



KARL'S

EVENT RENTAL

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Tips for Operation

1. The pot will need to be set on a firm and level location, where the flame will be sheltered from the wind.
2. In order to preserve heat, keep the pot covered whenever possible.
3. Place the filled pot on the burner before lighting.
4. Only use low heat when frying or browning.
5. Stir the stock, stew, or soup often to prevent any burning or sticking.
6. Never overfill the pot, it may cause it to boil over, and this may extinguish the flame, or plug burner openings.
7. Use only propane cylinders equipped with shut-off valve and female POL fitting.
8. Use the correct size bottle to fit a 20-pound bottle bracket.

Safety Tips

1. As always, use caution with propane. Gas allowed to escape may result in fire or explosion.
2. Do not operate this unit in a building or confined space where gas and fumes may accumulate.
3. Always use adequate ventilation with the stock pot.
4. Remove the propane bottle when not using the stock pot and propane.
5. Keep children and pets away from the pot and all flames.
6. Do not move the unit when the pot is full.
7. Handle all large pots carefully; the contents can be dangerous if spilled.
8. Do not attempt to repair the unit if there is a problem.

Cleaning Tips

1. Clean all aluminum surfaces with a mild detergent and water.
2. Wash and scour the stock pot.
3. Clean the unit completely to avoid and extra cleaning charges at Karl's Event Rental.



Cooking Suggestions

- The stock pot can be used for a variety of dishes.
- Seafood items include: lobster, shrimp, clams, and fish boils.
- Stews and soups include: chili, beef stew, and chowders.
- Large amounts of corn and pasta can also be cooked using the stock pot.

