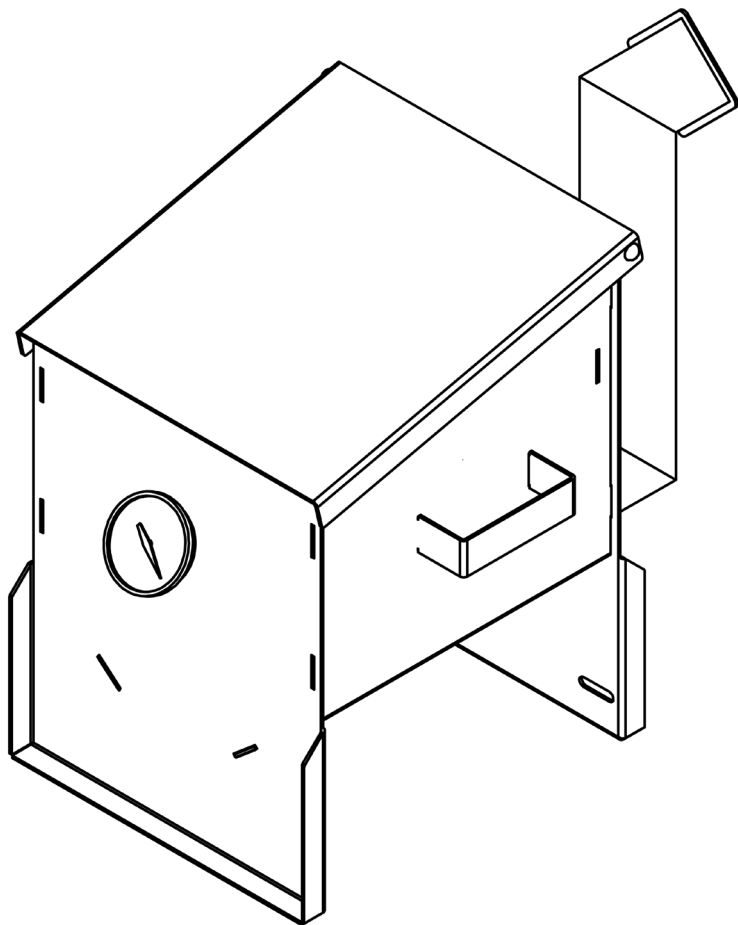


MACK'S FRYERS



OUTDOOR FRYER

OPERATING MANUAL/ASSEMBLY INSTRUCTIONS



WARNING

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.
IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE,
GIVE THIS MANUAL TO THEM FOR FUTURE REFERENCE.**

ASSEMBLY OF THIS UNIT REQUIRES 2 ADULTS

IMPORTANT SAFEGUARDS

PLEASE READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS IN THE OPERATOR'S MANUAL BEFORE ASSEMBLING AND OPERATING YOUR COOKER

- The appliance, whether referred to as cooker, fryer/boiler, burner, or stove, should always be attended. Do not leave it unattended while lit or while heating oil, grease, water, or cooking food.
- Children, pets, and unauthorized persons should be kept away from the appliance at all times.
- If you smell gas:
 1. Shut off gas to the fryer
 2. Extinguish any open flame
 3. If odor continues, keep away from fryer and immediately call your gas supplier or fire department

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death

- **BURN WARNING** – Contact with hot oil or other liquids will cause severe burns. Use caution at all times.
- Hot oil and water do not mix. Always thoroughly dry the inside of the fryer prior to adding oil. Never place frozen or wet food in cooker. Always make sure food is fully thawed and excess moisture is removed before use. Failure to do so will cause oil to erupt violently and may lead to personal injury or property damage.
- Do not assemble or operate the appliance under the influence of alcohol, prescription, or non-prescription drugs.
- The appliance is strictly for outdoor use. It should not be used in buildings, garages, tents, or any enclosed area, or in or on recreational vehicles or boats. It should not be used as a heater.
- Always use caution when lighting the appliance. Do not allow the gas to build up in the exhaust stack. If cooker does not ignite immediately – turn fuel off and wait 2-3 minutes before attempting to light again. Never place your body in front of or near the opening of the exhaust stack. Doing this may cause an explosion and may lead to personal injury or property damage.
- In windy weather, place cooker in an outdoor area that is protected from the wind, with cooker facing the wind. In the event of rain, snow, hail, or other forms of precipitation while cooking with oil or grease, cover the cooker immediately and turn off the cooker's burners and/or gas supply.
- Avoid bumping into the hot appliance to prevent any spillage or splashing of hot cooking liquid.



WARNING



Placement and Clearance

- The appliance should not be placed under any overhead construction and should be located with a minimum clearance of 10 ft from all sides, front and back, to any construction. Keep the area clear of combustible material. It should not be used on or under balconies or decks of apartments or condos.

Surface Requirements

- When cooking, the fryer/boiler should be on a level, stable, noncombustible surface. Surfaces such as wood, asphalt, or plastic, which may burn, blister, or melt, are not suitable.

Maintenance and Inspection

- Periodically check for looseness of screws or nuts and re-tighten them. All cooker fittings should be checked for leaks before each use. The fuel supply hose should be kept away from heated surfaces. Use only the LP hose/regulator assembly specified by Manufacturer.

Installation Compliance

- Installation must comply with all applicable local codes and standards. In the absence of local codes and standards, the installation must comply with the following:
 - National Fuel Gas Code (ANSI Z223.1/NFPA 54), the Natural Gas and Propane
 - Installation Code (CSA B149.1), or the Propane Storage and Handling Code (CSA B149.2)

Shutting off Gas Supply

- When appliance is not in use, turn off the control knob and LP tank valve.

Responding to Grease Drips

- If you notice grease or 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.

Regulator Noise

- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of appliance.

Oil Temperature Monitoring

- **When cooking with oil or grease, a reliable thermometer must be used. The temperature of cooking oil should not exceed 350°F (177°C), or if the oil begins to smoke, immediately turn off the burner or gas supply and wait for the temperature to decrease before relighting.**



WARNING



Fire Extinguisher Requirement

- A Type BC or ABC fire extinguisher should be readily available when cooking with oil/grease. In the event of an oil/grease fire, do not attempt to extinguish with water; instead, call the Fire Department immediately.

Preventing Overflow and Burns

- The cooking pot should not be overfilled with oil, grease, or water. Water or ice should not be introduced into the oil/grease as it may cause overflow and severe burns.

Handling Food and Accessories

- Food or accessories should not be dropped into hot cooking liquid. They should be lowered slowly to prevent splashing or overflow. When removing food from the cooker, care shall be taken to avoid burns from hot cooking liquid.

Protecting from Heat Hazards

- The appliance, pot, handles, and lids get dangerously hot in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended. The oil remains dangerously hot hours after use.

Empty Vessel Placement

- Do not place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel.

Cooling Before Moving

- Do not attempt to move the appliance when in use. It should be allowed to cool to 100°F (38°C) before moving or storing. Even after use, Never move the fryer with hot liquids inside. Even after use, liquids can remain hot for hours.

Code Compliance for Use

- The appliance should be used only in accordance with state and local ordinances, or in the absence of local codes, with the following:
 - o National Fuel Gas Code, ANSIZ223.1/NFPA 54.
 - o Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58
 - o CSA B149.1, Natural Gas and Propane Installation Code.



WARNING



Lid Positioning

- When opening the lid, make sure it is pushed all the way back so it rests against the lid support bracket. If lid is not resting against the bracket, it could fall back to a close position and cause bodily injury.

Cooking with Lid Open

- **Do not cook with the lid closed on the fryer. Cooking with the lid closed can create a fire hazard, as the oil vapor can ignite.**

Avoiding Valve Tampering

- Do not insert any tool or object into the valve outlet or safety relief valve. This may damage the valve and cause a leak. Leaking propane can explode, catch fire, or cause serious personal injury or death.

Prohibited LP Gas Connections

- Never try to attach this appliance to a camper, trailer, or motorhome's self-contained LP gas system.

Using Manufacturer-Specified Components

- Use the pressure regulator and hose assembly that came with the appliance. If you need to replace the pressure regulator or hose assembly, use the parts that the appliance manufacturer specifies.

WARNING: HOSE IS A TRIP HAZARD.

- **KEEP THE FUEL SUPPLY AWAY FROM ANY HEATED SURFACE.**

California Proposition 65 Warnings:

- Combustible by-products produced when using this product, such as carbon monoxide, contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- The product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm. Wash your hands after handling this product.



DANGER

- Never operate this appliance within 25 ft of flammable liquids
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 100 degrees.

The safety relief valve on the LP tank may activate, releasing gas and causing an intense fire with risk of death or serious injury. To avoid this, follow the instructions below carefully:

- Do not store a spare LP-gas cylinder within 10 feet of this appliance.
- Never fill the cylinder beyond 80% of its liquid propane capacity.
- Failure to follow the instructions above may result in a fire, death, or serious injury.

If you see, smell, or hear escaping gas, immediately move away from the LP tank/appliance and call your fire department.

All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport, and Storage

- Turn off all control knobs and the LP tank valve. Turn the coupling nut counterclockwise by hand only. Do not use tools to disconnect. Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in propane leakage
- A disconnected LP tank in storage or being transported must have a safety cap installed. 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 that may become overheated by the sun.
- Do not store LP tanks in an area where children play.

LP Tank

- Purchase LP tanks only with the following required measurements: 12 inches (30.5 cm) (diameter) x 18 inches (45.7 cm) (tall) with a 20-pound (9 kg) capacity maximum.
- The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods.

The LP tank valve must have

- A QCC Type 1 outlet compatible with the regulator or appliance.
- A safety relief valve.
- A UL-listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular handwheel. Use only tanks equipped with this type of valve.
- The LP tank must be arranged for vapor withdrawal and include a collar to protect the LP tank valve.

LP (Liquefied Petroleum Gas)

- 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.

LP Tank Filling

- Use only licensed and experienced dealers.
- The LP dealer must purge tanks before filling.
- The dealer should never fill an LP tank more than 80% of its volume. The volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close the LP tank valve and call the LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from an LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "GAS Companies" for the nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service. Use only reputable exchange companies that inspect, precision-fill, test, and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in the upright position during use, transport, or storage.
- Leak-test new and exchanged LP tanks before connecting them to the appliance.



DANGER

LP Tank Leak Test

- For Your Safety
- Perform a leak test each time you exchange or refill your LP tank.
- Do not smoke during the leak test.
- Do not use an open flame to check for gas leaks.
- Leak test the LP tank outdoors in a well-ventilated area, away from open flames or sparks.

Instructions

- Use a clean paintbrush and a 50/50 solution of mild soap and water.
- Do not use household cleaning agents, as they can damage gas train components.
- Brush the soapy solution onto all weld seams and the entire valve area.
- If you see bubbles forming, there is a leak. Tighten the connection or contact your LP dealer.



WARNING



- Do not insert any tool or object into the valve outlet or safety relief valve. This may damage the valve and cause a leak. Leaking propane can explode, catch fire, or cause serious personal injury or death.
- Never try to attach this appliance to a camper, trailer, or motorhome's self-contained LP gas system.
- Use the pressure regulator and hose assembly that came with the appliance. If you need to replace the pressure regulator or hose assembly, use the parts that the appliance manufacturer specifies.



WARNING



- Do not use the appliance until you have performed a leak test.
- If you detect a leak at any time, stop.
- If you cannot stop the gas leak, immediately close the LP tank valve, leave the area of the appliance, and call your LP gas supplier or fire department.



WARNING



Leak Testing Valves, Hoses, and Regulator

- Turn the LP tank valve and regulator control knob to the OFF position.
- Make sure the regulator is tightly connected to the LP tank.
- Completely open the LP tank valve by turning the OPD handwheel counterclockwise. If you hear a rushing sound, turn off the gas immediately. There is a major leak at the connection. Fix the leak before proceeding.
- Brush soapy solution onto the indicated connections shown in the diagram.
- If you see growing bubbles, there is a leak. Close the LP tank valve immediately and tighten the connections. If the leaks cannot be stopped, do not try to repair them. Call for replacement parts. Order new parts by providing the model number and name of the items needed to the customer service center at 800-530-9298 or email at techsupport@outdoorlifestylesolutions.com. Use only replacement parts specified by the manufacturer.
- Always close the LP tank valve after performing a leak test by turning the OPD handwheel clockwise.
- This appliance is not intended for commercial use.

**HONORING A
LEGACY OF
OUTDOOR PASSION
AND FAMILY
TRADITIONS**



THE MACK'S FRYER STORY

Born in 1947, Mack McCoy's journey through life was defined by his deep connection to nature and his desire to create lasting memories with loved ones. Mack's passion for fishing was unmatched. As the years went by, he honed his skills, becoming known for his impressive catches and exciting jugline adventures. But his true joy lay in sharing the fruits of his labor with others. He dedicated months to fishing, ensuring there would be plenty for his legendary fish fry gatherings. Mack welcomed everyone with open arms, living by the motto, "the more, the merrier!"

To make each event unforgettable, Mack tirelessly experimented with various fryers, striving to fry as much fish as possible in the most efficient way. His efforts paid off, and his fish fry's became legendary, leaving a lasting impression on all who attended. In 2020, Mack passed away, leaving behind a cherished legacy. Inspired by his traditions, Mack's Fryers was established. At Mack's Fryers, we strive to honor Mack McCoy's spirit by offering a range of exceptional fryers.

Our fryers embody his passion and commitment, allowing you to recreate the magic of his fish fry's and create your own cherished traditions. Each fryer is meticulously crafted for quality and efficiency, making cooking a breeze for both beginners and experienced outdoor enthusiasts. We've tested and approved every model to ensure they meet Mack's high standards. Mack's Fryers is not just a brand; it's a celebration of passion, family, and the enduring spirit of the outdoors. Join us on this remarkable journey as we continue Mack McCoy's legacy, making every gathering a truly memorable experience.

Welcome to Mack's Fryers, where tradition meets excellence.

PROPER CARE AND MAINTENANCE

- Ensure the area designated for using the cooker remains clear of combustible materials, gasoline, and other substances with flammable vapors and liquids. Prior to every use, carefully inspect and remove any items that could catch fire.
- Do not obstruct the flow of combustion or air ventilation. Set up the cooker in an open space with at least 10 ft. (3.05m) of clearance on all sides and no roofing or overhang above. Verify the cooker's location and positioning before each use.
- Before using the appliance each time, inspect the burner and venturi tube for any presence of insects, insect nests, or obstructions. A blocked tube can lead to a fire beneath the appliance.
- Exclusively use the LP Hose/Regulator assembly provided with the appliance. Prior to every use, inspect the LP Hose for any signs of abrasion, wear, cuts, or leaks. If any damage is detected, replace the hose/regulator assembly before operating the appliance. Refer to www.macksfryers.com for details on acquiring a replacement hose assembly. Only utilize the LP Hose/Regulator assembly specified by Outdoor Lifestyle Solutions for this appliance.
- For acquiring replacement parts that might have been damaged or misplaced, please visit www.macksfryers.com

CLEANING THE APPLIANCE

- Prior to any cleaning, make certain that the fryer is disconnected from the propane source and that the propane tank has been turned off.
- Allow the oil a minimum of 4 hours to cool down before proceeding with draining.
- Utilize the rear-mounted drain to empty the oil into a sufficiently large pot capable of holding the amount of oil present in the tank.
- After all the oil has been drained, cleanse the fryer tank using either a hose or hot water, ensuring that all sediment is thoroughly eliminated.
- Once the tank is entirely dry, apply a light coating of cooking oil to prevent rusting.
- Before introducing fresh oil, confirm that the tank is free from any water and that the drain is securely closed.
- We recommend routinely filtering the oil and replacing it with new oil after every 25-30 batches of food. The exact frequency may differ depending on the quality of the oil and the type of food being fried.

INFORMATION REGARDING COOKING OIL

While we recommend peanut oil for deep frying, any high-quality liquid vegetable oil can also serve as an excellent substitute.

Tips for preserving used cooking oil:

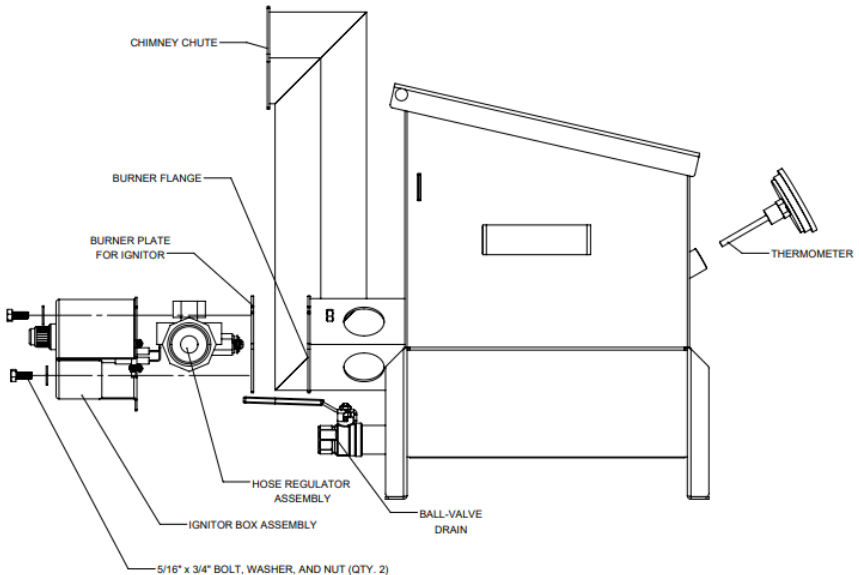
- Once the oil has fully cooled to 100 degrees F, the oil can be drained into its original container or a sturdy plastic or glass alternative.

LIGHTING & OPERATING INSTRUCTIONS

WARNING

AVOID DIRECTLY POSITIONING HANDS OR FACE ABOVE BURNER WHEN LIGHTING

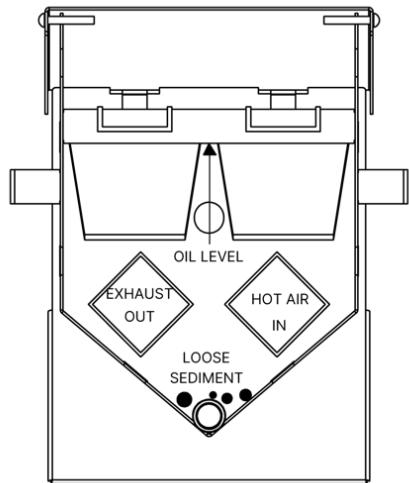
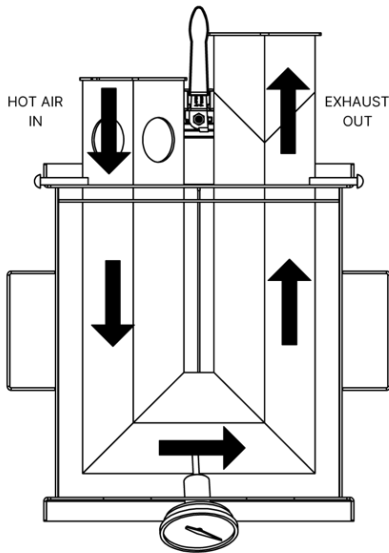
- Confirm that the fryer is situated on an even surface, free of any nearby debris.
- Pour oil into the tank, ensuring not to exceed 4 (or 6) gallons and not surpassing the indicated fill line within the tank. The fill line is 3 wires from the top of the basket.
- Verify that the regulator is securely attached to the plate assembly on the rear of the burner flange, as illustrated in the diagram below.



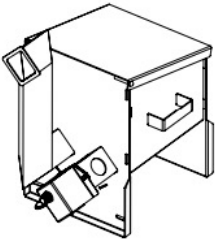
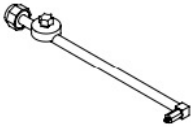
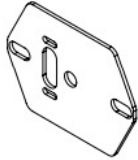

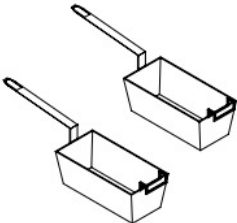

- Connect the regulator to the liquid propane tank. Keep the regulator in the “off” position by rotating it counterclockwise until it reaches the stop.
- Activate the propane tank.
- Gradually open the regulator by turning it clockwise until the sound of gas being released becomes audible.
- Utilize a long lighter to ignite the burner within the burner flange opening.
 - Ensure a safe distance while igniting. If the burner doesn’t light within 3-5 seconds, turn off the gas and wait 1-2 minutes before retrying.
 - NEVER allow gas to be active for more than 30 seconds during ignition, as it could lead to a gas cloud formation and a sudden burst of flames.
 - ALWAYS be prepared to light the burner immediately after turning on the gas.
- Once the burner is successfully lit, regulate the regulator as required while monitoring the fryer’s temperature using the front-mounted thermometer. Close the lid to enable the fryer to reach the desired temperature.
- If the fryer’s temperature surpasses 350-375°F, adjust the regulator to attain the desired heat level.
- **ALWAYS** remain present and attentive while the fryer is in use, keeping a close watch on the temperature.

FRYING CHAMBER TOP VIEW




FRYING CHAMBER REAR VIEW



PARTS LIST

<p>(1) FRYER BODY</p> 	<p>(2) REGULATOR WITH HOSE</p> 	<p>(3) CONNECTION PLATE</p> 
<p>(4) THERMOMETER</p> 	<p>(5) TWIN FRYER BASKET</p> 	<p>(6) IGNITOR BOX ASSEMBLY</p> 

HARDWARE LIST

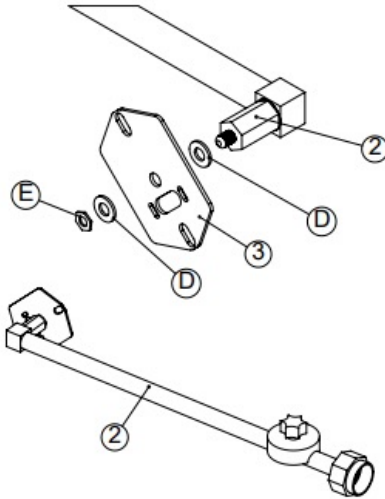
<p>(A) 5/16" WASHER - 2PCS</p> 	<p>(B) 5/16" NUT - 2PCS</p> 	<p>(C) 5/16" BOLT - 2PCS</p> 	<p>(D) 3/8" WASHER - 2PCS</p> 	<p>(E) 1/8" NUT - 1PCS</p> 
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ASSEMBLY INSTRUCTIONS

Instruction For Attaching Hose and Regulator to the Fryer

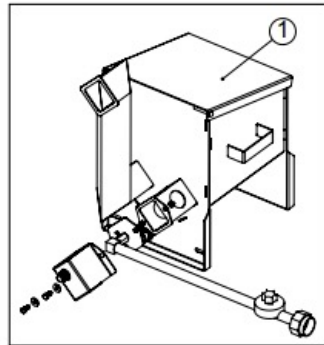
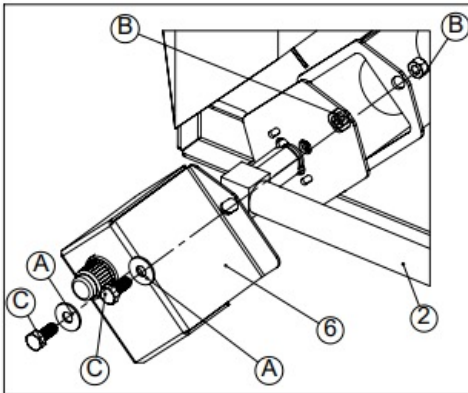
Step 1

Begin by attaching the connection plate (3) onto the regulator with hose (2), using the 3/8" washers (D) and securing the attachment using the 1/8" nut (E), following the illustration. Tighten the 1/8" nut (E) securely.



Step 2

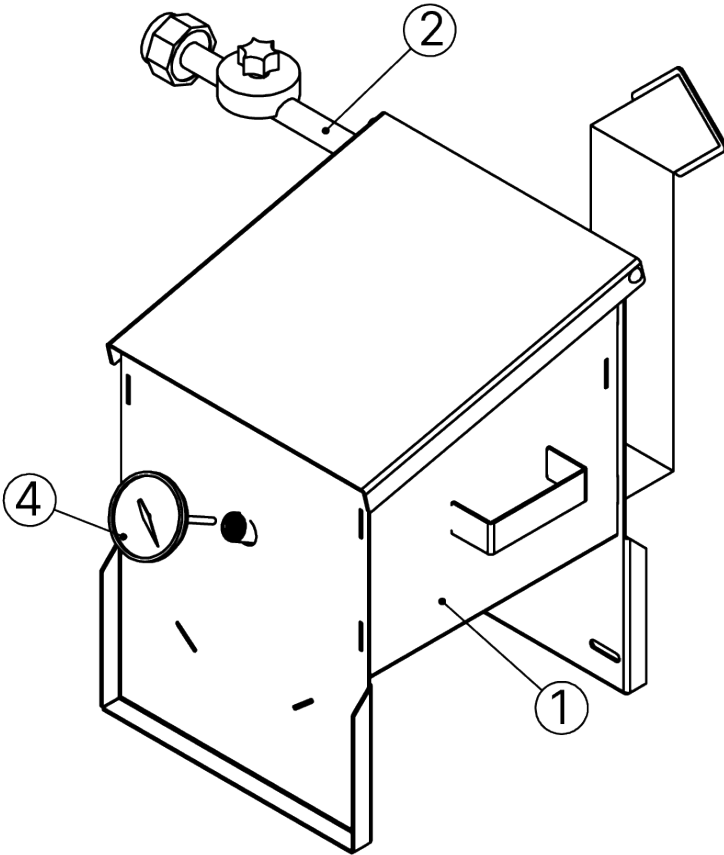
Secure the connection plate (3) and ignitor box assembly (6) to the fryer body (1) by using the 5/16" bolt (C), the 5/16" washer (D) and the 5/16" nut (B) as depicted in the diagram. Ensure both fasteners are tightened securely. Ensure both fasteners are tightened securely.



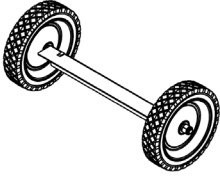
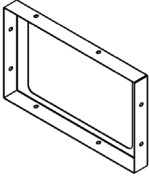
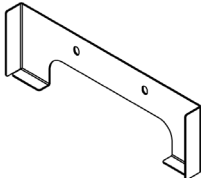
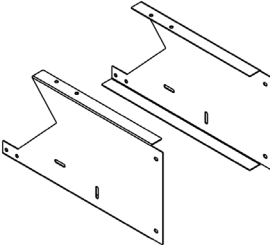
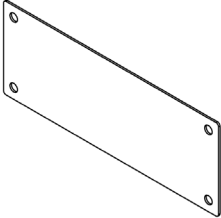
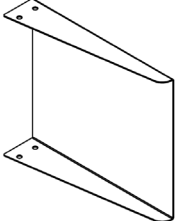
ASSEMBLY INSTRUCTIONS

Step 3





Install the thermometer (4) to the fryer body (1).



MOBILE STAND PARTS LIST

<p>(1) WHEEL ASSEMBLY</p> 	<p>(2) UNDERFRAME</p> 	<p>(3) SKID PANEL</p> 
<p>(4/5) LEFT & RIGHT SIDE PLATE</p> 	<p>(6) CONNECTION PLATE</p> 	<p>(7) WORK TABLE</p> 

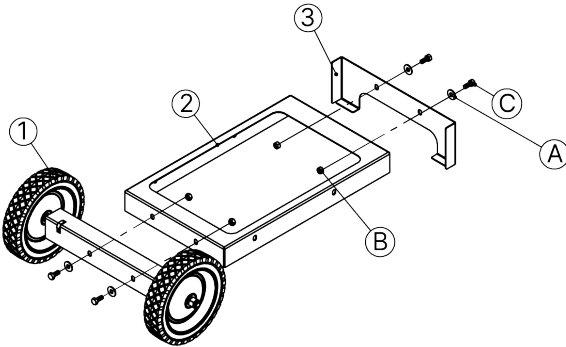
MOBILE STAND HARDWARE LIST

<p>(A) 5/16" WASHER - 16PCS</p> 	<p>(B) 5/16" NUT - 16PCS</p> 	<p>(C) 5/16" BOLT - 17PCS</p> 	<p>(D) 5/16" WING NUT - 1PCS</p> 
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ASSEMBLY INSTRUCTIONS FOR MOBILE STAND

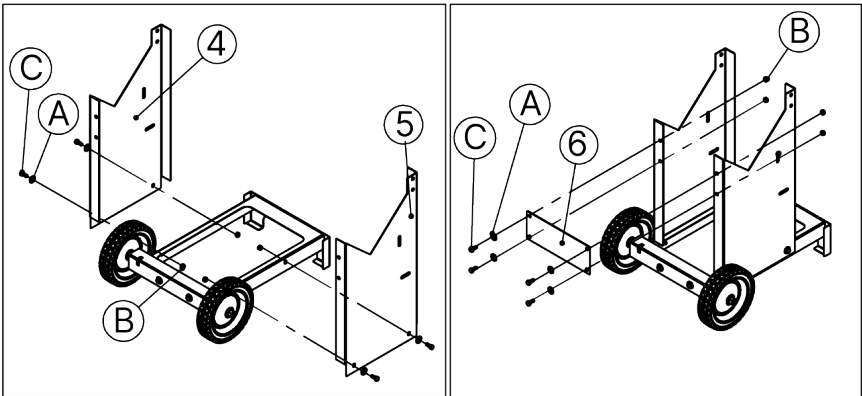
Step 1

Wheel assembly (1) comes pre-assembled by Mack's Fryers. Attach the underframe (2) to the wheel assembly (1) and the skid panel (3) to underframe (2) using the 5/16" bolt (C), 5/16" washer (A) and the 5/16" nut (B).



Step 2

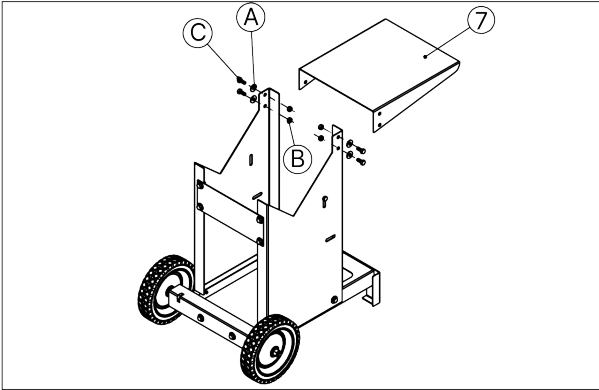
Install the left-side plate (4) and the right-side plate (5) onto the underframe, utilizing the 5/16" bolt (C), 5/16" nut (B), and 5/16" washer (A) as indicated in the provided diagram. Ensure that all fasteners are securely tightened. Next, attach the connection plate (6) to the left and right-side plate (4/5) using the 5/16" bolt (C), 5/16" nut (B), and 5/16" washer (A).



ASSEMBLY INSTRUCTIONS FOR MOBILE STAND

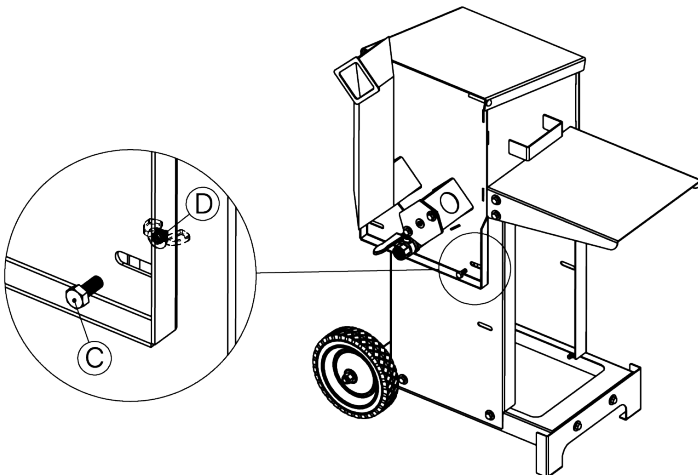
Step 3

Attach the worktable (7) to the left side plate (4) and the right-side plate (5). Utilize the provided 5/16" bolt (C), 5/16" nut (B), and 5/16" washer (A) as illustrated. Make sure to securely tighten all fasteners.



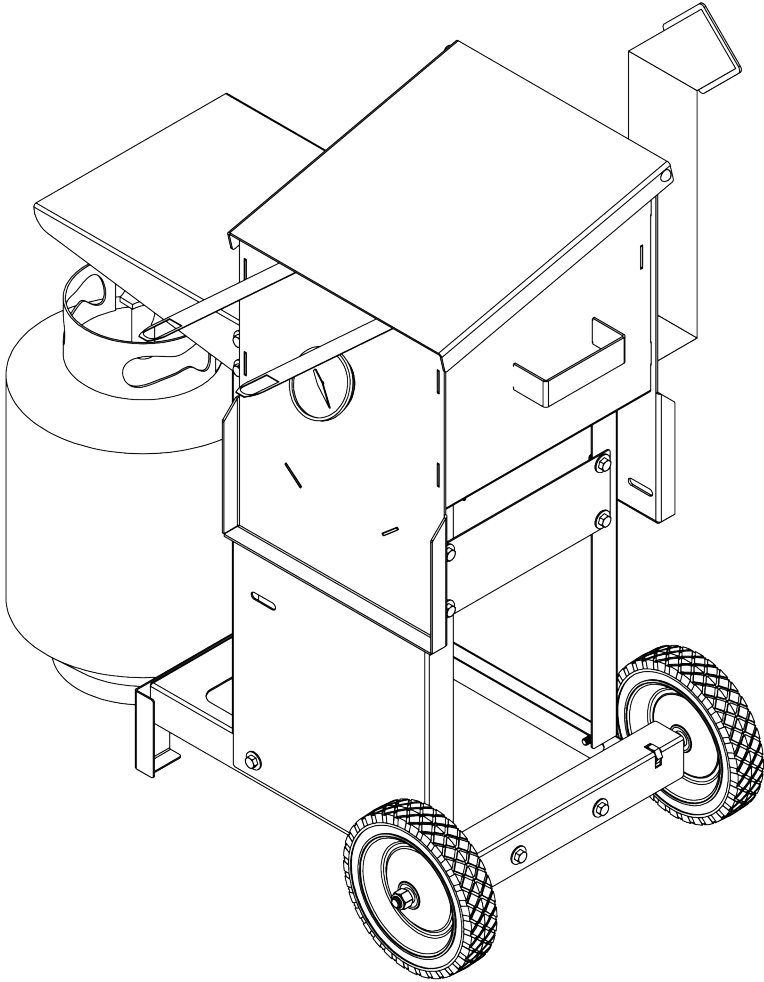
Step 4

Place the fryer body (1) onto the stand assembly. Secure the fryer body to the stand, by using the 5/16" wing nut (D) and the 5/16" bolt (C).



Final Step

Attach the regulator with hose (2) with the self-provided propane tank. Place the propane tank on a level surface next to the fryer away from the fryer exhaust.



**SCAN THE QR CODE TO LEARN HOW
TO LIGHT YOUR MACK'S FRYER**

ALL PARTS LISTS

Item Number	Description	QTY
Outdoor Fryer Parts		
FRY-4GAL	Fryer, 4 Gallon	1
FRY-6GAL	Fryer, 6 Gallon	1
FRY-BSK-4	Basket, 4 gallon, Black Handle, 11" x 5-3/8" x 4-1/8" Deep	2
FRY-BSK-6	Basket, 6 gallon, Blue Handle, 13-1/4" x 5-5/8" x 5-5/8" Deep	2
FRY-SOV	Shut Off Valve, Brass, 3/4" MPT X 3/4" FPT	1
FRY-REG-ASSY	Regulator/Hose Assembly, 20 psi x 36" Long with mounting plate and fasteners	1
FRY-THRM	Thermometer, 304 Stainless, 3" Dial, 1/2" NPT, 2-1/2" Stem	1
FRY-INGTR-4-6-ASSY	Ignitor box assembly with double ignition electrode	1
Mobile Stand Parts		
FRY-WHEEL	Wheel, 8" Dia x 1-3/4" Wide	1

WARRANTY

LIMITED WARRANTY PERIOD

The Limited Warranty Period for the Product is fixed, commencing on the date of purchase. The date on your sales receipt is considered as the date of purchase unless otherwise specified in writing by the Manufacturer or your reseller.

LIABILITY LIMITATIONS

If the product fails to work as warranted, the Manufacturer's maximum liability is expressly limited to the lesser of the price you have paid for the product or the cost of repair or replacement of any hardware components that malfunction in conditions of normal use.

WHAT THIS WARRANTY COVERS

The warranty extends to components and accessories for a one-year limited warranty period, and structural materials and workmanship for a lifetime limited warranty period.

WHAT THIS WARRANTY DOES NOT COVER

The warranty does not apply to expendable or consumable parts. The warranty does not cover any product from which the identification name plate has been removed or that has been damaged due to accident, misuse, contamination, inadequate maintenance, or other external causes.

SERVICE DELIVERY

The Manufacturer will provide self-repair service, parts-only service, or unit replacement service depending on the defect type and product condition. The Manufacturer will cover the costs for parts and shipping for self-repair service and parts-only service. For unit replacement, the customer will ship the product to the Manufacturer for repair or replacement at the customer's expense, and the Manufacturer will return the repaired or replacement product at its expense.

EXCLUSIVE REMEDY

These terms and conditions constitute the complete and exclusive warranty agreement between the customer and the Manufacturer regarding the product purchased. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. The Manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product.

Manufacturer does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Manufacturer.

THESE TERMS AND CONDITIONS SUPERSEDE ANY PRIOR AGREEMENTS OR REPRESENTATIONS- INCLUDING REPRESENTATIONS MADE IN OUTDOOR LIFESTYLE SOLUTIONS SALES LITERATURE OR ADVICE GIVEN TO YOU BY OUTDOOR LIFESTYLE SOLUTIONS OR AN AGENT OR EMPLOYEE OF OUTDOOR LIFESTYLE SOLUTIONS — THAT MAY HAVE BEEN MADE IN CONNECTION WITH YOUR PURCHASE OF THE OUTDOOR LIFESTYLE SOLUTIONS PRODUCT.

HOW TO OBTAIN WARRANTY SERVICE OR OTHER INFORMATION

TO OBTAIN WARRANTY SERVICE AND APPROVAL, YOU MUST FOLLOW THE INSTRUCTIONS BELOW

- **Contact Information:** If you require service or parts for your product or have any questions about warranty, please contact our Customer Service Department at [1-800-530-9298]. Please have your order number, model number, and serial number ready.
- **Documentation:** Please provide a copy of your sales receipt or other proof of purchase. This will ensure that you have full warranty coverage even if you have misplaced your receipt.
- **Inspection:** Our team may request additional details or may ask you to submit photos of the product to assist in our diagnostics.
- **Shipping Instructions:** If we require the return of any parts, detailed instructions will be provided at that time.

EXCLUSIONS

The warranty service does not cover transportation or labor charges associated with the removal and replacement of defective parts, unless explicitly stated otherwise in writing by the Manufacturer.

WARRANTY CLAIMS

Any warranty claims must be filed within the warranty period.

TRANSFERABILITY

This warranty is not transferable and applies to the original purchaser only.

GOVERNING LAW

This warranty shall be governed by and construed in accordance with the laws of the State of Texas, without regard to its conflicts of law principles. Any action seeking legal or equitable relief arising out of or relating to this Warranty shall be brought exclusively in the courts of the State of Texas located in Dallas County, Texas or the federal courts for the District of Texas, Northern Division.

ADDITIONAL CLAUSES OR PROMOTIONS

The Manufacturer may occasionally offer additional warranty coverage or promotional offers. These offers will be explicitly stated and will not alter the terms of this existing warranty unless explicitly stated by the Manufacturer.

IMPORTANT NOTICE

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or country to country. Nothing in this warranty limits or restricts, or is intended to derogate from, any rights or remedies which the purchaser or consumers have under any law in the relevant jurisdiction where the product was sold, which rights or remedies by such law are unable to be modified or excluded.

Please consult your state's laws or the consumer protection laws in your country for additional information.

MACK'S FRYERS

Owned and operated by Outdoor Lifestyle Solutions
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