



Customer Service

☎ 1-800-618-6798

OWNER'S MANUAL

Model: **CFB1001A**



Single Sack Crawfish Boiler

FOR YOUR SAFETY!

Use outdoors only! Do not use it inside a building, garage, or any other enclosed space.

Read the instructions before assembling and using the appliance.

DO NOT use the appliance unless it is completely assembled, and all the parts are securely fastened.

This appliance will become very hot, do not move it during use.

Keep children and pets away.

CONTACT US FIRST!

This appliance has been made to high quality standards.

If you have any questions that are not addressed in this Owner's Manual, or you need parts, please call our customer service hotline or send an email to service@creolefeast.com

Please keep this Owner's Manual for future reference.

Learn more at:

www.creolefeast.com



CONTENTS

For Your Safety	2-3
General Information and Instructions	4-6
Operating Instructions	7-8
Cleaning and Maintenance	9
Troubleshooting Guide	10
Warranty and Customer Service	11
Parts Diagram	12
Parts List	13
Hardware List	14
Assembly	15-27

DANGER

If you smell gas:

1. Shut off gas supply to the appliance.
2. Extinguish any open flame.
3. If odor remains, keep away from the appliance and immediately call your fire department.

NOTE: Read all instructions prior to assembly and use. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

WARNING

1. 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.
2. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING

**NEVER FRY TURKEYS WITH THIS APPLIANCE.
THE APPLIANCE IS ONLY INTENDED FOR HEATING WATER
(NOT OIL OR GREASE).
THIS APPLIANCE IS FOR OUTDOOR USE ONLY.**

In case of any issue, call us first! **DO NOT** return the appliance to the retailer. This appliance has been made to high quality standards. If you have any questions not addressed in this user's manual, or you need parts, please call our customer service hotline.

⚠ CAUTION ⚠

1. Please keep this Owner's Manual for future reference.
2. This appliance is NOT intended for commercial use.
3. This appliance is NOT intended for and should never be used as a heater.
4. The gas appliance is meant for use with propane gas only (propane gas cylinder not included).
5. DO NOT use gasoline, kerosene, or alcohol for lighting. This appliance is not intended to be used in or on recreational vehicles or boats.
6. Children should never use your appliance. Keep children and pets away when in use.
7. DO NOT attempt to move the appliance while it is lit or hot. DO NOT alter the appliance in any manner.
8. DO NOT use the appliance unless it is completely assembled, and all parts are securely fastened and tightened.
9. DO NOT use the appliance or any gas products near unprotected combustible buildings and materials.
10. DO NOT use in the presence of gases or vapors. Keep the cooking area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
11. DO NOT overfill the boiler above maximum fill line. Follow the proper instructions to ensure proper cooking liquid fill levels.
12. DO NOT obstruct the air flow for combustion and ventilation.
13. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced before operating the appliance. The replacement hose assembly must be as per the manufacturer specifications specified by the manufacturer.
14. Keep the appliance's valve compartment, burners, and circulating air passages clean. Inspect the appliance before each use.
15. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
16. The appliance shall not be used on or under any apartment or condominium balcony or deck.
17. This appliance will be HOT during and after use. Heated liquid remains at scalding hot temperature long after the cooking process. NEVER touch the cooking appliance until the liquid has cooled to 115°F (46°C) or less. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
18. 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 manufacturer's instructions and be prepared to operate the appropriate extinguisher prior to using this appliance.
19. If a fire should occur, keep away from the appliance and immediately call your fire department.

**CALIFORNIA PROPOSITION 65 WARNINGS**

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

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

⚠ WARNING ⚠

1. This appliance is for **Outdoor Use Only** and should not be used inside a building, garage, or any other enclosed space.
2. The consumption of alcohol, prescription, or non-prescription drugs may impair the operators' ability to properly assemble or safely operate the appliance.
3. Always place your appliance on a hard and level surface far away from combustibles.
4. Do not leave a lit appliance unattended. ALWAYS keep children and pets away from the appliance.
5. Do not place the appliance on any type of tabletop surface.
6. Do not use the appliance in high winds.

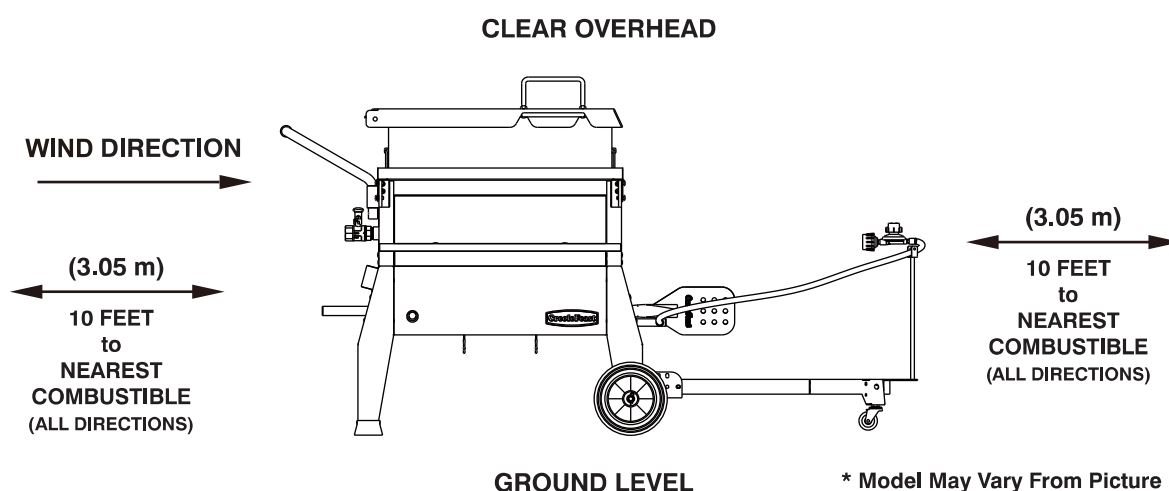
⚠ DANGER: LP CYLINDER RISK ⚠

Liquid propane gas is flammable and hazardous if handled improperly. Understand the characteristics before using any propane product.

1. Propane characteristics: Flammable, explosive under pressure, heavier than air, settles in pools and low areas.
2. In its natural state, propane has no odor. For your safety, an odorant has been added.
3. Contact with propane can cause freeze burns to the skin.
4. This appliance is shipped from the factory for use with propane gas only.
5. Never use a propane cylinder with a damaged body, valve, collar, or footing.
6. Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.

⚠ FOR YOUR SAFETY ⚠

1. Maintain at least 10 feet (3.05m) clearance to combustible objects that can catch fire.
2. Keep at least 24-inch (61 cm) distance between the appliance and cylinder.
3. Do not place or use the appliance where there are combustible surfaces overhead.



INSTRUCTIONS FOR USE

Follow the instructions carefully to avoid seriously damaging your appliance and causing injury to yourself and to property.

1. Assemble the appliance as per the assembly instructions carefully.
2. Connect the LP cylinder to the appliance (LP cylinder not included).
3. Turn off the regulator valve before turning on the gas supply to the appliance.
4. Operate the regulator in accordance with the instructions supplied with the regulator.
5. Fill it with water according to fill lines.

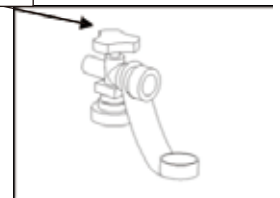
LP GAS AND CYLINDER INFORMATION

Your new gas appliance operates on LP (Liquified Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten eggs for your safety.

The LP cylinder used with your appliance must have two features:

Triangular Hand Wheel

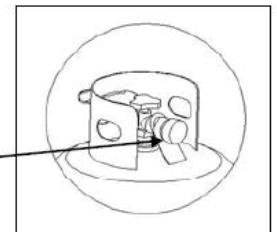
1. An OPD (Overfill Protection Device) that prevents accidental gas leaks caused by overfilling of the cylinder. Each cylinder contains a float that closes the input valve when the cylinder is 80% full. This allows room or the propane gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of cylinder.
2. An QCC1 Type1 Quick Connect Valve that provides fast cylinder hook-ups and requires only to be tightened by hand.



TRANSPORTATION AND STORAGE

1. The LP cylinder must include a collar to protect the gas supply valve.
2. Do not store a spare LP cylinder under or near the appliance.
3. Never fill the LP cylinder beyond 80% capacity.
4. If the warnings 2 and 3 above are not heeded exactly, a fire causing death or serious injury may occur.
5. Always transport in an upright position.
6. Do not smoke when transporting your LP cylinder.
7. Place a dust cap on the cylinder gas valve outlet whenever the cylinder is not in use. Use only the type of dust cap that is provided with the cylinder valve when purchased. Other types of cap or plugs may result in leakage of propane.

Dust Cap



CYLINDER SPECIFICATIONS

1. Cylinder purchased or exchanged for your gas appliance must be manufactured and marked in accordance with the specifications for LP Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA –B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, be equipped with a listed over-filling prevention device (OPD), and be equipped with a cylinder connection device compatible with connection for outdoor cooking appliances.
2. The LP gas cylinder used for this appliance must not have a capacity exceeding 20 lb. (9.1 kg). Approximately 18" (45.7cm) high and 12" (30.5cm) diameter.
3. This appliance is designed to fit Worthington, Manchester, or SMPC brand 20 lb. (9.1 kg) cylinders. Other brands may fit this appliance if the top collar and bottom support ring have similar dimensions.

The cylinder must also be equipped with:

1. A shut-off valve terminating in a Type 1 gas cylinder valve outlet
2. A Type 1 valve that prevents gas flow until a positive seal is made
3. A collar to protect the cylinder shut-off valve
4. A safety relief device that is directly linked with the vapor space of the cylinder

⚠ WARNING ⚠

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your LP dealer immediately.

1. DO NOT connect this appliance to an existing #510 POL cylinder valve with left-hand threads. The Type 1 valve can be identified by the large external threads on the valve outlet.
2. DO NOT connect to a propane cylinder exceeding this capacity.
3. DO NOT connect to a cylinder that uses any other type of valve connection device.

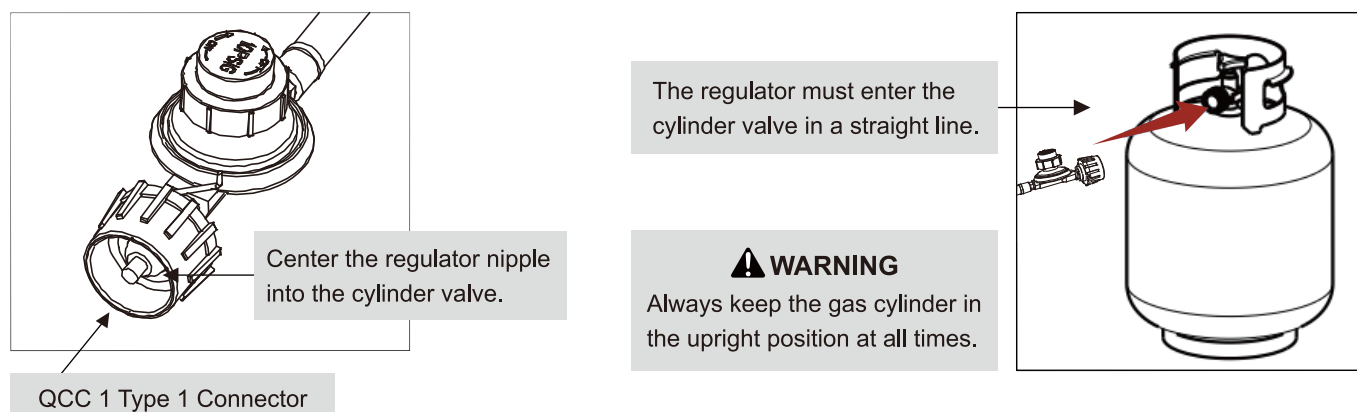
CONNECTING REGULATOR TO LP CYLINDER

⚠ CAUTION ⚠

Only use the gas pressure regulator provided with this outdoor cooking appliance. This regulator is set for an outlet pressure of 11 inches water column.

Your regulator is equipped with a QCC Type 1 quick connect system. It does not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 115 °C (240 °F). It also has a flow-limiting device that restricts the flow of gas to 0.28 cubic meters per hour (10 cubic feet per hour).

1. Make sure the LP cylinder is OFF by turning the hand wheel clockwise until it stops.
2. Properly secure the LP cylinder onto the LP cylinder carrier.
3. Be sure the regulator valve is turned to the OFF position.
4. Remove the safety cap from the cylinder valve.
5. Center the regulator nipple into the cylinder valve.
6. Turn the coupling nut clockwise until it stops. Hand tighten Only. Do not use a wrench.



⚠ WARNING ⚠

1. Do not connect this appliance to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion, wear, or cuts. Replace a damaged hose assembly with the one specified in the parts list before using the appliance.
3. Always perform the Leak Test listed below before using your appliance for the first time, if the cylinder has been changed, if any gas supply components have been changed, if the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this appliance to the LP system of a motor home or trailer.

LP CYLINDER LEAK TEST

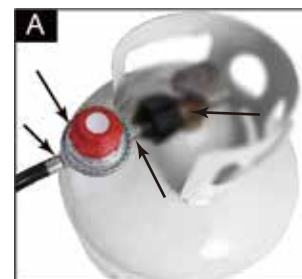
1. Leak test must be repeated each time the LP cylinder is exchanged or refilled.
2. DO NOT smoke or have anything nearby that can easily ignite, such as lighters or matches.
3. DO NOT use an open flame to check for gas leaks.
4. The appliance must be leak checked outdoors in a well-ventilated area away from open flames or sparks.

STEPS FOR LEAK TEST:

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

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

1. Turn regulator and cylinder valves OFF.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush the soapy solution onto all metal seams and the entire valve area as shown in figure A.
5. Slowly turn the LP cylinder valve counterclockwise to the open position.
6. A leak is identified by a flow of bubbles from the area of the leak. Close LP cylinder valve immediately and retighten connections.
7. If leaks cannot be stopped, do not try to repair, contact your appliance dealer for assistance. Do not attempt to operate appliance if a leak is present.
8. 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.
9. For assistance with any malfunction related to the LP cylinder, regulator or hose, contact customer service.
10. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.

⚠ WARNING ⚠

1. DO NOT USE THE APPLIANCE if there are leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or call 911.
2. Do not use any matches, open flames, or smoke during leak testing.
3. Do not light any burner during leak testing.
4. Replacement parts, including a replacement hose assembly, must be as per the specifications in the parts list.

Failure to comply with these instructions may result in serious bodily injury.

LIGHTING INSTRUCTIONS

Each appliance burner is tested and calibrated at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burner. Please visually check the flames of the burner. Always visually inspect your appliance before lighting. Replace any hose that is frayed or cracked. Look for anything that could block ventilation and remove such a blockage or move the appliance. After lighting, check the flame pattern to ensure you have even heat distribution for the burner. If burner don't light up, or if the flame pattern is uneven, see the Troubleshooting section.

WARNING: BEFORE LIGHTING

1. Read the instructions before lighting.
2. If the burner does not ignite in 5 seconds, turn the regulator valve off, wait 5 minutes and repeat the lighting procedure.
3. Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the appliance if the odor of gas is present. Only use the pressure regulator and hose assembly supplied with the unit.
4. Never use regulators and hose assemblies other than those supplied with the appliance. If a replacement is necessary, contact the manufacturer to get the proper replacement. The replacement must be as per the specifications in the Owner's Manual. **DO NOT LEAVE THE APPLIANCE UNATTENDED WHILE COOKING.**

LIGHTING THE BURNERS USING ELECTRONIC IGNITION

1. Ensure the regulator valve is completely closed.
 2. Open gas cylinder valve by turning counterclockwise.
 3. Open the regulator valve by turning clockwise.
 4. Push and hold ignitor button to light the burner.
 5. If the burners do not ignite, turn off the regulator and cylinder valves, wait for 5 minutes before attempting to relight the burner.
 6. If the burners ignite, turn the regulator valve to the desired heat setting.
- * Should the burner still fail to ignite, check the gas supply.

MANUALLY LIGHTING THE BURNERS WITH MATCH STICK

1. Ensure the regulator valve is completely closed.
 2. Open gas cylinder valve by turning counterclockwise.
 3. Open the regulator valve by turning clockwise.
 4. Place a match in the match holder. Match holder is attached to cart.
 5. Use the holder to slide the lit match close to the burner. The burner should light immediately.
 6. If the burners do not ignite, turn off the regulator and cylinder valve, wait for 5 minutes before attempting to relight the burners.
 7. If the burners ignite, turn the regulator valve to the desired heat setting.
- * Should the burner still fail to ignite, check the gas supply.

TURNING OFF YOUR APPLIANCE

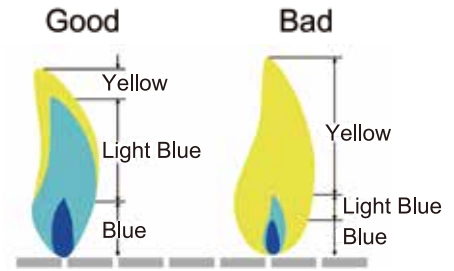
1. Turn off the gas supply at the LP cylinder by turning the valve clockwise to a full stop.
2. Turn off the regulator by turning the valve counterclockwise to a full stop.

WARNING

Do not use spirit or petrol for lighting or re-lighting!

BURNER FLAMES

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



COOKING INSTRUCTIONS

⚠ WARNING ⚠

1. When using this appliance, please keep in mind that it is important to never fill the vessel over the marked maximum fill line. Failure to do so could result in the unit becoming top-heavy and creating an unsafe condition.
2. NEVER light without first adding water for steaming or boiling. Failure to do so could result in burning through the bottom of the vessel, discoloration, scratching, and/or dimpling.

ADDING THE RIGHT AMOUNT OF WATER

If cooking 1 full sack of crawfish (45 lb. max capacity), fill to the max fill line found on the inside of the basket. If cooking less than 1 sack, start by filling the basket with the crawfish/shrimp/crab you intend to cook. Next, add water until it fully covers the crawfish/shrimp/crab in the basket. Under no circumstance should the water level ever be above the Max Fill line. Next, remove the seafood and set aside.

ADDING SEASONING

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

BRINGING THE WATER TO A ROLLING BOIL

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

BOILING THE SEAFOOD

Once the water is at a rolling boil, continuously place the seafood into the basket using elbow length oven mitts or other safety equipment that prevents the user from being burned or scalded. Once the seafood has been added, gently stir the ingredients to ensure there is a good mix of seasoning throughout. Close the lid 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 boiler, fill to max fill line with water. Add crawfish seasoning based on your preferred spice level.
- Bring water to a rolling boil. Add the seafood.
- Gently stir. Close the lid and return to the rolling boil.
- **BOILING TIME:** Shrimp - 3 minutes; Crawfish - 5 minutes; Crabs - 15 minutes. (per pound)
- Turn off the burner and gas cylinder.
- Gently stir the seafood again and let it soak.
- **SOAKING TIME:** Shrimp - 5 to 10 minutes; Crawfish and Crabs - 15 to 30 minutes.
- Seafood usually floats on the surface while soaking, which limits their intake of seasoning. To counter this, carefully add about 4 pounds of ice to the pot, allowing it to float on the surface of the liquid. The sudden change of temperature causes the seafood to sink and increase the seasoning absorption.
- Try with creamer potatoes, fresh sweet corn on the cob cut in thirds, fresh mushrooms, cloves of garlic, fresh peeled onions, and smoked sausages or andouille sausages.

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

Your new appliance has been designed and manufactured to high quality standards. It will provide you with many years of fun cooking time, however, it requires a minimal amount of maintenance.

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

WARNING

1. Do not clean any part of your appliance in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Always allow the appliance to cool down prior to cleaning.

CLEANING STEPS

1. Make sure the appliance is completely disconnected from propane cylinder prior to any cleaning. Check that there is no flame, gas smell, and the valve is in the off position.
2. Before removing the water, let the water/appliance completely cool down to 115°F (46°C). As a precaution, use protective heat resistant gloves. The valve requires a garden hose fitting with a 1" diameter (sold separately-consult your local hardware store) to connect to a standard water hose. Use a hose or set a bucket under the valve. Open the valve and drain the water from the boiler. Open the valve slowly while using a bucket to avoid spillage. Any remaining water can be scooped from the boiler and placed in an approved container.
3. Any component that is in contact with food can be washed by hand with warm soapy water and nylon pad. If the boiler has black soot cooked on to the outside finish, scrub this down with a steel wool scouring pad. **DO NOT** spray the oven cleaner on aluminum pots to remove grease or soot. It will cause the finish to become dull. If food remains stuck to the aluminum basket, add hot water and let it soak. Scrub with steel wool after cooling. If hard water causes darkening on the interior of your boiler, fill the darkened area with the 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.
4. Confirm that all components are completely dry before using or placing in storage.

CAUTION

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

DANGER

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

STORAGE

1. Clean your appliance before storage. Store at a cool dry place.
2. Storage of your appliance indoors is permissible only if the LP cylinder is disconnected and removed from the appliance.
3. A cover is highly recommended to protect your appliance. Choose from a variety of appliance covers offered by the manufacturers.
4. Perform a Leak Test before using the appliance after it has been kept in storage for some time.

Q: Why doesn't the burners light?

A: Different solutions for different causes.

1. Out of LP Gas.
Refill LP Gas Cylinder.
2. Ignitor issue.
Try manually lighting burner with a match stick. If burner lights successfully, it is an ignitor issue.
- 2.1 Ignitor battery is dead.
Replace battery.
- 2.2 Battery/ignitor cap not installed correctly.
Make sure 2 ends of the battery are oriented properly. The "+" end should be toward the ignitor cap. Rescrew the ignitor cap and make sure threads are aligned fully.

Q: The burner flame appears very weak.

A: If the hose assembly has a Type1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the regulator control must be turned to a completely OFF position before the cylinder valve is opened. A good tip to remember is "Cylinder is first ON, last OFF".

The Problem Can be Remedied in Two Ways:

- A. 1. Turn regulator valve OFF (counterclockwise). Close the cylinder valve completely by turning it clockwise until it stops.
2. Check that the Type1 Connection (black knob) is completely tightened to the cylinder valve.
3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset.
4. Turn cylinder valve ON (counterclockwise).
5. Turn regulator valve ON (clockwise).
6. Relight the boiler following all lighting instructions contained in this Owner's Manual. Check for proper flame.

OR

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

Q: How long will the gas in my cylinder last?

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

Q: Flame has gone out.

A: Different solutions for different causes.

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

**If your problem is not resolved using the troubleshooting information above,
please contact your local gas dealer.**

Thanks for purchasing this Creolefeast® Crawfish Boiler.

Creolefeast warrants its products to be free from defects in materials and workmanship under proper assembly, normal residential use and recommended care for **1-Year Full Warranty** from the date of original retail purchase. The warranty does not cover paint finish as it may burn off during normal use. **RUST is not considered a manufacturing or materials defect.**

Within the stated warranty period, Creolefeast, at its discretion, shall replace defective components free of charge, with the owner being responsible for shipping. Creolefeast reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination. In the event of parts availability issues, Creolefeast reserves the right to substitute like or similar parts that are equally functional. Upon the expiration of such warranty, all such liability shall terminate.

Note: A dated sales receipt along with Model Number and Serial Number will be required for the warranty service.

The limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. All warranty coverage is void if this appliance is ever used for commercial or rental purposes. And this limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

ITEMS NOT COVERED IN THE WARRANTY SERVICE

Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in the owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere.

Cost of service calls to your home.

Costs of removal or re-installation.

Pickup and delivery of your product.

Shipping or transportation costs.

Labor costs for installation and repair.

Liability for indirect, or consequential damages.

This limited warranty is the sole warranty given by Creolefeast® and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose. Neither Creolefeast nor the retail establishment selling this product has authority to make any warranties or to promise any remedies in addition to or inconsistent with those stated above.

Creolefeast's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

Do not return parts without prior to obtaining return authorization from our customer service department.

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



1-800-618-6798



service@creolefeast.com



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