



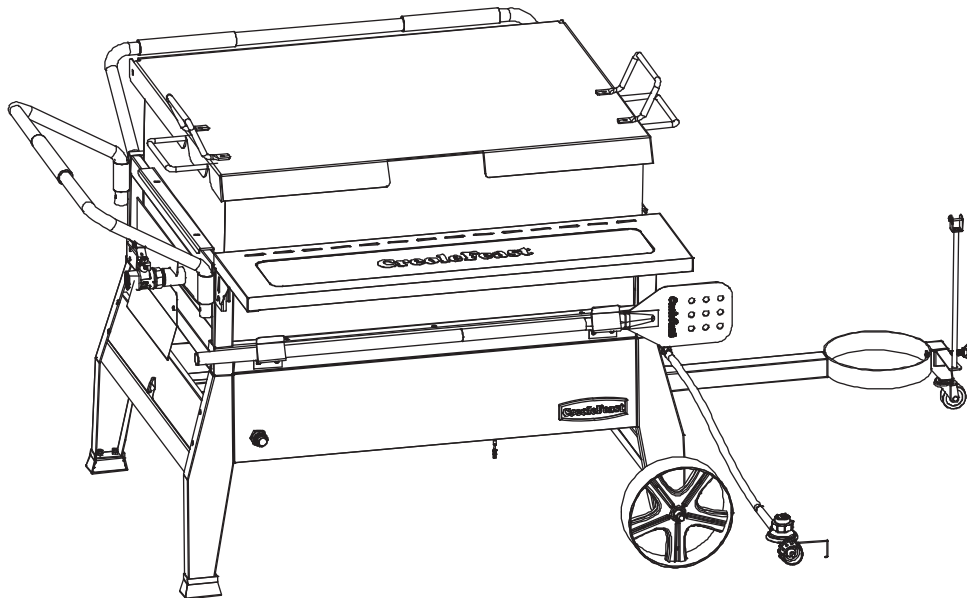
**Customer Service**

☎ 1-800-618-6798

# OWNER'S MANUAL

Model: **CFB2001**

Series No.: 0930-B



## Single Sack Crawfish Boiler

### FOR YOUR SAFETY!

Use outdoors only! Do not use it inside a building, garage, or any other enclosed space. Read the instructions before assembling and using the appliance. DO NOT use the appliance unless it is completely assembled, and all the parts are securely fastened. This appliance will become very hot, do not move it during use. Keep away from children and pets.

### CONTACT US FIRST!

This appliance has been made to high quality standards. If you have any questions that are not addressed in this Owner's Manual, or you need parts, please call our customer service hotline or send an email to [service@creolefeast.com](mailto:service@creolefeast.com). Please keep this Owner's Manual for future reference.

Learn more at:

[www.creolefeast.com](http://www.creolefeast.com)



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When using this appliance, please always observe basic safety precautions. Read and understand the meaning of these symbols before assembling and using this appliance.

**THIS APPLIANCE IS NOT FOR FRYING TURKEYS. DO NOT USE WITH OIL.  
THIS COOKER IS FOR OUTDOOR USE ONLY.**

 **WARNING:**

1. Be alert. There is risk of serious personal injury if the instructions are not followed.
2. Indicates a hazardous situation, which if not avoided, may result in death or serious injury.
3. Indicates a potentially hazardous situation, which if not avoided, could result in moderate injury.

This Owner's Manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this Owner's Manual for future reference. Contact 1-800-618-6798 should you need assembly assistance or have questions.

 **DANGER:**

- NEVER leave this appliance unattended when in use.
- NEVER operate this appliance within 10 feet (3.05 m) from any structure, combustible material, or other gas cylinder.
- NEVER operate this appliance within 25 feet (7.6 m) from any flammable liquid.
- DO NOT fill the cooking vessel beyond maximum fill line.
- THIS APPLIANCE IS INTENDED FOR USE WITH WATER ONLY.
- Heated liquids remain at scalding hot temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (46°C) or less.
- In case of a fire, keep away from the appliance and immediately call the fire department. Do not attempt to extinguish an oil/grease fire with water. When cooking, have a Type BC or ABC fire extinguisher readily available. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.

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

If you smell gas:

- Shut off gas supply to the appliance.
  - Extinguish any open flame.
  - If odor remains, keep away from the appliance and immediately call the fire department.
- Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

**SAVE THESE INSTRUCTIONS**

Read and understand all instructions before assembling and using this appliance. Follow all warnings while using this appliance. Failure to follow these instructions could result in fire or explosion causing damage to property, injury, or death.

If you smell gas: If possible, immediately turn off gas supply to the appliance by turning the LP tank valve clockwise (right). If this cannot be accomplished safely, immediately get away from the appliance and contact the fire department (e.g. 911). Extinguish any open flame, use an approved fire extinguisher (Always have an approved extinguisher on hand when using this product. A Class “B” dry chemical or CO<sub>2</sub> extinguisher or preferably a Class “K” extinguisher. Special care must be taken to understand the Owner’s Manual and be prepared to operate the appropriate extinguisher prior to using this appliance.) If you continue to smell gas, immediately contact the fire department (e.g. 911) and do not go near the appliance.

Equipped for use on: Propane.

Certified under ANSI 21.89 - CSA 1.18 -2017 Outdoor Cooking Specialty Gas Appliance

1. FOR OUTDOOR USE ONLY. If stored indoors, detach and leave cylinder outdoors.

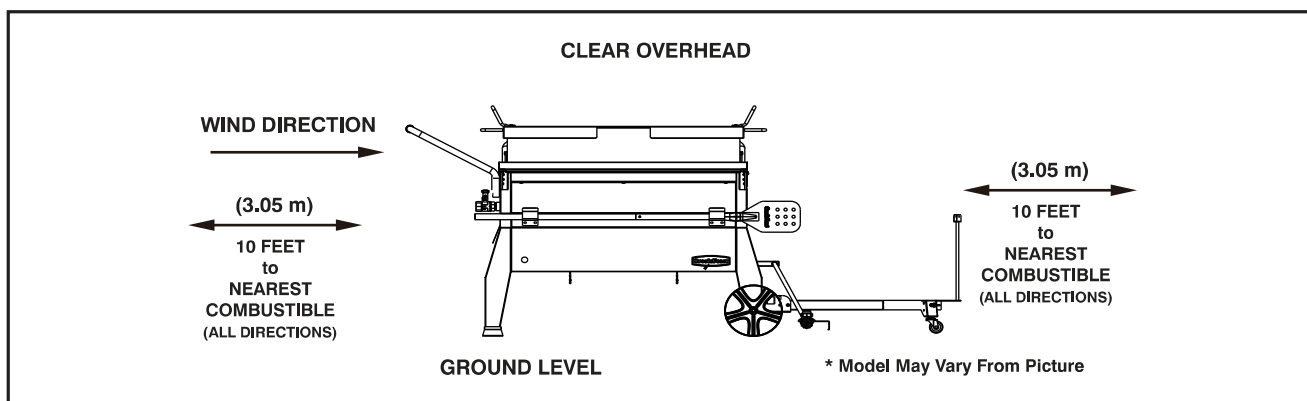
Ensure there is a minimum of 10 feet (3.05 m) distance between combustible materials and the sides and back of the appliance.

Do not place or use the appliance under overhead unprotected.

2. This appliance comes with a supplied CSA approved regulator which must be used with this appliance. Replace only with regulator Model No. GYK-1/8BQ10-C1W760.

3. The Owner’s Manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance. If the Owner’s Manual or parts are missing, please contact our customer service.



**This appliance is not designed or intended for commercial use.**

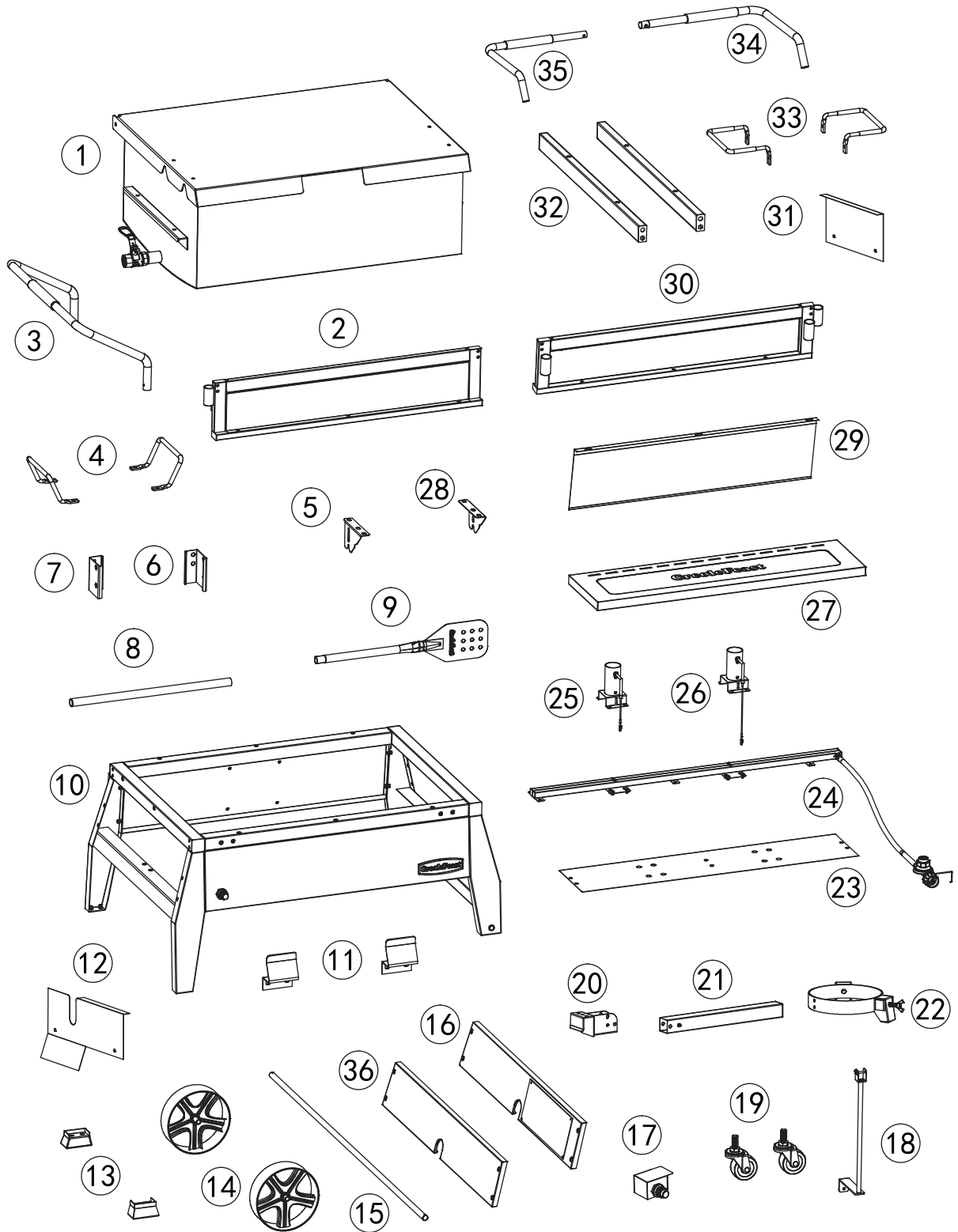
**CAUTION: THIS APPLIANCE IS NOT FOR FRYING TURKEYS.**



Failure to follow these instructions and warnings could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. Using an LP appliance may lead to a degree of risk that you are assuming. Properly follow these instructions and warnings will help minimize that risk.





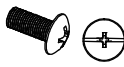

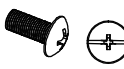




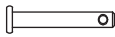
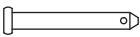
- DO NOT USE ON COMBUSTABLE SURFACES such as wood, asphalt or plastic. These surfaces are combustible and may melt or catch fire.
- NEVER overfill the cooking container above maximum fill line. Follow the proper instructions to ensure proper cooking liquid fill levels.
- Hot cooking liquids can remain dangerously hot long after cooking. NEVER handle the cooking appliance until the cooking liquid has cooled to less than 115°F (46°C).
- DO NOT move the appliance when in use. Allow the cooking vessel to cool to 115°F (46°C) before moving or storing.

- Use insulated oven mitts or gloves to protect from hot surfaces or splatter from cooking liquids. Closed-toe shoes should always be worn during the operation of this appliance.
- Keep children and pets away from the cooking appliance at all times.
- The use of alcohol, prescription drugs or non-prescription drugs can impair the ability to accurately assemble or safely operate the appliance. Do not operate when under the influence.
- The minimum outside operating temperature of this appliance is 21°F (-6°C). NEVER use this appliance when temperature is below the minimum.
- Take CAUTION when in close proximity to this appliance. Falling or tripping near the gas boiler may result in the splashing or igniting of hot cooking liquids and potentially cause personal injury or property damage.
- This appliance is NOT intended for commercial use.
- The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
- NEVER operate this appliance ON or UNDER any overhead roof covering, awning, overhang, apartment, condominium, balcony or deck.
- NEVER operate this appliance indoors or in any enclosed area.  
This appliance should ONLY be used outdoors.
- NEVER install or use this appliance on a boat or other recreational vehicles.
- This product is NOT designed to be used as a heater. NEVER use this appliance as a source of heat.
- Keep the fuel supply hose away from any heated surfaces.
- In the event of rain, snow or other precipitation while cooking, cover the cooking vessel IMMEDIATELY and turn off the appliance burners and gas supply. NEVER attempt to move the appliance or cooking vessel.
- When cooking, the appliance must always be on a level, stable, non-combustible surface such as brick, concrete, or dirt. NEVER use this appliance around surfaces such as asphalt, wood, dry grass or leaves, vinyl or plastic.
- Keep the cooking area adjacent to the gas boiler clear of debris and free of anything flammable or combustible.
- Keep fuel supply hose away from the hot appliance when in operation.
- NEVER place an empty cooking vessel on the appliance while in operation.
- Use caution when placing food in the cooking vessel while the application is in operation to prevent splashing or overflow. Use caution when removing food from the appliance to avoid burns or serious injury.
- NEVER attempt to attach this appliance to the self-contained LP gas system of a camper, trailer or motor home. The pressure regulator and hose assembly supplied with the appliance **MUST BE THE ONE USED**. Replacement pressure regulator and hose assemblies must be those supplied by the manufacturer.
- NEVER use a cooking vessel larger than the capacity and diameter recommended by the manufacturer.
- NEVER overfill the cooking vessel with water. Follow instructions in this manual for establishing proper water levels. **THIS APPLIANCE IS INTENDED FOR USE WITH WATER ONLY.**
- Introduction of water or ice from any source may cause overflow and severe burns from water splatter.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When remove food from the appliance, care shall be taken to avoid burns from hot cooking liquids.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.
- Be sure nothing is obstructing the flow of combustion or air ventilation.

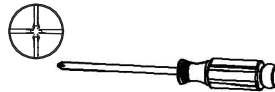


Ref	Description	Illustration	QTY	Ref	Description	Illustration	QTY
1.	Boiler body ZH-CFB2001001 ZH-CFB2001002 ZH-CFB2001003		1	19.	Caster W-CFT2018009		2
2.	Front boiler panel ZH-CFB2001004		1	20.	Cart connector H-CFT2018036		1
3.	Left side handle ZH-CFB2001008		1	21.	Extension beam ZH-CFT2018020		1
4.	Lid handle W-CFB02001		2	22.	LP tank mounting bracket ZH-CFT2018022		1
5.	Front table bracket (L) Z-A1CT1005		1	23.	Base panel Z-CFB2001024		1
6.	Front table joint (R) Z-CFT2018062		1	24.	Burner bracket set with regulator ZH-CFB2001010		1
7.	Front table joint (L) Z-CFT2018061		1	25.	Short match burner ZH-CFB2001011		1
8.	Handle W-CFB1001004-4		1	26.	Long match burner ZH-CFB2001012		1
9.	Paddle W-CFT2018017-1 W-CFB1001004-2		1	27.	Front table Z-CFB2001016		1
10.	Cart ZH-CFB2001007		1	28.	Front table bracket (R) Z-A1CT1004		1
11.	Paddle bracket Z-CFB02019		2	29.	Front thermal baffle Z-CFB2001011		1
12.	Valve thermal baffle Z-CFB2001012		1	30.	Back boiler panel ZH-CFB2001005		1
13.	Leg base H-CFB1001030		2	31.	Right thermal baffle Z-CFB2001013		1
14.	Wheel W-CFB02017		2	32.	Boiler support beam H-CFB2001005		2
15.	Wheel axle W-CFB02018		1	33.	Lifting handle W-CFT2018010		2
16.	Side panel (R) Z-CFB2001033		1	34.	Back right handle Z-CFB2001031		1
17.	Ignitor DQ404+EGRB-DHQ		1	35.	Back left handle Z-CFB2001030		1
18.	Hose holder H-CFT2018032		1	36.	Side panel (L) Z-CFB2001023		1

## Hardware List & Preparation

A	M6x15	26 pcs	B	M6x35	14 pcs	C	Split pin	2 pcs	D	Sleeve	2 pcs	E	M5x12	10 pcs
														
F	M4x12	8 pcs	G	M6x15	8 pcs	H	M6	4 pcs	I	M6	5 pcs	J	Wing bolt	3 pcs
														
K	Split pin	2 pcs	L	Pin	1 pc	M	Pin	1 pc						
														

Before beginning assembly, make sure all parts are present. Compare parts with packaged contents list and diagram above. If any parts are missing or damaged, do not attempt to assemble the products. Contact customer service for replacement parts via telephone or email.



Phillips screwdriver



Wrench

- Estimated assembly time: 40 minutes
- Tools required for assembly:  
Phillips Screwdriver (not included) and Wrench (not included)
- Note: The right and left sides of the boiler are designed as if you are facing the front of the boiler.

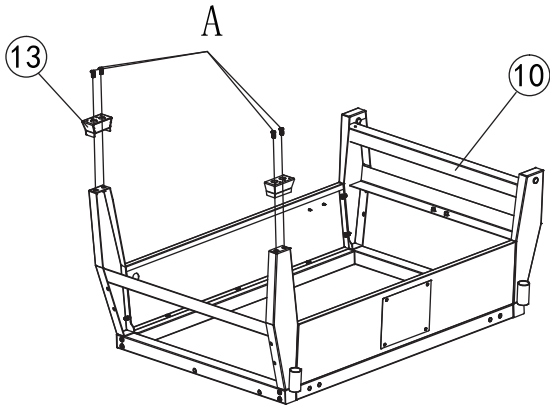


### CALIFORNIA PROPOSITION 65 WARNING

This product can expose you to chemicals including lead which is known to the State of California to cause cancer and birth defects or other reproductive harm.

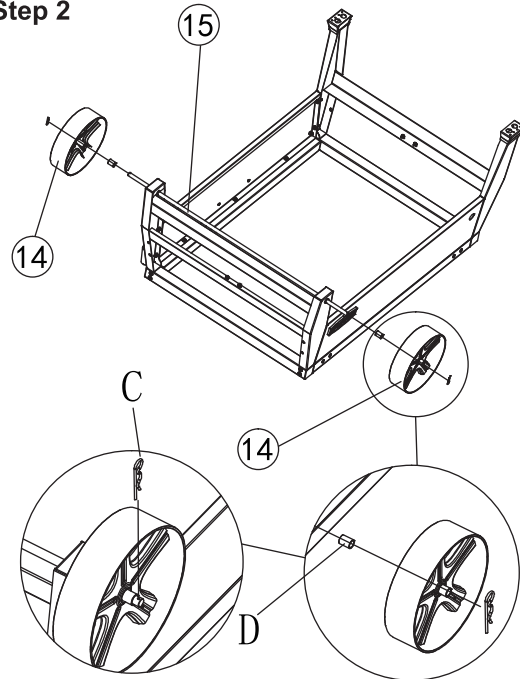
For more information, go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

**Step 1**



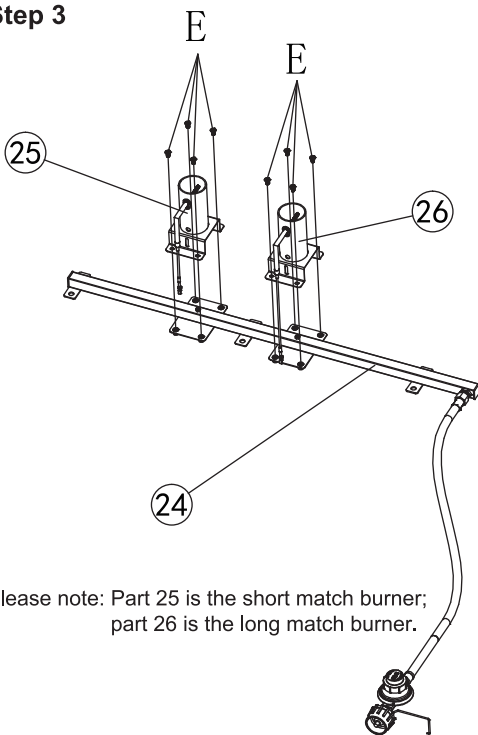
Attach the leg bases (13) to the left legs of the cart (10) with 4 bolts (A).

**Step 2**



Slide the wheel axle (15) through the lower holes of the right legs. Then attach 2 sleeves (D) and 2 wheels (14) on the axle from both ends. Secure wheels with 2 split pins (C).

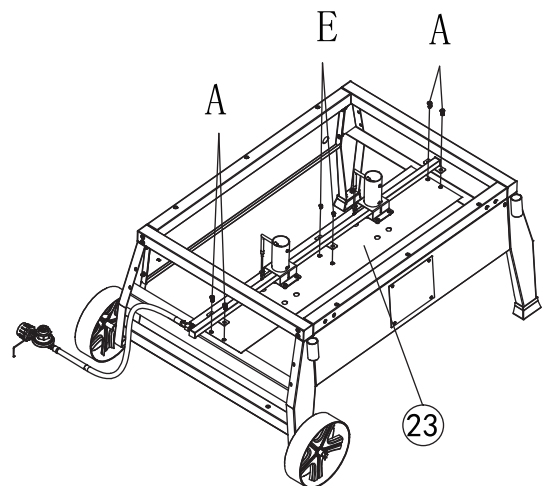
**Step 3**



Please note: Part 25 is the short match burner; part 26 is the long match burner.

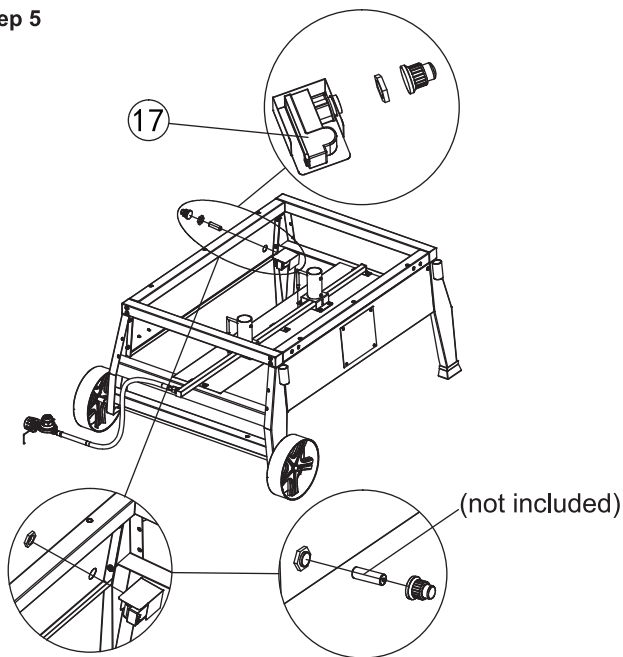
Assemble the short match burner (25) and the long match burner (26) to the corresponding burner bracket set (24) with 8 bolts (E).

**Step 4**



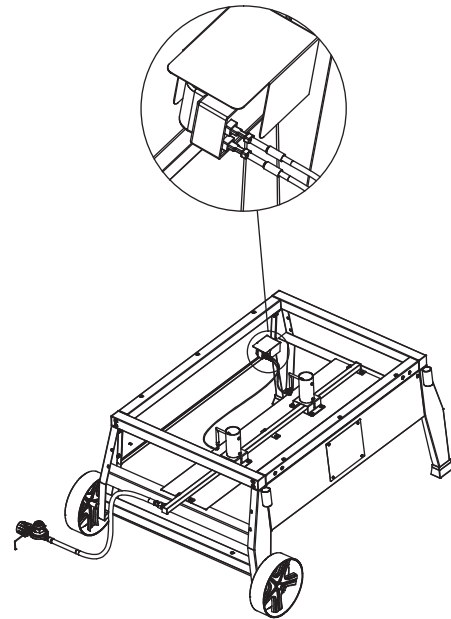
Install the burner bracket set assembled in the previous step and the base panel (23) to the cart body with 4 bolts (A) and 2 bolts (E).

**Step 5**



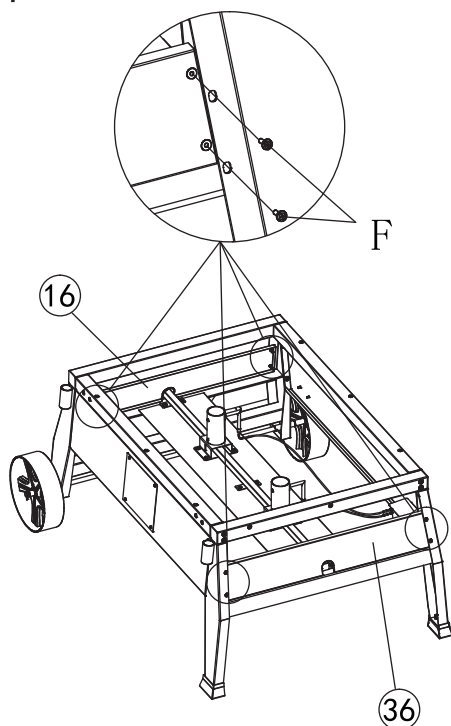
1. Unscrew the ignitor cap and the nut from the ignitor (17).
2. Fasten the ignitor to the front panel with the nut.
3. Insert a battery into the ignitor and screw back the ignitor cap.

**Step 6**



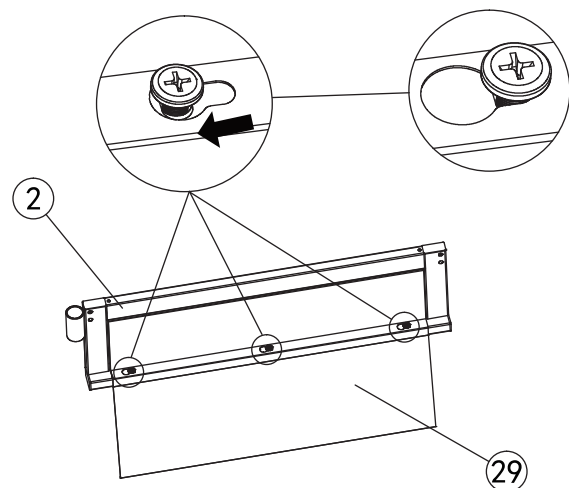
Please note: Accurately insert the ignition matches into the corresponding electrode ports of the ignitor.

**Step 7**



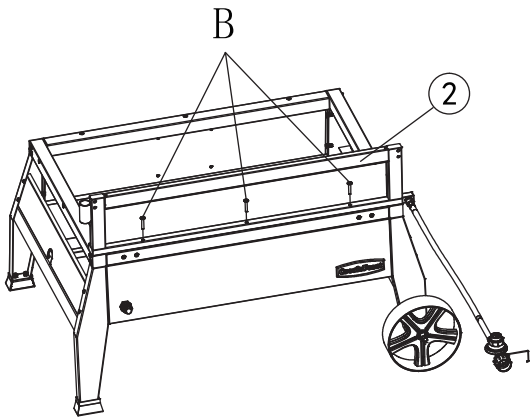
Assemble the side panels (16), (36) to the cart with 8 bolts (F) as shown.

**Step 8**



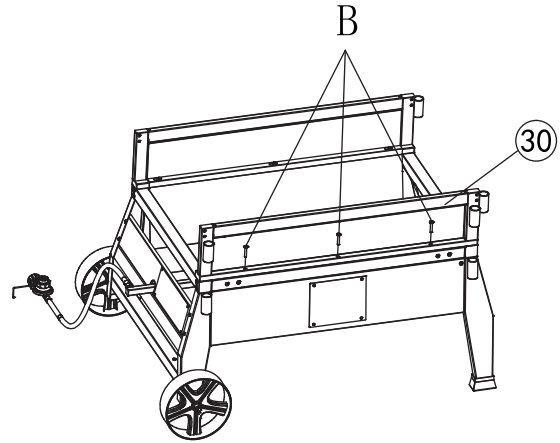
Unscrew 3 preassembled bolts 3-5mm out from the front boiler panel (2), then attach the front thermal baffle (29) to the front boiler panel by aligning to the loose bolts.

**Step 9**



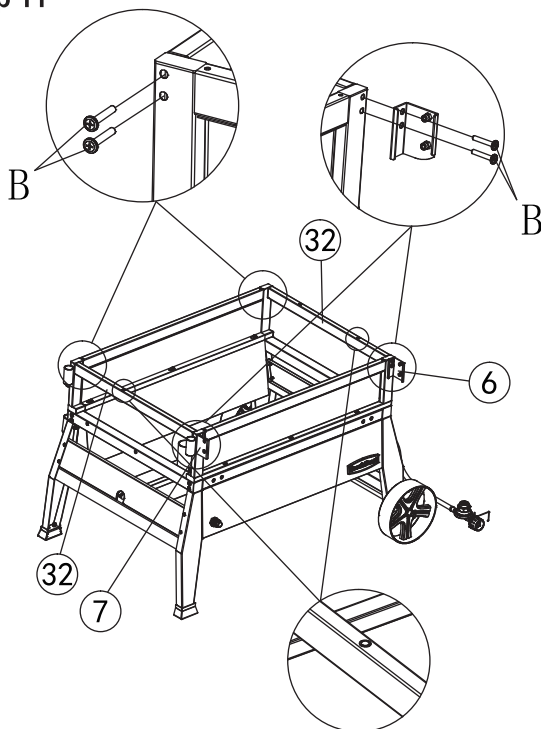
Assemble the front boiler panel (2) on the front cart panel with 3 bolts (B).

**Step 10**



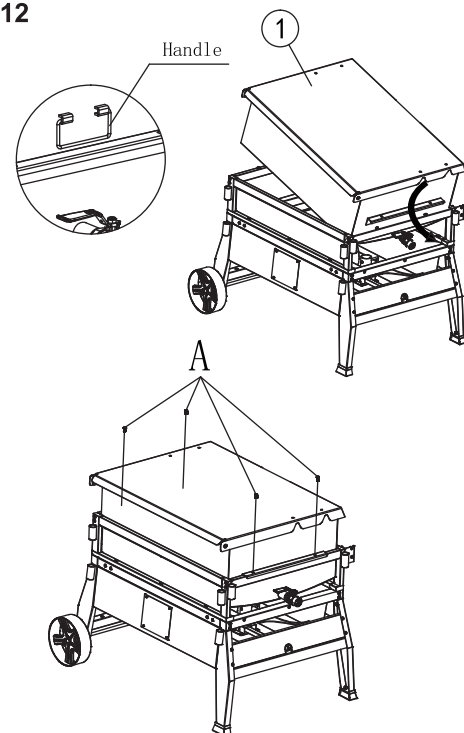
Assemble the back boiler panel (30) on the back cart panel with 3 bolts (B).

**Step 11**



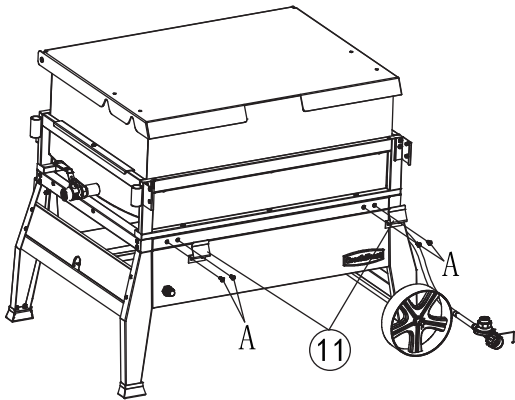
Assemble the boiler support beams (32) and the front table joints (6), (7) to the cart with 8 bolts (B) as shown. Please note: For the boiler support beams, make sure the side with screw holes upward.

**Step 12**



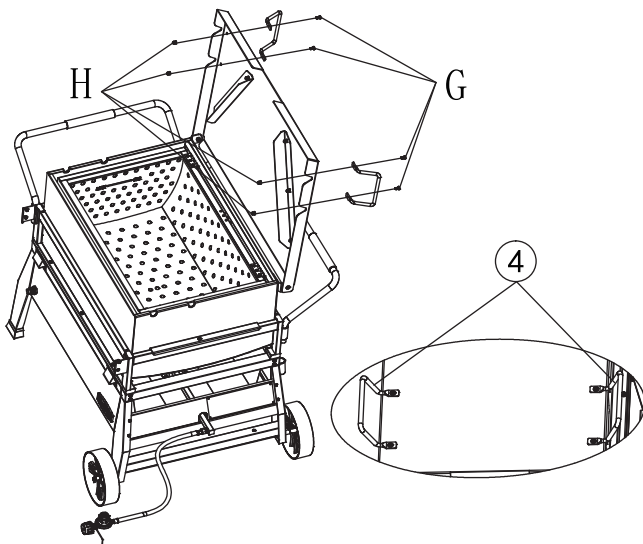
Tilt down the left side of the boiler body by the handle on the right side of the boiler body and let the drain valve pass under the boiler support beam. Assemble the boiler body (1) onto the cart with 4 bolts (A).

**Step 13**



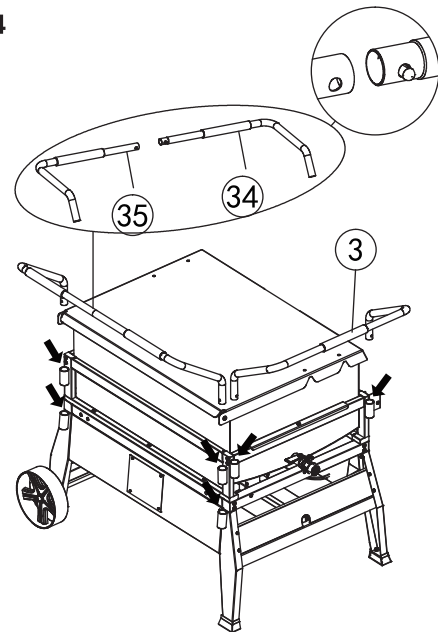
Install the paddle brackets (11) to the front cart panel with 4 bolts (A).

**Step 15**



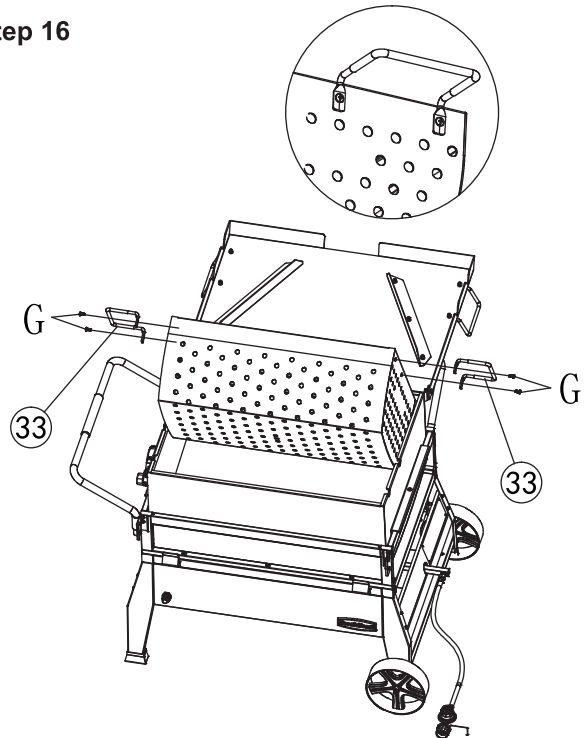
Install the lid handles (4) to the lid with 4 bolts (G) and 4 nuts (H).

**Step 14**



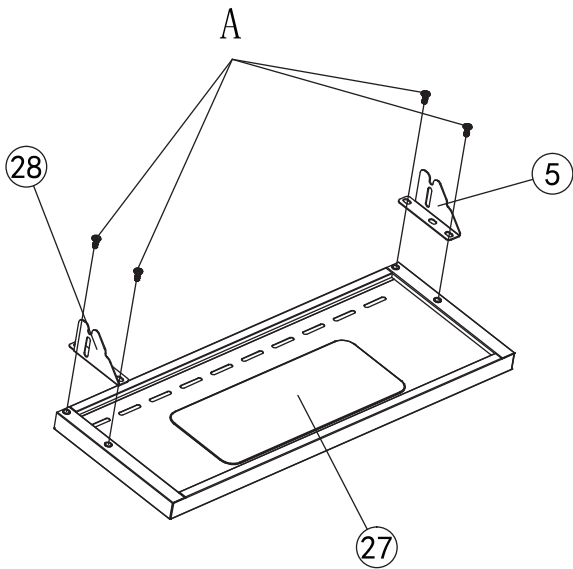
Insert the left side handle (3) into the holders on the left side of the cart.  
Press the spring button and connect the back right handle (34) with the back left handle (35), then insert the back handle into the upper holders on the back side of the cart for boiler relocation, the lower holders for food dumping.

**Step 16**



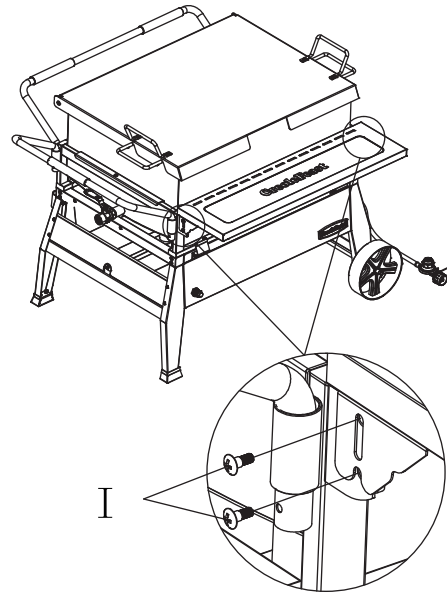
Install the lifting handles (33) to the boiler basket with 4 bolts (G).

Step 17



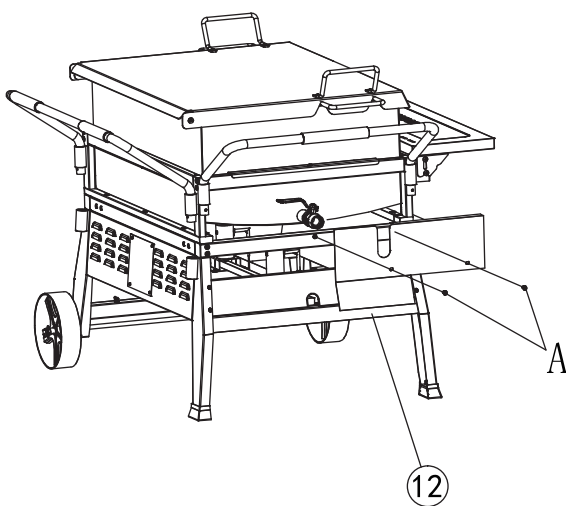
Install the front table brackets (5), (28) to the front table (27) with 4 bolts (A).

Step 18



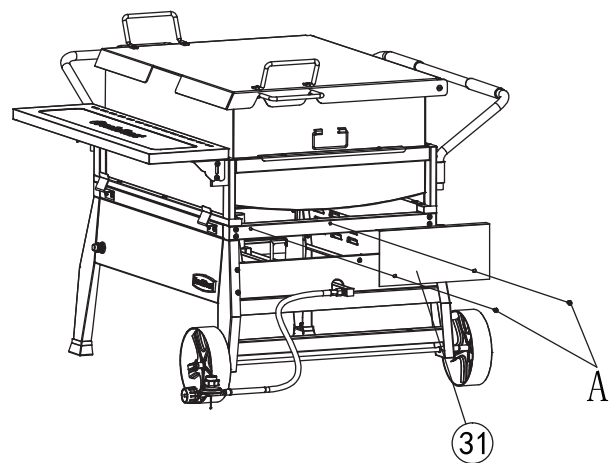
Install the front table to the cart body with 4 bolts (I).

Step 19



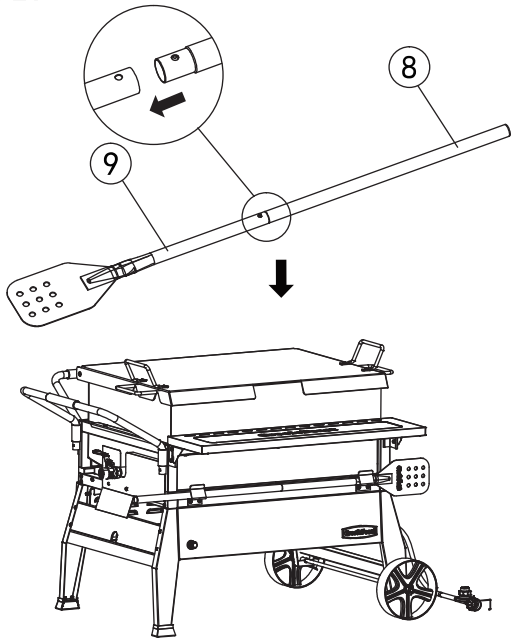
Install the valve thermal baffle (12) to the left side of the cart with 2 bolts (A).

Step 20



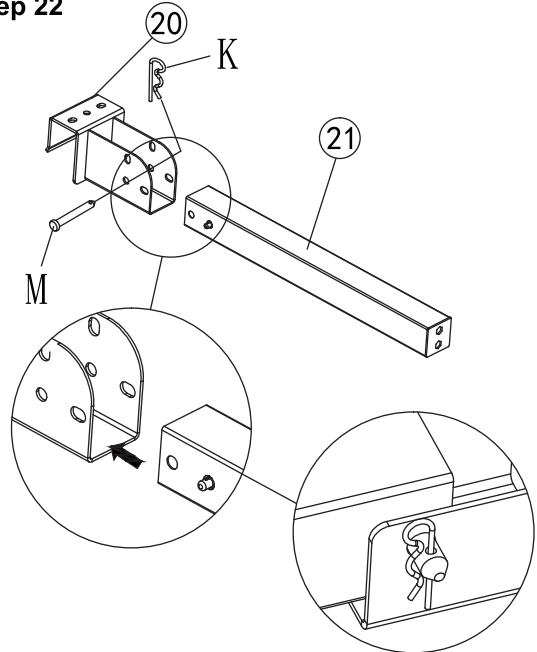
Install the right thermal baffle (31) to the right side of the cart with 2 bolts (A).

**Step 21**



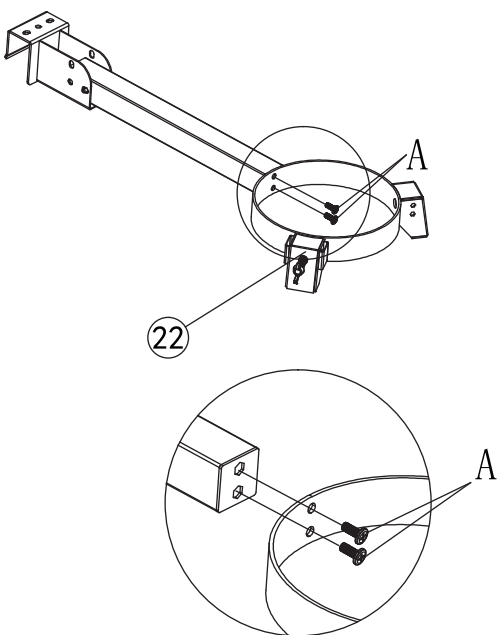
Press the spring button and connect the handle (8) with the paddle (9).  
Put the long paddle on the assembled paddle brackets as shown.

**Step 22**



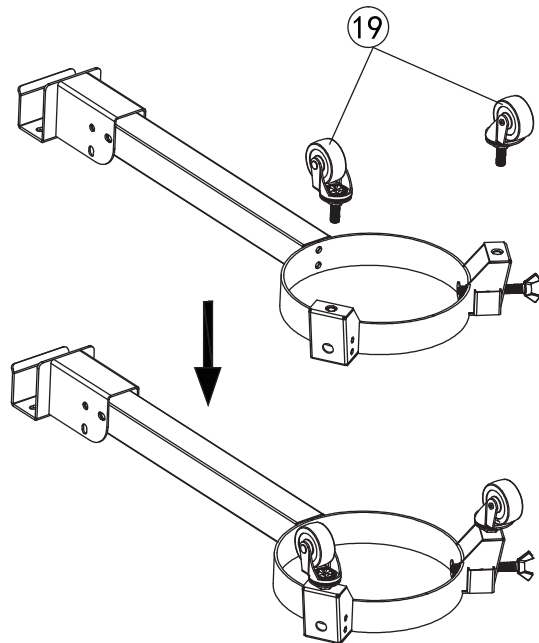
Press the spring buttons on the extension beam (21) until the beam is inserted into the cart connector (20) as shown.  
Secure it with pin (M) and split pin (K).

**Step 23**



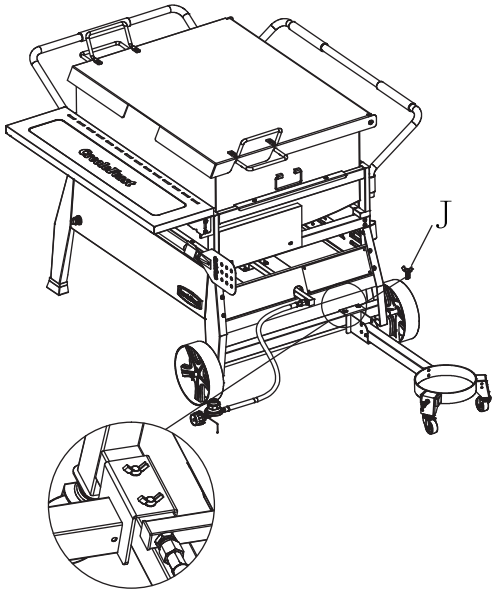
Align the holes on the beam end with LP tank mounting bracket (22) and fix them with 2 bolts (A) as shown.

**Step 24**



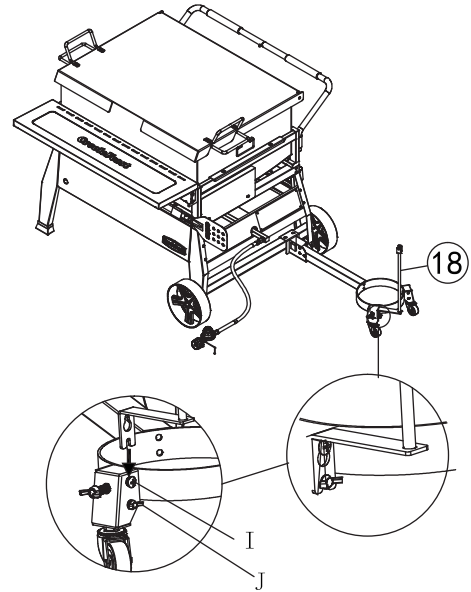
Screw the casters (19) to the mounting bracket.

**Step 25**



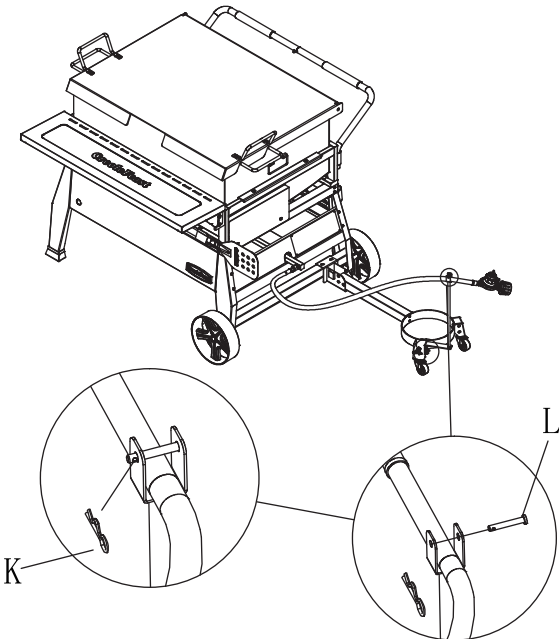
Attach the cart connector assembly to the right cart beam with 2 wing bolts (J).

**Step 26**



Screw 1 bolt (I) and half-screw 1 wing bolt (J) to the holes on the mounting bracket. Align the hose holder (18) to the bolts, and then fasten the wing bolt (J).

**Step 27**



Hang up the LP tank regulator on the hose holder and fasten with 1 pin (L) and split pin (K).

## DANGER

Read and follow the LP TANK instructions before/while using this appliance. Failure to follow these warnings could result in fire or explosion causing damages to property, injury, or death.

- The safety release valve on the LP tank could lead to gas leakage, and cause a severe fire and increase the risk of serious injury or death. If the steps below are not followed exactly, a fire causing personal injury or death can occur.
- NEVER store a spare LP gas cylinder under or near this appliance.
- NEVER fill the cylinder over 80 percent full.
- If you smell, see or hear leaking gas IMMEDIATELY move away from the LP tank and contact your FIRE DEPARTMENT.

### LP TANK REMOVAL, TRANSPORT AND STORAGE:

- Turn OFF the gas supply from the regulator and LP tank valve. Turn coupling nut counterclockwise by hand only. NEVER use tools to disconnect.
- Place the dust cap on the cylinder valve outlet when 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 could cause leakage.
- A disconnected LP tank in storage or being transported must be covered with a safety cap installed. NEVER leave the LP tank in a car that can become overheated by the sun.
- The cylinder must be stored outdoors out of the reach of children. NEVER store the cylinder in enclosed spaces such as a garage, carport, covered porch, or any other structure.
- Turn gas OFF at the supply cylinder when not in use.

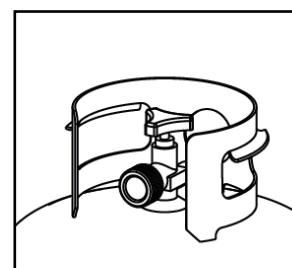
### LP TANK:

The LP tank must meet the following requirements in order to be used with your appliance:

- Measurements must be 12" (30.5 cm) in diameter by 18" (45.7 cm) high with 20lb. (9.1 kg) maximum capacity.
- 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 must include the following:

- QCC Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD).  
This safety device is identified as the triangular hand wheel.  
Only use tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal and include collar that protects the LP tank valve.



### Liquefied Petroleum Gas (LP):

- LP gas is odorless, non-toxic, and colorless when produced. For your safety, LP gas has been given an artificial odor (similar to rotten eggs) so you can smell if there is any leakage.
- LP gas is highly flammable and can unexpectedly ignite when combined with the air.

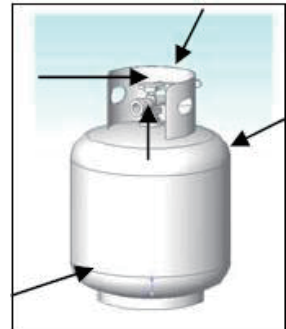
## CONNECTING REGULATOR TO LP TANK:

- Place the LP tank on a secure, level, and stable surface.
- Turn control knob to the OFF position.
- Turn LP tank OFF by turning the hand wheel clockwise to a full stop.
- Remove the protective cap from the LP tank valve. Always use the cap and strap supplied with the valve. DO NOT use a POL transport plug. It will defeat the safety feature of the valve.
- Hold the regulator, insert the nipple into the LP tank valve. Hand tighten the coupling nut while holding the regulator in a straight line with the LP tank valve so as not to cross thread the connection.
- Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check. An additional one-half to three-quarters turn is required to complete.

NOTE: If you cannot complete the connection, repeat steps 5 and 6. If you are still unable to complete the connection, DO NOT use this regulator.

## LP TANK LEAK TEST:

- Leak test must be repeated each time the LP tank is exchanged or refilled.
  - DO NOT smoke or have anything nearby that can easily ignite, such as lighters or matches.
  - DO NOT use an open flame to check for gas leaks.
  - The appliance must be leak checked outdoors in a well-ventilated area away from open flames or sparks.
- REMOVE any pots or other cookware from the burner before beginning the test.



## STEPS FOR LEAK TEST:

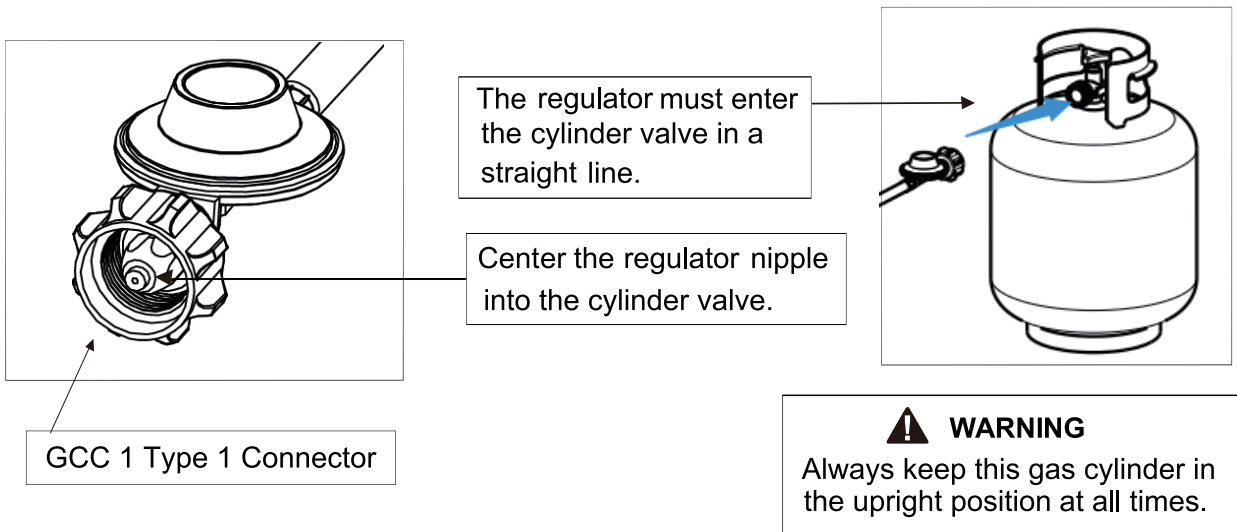
- Use a clean paint brush and 50/50 soap and water solution.

**NOTE:** Use a mild soap and water. DO NOT use household cleaning agents, which could damage the gas components.

- Brush the soapy solution onto all metal seams and the entire valve area. Slowly turn the LP tank valve counterclockwise to the open position. At the first sign of bubbles around the tank connection, immediately turn the valve off by turning clockwise. After 10 seconds, turn the LP tank to the ON position and continue to watch for any bubbles. UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.
- If bubbles are observed at the valve attachment, you may attempt to tighten the valve, and repeat the test from the beginning after waiting 5 minutes.
- Always examine the hose for any damage. If damage is observed, do not attempt to patch the hose. Replacing the hose is the only safe option.
- For assistance with any malfunction related to the LP tank, regulator or hose, contact customer service.

## WARNING

If “growing” bubbles begin to appear, there is a leak. IMMEDIATELY turn off the LP tank valve. If bubbles continue, IMMEDIATELY move away from the LP tank and contact the FIRE DEPARTMENT (e.g. 911)



**REGULATOR HOSE ASSEMBLY CHECK:**

**WARNING**

Before each use, check to see if there is evidence of abrasion, wear, cuts or leaks on the hose. If damage is evident, the hose must be replaced prior to appliance use.

**DISCONNECTING REGULATOR FROM THE LP TANK:**

- Turn control knob to the OFF position.
- Turn the LP tank OFF by turning the hand wheel clockwise to a full stop.
- Turn the coupling nut counterclockwise to loosen the connection.

**NOTE:** Loosen by hand only. DO NOT use tools.

- When disconnected, the regulator should be hung on the hook attached to the appliance.

**DANGER**

NEVER allow this appliance to operate unattended. Failure to follow this Danger Statement could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. If a fire should occur, keep away from the appliance, move everyone to safe area and immediately contact the fire department (e.g 911).

ALWAYS have an appropriately rated fire extinguisher on hand when using this product. A Class “B” dry chemical or CO<sub>2</sub> extinguisher or preferably a Class “K” extinguisher. Special care must be taken to understand this owner's manual and be prepared to operate the appropriate extinguisher prior to using this appliance.

### **WARNING**

When using this appliance, please keep in mind that it is important to never fill the vessel over the marked "Max Fill" line. Failure to do so could result in the unit becoming top-heavy and creating an unsafe condition.

### **WARNING**

NEVER light without first adding water for steaming or boiling. Failure to do so could result in burning through the bottom of the vessel, discoloration, scratching, and/or dimpling.

### **ADDING THE RIGHT AMOUNT OF WATER:**

If cooking 1 full sack of crawfish (50 lb. max capacity), fill to the max fill line found on the inside of the basket. If cooking less than 1 sack, start by filling the basket with the crawfish/shrimp/crab you intend to cook. Next, add water until it fully covers the crawfish/shrimp/crab in the basket. Under no circumstance should the water level ever be above the Max Fill line. Next, remove the seafood and set aside.

### **ADDING THE SPICES:**

Add the spices that you like. We recommend crawfish seasoning bags that are available from a variety of manufacturers and found at your local stores during crawfish season. Follow the directions on the seasoning bag.

### **BRINGING THE WATER TO A ROLLING BOIL:**

Follow the instructions for lighting the burner found on Page 19 of these instructions. Please be sure to read, understand and follow all warnings and safeguards. The time required to bring the water to a rolling boil will vary based on multiple conditions including the amount of water used, ambient temperatures and wind. Approximate time to achieve a rolling boil is approx. 25 minutes.

### **COOKING THE SEAFOOD:**

Once the water is at a rolling boil, continuously place the seafood into the basket using elbow length oven mitts or other safety equipment that prevents the user from being burned or scalded. Once the seafood is in, gently stir the ingredients to ensure there is a good mix of seasoning throughout. Close the cover and return to a rolling boil. Approximate time to achieve a rolling boil is 10-15 minutes.

## **CRAWFISH/CRAB/SHRIMP BOIL**

- For the single sack crawfish cooker, fill to max fill line with water. Add crawfish seasoning based on your preferred spice level.
- Bring water to a rolling boil. Add the seafood.
- Gently stir. Close the lid and return to the rolling boil.
- **BOILING TIME:** Shrimp - 2 minutes; Crawfish - 5 minutes; Crabs - 5 minutes. (per pound).
- Turn off the burner.
- Gently stir the seafood again and let it soak.
- **SOAKING TIME:** Shrimp - 5 to 10 minutes; Crawfish and Crabs - 15 to 30 minutes.
- Seafood usually floats on the surface while soaking, which limits their intake of seasoning. To counter this, carefully add about 4 pounds of ice to the pot, allowing it to float on the surface of the liquid. The sudden change of temperature causes the seafood to sink and increase the seasoning absorption.
- Try with creamer potatoes, fresh sweet corn on the cob cut in thirds, fresh mushrooms, cloves of garlic, fresh peeled onions, and smoked sausages or andouille sausages.

**HINT:** Enable the potatoes to cook for an extra time by adding them to the boiling seasoned water 5 to 10 minutes early.

## LIGHTING

Always visually inspect your boiler before lighting. Replace any hoses that are frayed or cracked before lighting your boiler. Look for anything that could obstruct ventilation and remove it. After lighting, always checking the flame to ensure you have a good flame all along each burner.

### WARNING

1. Read instructions before lighting.
2. If the burner does not ignite within 5 seconds, turn the gas supply off, wait 5 minutes and repeat the lighting procedure.

## LIGHTING THE BURNERS USING ELECTRONIC IGNITION

1. Ensure the regulator is in the OFF position.
2. Ensure that the LP tank and the burner are separated by at least 24 inches. Note that the LP hose is a tripping hazard and special care must be taken.
3. Turn on the LP gas by turning the hand wheel on the cylinder valve.
4. Gradually turn on the regulator while pressing the electronic ignition button. You should hear a Clicking sound (which shows the electronic ignition is working). After the burner ignites, slowly turn the regulator until you see a bright blue flame. The sound will be loud like a jet.
5. If the burner does not ignite within 5 seconds, turn the regulator and the LP gas to the OFF position. Wait 5 minutes for the gas to be cleared and repeat the above procedure.
6. If the burner ignites, turn the regulator to the desired setting.

## MANUALLY LIGHTING THE BURNERS WITH THE MATCH STICK

1. Ensure the regulator is in the ON position.
2. Slowly turn on the gas at the LP tank valve if it is not already on.
3. Place a match in the match holder.
4. Use the holder to slide the lit match through the cart bottom burner that you want to light.
5. If the burner ignites, turn the regulator to the desired heat setting.

**WARNING :** Do not use spirit or petrol for lighting or re-lighting!

**CAUTION:** Allow the unit to fully cool down (115 °F or 46 °C) before performing any cleaning.

Proper care and maintenance of the appliance will keep the product operating smoothly.

## **CLEAN THOROUGHLY AFTER EVERY USE**

### **SUGGESTED CLEANING MATERIALS:**

- Warm water
- Mild dishwashing liquid detergent
- Soft, nylon cleaning pad

### **HOW TO CLEAN:**

- Before cleaning, turn off the gas supply at the regulator/manual valve, then at the gas cylinder. Check that there is no flame, gas smell, and the valves are in the off position. Next, make sure the unit is completely disconnected from propane tank prior to any cleaning.
- Before removing the water, let the water/unit completely cool down to 115°F (46°C). As a precaution, use protective heat resistant gloves. The valve requires a garden hose fitting with a 1" diameter (sold separately-consult your local hardware store) to connect to a standard water hose. Use a hose or set a bucket under the valve. Open the valve and drain the water from the boiler. Open the valve slowly while using a bucket to avoid spillage. Any remaining water can be scooped from the boiler and placed in an approved container.
- Anything that was in contact with food can be washed by hand with warm soapy water and nylon pad. If the boiler has black soot cooked on to the outside finish, scrub this down with a steel wool scouring pad. DO NOT spray the oven cleaner on aluminum pots to remove grease or soot. It will cause the finish to become dull. If food remains stuck to the aluminum basket, add hot water and let it soak. Scrub with steel wool after cooling. If hard water causes darkening on the interior of your boiler, fill to the darkened area with a water and cream of tartar or vinegar solution (mixed concentration of three cups of water to one tablespoon cream of tartar or vinegar). Boil five to ten minutes.
- Confirm that all components are completely dry before using or placing in storage.
- Store all components in a dry, covered location when not in use with the cylinder unattached.

**NOTE:** Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on the amount of use).

### **CAUTION**

Check the burner and manifold tube for insect nests. A clogged tube can obstruct proper gas flow and can result in fire beneath the cooking appliances. Prevent blockages by inspecting and cleaning the burner and manifold tube regularly.

### **DANGER**

NEVER insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve or cause leakage, which can lead to explosion, fire, personal injury or death.

**Q: What is the problem if the boiler takes too long or will not heat water? My burner's flame appears very weak.**

A: If the hose assembly has a Type 1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the regulator control must be turned to a completely OFF position before the cylinder valve is opened. A good tip to remember is "Tank is first ON, last OFF".

The Problem Can be Remedied in Two Ways:

- A. 1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.  
2. Check that the Type 1 Connection (black/green knob) is completely tightened to the tank valve.  
3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset.  
4. Turn the tank valve ON (anticlockwise).  
5. Turn the regulator control to the ON position.  
6. Relight cooker following all lighting instructions contained in this Owner's Manual. Check for proper flame.

OR

- B. 1. Turn the regulator control to the OFF position. Close the tank valve completely by turning clockwise until it stops.  
2. Remove Type 1 Connection (black/green knob) from the tank valve. The flow limiting device will now reset.  
3. Re-attach Type 1 Connection (black/green knob) to the tank valve. Tighten completely.  
4. Turn the tank valve ON (anticlockwise).  
5. Turn the regulator control to an ON position.  
6. Relight burner following all lighting instructions contained in this Owner's Manual. Check for proper flame.

**Q: How long will the gas in my tank last?**

A: On average, a full tank will give you 4 to 5 hours of normal cooking.

**Q: What if the boiler does not light?**

A: Your regulator could have frozen up to prevent the flow of propane to the burners.

1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
2. Feel the regulator to see if it's cold. If it's cold, the hose has frozen up. The valve needs to free up, so that the gas can flow freely.
3. Repeatedly (with the LP tank off) turn the regulator (red knob) open and close to help free up.
4. Turn ON the tank valve (counterclockwise).
5. Turn the regulator control to the ON position.
6. Relight the burner following all lighting instructions contained in this manual. Check for proper flame characteristics.

Thanks for purchasing this Creolefeast® Crawfish Boiler. We are here to help you maximize your enjoyment and appreciation of your new boiler. We provide a warranty for your product within the warranty conditions under normal use of one year from the date of purchase for all components, covering defects and manufacturing errors.

Creolefeast's obligations are limited to the following:

- This warranty does not cover the boiler that have been altered or damaged due to normal wear, rust, abuse, improper maintenance, improper use, or modifications, to the product. Repair labor is not covered.
- This warranty does not cover surface scratches or heat damage to the finish which is considered as normal wear.
- All warranty claims apply only to the original purchaser and require a proof of purchase verifying date of purchase.
- All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the customer service department.
- Do not return parts without obtaining return authorization from our customer service department.

Except as stated above, Creolefeast makes no other express warranty.

This warranty may give you specific legal rights that vary by state.

Please do not hesitate to contact our customer service when you have any questions regarding assembly, warranty, or accessories. We will be happy to offer any replacement parts you need during the warranty period.



1-800-618-6798



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Mon - Fri, 8:30 AM- 5:30 PM, EST