

Outdoor Gourmet®

Assembly Instructions & User's Manual

80 Qt. Crawfish Keg

Jet Burner

FSOGBG4203



Please keep this instruction manual for future reference

Warning:

READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE OR
OPERATE THIS PRODUCT.

Adult assembly required.

Keep screws and parts out of reach of children.

Customer Service: (866) 814-0585, 8:00am to 8:00pm,
Monday thru Friday Eastern Standard Time

-----OR-----

Customer Service: (888) 922-2336 7:00 am to 12:00 am CST (daily)

Live Chat at: www.academy.com

Email: customerservice@academy.com

(Made in China)

WARNINGS

THIS APPLIANCE IS NOT FOR FRYING TURKEYS. DO NOT USE WITH OIL.

SAFETY SYMBOLS:

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

DANGER

Indicates a hazardous situation, which if not avoided, will result in death or serious injury.

WARNING

Be alert to the possibility of serious personal injury if the instructions are not followed.

CAUTION

Indicates a potentially hazardous situation, which if not avoided, could result in moderate injury.

CAUTION

This instruction 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 appliance. Follow all warnings and instructions when using the appliance.

DANGER

- NEVER operate this appliance unattended.
- NEVER operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- NEVER operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- DO NOT fill cooking vessel beyond maximum fill line.
- Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- Heated liquids remain at scalding hot temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

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

DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your fire department.

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

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NOTE: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

WARNINGS

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.

DANGER

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 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.

Model No. SRCS17012

Equipped for use on: Propane. Main Max. Input Rating: 90,000 BTU/H
Certified under ANSI 21.89 - CSA 1.18 -2013 Outdoor Cooking Specialty Gas Appliance
WARNING: FOR OUTDOOR USE ONLY. If stored indoors, detach and leave cylinder outdoors. This appliance must be at least ten (10') feet (3m) from any wall, railing or other object. Do not use this appliance while standing under any structure.
WARNING: This appliance and stand comes with a supplied CSA approved regulator which must be used with this appliance. Replace only with regulator Model No. GYK-5/8 or T-1.
CAUTION: The instruction 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 instructions or parts are missing contact customer service at 888-922-2336 or 866-814-0585. This appliance is not designed or intended for commercial use.
CAUTION: THIS APPLIANCE IS NOT FOR FRYING TURKEYS.

DANGER

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 has a degree of risk that you are assuming. Properly following these instructions and warnings will help minimize that risk.

- DO NOT USE ON SURFACES such as wood, asphalt or plastic. These surfaces are combustible and may melt or catch fire.
- NEVER overfill 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

WARNINGS

- appliance until the cooking liquid has cooled to less than 115°F (45°C).
- DO NOT move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
 - This appliance will be hot during and after use. Use insulated oven mitts or gloves to protect from hot surfaces or splatter from cooking liquids. Closed toed shoes should always be worn during 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 these minimums.
 - Take CAUTION when in close proximity to 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 the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling, CSA 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 any enclosed area. This appliance should ONLY be used outdoors. The appliance shall not be used in a building, garage or any other enclosed area.
 - 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 fryer, clear of debris and free of anything flammable or combustible.
 - Keep fuel supply hose away from hot gas 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 application is in operation to prevent splashing or overflow. Use caution when removing food from the appliance to avoid burns or serious injury.
 - Accessory attachments and cookware for this Outdoor Boiler not produced by Chard International, are not recommended for use with this appliance.
 - 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

WARNINGS

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. **THIS APPLIANCE IS INTENDED FOR USE WITH WATER ONLY.**
- 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 removing 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.
- Maintain proper clearances from combustible construction, the minimum clearance shall be at least 10 ft (3 m) from any structure or combustible material.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.

WARNINGS: LP TANK



Indicates a hazardous situation, which if not avoided, will result in death or serious injury.

- The safety release valve on the LP tank could activate the leaking of gas 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 get away from the LP tank and contact your FIRE DEPARTMENT.

LP TANK REMOVAL, TRANSPORT AND STORAGE:

1. Turn control knobs OFF at regulator and LP tank valve. Turn coupling nut counterclockwise by hand only. NEVER use tools to disconnect.
2. Place dust cap on 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 leaking.
3. A disconnected LP tank in storage or being transported must have a safety cap installed. NEVER leave an LP tank in a car that can become overheated by the sun.
4. 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.
5. Turn gas OFF at 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" (30.5cm) in diameter by 18" (45.7cm) high with 20lb. (9.1kg) 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 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 odor (similar to rotten eggs) so you can smell if there is any leaking.
- LP gas is highly flammable and can unexpectedly ignite when combined with the air.

WARNINGS: LP TANK

CONNECTING REGULATOR TO LP TANK:

1. Place LP tank on a secure, level and stable surface.
2. Turn control knob to the "OFF" position.
3. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
4. Remove the protective cap from the LP tank valve.

HINT: Always use cap and strap supplied with valve. DO NOT use a POL transport plug. It will defeat the safety feature of the valve.

5. Hold regulator, insert nipple into LP tank valve. Hand tighten the coupling nut while holding the regulator in a straight line with LP tank valve so as not to cross thread the connection.
6. Turn the coupling nut clockwise to tighten 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 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.
- 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 TO LEAK TEST:

1. 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. Damage to gas train components could result.
2. Brush soapy solution onto all metal seams and 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 off position and continue to watch for any bubbles. UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.
3. 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.
4. 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.
5. For assistance with any malfunction related to the LP tank, regulator or hose, contact your propane dealer or customer service at 888-922-2336 or 866-814-0585.

WARNING

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

WARNINGS: LP TANK

REGULATOR HOSE ASSEMBLY CHECK:

WARNING

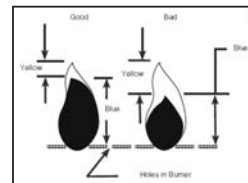
Before each use, check to see if there is evidence of abrasion, wear, cuts or leaks on the hose. If damage is evident, the hose must be replaced prior to appliance use.

DISCONNECTING REGULATOR FROM THE LP TANK:

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

INSTRUCTIONS FOR LIGHTING BURNER:

1. Read and understand all instructions and warnings before lighting. Only light burner outdoors.
2. Confirm that the regulator control valve is completely closed and in the "OFF" position.
3. Ensure a minimum of 24 inches separate the LP tank and the burner. Note that the LP hose is a tripping hazard and special care must be observed.
4. Open the LP tank valve fully by turning counter clockwise.
5. Ensure that nothing is directly over the burner. DO NOT allow your head or arms to ever be above the burner.
6. Use an extended reach lighter or an ignited long match and allow flame to be placed directly over the burner. Slowly turn the regulator control valve on.
7. If the burner does not light within five (5) seconds, turn the regulator control valve back to the "OFF" position, re-close the LP tank valve and wait five (5) minutes. After waiting five (5) minutes, re-start the process from step one (1) above.



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 safety and immediately contact the fire department and emergency personal (e.g. 911). ALWAYS have an appropriately rated fire 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.

PARTS LIST

NOTE: Wash all parts that will come in contact with food or water with warm soapy water, rinse and towel dry.

Part #	Description	Image	Qty
1	MAIN BODY WITH SPIGOT		1
2	KEG LID		1
3	STRAINER BASKET		1
4	LEGS WITH ADJUSTABLE FEET		2








PARTS LIST

Part #	Description	Image	Qty
5	LEGS WITH ADJUSTABLE FEET (* For Jet Burner)		2
6	M6*15 SOCKET SCREW		20
7	JET BURNER		1
8	10 PSI REGULATOR		1

TOOLS

Part #	Description	Image	Qty
9	ALLEN KEY		1
10	CRESCENT WRENCH *(Not Included)		*

ASSEMBLY INSTRUCTIONS

STEP 1 Turn the MAIN BODY WITH SPIGOT upside down.	
STEP 2 Attach the (2) LEGS WITH ADJUSTABLE FEET with SOCKET SCREWS in the correct position. Tighten SOCKET SCREWS using enclosed ALLEN KEY.	
STEP 3 Attach the (2) LEGS WITH ADJUSTABLE FEET (" For Jet Burner) with SOCKET SCREWS in the correct position. Tighten SOCKET SCREWS using enclosed ALLEN KEY.	
STEP 4 Attach the JET BURNER to the (2) LEGS WITH ADJUSTABLE FEET (" For Jet Burner) NOTE: All (4) LEGS must be attached in correct location for JET BURNER to be positioned properly.	
STEP 5 Attach the 10 PSI REGULATOR to the JET BURNER. Tighten with a wrench.	
STEP 6 Flip MAIN BODY WITH SPIGOT right side up and adjust legs so MAIN BODY sits level and solid.	
STEP 8 Place BASKET into MAIN BODY.	
STEP 9 Connect to LP tank.	Refer to instructions on PAGE 7 of this guide.

OPERATING/COOKING INSTRUCTIONS

⚠ WARNING

When using the Crawfish Keg please keep in mind that it is important to never fill the Keg over the marked "Max Fill" line. Doing so could result in the unit becoming top heavy and creating an unsafe condition.

ADDING THE RIGHT AMOUNT OF WATER:

Start by filling the Basket (Please see #3 in the Parts List) with the crawfish/shrimp/crab you intend to cook. Place the Basket into the Main Body (Part #1 in Parts List). 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 Basket and set aside.

ADD THE SPICES:

Add the spices that you like. We recommend 16 ounce crab boil ingredient packs that are available from a variety of manufacturers and found at your local Academy store. Follow the directions on the packet.

BRING THE WATER TO A ROLLING BOIL:

Follow the instructions for lighting the burner found on Page 9 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. 30 minutes.

COOKING THE SEAFOOD:

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

CRAWFISH/CRAB/SHRIMP BOIL

- For our 80 quart keg, fill to max fill line with water. Add approximately five, 16 ounce crab boil ingredient packs (complete, ready-to-use) available from a variety of manufacturers.
- Bring water to a rolling boil. Add seafood.
- Gently stir. Cover the pot and return to rolling boil.
- **BOILING TIMES:** 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.
- Seafoods usually float 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 including creamer potatoes, fresh sweet corn on the cob cut in thirds, fresh mushrooms, cloves of garlic, fresh peeled onions, and smoked sausage or andouille sausage.*

HINT: Allow potatoes extra cooking time by adding them to the boiling seasoned water 5 to 10 minutes early.

OPERATING/COOKING INSTRUCTIONS

STEAMED CLAMS

- Add enough water to bring water level up to the bottom of the steamer pot in the keg and turn on heat to high.
- Clean clams (clean in cold water, scrubbing with a brush.) Discard any that float.
- When water boils, place clams on a steamer plate (not included) in basket.
- Cover while cooking.
- The clams are cooked when the shells open. Any shells which do not open should be discarded.
- Remove from heat. Too much cooking will toughen the clams.
- Serve with melted butter.

STEAMED BLUE CRABS, SHRIMP OR LOBSTERS

- Place 1/2 gallon each of water and vinegar into the keg.
- Add 2-1/2 tablespoons of Steamer Seasoning and 3 tablespoons salt to water/vinegar mixture. Place the steamer pot into the pot and layer the seafood on the steamer pot, sprinkling each layer generously with Steamer Seasoning. Salt to taste.
- Cover and steam until crabs or lobsters turn red (approximately 20-25 minutes).
- Steam shrimp (approximately 10-15 minutes). The meat will pull away from the shell when done.

CARE AND MAINTENANCE

HOW TO CLEAN:

CAUTION

Allow unit to fully cool (115°F or 45°C) before performing any cleaning.

Proper care and appliance maintenance will keep your product operating smoothly.

CLEAN THOROUGHLY AFTER EVERY 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 amount of use).

1. Make sure unit is properly disconnected from propane tank prior to any cleaning.
2. To remove water, let the water cool down. The spigot has been threaded to accept a garden hose connection. Use a hose or set a bucket under the spigot. Carefully, turn the spigot handle and drain the water from the keg. Any remaining water can be removed from the keg and placed in an approved container. Everything must be hand washed with warm soapy water.
3. Confirm that all components are completely dry before using or placing in storage.
4. We recommend that the unit be thoroughly cleaned prior to every use.
5. Store all components in a dry location when not in use.

CARE AND MAINTENANCE

SUGGESTED CLEANING MATERIALS:

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

DANGER

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

CAUTION

Check 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 burner and manifold tube regularly.

WARNING

NEVER use unit without first adding water for steaming or boiling. NEVER mix oil and water in unit. Ensure inside of cooking pot is completely dry before adding any liquids.

WARRANTY INFORMATION

The appliance has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer/purchaser that all aspects of this product will be free of defects in material and workmanship for one (1) year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser's receipt.

This warranty is valid for the original consumer/purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor, service company, or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement, nor for incidental or consequential damage.