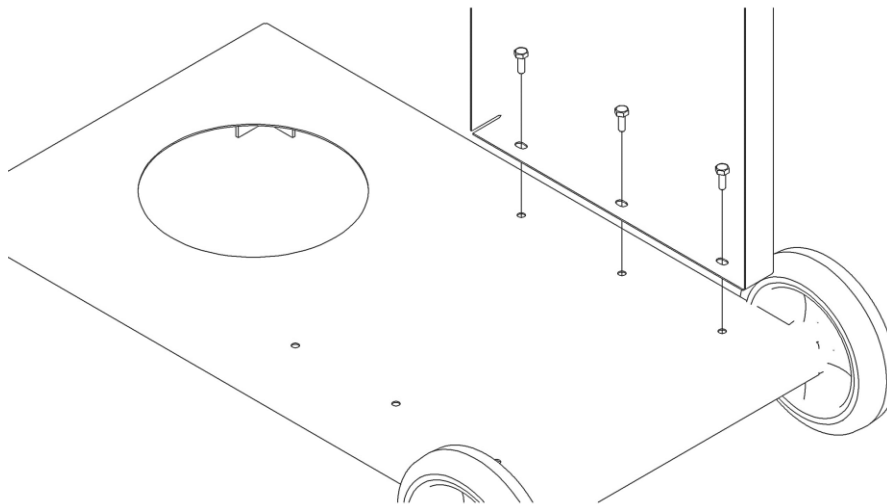


CART ASSEMBLY INSTRUCTIONS

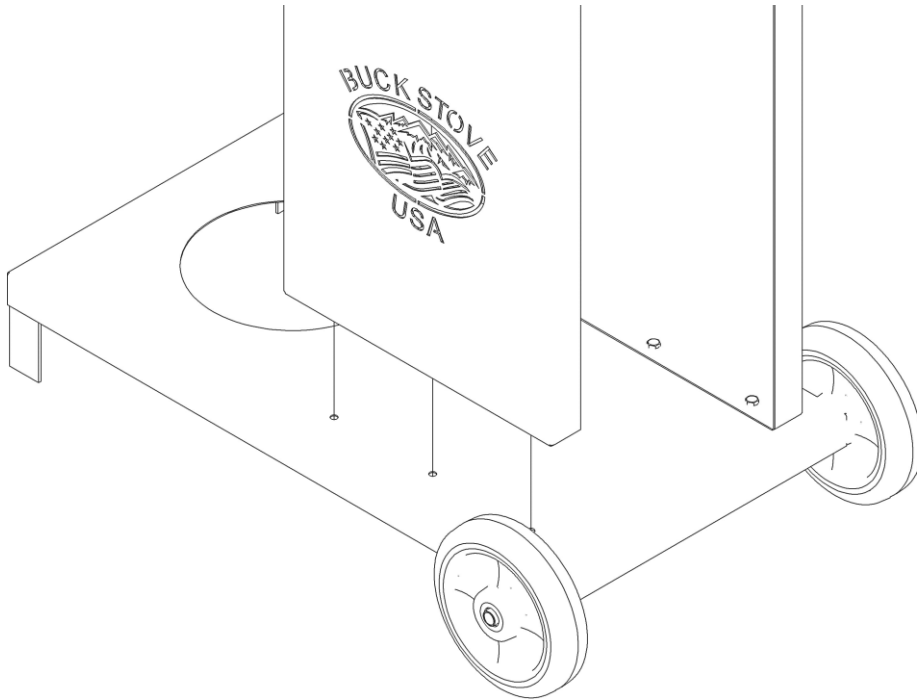
1. Take the bottom of the cart (the one with the hole in it) and place it on a flat-level surface. You can decide if you want the propane tank on the left or the right. Take the axle and wheels out of the box. Take one wheel off the axle and slide the axle through the bottom. Slide the other wheel on the axle, take the axle cap, and hit it with a hammer so the wheel stays in place on the axle.



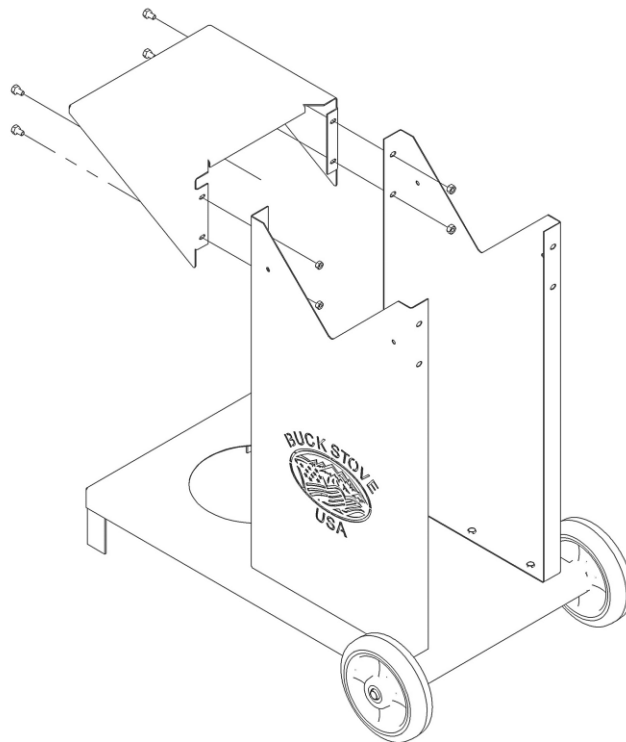
2. Take the back upright panel (the one with no logo on it) and secure it to the bottom with 3 of the ¼-20 x ¾" bolts with holes in the bottom.



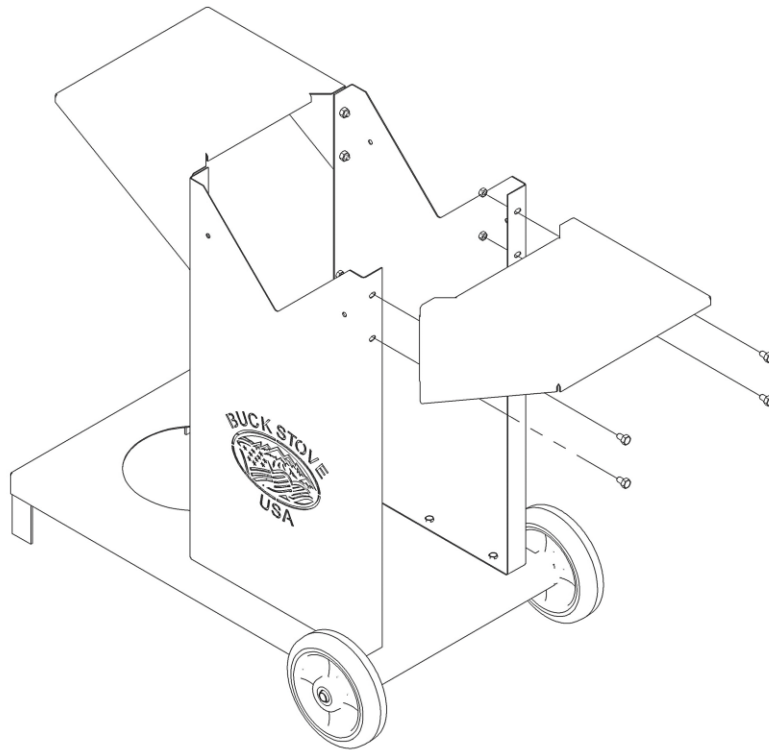
3. Repeat step 1 using the front panel (with the logo) on it.



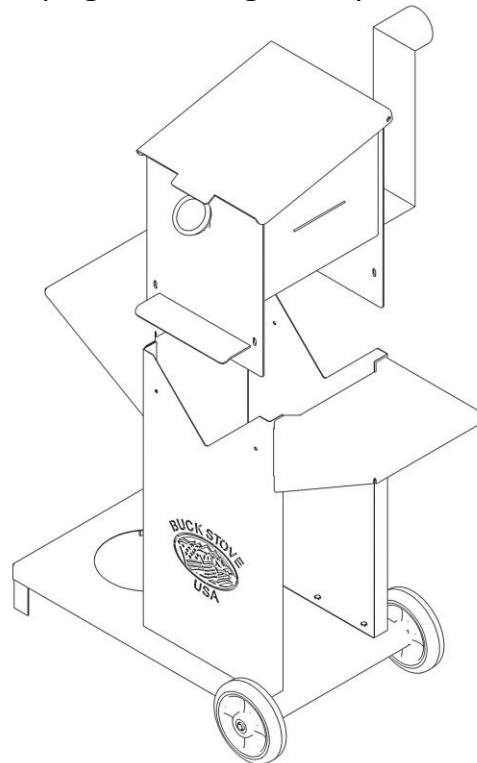
4. Take the left shelf and 4 of the $\frac{1}{4}$ - 20 x $\frac{3}{4}$ " bolts put them through the slots in the uprights and secure with the nut on the inside.



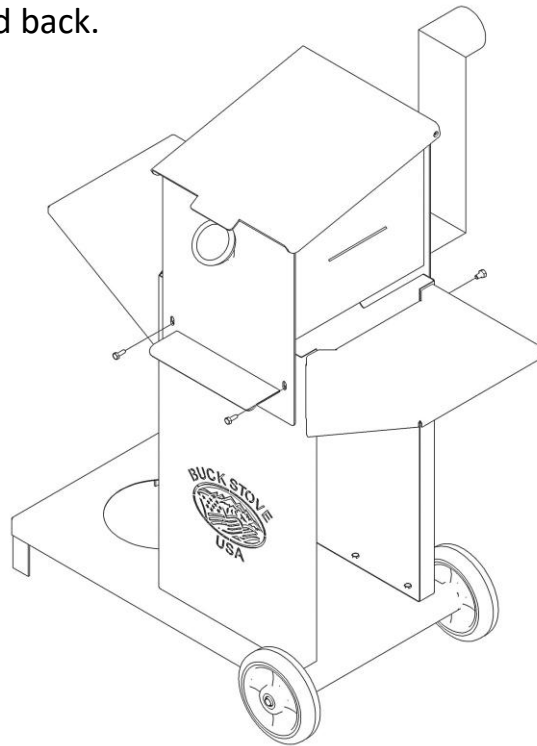
5. Repeat step 3 using the right shelf.



6. With the help of a second person pick up the fryer and place it on the stand pieces. With the upright cradling the fryer on the inside.



7. Secure the fryer to the cart with 4 of the $\frac{1}{4}$ -20 x $\frac{3}{4}$ bolts through the slots in the front and back.



REPLACEMENT PARTS

Note: For replacement parts use only the manufacturer's specified parts.

Description	Quantity	Part No.
1. Fryer Assembly	1	BF 4GALFRY
2. Air Shutter Assembly	1	MA DFAIRSHUTASSY
3. Orifice Assembly	1	MA DFORIFASSY
4. Thermometer	1	PO BF-UT300
5. Baskets	2	PO 4GALBASKET
6. Hose with Regulator	1	PO FRYER REG HOSE
7. Ball Valve	1	PO 12FPBALLVLV
8. Stand Front	1	PS DF4G017
9. Stand Back	1	PS DF4G016
10. Stand Brace	2	PS DF4G018
11. Bottom Cart Assembly	1	MA DF4GCARTBASE
12. Cart Back Upright	1	PS DF4G007
13. Cart Front Upright	1	PS DF4G008
14. Shelf	2	PS DF4G014
15. Wheels	2	PO 72-107

NEW BUCK CORPORATION (NBC)

“LIMITED LIFETIME WARRANTY” FOR THE BUCK STOVE FRYER PLEASE READ THIS WARRANTY CAREFULLY

PRODUCTS COVERED

This warranty covers the Buck Stove Fryer unit, so long as it is owned by the original purchaser, including optional and standard parts purchased at the same time, subject to terms, limitations, and conditions herein set out. All warranty claims will be at Buck Stove’s discretion.

PRODUCTS NOT COVERED

This warranty will not cover any damage and/or failure caused by abuse or improper installation of the products covered.

Paint will not be covered.

WARRANTY PERIODS

Period I

For one year from the date of purchase, NBC will replace or repair, at its option, any part defective in materials or workmanship. NBC will cover the hose with an adjustable regulator, baskets, wheels, and thermometer. The costs of parts only are included. The customer pays any labor or shipping charges required.

Period II

Thereafter, for a period after the first year from the date of purchase and extending for a limited lifetime as long as the Buck Stove Fryer unit is owned by the original purchaser, NBC will repair or replace, at its option, any part defective materials or workmanship, except, the components listed above to the fryer. The costs of parts only are included. The customer pays any labor or shipping charges required.

PROCEDURE

Should you feel that your Buck Stove Fryer is defective, you should contact any Buck Stove Dealer for the name of your nearest authorized Buck Stove service

representative, who will instruct you on the proper procedure, depending on which Warranty period (Period I or Period II) applies.

If for any reason you are dissatisfied with the suggested procedures, you may contact us in writing at:

New Buck Corporation

Customer Service Department

P.O. Box 69

Spruce Pine, NC 28777

Email: info@buckstove.com

CONDITIONS AND EXCLUSIONS

- (A) Replacement of parts may be in the form of new or fully reconditioned parts, at NBC's option.
- (B) There is no other express warranty. All implied warranties of merchantability and fitness for use are limited to the duration of the Express Warranty.
- (C) New Buck Corporation is not liable for indirect, incidental, or consequential damages in connection with the use of the product including any cost or expense of providing substitute equipment or service during periods of malfunction or non-use. Some states do not allow the exclusion of incidental or consequential damages, so the above exclusion may not apply to you.
- (D) All warranty repairs under this warranty must be performed by an authorized Buck Stove service representative. Repairs or attempted repairs by anyone other than an authorized service representative are not covered under this warranty. In addition, these unauthorized repairs may result in additional malfunctions, the correction of which is not covered by warranty.

OTHER RIGHTS

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

OWNER REGISTRATION

The attached owner registration card must be completed in its entirety and mailed within 30 days from the date of installation for warranty coverage to begin to:

New Buck Corporation

P.O. Box 69

Spruce Pine, NC 28777

PLEASE NOTE: The owner Registration Card must contain the Authorized Buck Stove Dealer Number and Certified Installer's number (if applicable) for warranty coverage to begin.

Name_____

Address_____

City_____ **State**_____ **Zip**_____

Customer Email_____

Serial #_____ **Purchase Date**_____

Model#_____

Purchased From_____