



The other members of the

R&V Works

“Cajun Kitchen Family”



“Cajun Fryer” Cook like a PRO Every Time. Featuring sizes from 2 1/2 Gal to 17 Gal



“Smokin’ Cajun Grill” The most versatile grill on the market. Slow cook/smoke at 250° or sear at 750° and all temps in between!



“Cajun Express Smoker” The fastest smoker around! With the Cajun Express cook multiple racks of Baby Back Ribs in under an hour.

Every piece of the **R&V Works** Cajun Kitchen is Built to make you a true Legend in the Back Yard!



Made in the U.S.A.



Operating Manual For The

Cajun SeaFood Boiler



Models

CSB-30 & CSB-60

Version 1.8

WARNING

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

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EXCLUDED. CUSTOMERACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES. SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE OT STATE.

R & V Works

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Homer, LA 71040

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fixed by self-repair we will repair or replace the unit. At the customer's expense, the customer will first ship the covered product to R & V Works for repair or replacement. R & V Works will then ship the repaired or replacement covered product back to the customer at R & V Works expense.

- After a product warranty expires, spare parts are available for purchase. R & V Works will have parts available for products for as many as five years after R & V Works discontinues the product.

What we will not do.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Seafood Boiler Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

What you must do to keep the warranty in effect.

It is possible to void the warranty on an R & V Works product. Any failure caused by a third-party component will not be covered by warranty.

Normal responsibility of the buyer

- Setup and operating the appliance according to directions.
- Reasonable care of product to prevent rust or oxidation from occurring.
- Operating appliances at appropriate temperatures.
- Storing of product after use.

What you must do to get service.

To receive service on your R & V Works product you can contact us at **1-800-908-3037**. Have the model number and proof of purchase available when you talk to a representative.

How state laws relate to this warranty.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION, SET OUT ABOVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE CAJUN SEAFOOD BOILER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS

IMPORTANT SAFEGUARDS

WE WANT YOU TO ASSEMBLE AND USE YOUR “Cajun Seafood Boiler” AS SAFELY AS POSSIBLE.

PLEASE READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR BOILER.

Warning



- Always use caution when lighting boiler. Crack open the needle valve and ignite through the oblong hole in the face with a long stem trigger propane lighter. Do not allow the gas to build up in the boiler. If boiler does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the boiler. Not doing this may cause an explosion and may lead to personal injury or property damage.
- Always use caution when placing food in boiler. Be careful to never touch cooking surfaces or any other part of the boiler. Do not drop food in boiler.
- Only use this boiler on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the boiler.
- Do not use this boiler for other than its intended purpose.
- For outdoor use only. Do not operate boiler indoors or in an enclosed area. In windy weather, place boiler in an outdoor area that is protected from the wind, with the boiler's back facing the wind.
- The boiler side will be extremely hot during use. Use caution when working around your hot boiler. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- Use caution and protective clothing when cleaning or draining a hot boiler to avoid burns from hot surfaces.

Warning



- Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder

- Never operate this appliance within 25 feet (7.5m) of any flammable liquid.



- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water. Failure to follow these instructions could result in a fire or explosion that could cause property damage, personal injury or death.
- Place boiler in an area where children and pets cannot come into contact with unit. Close supervision is necessary when boiler is in use. Do not leave boiler unattended when in use. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F or less.
- Never move boiler when it is in use.
- Use caution when assembling and operating your boiler to avoid scrapes or cuts from sharp edges of metal parts.
- After each use, Cover the boiler to protect it from the weather.
- Use caution when lifting or moving boiler to prevent strains and back injuries. Moving boiler may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by R & V Works for these products are not recommended and may lead to personal injury or property damage.
- Store the boiler out of reach of children and in a safe location when not in use.
- Do not attempt to service boiler other than normal maintenance as explained in the "Proper Care & Maintenance" section of this manual. Major repairs can be authorized by R & V Works only.
- Properly dispose of all packaging material.
- Use caution when transporting the boiler. Make sure you tie down the boiler so it will not move. Unit is top heavy.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR BOILER.

FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

REGARDING THE R & V WORKS PRODUCT YOU HAVE PURCHASED. THESE TERMS AND CONDITIONS SUPERCEDE ANY PRIOR AGREEMENTS OR REPRESENTATIONS- INCLUDING REPRESENTATIONS MADE IN R & V WORKS SALES LITERATURE OR ADVICE GIVEN TO YOU BY R & V WORKS OR AN AGENT OR EMPLOYEE OF R & V WORKS — THAT MAY HAVE BEEN MADE IN CONNECTION WITH YOUR PURCHASE OF THE R & V WORKS PRODUCT.

No change to the conditions of this Limited Warranty is valid unless it is made in writing and signed by an authorized representative of R & V Works.

Limitation of Liability

IF YOUR R & V WORKS PRODUCT FAILS TO WORK AS WARRANTED ABOVE, R & V WORKS MAXIMUM LIABILITY UNDER THIS LIMITED WARRANTY IS EXPRESSLY LIMITED TO THE LESSER OF THE PRICE YOU HAVE PAID FOR THE PRODUCT OR THE COST OF REPAIR OR REPLACEMENT OF ANY COMPONENT OR STRUCTURAL MATERIALS THAT MALFUNCTION OR FAIL IN CONDITIONS OF NORMAL USE.

Limited Warranty Period

The Limited Warranty Period for an R & V Works Product is a specified, fixed period commencing on the date of purchase. The date on your sales receipt is the date of purchase unless R & V Works or your reseller informs you otherwise in writing.

What we will do to correct problems.

The following information pertains to the types of support that is available and can be used to correct any problem with one of R & V Works' products.

- Self-repair
- Parts-only
- Unit replacement

The following list provides more detail about each of the service delivery types: Self-repair service provides the customer with remote diagnosis and remote repair. R & V Works will ship any part to the customer that is necessary to repair a defect. The customer will be responsible for installing the necessary parts and for returning any unused parts and defective part to R & V Works. All cost for parts and shipping are paid by R & V Works.

- Parts-only service provides replacement parts at no charge. If the product has a defective part within the coverage of this warranty we will provide a replacement part at not cost to the customer. Unit replacement includes remote diagnosis and if a covered product has defect that is under warranty and cannot be replaced or fixed by self-repair we will repair or replace the unit. At the customer's expense, the customer will first ship the covered product to R & V Works for repair or replacement. R & V Works will then ship the repaired or replacement covered product back to the customer at R & V Works expense.

Limited Warranty

What this warranty covers.

R & V Works Products

Components and accessories
Structural Materials and Workmanship

Duration

One-year limited warranty
5 Year limited warranty

General Terms

This R & V Works Limited Warranty gives you, the customer, express limited warranty rights from R & V Works, the manufacturer. In addition, you may also have other legal rights under applicable local law or special written agreement with R & V Works.

This warranty remains in force for one-year on components and accessories and for 5 years on structural materials and workmanship, to the original purchaser, from the date of purchase.

What this warranty does not cover.

R & V Works does not warrant that operation of this product will be uninterrupted or error-free. R & V Works is not responsible for damage that occurs as a result of your failure to follow the instruction intended for the R & V Works Product.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Seafood Boiler identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

Warranty Conditions

The following information pertains to typical warranty coverage.

- Warranty terms and conditions provide repair or replacement (at the discretion of the manufacturer) of defects in the manufacturer's material or workmanship. The warranty does not protect against accidental damage, loss, acts of nature, or any other event that did not occur during the manufacture of the product.
- When R & V Works repairs a product, the repair may be completed with new or previously used products, with parts equivalent to new in performance and reliability.

Exclusive Remedy

TO THE EXTENT ALLOWED BY APPLICABLE LOCAL LAWS, THESE TERMS AND CONDITIONS CONSTITUTE THE COMPLETE AND EXCLUSIVE WARRANTY AGREEMENT BETWEEN YOU AND R & V WORKS

PROPER CARE AND MAINTENANCE

The current propane tanks are equipped with a safety valve (OPD Valve) that restricts the output of the propane in case the hose is cut or burned. If this valve closes you will only get a small yellow flame.

To reset the OPD Valve;

- Close the tank valve.
- Remove the POL nut.
- Close the needle valve.
- Reattach the POL nut.
- Open the tank valve very slowly, approximately 1 1/2 to 2 turns.
- Open the needle valve and relight the "Cajun Seafood Boiler".

CLEANING THE CAJUN SEAFOOD BOILER

Your Cajun Seafood Boiler should be very easy to clean and maintain. After cooking simply drain cooking water and debris from boiler and rinse seasonings from cooking tub, lid/shute and outside of cooker. Wash with mild dish soap and clean dish rag, rinse completely free of all soap. Avoid scrubbing boiler with abrasive cleaners or scrubbing pads. Aluminum is a soft material and these cleaners and scrubbing pads will scratch the surfaces of the Cajun Seafood Boiler.

OPERATING INSTRUCTIONS

1. Hook up regulator to a propane tank.
2. Close the adjustable regulator on the Cajun Seafood Boiler. Open valve on propane tank.
3. Always use caution when lighting boiler. Crack open the adjustable regulator and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up in boiler burners. If boiler does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the griddle.
4. Open the adjustable regulator to increase temperature.

Warning



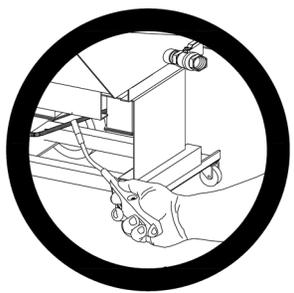
5. Operate **ONLY** in well ventilated area.

PROPER LIGHTING LOCATION AND WARNINGS

As with any gas appliance, care should be given when lighting your Burner. Never use a standard kitchen match or cigarette light to light the burner. Always use a long stem lighter or a long fire place match, this will allow you to keep your hands completely clear of the mixing chamber.

Always use caution when lighting burner. Crack open the needle valve and ignite at the top of the burner/jet tube with a long stem trigger propane lighter. Do not allow the gas to build up. If smoker does not ignite within in 3 seconds, close needle valve and wait 1 minute before attempting to light the burner. Never place your any part of your body in over the top of the burner or burner frame.

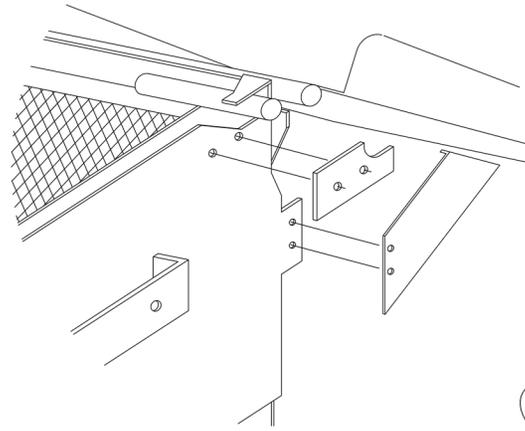
ALWAYS USE A LONG STEM LIGHTER WHEN LIGHTING Burner!



NEVER USE A CIGARETTE LIGHTER OR A KITCHEN MATCH!



Hardware Required



4 ea. 1/4" x 3/4" Bolts

4 ea. 1/4" Nuts

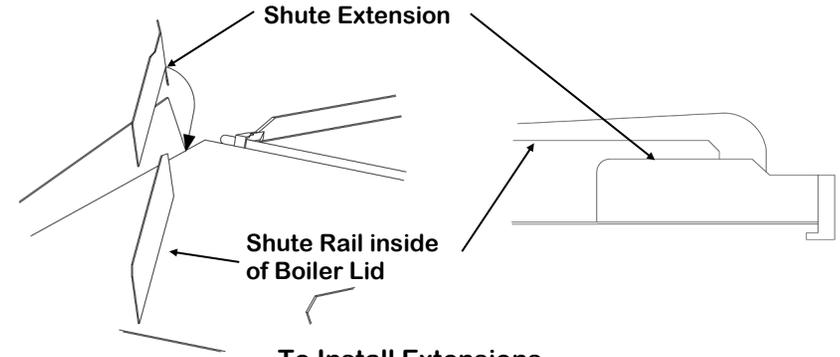
4 ea. 5/16" x 3/4" Bolts

4 ea. 5/16" Nuts

To Remove Basket

This pertains to both the CSB30 and CSB60 Boiler To install the Basket Support, Place the Support behind the cooker and aligned with the bolting flange. Attach using 5/16" X 3/4" (2 ea.) and 5/16" Nuts (2 ea.). Repeat process on the other side. Adjust the Lid Supports so that the lid completely on the lid support. Tighten the fasteners securely.

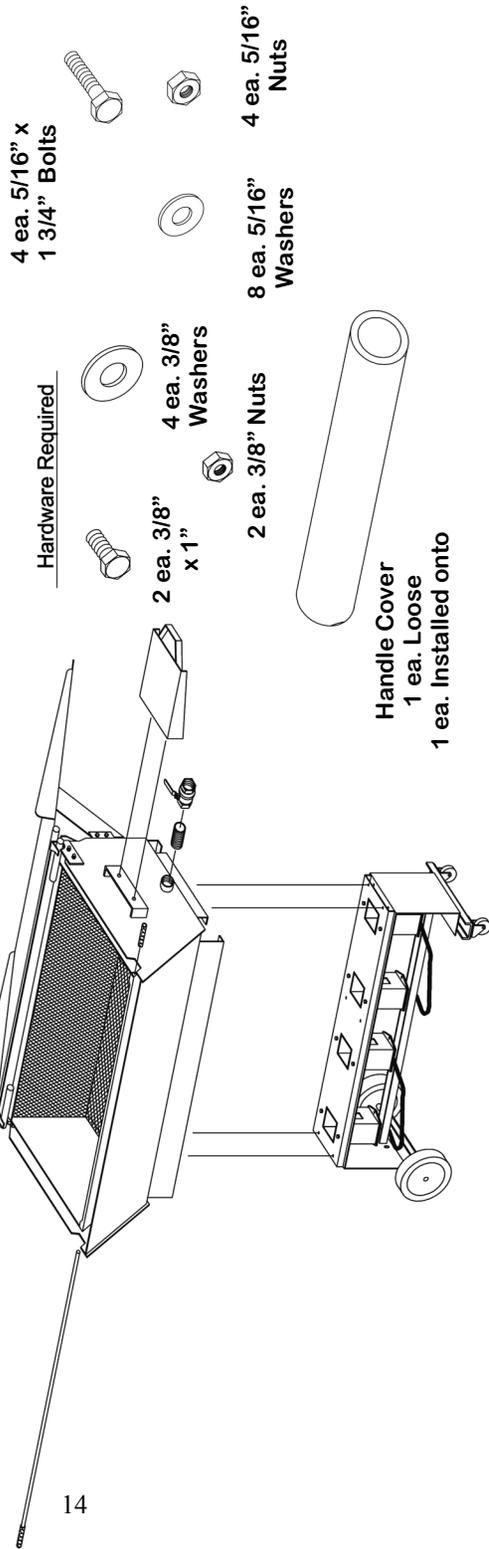
To remove Basket from Cooker. Remove 2 ea. 1/4 x 3/4 Bolts from the Basket Retainer Plate. Repeat this for other side. Rotate basket up and pull basket towards the front of the cooker. Lift basket free of boiler.



To Install Extensions

This pertains to the CSB60 only. The Shute extensions are designed to prevent losing crawfish/ seafood down the outer edges of the CSB60 when dumping into a smaller ice chest. To install the shute extensions on the Csb60 place the extension against the shute rail welded inside the CSB60's lid. The hook of the extension will need to face down and to the outer edge of the lid. Slide the extension out until the hook clears the outer edge of the lid and then slide the extension 15 down to allow the hook to catch under the lid. Repeat this process to install the extension on the other side.

Frequently Asked Questions About The “CAJUN SEAFOOD BOILER”



Step 3

- 1) Place the boiler tub onto the skid assembly as shown, it is best if the shelf mounts are on the same side as the front/caster axle. Secure using 5/16" x 2" screws (4 ea.), 5/16" washers (8 ea.), and 5/16" nuts. Tighten firmly to lock into place. Note: the washers should be where there is one on top of the tub flange and one in under the burner/riser.
- 2) Be sure there is Teflon tape on both ends of the 1 1/2" nipple. Screw the 1 1/2" nipple into the collar on the lower side of the boiler. Next screw the 1 1/2" Ball Valve onto the nipple. Tighten the ball valve assembly to insure that it does not leak.
- 3) Install the side shelf onto the side of the Boiler Tub using the 3/8" x 1" Bolts (2 ea.), 3/8" Washers (4 ea.) and 3/8" Nuts (2 ea.) Snug these to secure the shelf into place.
- 4) Slide the Handle Rod through the hole provided in the front of the Basket. Lock this into place by sliding the Handle Cover on the blank end of the Rod.
- 5) Attach the Hose/Regulator onto the remaining fitting on the Burner Tube and tighten into place. Again be sure to tighten the nut so as to prevent any gas from leaking.
- 6) Finish the Boiler Assembly by completing the step on Page 15.

1. **What materials is this Boiler made from?** As with all R&V products, the Cajun Seafood Boiler is built to provide many years of service. The Boiler of the Boiler is constructed from 3/16" Aluminum, which will provide a strong and reliable cooking vessel.
2. **How much water do I use to fill the Boiler Tank?** The CSB30 will need approximately 15 gallons of water when boiling a 30# Sack of crawfish. The CSB60 will require 30 Gallon of water when boiling two 30# Sacks of Crawfish. For boiling other food you will need to gauge an appropriate amount of water to submerge the items being boiled.
3. **How much food will the Seafood Boiler hold?** The CSB30 Boiler will hold an average bag of crawfish, about 30 pounds. The CSB60 will hold two average bags of crawfish, about 60 pounds. Other foods would equal a similar volume of food. When filling the Seafood Boiler be sure not to over load the tub with water and food as this could lead to liquids over flowing on to your deck, patio or yard.
4. **How long does it take for the Cajun Seafood Boiler to reach a boil?** As our timing goes the size of the boiler does not matter, either size will boil in 20 to 30 minutes.
5. **How long does it take the Seafood Boiler to recover it's Boil?** 5 Minutes or less.
6. **Will corn and potatoes fit in the boiler as well as a sack of crawfish?** Sorry no, you will need to either split the bag if you are adding corn and potatoes to the mix, or cook them as two separate loads which is what we prefer to do.
7. **How long can I cook on one bottle of propane?** A single bottle should last 5 to 8 hours.
8. **Can I use my Cajun Seafood Boiler to fry fish or Turkeys?** No! This product is not intended to use as a fryer of any kind.
9. **Are larger sizes of this boiler offered?** Yes there are two sizes of the Cajun Seafood Boiler. A 30# single sack model the CSB30 and a 60# two sack model.
10. **Do I need to put the boiler inside the garage or dry place when not in use?** That is preferable. Your boiler will look better longer when it is stored in a dry location. Also the Jets, Hose/Regulators will last a lot longer when kept clean and dry.

11. **How do I buy parts for my Cajun Seafood Boiler?** You can visit our website at WWW.cajunfryer.com or call us at 1-800-908-3037.

Gas Leak Testing

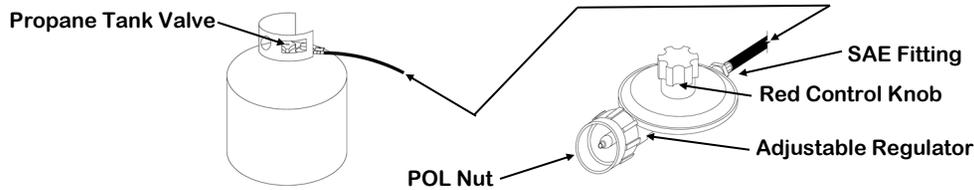
The gas leak testing procedure must be performed every time the tank is connected to the cooker!

Warning

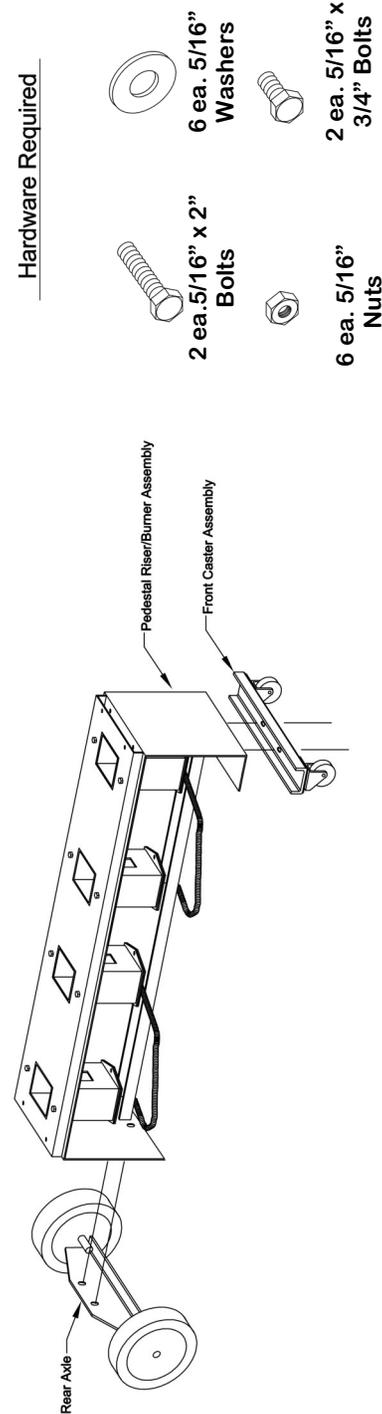


- Gas Leak Testing must be performed in a well ventilated area.
- During the Gas Leak Testing procedure, always keep the unit away from open flames, sparks or lit cigarettes.
- Never use a flame to check for gas leaks.
- If the burner does not light within 3 seconds, turn the propane tank valve and adjustable regulator off immediately. Always wait at least 5 minutes for gas fumes to dissipate before repeating procedure.
- Always use the propane tank and adjustable regulator to turn the unit "ON" and "OFF."
- Never use a unit that has a gas leak.

Step 1: Make sure the propane tank valve and adjustable regulator are turned "OFF."

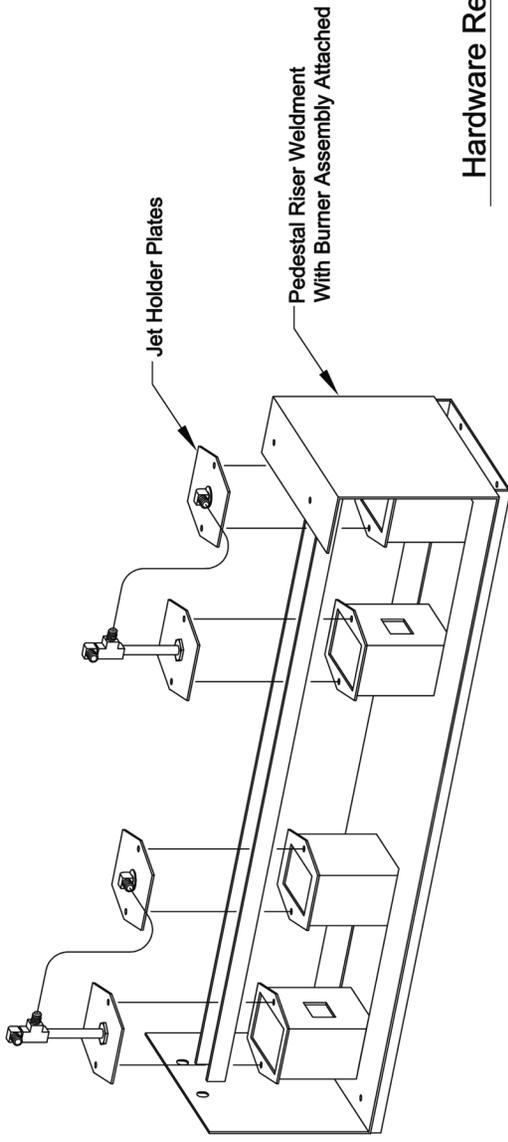


- Step 2: Make sure the POL Nut is securely fastened to the bottle and the SAE Fitting is tightened to the Boiler.
- Step 3: Prepare a soapy water solution (one part dishwashing liquid to three parts water) to test for gas leaks in the hose and all connections. Apply a generous amount of the soapy mixture to the regulator, POL Nut, hose and all SAE Fittings. (There are several below the burner assembly as well as one attaching the hose to the adjustable regulator.)
- Step 4: With the adjustable regulator completely "OFF", open the propane tank about 1/2 way to fully open (should turn counter clockwise.) Next open the adjustable regulator and check for bubbles at the adjustable regulator, along the entire length of the hose, and all the SAE fitting attached to the burner as well as the connecting stainless steel tubing. **DO NOT LEAVE THE GAS ON FOR MORE THAN 10 SECONDS!** If soapy mixture starts bubbling, gas is leaking through the connection or the hose. Turn the regulator "OFF" and close the propane tank valve. And retighten all connections that failed test. If the hose is leaking replace it! **NEVER OPERATE BOILER WITH A LEAKING HOSE OR CONNECTIONS.** Repeat procedure with soapy mixture until no more bubbles are created. **NEVER USE A FLAME TO CHECK FOR GAS LEAKS.** Turn the adjustable regulator "OFF" and close the propane tank valve after each test
- STEP 5: Once all gas leaks have been sealed, WAIT ATLEAST 5 MINUTES FOR GAS FUMES TO DISSIPATE BEFORE LIGHTING THE BOILER.



Step 2

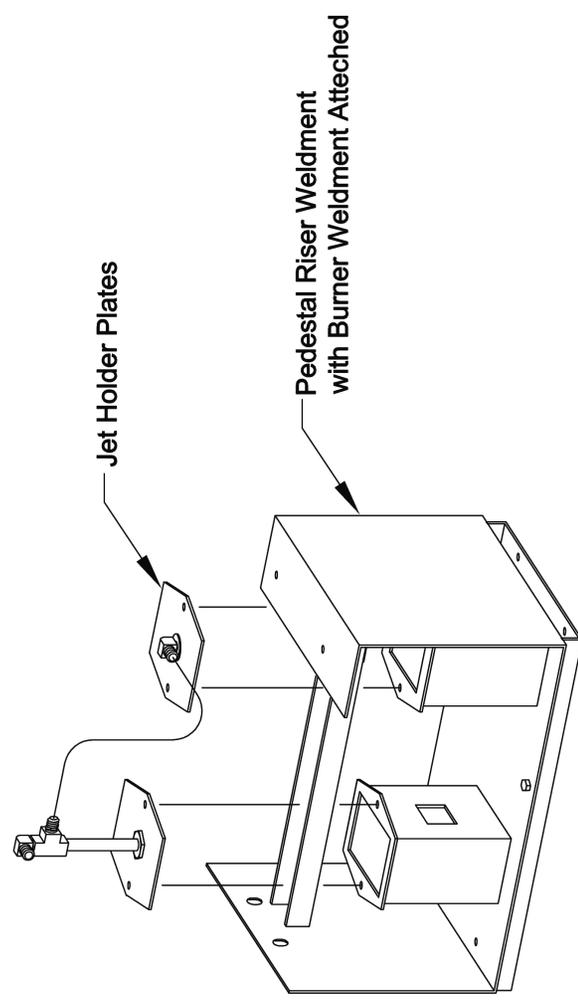
- 1) Place the Rear Axle onto the Pedestal Riser/Burner Assembly and attach using 5/16" x 3/4" Bolts (2 ea.), 5/16" Washers (2 ea.) and 5/16" nuts (2 ea.). Tighten these screw and nuts temporarily.
- 2) Attach front castor assembly to the skid weldment using 5/16" x 2" Bolts (2 ea.), 5/16" flat washers (4 ea.) and 5/16" nuts (2 ea.). There should be one flat washer on top of the flange on the skid and one flat washer under the front axle assembly. Note: The Front Axle will need to set completely on the horizontal flange. Do not allow either edge of the axle to fall off this surface. Be sure the tighten these bolt to prevent the axle from moving.
- 3) Check to make sure the burner/riser set level. If it is not, loosen the nuts on the rear axle and adjust until the units sets as level as possible. Tighten these nuts securely to lock the leveling into place.



Hardware Required

		
8 ea. 1/4" x 1/2" Screws	8 ea. 1/4" Nuts	8 ea. 1/4" Washers

- Step 1**
- 1) Attach the two red plates to the burner tubes using 1/4" x 1/2" screws (8 ea.), 1/4" flat washers (8 ea.) and 1/4" nuts (8 ea.). You will need to bend the Gas Flex Lines so that the Red Plate will reach each burner tube. Note: If it becomes necessary to remove the Flex Line from the Red Plate, be sure to tighten the Gas line securely to prevent any gas leaks.

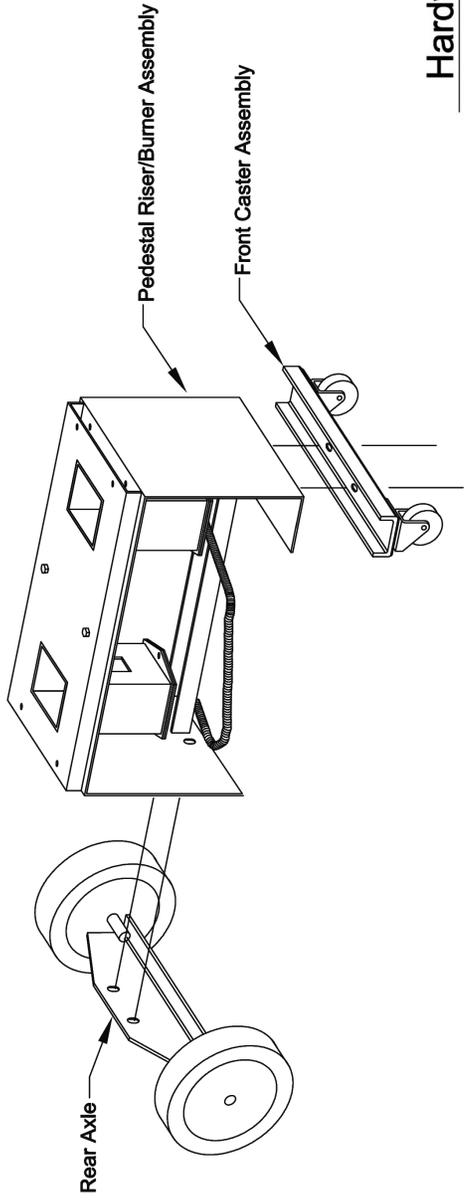


Step 1

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Hardware Required

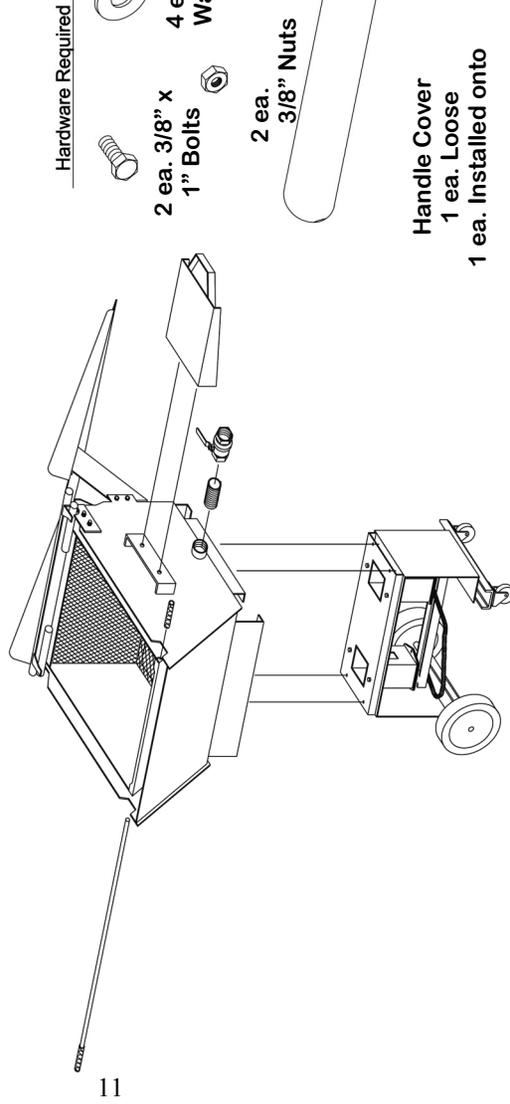
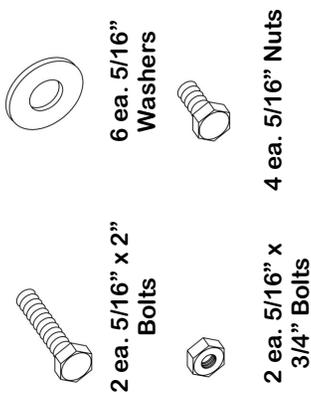
		
4 ea. 1/4" x 1/2" Screws	4 ea. 1/4" Nuts	4 ea. 1/4" Washers



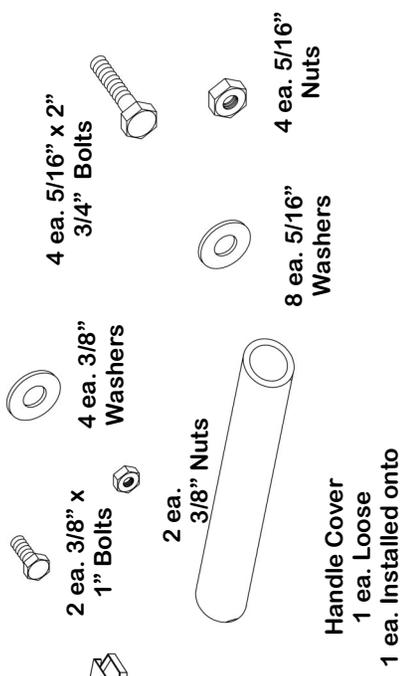
Hardware Required

Step 2

- 1) Place the Rear Axle onto the Pedestal Riser/Burner Assembly and attach using 5/16" x 3/4" Bolts (2 ea.), 5/16" Washers (2 ea.) and 5/16" nuts (2 ea.). Tighten these screw and nuts temporarily.
- 2) Attach front castor assembly to the skid weldment using 5/16" x 2" Bolts (2 ea.), 5/16" flat washers (4 ea.) and 5/16" nuts (2 ea.). There should be one flat washer on top of the flange on the skid and one flat washer under the front axle assembly. Note: The Front Axle will need to set completely on the horizontal flange. Do not allow either edge of the axle to fall off this surface. Be sure the tighten these bolt to prevent the axle from moving.
- 3) Check to make sure the burner/riser set level. If it is not, loosen the nuts on the rear axle and adjust until the units sets as level as possible. Tighten these nuts securely to lock the leveling into place.



Hardware Required



Step 3

- 1) Place the boiler tub onto the skid assembly as shown, it is best if the shelf mounts are on the same side as the front/castor axle. Secure using 5/16" x 2" screws (4 ea.), 5/16" washers (8 ea.) and 5/16" nuts. Tighten firmly to lock into place. Note: the washers should be where there is one on top of the tub flange and one in under the burner/riser.
- 2) Be sure there is Teflon tape on both ends of the 1 1/2" nipple. Screw the 1 1/2" nipple into the collar on the lower side of the boiler. Next screw the 1 1/2" Ball Valve onto the nipple. Tighten the ball valve assembly to insure that it does not leak.
- 3) Install the side shelf onto the side of the Boiler Tub using the 3/8" x 1" Bolts (2 ea.), 3/8" Washers (4 ea.) and 3/8" Nuts (2 ea.) Snug these to secure the shelf into place.
- 4) Slide the Handle Rod through the hole provided in the front of the Basket. Lock this into place by sliding the Handle Cover on the blank end of the Rod.
- 5) Attach the Hose/Regulator onto the remaining fitting on the Burner Tube and tighten into place. Again be sure to tighten the nut so as to prevent any gas from leaking.
- 6) Finish the Boiler Assembly by completing the step on Page 15.