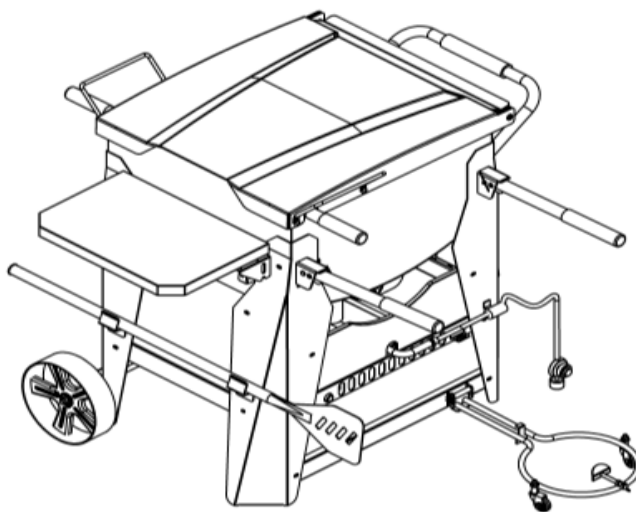


# Outdoor Gourmet

Joe Oakes  
11/03/20

## Assembly Instructions & User's Manual

### Single Sack Boiler W/ Igniter Silver Style # 164966



- 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 using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

Please keep this instruction manual for future reference

Customer Service: (888) 922-2336

7:00 am to 12:00 am Central Standard Time (daily)

Live Chat at: [www.academy.com](http://www.academy.com)

Email: [customersevice@academy.com](mailto:customersevice@academy.com)

(Made in China)

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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

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

**THIS COOKER IS FOR OUTDOOR USE ONLY**

## 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

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. Keep this Manual for future reference. Contact 1-888-922-2336 should you need assembly assistance or have questions.

### 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 (7.6 m) of any flammable liquid.
- DO NOT fill 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.

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

### DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- 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.

# WARNINGS

## THIS APPLIANCE USES LIQUID PROPANE GAS (LPG)

### DANGER

#### LP (Liquefied Petroleum Gas)

- LP gas is non-toxic, odorless and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten eggs) so that it can be identified.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### DANGER

#### LP Tank Filling

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

### DANGER

#### LP Tank Exchange

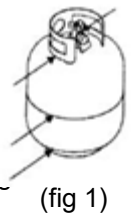
- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service, use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders
- Exchange your tank only for an OPD safety feature-equipped tanks as described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

### DANGER

#### LP Tank Leak Test

For your safety

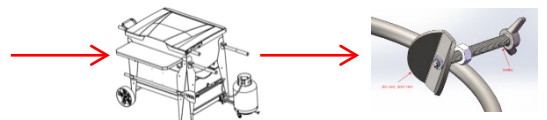
- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for the gas leaks.
- LP tank must be leak checked outdoors in a well-ventilated area, away from open flames or spark.
- Use a clean paint brush and 50/50 mild soap and water solution.
- **Do not use household cleaning agents.** Damage to gas tank components can result.
- Brush soapy solution onto all metal seams and entire valve area. (fig 1)
- If "bubbling" appears, do not use or move the LP tank. Contact an LP gas supplier or your fire department.



#### LP Tank Cylinder Assemble Instruction:

### DANGER

- Lower tank ring
- Place the LP Tank cylinder on the tank ring
- Tighten the bolts that hold the cylinder in place.
- **NEVER** store a spare LP gas cylinder on, under or near this appliance



### DANGER

#### LP Tank Cylinder Assemble Instruction:

- If you see, smell or hear leaking gas IMMEDIATELY get away from the LP tank and contact your FIRE DEPARTMENT

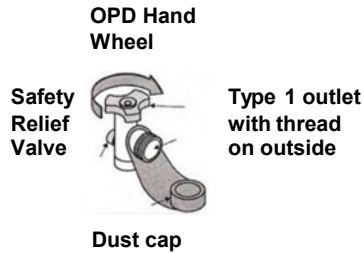
# WARNINGS

## THIS APPLIANCE USES LIQUID PROPANE GAS (LPG)

### DANGER

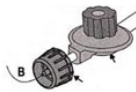
#### Connecting Regulator to the LP Tank

1. Place LP tank on the secure tank ring while unit is level, and on a stable surface.
2. Turn burner control knob to the OFF position.
3. Turn LP tank OFF by turning hand wheel clockwise to a **full stop**.
4. Remove the protective dust cap from the LP tank valve. When not in use always use dust cap and strap if supplied with valve.



5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.

Nipple must be centered into the LP tank valve.



6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. **TIGHTEN BY HAND ONLY--- DO NOT USE TOOLS.**

**NOTE:** If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

### DANGER



Do not use a POL transport plug(A) (plastic part with external threads)! It will defeat the safety feature of the valve

### DANGER

#### Disconnecting Regulator from the LP Tank

- Turn control knob of regulator to the OFF position.
- Turn LP tank OFF by turning hand wheel clockwise to a **full stop**.
- Turn the coupling nut counterclockwise to loosen the connector. Loose by hand only---do not use tools.
- When disconnected, the regulator should be hung on the hook attached to the appliance.

### DANGER

- If the LP set-up and LP instructions are not followed exactly, a fire causing death or serious injury may occur

# WARNINGS

## THIS APPLIANCE USES LIQUID PROPANE GAS (LPG)

### DANGER

#### 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.

## REGULATOR AND HOSE

### WARNING

- 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.
- If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.
- The replacement hose assembly shall be that specified by the manufacturer (*if removal of an access plate(s) or opening of a door(s) is required for this inspection, instructions shall be provided on how to gain access for inspection*)

# 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.


Equipped for use on: Propane. Main Max. Input Rating: 135,000 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.

 WARNING: This appliance must be at least ten (10’) feet (3.0 m) 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. GYK5/8, JY70A9A-T, RYQ0952H, TYPET-1, JQE01

 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.

 CAUTION: 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 COMBUSTABLE 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.

# WARNINGS

## 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.

- **NEVER** handle the cooking appliance until the cooking liquid has cooled to less than 115°F (46°C). Hot cooking liquids can remain dangerously hot long after cooking.
- **DO NOT** move the appliance when in use. Allow the cooking vessel to cool to 115°F (46°C) before moving or storing.
- **ALWAYS** use insulated oven mitts or gloves to protect from hot surfaces or splatter from cooking liquids.
- **ALWAYS** wear closed toed shoes during operation of this appliance.
- **ALWAYS** keep children and pets away from the cooking appliance. **NEVER** leave the appliance unattended.
- **DO NOT** operate when under the influence. The use of alcohol, prescription drugs or non-prescription drugs can impair the ability to accurately assemble or safely operate the appliance.
- **NEVER** use this appliance outside minimum operating temperature which is 21°F (-6°C).
- **TAKE CAUTION** when in close proximity to appliance. Falling or tripping near the gas boiler may result in the splashing 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 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.
- **NEVER** attempt to move the appliance or cooking vessel while in use or above 115°F (46°C).
- 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.
- **ALWAYS** Keep the cooking area adjacent to the boiler, clear of debris and free of anything flammable or combustible.
- **ALWAYS** 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.
- **ONLY** use attachments provided or recommended within the instructions.



# WARNINGS

## 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.

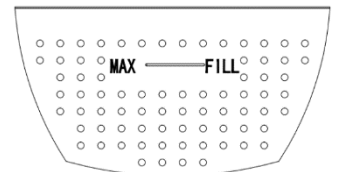
- **NEVER** attempt to attach this appliance to the self-contained LP gas system of a camper, trailer or motor home. The pressure regulator and hose assembly supplied with the appliance **MUST BE THE ONE USED**. Replacement pressure regulator and hose assemblies must be those supplied by the manufacturer.
- **NEVER** use a cooking vessel larger than the capacity recommended by the manufacturer.
- **NEVER** overfill the cooking vessel with water. Follow instructions in this manual for establishing proper water levels. **THIS APPLIANCE IS ONLY INTENDED FOR USE WITH WATER.**
- Improper Introduction of water, oil 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 off 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.
- 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
- **For obtaining replacement parts, please E-mail: [customerservice@academy.com](mailto:customerservice@academy.com)**

## WARNING

PINCH HAZARD – Lid, basket and tank bracket are moving parts with minimal clearance to frame and body of appliance – keep clear to avoid injuries by avoid avoiding contact at all hinge points to avoid serious injuries

## DANGER

NEVER fill the Crawfish Cooker over the marked “MAX FILL” line.



## DANGER

Keep twelve inches between the cylinder and the appliance. Placing the cylinder too close to the appliance could result in fire or explosion which could cause property damage, personal injury or death.

The hose connecting the appliance to the tank poses a trip hazard. Do not step over the hose or walk between the cylinder and appliance. Tripping could cause the appliance or cylinder to tip over, leading to fire or explosion which could cause property damage, personal injury or death.

# LIGHTING

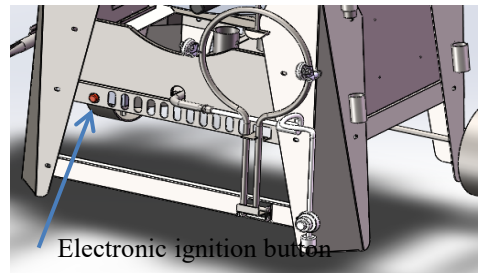
## ⚠ CAUTION:

### INSTRUCTIONS FOR LIGHTING BURNER:

- Read and understand all instructions and warnings before lighting.
- Only light burner outdoors.
- Confirm that the regulator control valve is completely closed and in the “OFF” position to begin.
- Ensure a minimum of 12 inches separate the LP tank and the burner. Note that the LP hose is a tripping hazard and special care must be observed.
- Open the LP tank valve fully by turning counterclockwise.
- Ensure that nothing is directly over the burner. DO NOT allow your head or arms to ever be above the burner.

### Electronic ignition:

- Open the LP tank valve fully by turning counterclockwise. and turn the regulator control toward the ON position.
- Hold down the red button for a few seconds and the burner will be lit automatically. Make sure each jet pipe is properly lit.
- Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size.
- 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.



### Manual ignition :

- Use an extended reach lighter or an ignited long match to light the appliance, Attach the match to the end of the lighting rod.
- Light the match, or alternatively a multipurpose lighter, and allow flame to be placed directly over the burner. Make sure each jet pipe is properly lit.
- Open the LP tank valve fully by turning counterclockwise. and turn the regulator control toward the ON position.
- Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size.
- 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.
- If the burner flame goes out unexpectedly, turn off the regulator, wait 5 minutes, and repeat the above steps.



Lighting rod  
(attached to  
appliance)

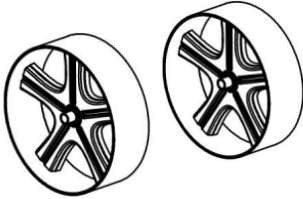

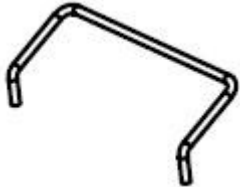


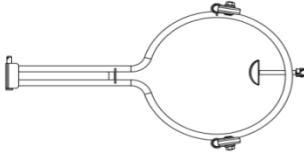

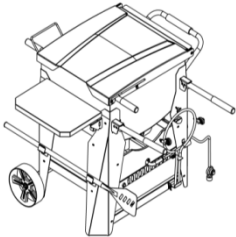
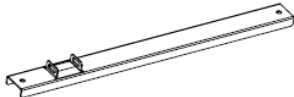


## DANGER

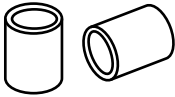



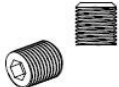



NEVER allow this appliance to operate unattended. Failure to follow this Danger Statement could result in fire, explosion or burn hazard that could cause property damage, personal injury or even death. If a fire should occur, keep away from the appliance, move everyone to safety and immediately contact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

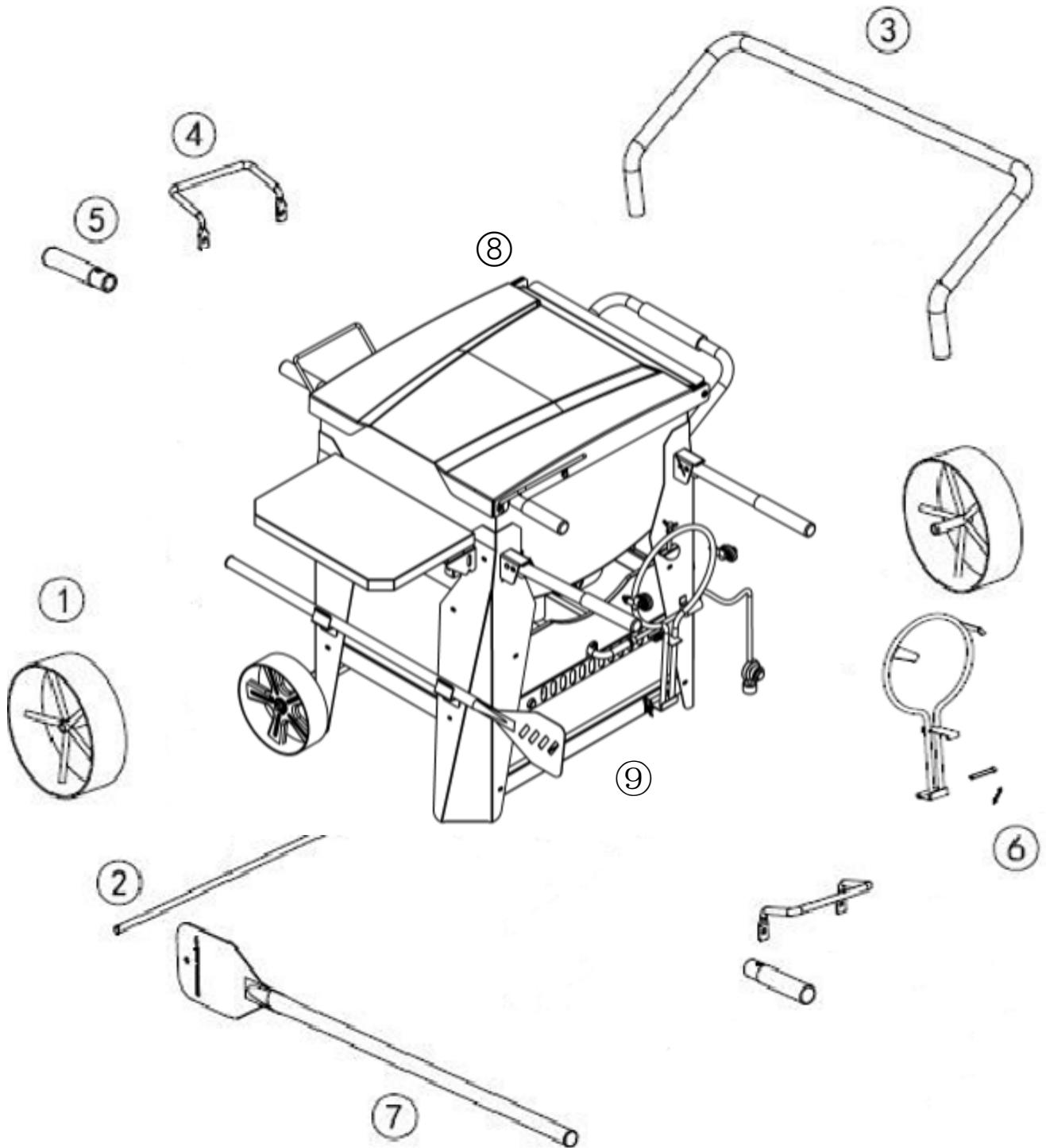
# Parts List

<p>① Wheels 2pcs</p> 	<p>② Wheel axle 1pc</p> 	<p>③ Back handle 1pc</p> 
<p>④ Lid handles 2pcs</p> 	<p>⑤ Basket handles 2pcs</p> 	<p>⑥ LP tank ring 1pc</p> 
<p>⑦ Paddle 1pc</p> 	<p>⑧ Bolier body 1pc</p> 	<p>⑨ Bracket 1pc</p> 

# Hardware

	<p>(B) <math>\Phi</math>16x15 Spacer 2pcs</p>
	<p>(C) M6X16 Bolts 4pcs</p>
	<p>(D) M6 Hex nuts 4pcs</p>
	<p>(E) <math>\Phi</math>2x40 Cotter pins 2pcs</p>
	<p>(F) Hex socket set screw 2pcs</p>
	<p>(G) Washers 2pcs</p>

# EXPLODED VIEW



# ASSEMBLY INSTRUCTIONS

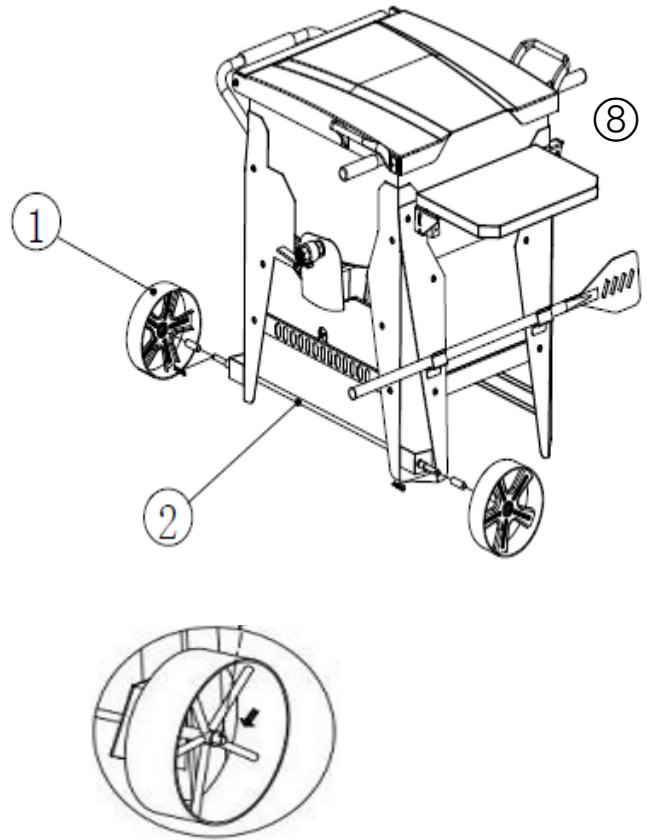
## Step 1:

Install the wheel axle ② (1 pc); through Boiler body ⑧ as shown on image.

Slide the spacer (B)-1pc prior to installing wheel ①.

Slide washer (G)-1pc prior to inserting cotter pin (E)-1pc on axle.

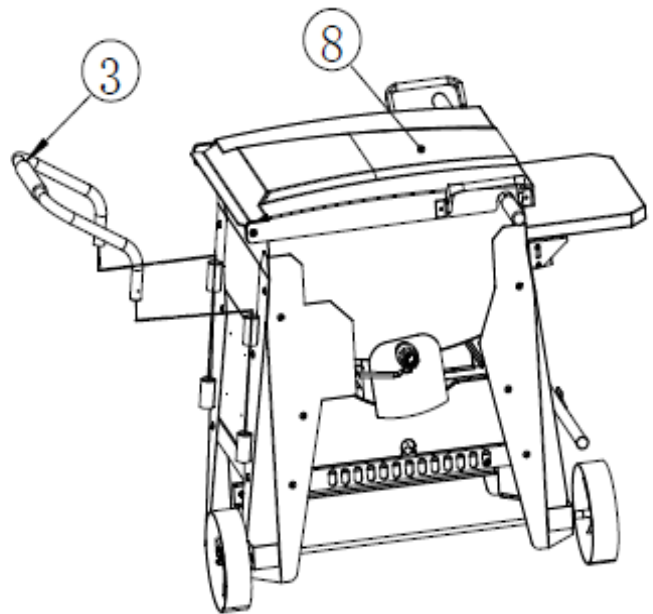
Repeat wheel assembly for other wheel.



## Step 2:

Insert the back handle ③-1pc to the boiler body ⑧.

(Note: upper position holds lid at 90-degree angle, lower position holds lid at 45-degree angle to allow dumping of contents using integrated lid trough)

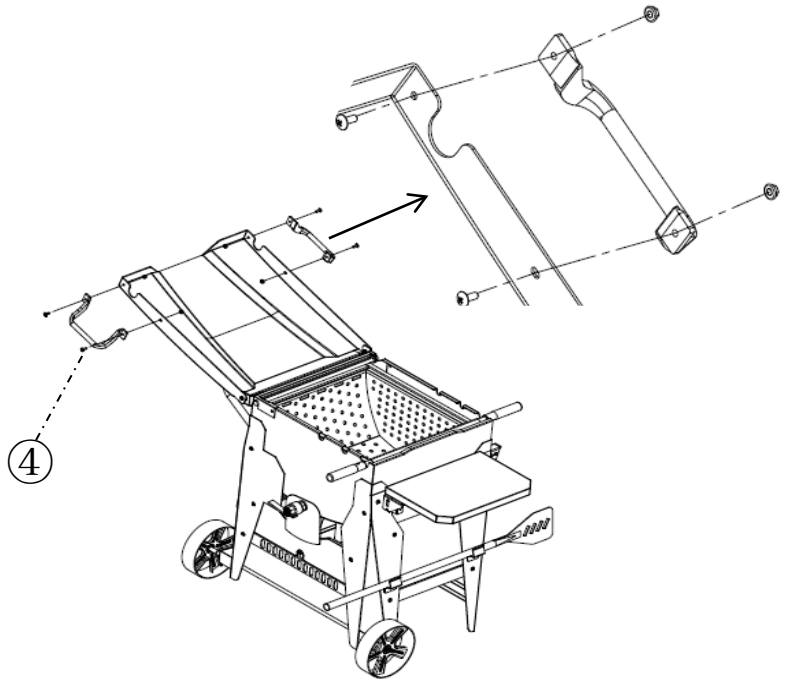


# ASSEMBLY INSTRUCTIONS

Step 3:

Install the lid handle ④ to the lid using bolt (C)-2 pcs and acorn nut (D)-2 pcs as shown on image.

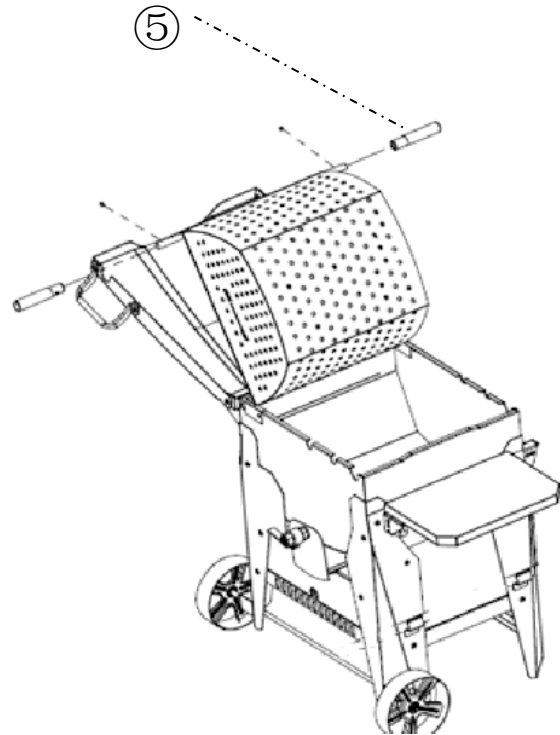
Repeat step for other handle.



Step 4:

Install the basket handles ⑤ -1 pc to the basket using hex socket set screw (F) -1 pc and Hex Wrench (A).

Repeat step for other handle.

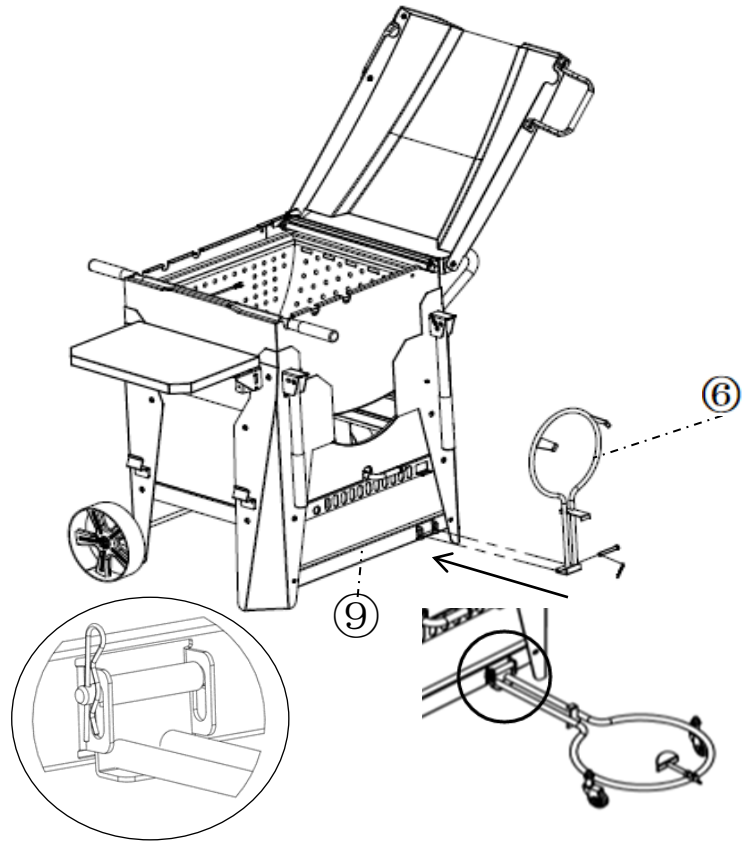


# ASSEMBLY INSTRUCTIONS

## Step 5:

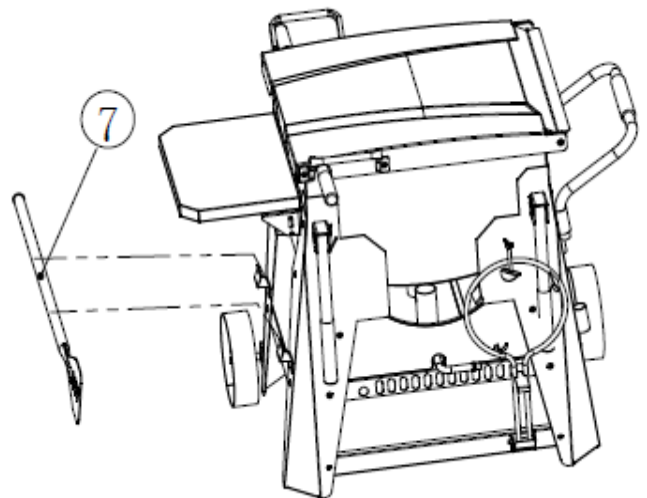
Install the bracket (9) on the leg using pre-installed bolt M6 \*16 set -2 pcs and inserts with the bracket before installing Gas Holder

Install Gas Holder (6), remove pre-installed pin and cotter pin. Align Gas Holder with the bracket then insert pin through, secure assembly by inserting cotter pin through pin hole.



## Step 6:

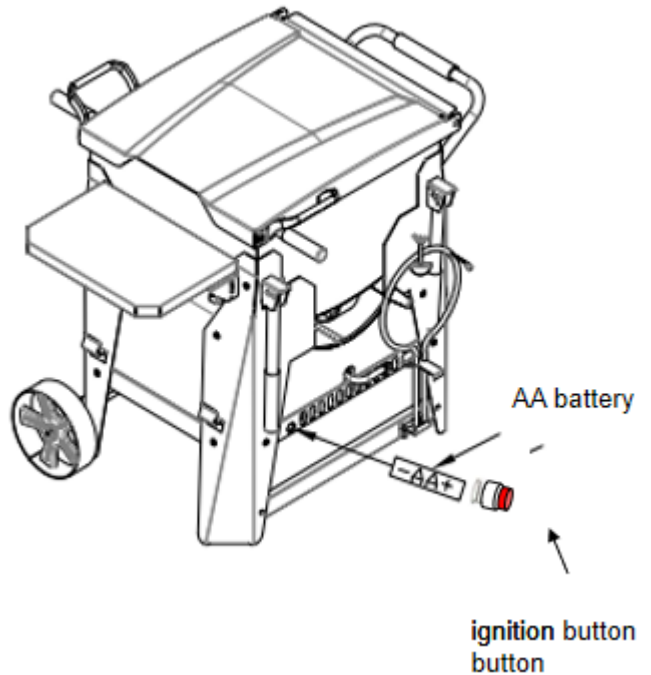
Slide the stainless-steel paddle (7)-1 pc into the bottom slot for storage.



# ASSEMBLY INSTRUCTIONS

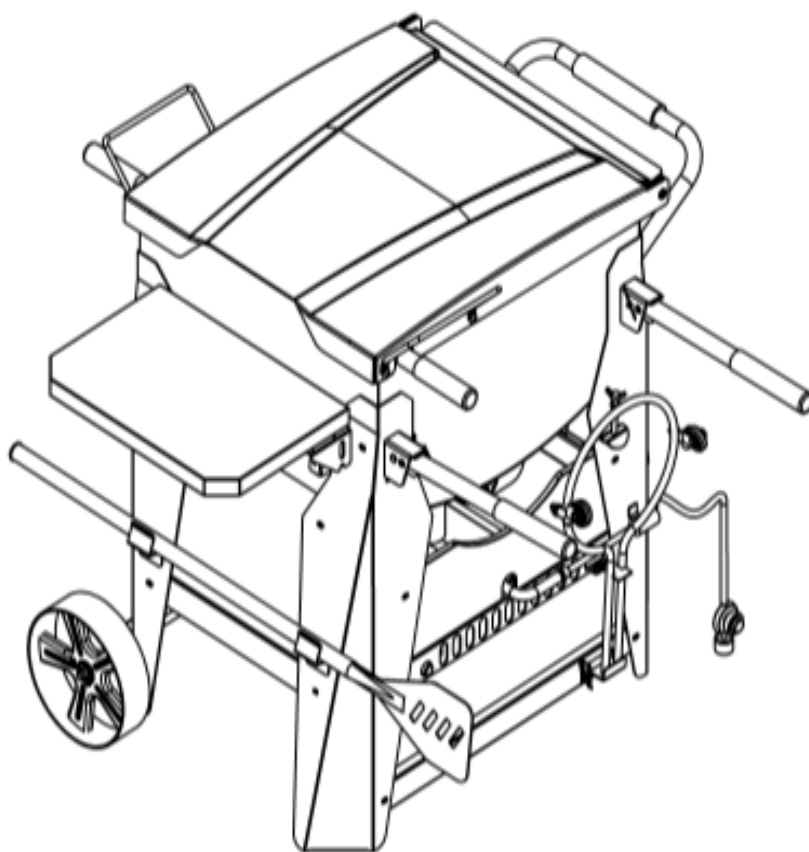
Step 7:

Unscrew the ignition button and install one AA battery (not included),  
Make sure the positive terminal of the battery is outward, the negative terminal is inward, then retighten the ignition button.





# Fully Assembled



# OPERATING / COOKING INSTRUCTIONS

## WARNING

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

## WARNING

NEVER light unit without first adding water for steaming or boiling. Failure to do so, could result in a hole burned in the bottom of the pot, discoloration, scratching, and/or dimpling.

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

If cooking 1 full sack of crawfish (50lbs; 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.

### **ADD 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 Academy store during crawfish season. Follow the directions on the seasoning bag.

### **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. 28 minutes.

### **COOKING THE SEAFOOD:**

Once the water is at a rolling boil, cautiously place 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 seafood.
- Gently stir. Close the lid 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.
- 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 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.

# Care and Maintenance

## CAUTION

Allow unit to fully cool (115°F or 46°C) before performing any cleaning.

Proper care and appliance maintenance will keep your 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 boiler at the regulator/ manual valve then at the gas cylinder. Check that there is no flame, gas smell and the valves are in off position. Next, make sure unit is properly disconnected from propane tank prior to any cleaning.
- Before removing the water, let the water/unit completely cool down to (115°F or 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 valve and drain the water from the Boiler. If using a bucket, open valve slowly to prevent from spilling. Any remaining water can be scooped from the boiler and placed in an approved container.
- Everything that was in contact with the food must be hand washed 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 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, after cooling, scrub with steel wool. If hard water causes darkening on the interior of your boiler, fill to the level of 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 not attached.

**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).

## MAINTENANCE TIPS

- 1) Follow directions in keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids;
- 2) Keep burners functioning by not obstructing the flow of combustion and ventilation air;
- 3) Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris;
- 4) Ensure proper operation by visually checking burner flames, with pictorial representations;
- 5) Extend operating life by cleaning appliance, including special surfaces, with recommended cleaning agents, if necessary;
- 6) Regularly checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance;
- 7) This appliance requires regular upkeep maintenance.

## 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.

## 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.

# Frequently Asked Questions and Answers

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

A: If the hose assembly has 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 set 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/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 tank valve ON(counterclockwise.)

5. Turn the regulator control to an ON position.

6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

**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-attached Type 1 Connection(black/green knob) to the tank valve. Tighten completely.

4. Turn tank valve ON(counterclockwise).

5. Turn the regulator control to an ON position.

6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

**Q. How long will propane in my tank last?**

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

# Warranty Information

## ONE-YEAR LIMITED WARRANTY

**This 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 year from the original 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 using 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 receipt. See details below:**

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of one year from the date of purchase, PROVIDED claims are submitted, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminate: One year from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSE FOR TRAVEL, TRANSPORTATION, LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
  - Rust or corrosion is not deemed a manufacturing or materials defect.
  - Discoloration or loss of paint due to handling during assembly, heat, exposure or cleaning products. Paint may require regular touch up by the purchaser.
  - Stainless steel/Aluminum discoloration or corrosion.
  - Consumables such as batteries.