



Customer Service

☎ 1-800-618-6798

OWNER'S MANUAL

Model: SBK0601, SBK0801, SBK1001



60/80/100 Qt. Seafood Boiling Kit

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
Please keep this Owner's Manual for future reference.

Learn more at:

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.

**THE APPLIANCE IS ONLY INTENDED FOR HEATING WATER
(NOT OIL OR GREASE).
THIS APPLIANCE 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.

 **DANGER:**

- NEVER leave this appliance unattended when in use.
- NEVER operate this appliance within 10 feet (3.05 meters) from any structure, combustible material, or other gas cylinder.
- NEVER operate this appliance within 25 feet (7.6 meters) from any flammable liquid.
- DO NOT fill the cooking pot beyond maximum fill line. In case of a fire, keep away from the appliance and immediately call the fire department.
- Heated liquid remains at scalding hot temperature long after the cooking process. Never touch the cooking appliance until the liquid has cooled to 115°F (46°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

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

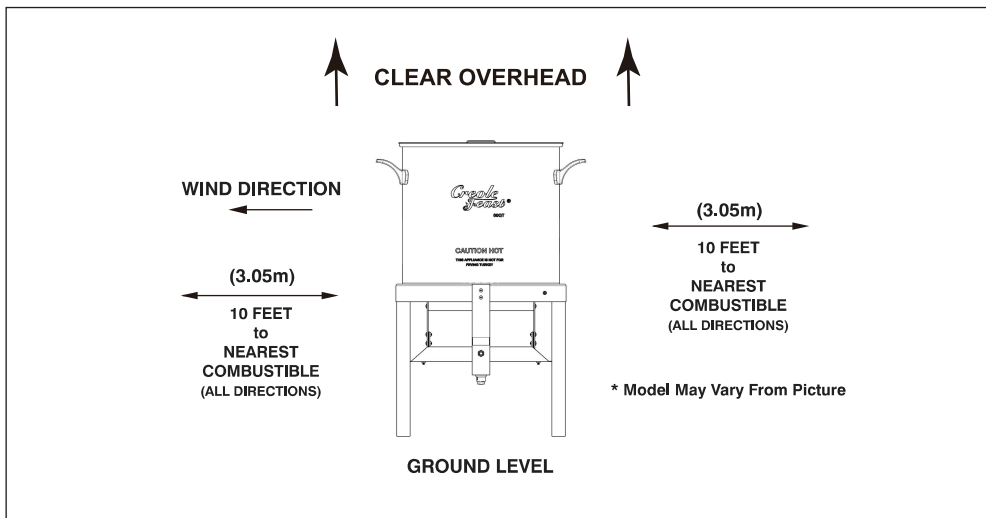
SAVE THESE INSTRUCTIONS

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

If you smell gas: If possible, immediately turn off gas supply to the appliance by turning the Propane 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 "CO₂" extinguisher or preferably a Class "K" extinguisher. Special care must be taken to understand the manufacturers instructions 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.

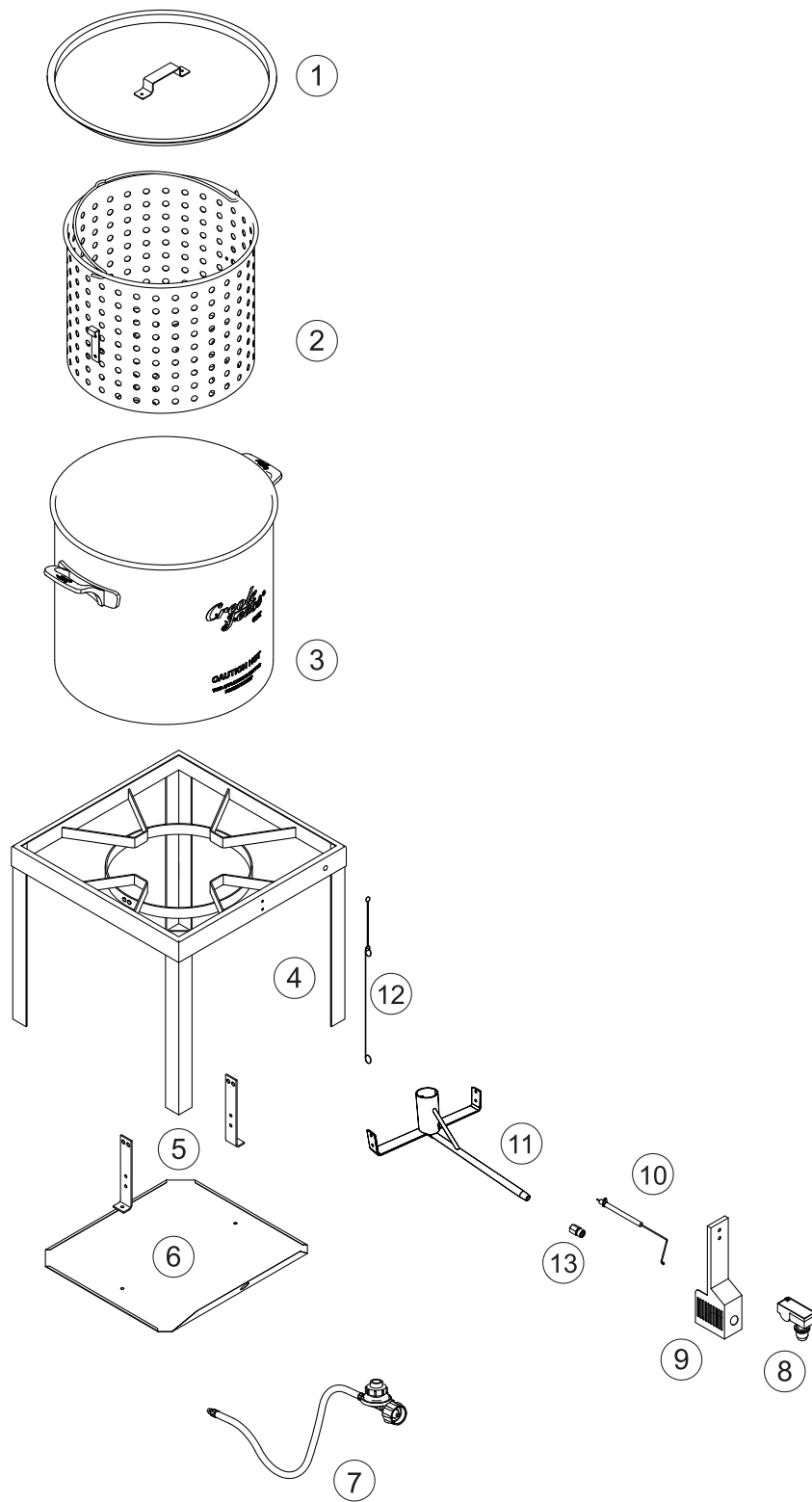
- The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
- The appliance shall not be used on or under any apartment or condominium balcony or deck.
- The appliance shall be **used outdoors only** and shall not be used inside a building garage or any other enclosed space.
- This appliance is not intended to be installed or used in or on a recreational vehicle or boat.
- Ensure there is a minimum of 10 feet (3.05 meters) distance between combustible materials and the sides and back of the appliance. Do not place or use the appliance under overhead unprotected combustible materials.
- **Keep the fuel supply hose away from any heated surfaces.**
- **Keep at least 24-inch (61 cm) distance between the appliance and cylinder.**










- This appliance is for **outdoor use only** and should only be operated in a well-ventilated space.
- The use of alcohol, prescription or non-prescription drugs might impair the user's ability to properly assemble or safely operate the appliance.
- This appliance is NOT intended for commercial use.




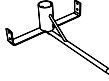


WARNING




This appliance is not intended for and should never be used as a heater. This appliance will be HOT during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids. Locating the burner with respect to the orifice and the hole should be vertical to the middle and the hexagon level verify the proper. Heat shield must always be in place during use.



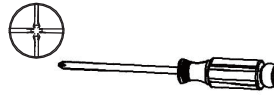
Parts and Hardware List

Ref	Description	Illustration	QTY
1.	Lid		1
2.	Basket		1
3.	Pot		1
4.	Boiler stand		1
5.	Burner bracket		2
6.	Heat shield		1
7.	Regulator assembly		1

Ref	Description	Illustration	QTY
8.	Ignitor		1
9.	Ignition panel		1
10.	Electrode		1
11.	Burner assembly		1
12.	Match holder		1
13.	Regulator connector		1

A	M6	10 pcs	B	Nut	12 pcs	D	M6	2 pcs					
									/		/		

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: 15 minutes
- Tools required for assembly:
Phillips screwdriver (not included) and Wrench (not included)

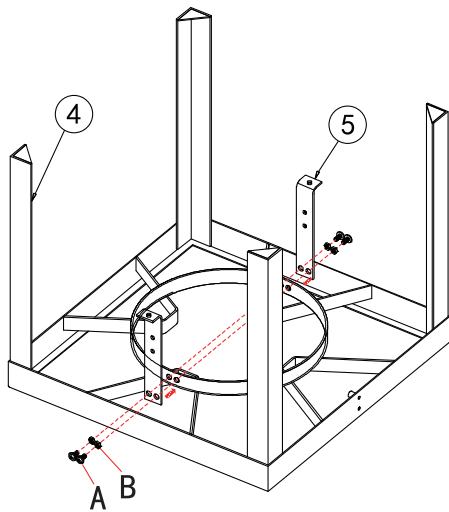


CALIFORNIA PROPOSITION 65 WARNING

1. Fuels used in gas burning appliances and the combustion byproducts of such fuels, can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.
2. This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer. Handling the brass material on this product can expose you to lead, a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

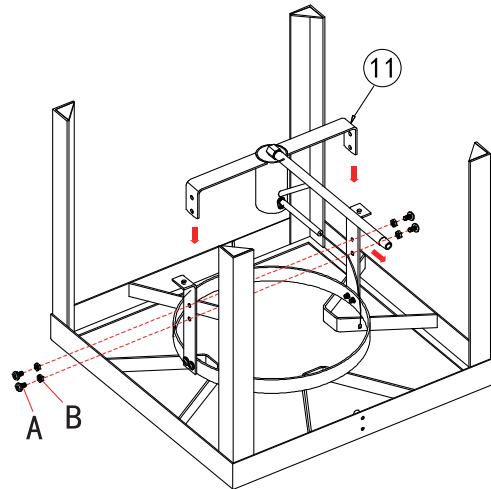
For more information, go to: www.P65Warnings.ca.gov

Step 1



Put the boiler stand (4) upside down on a flat surface. Assemble 2 burner brackets (5) to the stand with 4 bolts (A) and 4 nuts (B) as shown.

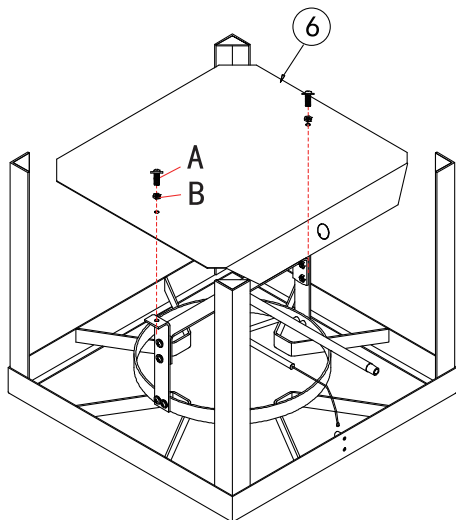
Step 2



Align the holes on both the burner assembly (11) and the burner brackets. Fix them with 4 bolts (A) and 4 nuts (B) as shown.

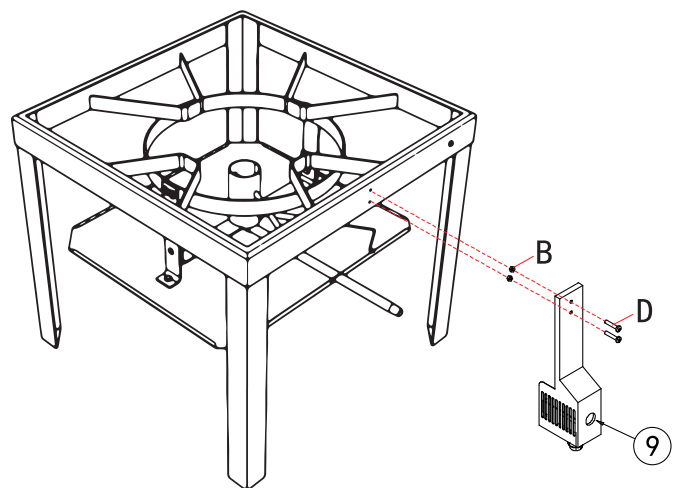
Please note: At this point, do not tighten all the bolts until step 3. The venturi tube of the burner assembly must be oriented in the same direction as 2 front holes on the stand.

Step 3



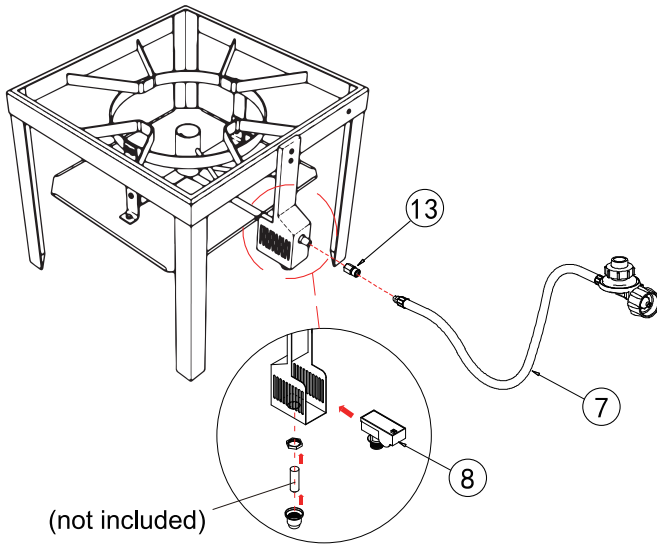
Pass the venturi tube through the front hole on the heat shield (6), and fix the heat shield with the stand brackets with 2 bolts (A) and 2 nuts (B). Now tighten all the bolts.

Step 4



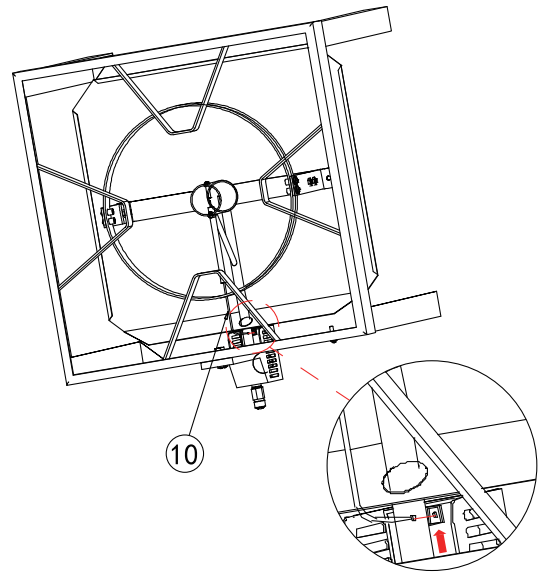
Put the boiler stand right side up. Pass the venturi tube through the hole on the ignition panel (9), then fix the ignition panel to the boiler stand with 2 bolts (D) and 2 nuts (B).

Step 5



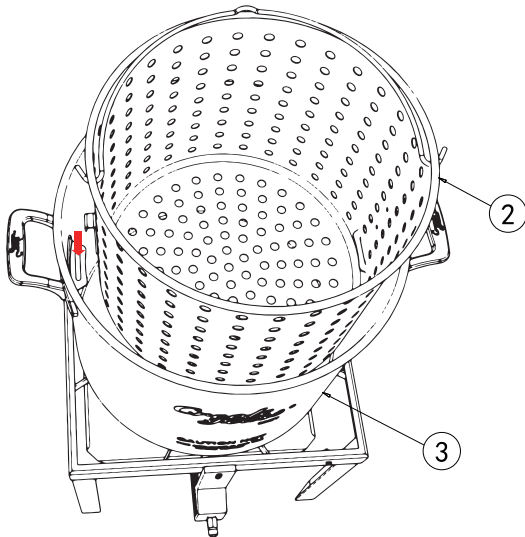
Unscrew ignitor cap and washer from the ignitor (8), then insert and align the ignitor with the hole on bottom of the ignition panel. Insert a battery and replace the washer and ignitor cap.
Screw the regulator connector (13) to the venturi tube on the ignition panel then insert and tighten the regulator assembly (7) to it.

Step 6



Plug the electrode (10) wire into the corresponding port on the ignitor.

Step 7



Hang the basket (2) latches into the slots of the pot (3) for water draining.

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 the control knobs OFF at the regulator and LP tank valve. Turn coupling nut counterclockwise by hand only. NEVER use tools to disconnect.
- Place dust cap on the cylinder valve outlet when the cylinder is not in use.

HINT: 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 fitted 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 20 lb. (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).

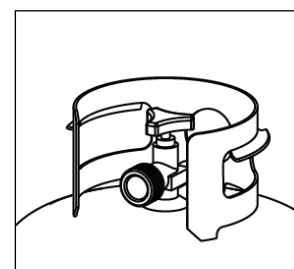
This safety device is identified as the triangular hand wheel.

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.

HINT: 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.

HINT: An additional one-half to three-quarters turn is required to complete.

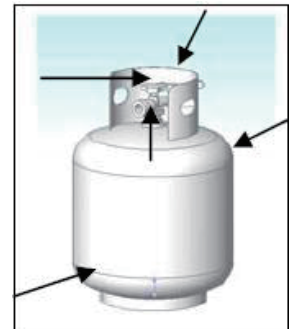
NOTE: If you cannot complete the connection, repeat steps 5 and 6.

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.

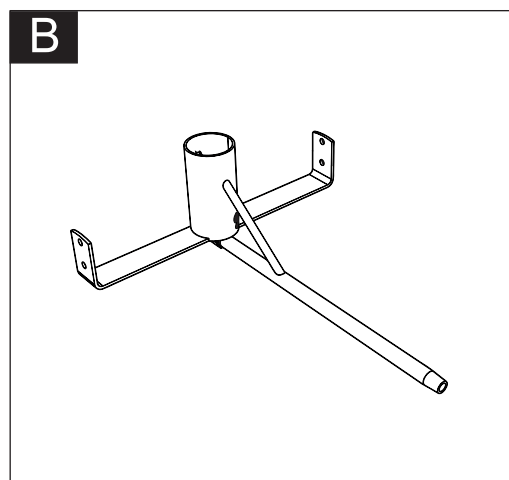
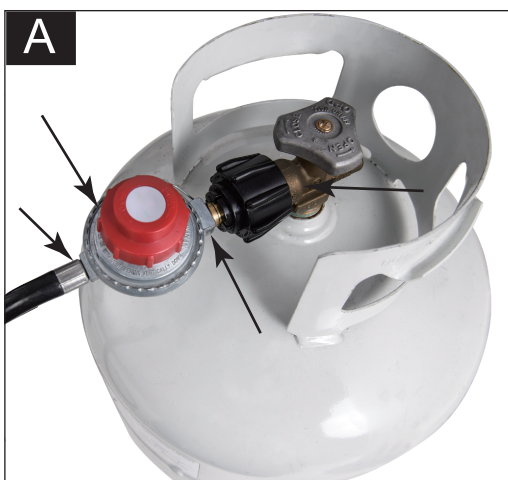
WARNING

If “growing” bubbles appear, there is a leak. IMMEDIATELY turn off the LP tank valve.

If bubbles continue presenting, IMMEDIATELY move away from the LP tank and contact the FIRE DEPARTMENT (e.g. 911).

Leak Testing Valves, Hoses, and Regulator

1. Turn all control knob(s) to OFF.
2. Be sure the regulator is tightly connected to the LP tank.
3. Completely open the LP tank valve by turning the hand wheel counterclockwise. If you hear a rushing sound, turn the gas off immediately. This means there is a major leak at the connection. Correct before proceeding.
4. Brush the soapy solution onto indicated connections is shown below in Figure A and B.
5. If "growing" bubbles appear, there is a leak. Close the LP tank valve immediately and re-tighten connections. If leaks cannot be prevented, do not try to repair. Call for replacement parts. Order new parts by providing the serial number, model number and name of items needed to the Customer Service Center at 800-618-6798. Use only replacement parts specified by the manufacturer.
6. Always close the LP tank valve after performing tank test by turning the hand wheel clockwise.



Turning the gas supply off

Turn all knobs to the OFF position, and turn LP tank OFF by turning the hand-wheel clockwise to a full stop.

Disconnecting Regulator to the LP Tank

1. Turn control knob of regulator to the OFF position.
2. Turn the LP tank OFF by turning the hand wheel clockwise to a full stop.
3. Turn the coupling nut counterclockwise to loosen the connector. Loosen by hand only. Do not use tools.
4. When disconnected, the regulator should be hung on the hook attached to the appliance.

WARNING:

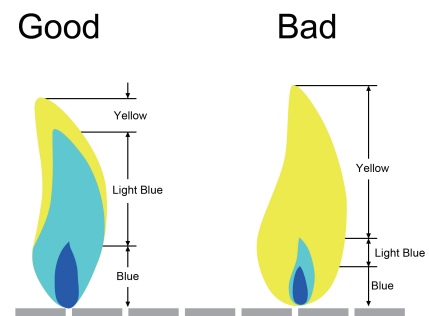
- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking gas may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.
- The pressure regulator and hose assembly supplied with the appliance must be the one used. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.
- Do not use the appliance until leak checked.
- If leak is detected at any time, STOP.
- If you cannot stop a gas leak, immediately close the LP tank valve, move away from the appliance, and call the LP gas supplier or the fire department!
- Turn off the gas supply cylinder when not in use.

Lighting Instructions

1. Read all instructions before lighting.
2. Turn regulator control valve and tank valve to OFF position.
3. Fully open LP tank valve by turning counterclockwise.
4. DO NOT stand with your head or arms over the burner. Slowly turn on regulator valve one turn clockwise. Press ignitor button and hold for 3 seconds to light the burners.
5. If the burner does not ignite in 5 seconds, turn the regulator and the LP tank valve to OFF position. Wait 5 minutes for the gas to be cleared and repeat above procedure.

Burner Flame Check

Light the burner and adjust the flame with the regulator control valve until the desired flame is achieved. Always check the flame prior to each use. A blue flame with little or no yellow flame provides the best heat.



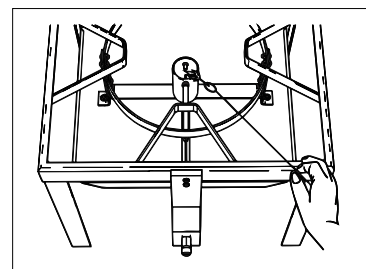
Lighting the Burner Using Electronic Ignition

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. Remove the ignitor cap, insert a battery and cover back the cap.
4. Press button to ignite.
5. If the burner does not ignite in 5 seconds, turn the regulator and the LP tank valve to 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 heat 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 close to the burner.
5. If the burner ignites, turn the regulator to the desired heat setting.



Operating Instructions

1. Check that your 20 lb. (9 kg) LP gas cylinder is not over filled and has the proper QCC type 1 connection. The maximum weight of a properly filled cylinder is approximately 38 lb. (17 kg).
2. Check that your hose assembly is set to restrict gas flow. With the adjustable regulator provided, turn the regulator control counterclockwise until it stops. This is the OFF position.
3. Attach the regulator to the cylinder valve; refer to page 10 for detailed instructions. Attach the other end of the hose to the burner by turning.
4. Perform the leak test.
5. Before lighting the burner, check the venturi tubes and burner.
6. Light the cooker as per the instructions.
7. Place the proper pot on the stand (Table A) and fill it to the maximum fill line (Table B).
8. Cook, eat and enjoy.
9. Clean and store the boiler when completely cooled down and the gas supply is switched off.

Table A

Model	Pot Capacity	Stand Dimensions	Maximum Pot Size
SBK0601	60 qt.	L18.9 x W18.9 x H16.9 in.	Φ 17.3 x H15.7 in.
SBK0801	80 qt.	L20.1 x W20.1 x H16.9 in.	Φ 18.9 x H16.9 in.
SBK1001	100 qt.	L21.3 x W21.3 x H21.3 in.	Φ 20.1 x H18.5 in.

Table B

Model	Pot Capacity	Min. Line	Max. Line
SBK0601	60 qt.	2 gal.	8 gal.
SBK0801	80 qt.	2 gal.	10 gal.
SBK1001	100 qt.	2 gal.	12 gal.

NOTE: Never use a cooking pot larger than the capacity and diameter recommended above.

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

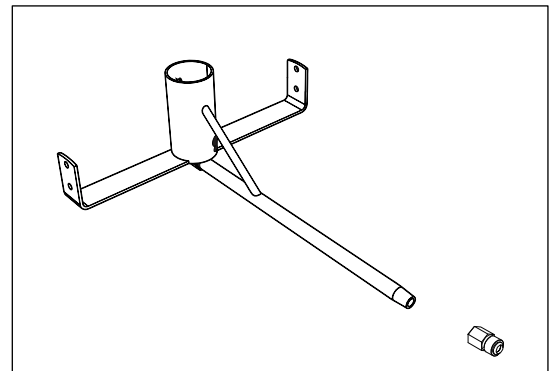
Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use.

NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done using detergents that won't harm the patio, lawn, or the environment.

STEPS FOR CLEANING THE BURNER

1. Remove the regulator hose from the burner.
2. Look inside the burner tube for insect nests, webs, or mud.
3. To remove the above obstructions, use a flexible venturi brush or bend a small hook on one end of a long flexible wire such as the one shown in the inset picture.
4. Inspect and clean the burner if needed.
5. Reattach the brass connector to the burner.

Clean all cooking surfaces of vessels, aluminum pots, and pans with warm, soapy water and a nylon cleaning pad regularly.



Suggested Cleaning Materials

Mild dish washing liquid detergent
Nylon cleaning brush pad
Hot water
Paper clip

Polish Aluminum Pots

1. It is recommended to season the pot before use. Pour a small amount of vegetable oil inside and spread it with a paper towel until the entire bottom and sides are coated. Let it stand for 10 minutes.
Wash out the interior of the pot, it will be ready to use.
DO NOT apply to flame during any of this process.
2. After cooking, let pots and lids cool down gradually. Do not pour cold water into a hot pot.
This will cause the bottom of the pot to warp.
Always wash the pots thoroughly in hot, soapy detergent after each use to remove all traces of food, salt, or grease particles that may burn causing stains when the pan is reheated.
3. Seasoning the pots will make cleaning easier. Scouring pads and aluminum cleaners can be used to clean the interior of the pots but will scratch the exterior.
4. Polished aluminum pots will tarnish and discolor with normal use.
5. Boiling with large quantities of salt is very corrosive and can cause pits in the pot and basket.
To reduce the chance of this occurring, do not allow salt water to remain in the pot for a long period of time after the pot has cooled. The basket and pot should be thoroughly cleaned after each use.
DO NOT store cooking oil inside the pots. Salt and seasonings will settle and can cause pits to form at the bottom of the pots.

Q: My burner's flame appears very weak.

A: If the hose assembly has a Type1 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 Type1 Connection (black 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 tank valve ON (counterclockwise).
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 (counterclockwise).
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: Flame has gone out.

- A: Different solutions for different causes.
1. Low gas level in the LP tank, or the tank is empty.
Check the gas level in the LP tank.
 2. Too much wind
Check wind direction and set the cooker away from windy areas.
 3. Blocked burner
Clean and check burner for spiders, insect nests, and debris.
 4. Water in burner
Check the burner for moisture, make sure the burner is dry.

Thanks for purchasing this Creolefeast®Boiling Kit. We are here to help you enjoy your new boiling kit. 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 pot 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 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 varies 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 time of warranty period.



1-800-618-6798



service@creolefeast.com



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