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› Creole Feast CFB1001A 90 QT Crawfish Boiler Instruction Manual

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Model: CFB1001A

1. INTRODUCTION

Thank you for choosing the Creole Feast CFB1001A 90 QT Crawfish Boiler. This outdoor single sack propane gas cooker is designed for efficient and enjoyable seafood and crawfish boiling. With a generous 90-quart capacity, it can cook up to 50 lbs of food in approximately 30 minutes, powered by two durable stainless steel jet burners delivering up to 135,000 BTU. Key features include an easy-to-dump hinged tilting perforated basket, a two-level height-adjustable removable handle for transportation and dumping, a stainless steel stirring paddle, and a collapsible mounting bracket for organizing the LP cylinder and regulator hose. This appliance is intended for boiling only, not for frying.



Figure 1: Overall view of the Creole Feast CFB1001A 90 QT Crawfish Boiler.

2. SAFETY INFORMATION

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

- **FOR OUTDOOR USE ONLY.** Do not operate this appliance indoors or in an enclosed area.
- Read all instructions before assembling and operating this appliance.
- Keep children and pets away from the appliance at all times.
- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Ensure proper ventilation. Do not obstruct the flow of combustion and ventilation air.
- Always check for gas leaks before each use. Use a soapy water solution to check connections.
- Never leave the appliance unattended while in use.
- This appliance is for boiling only. Do not use for frying.
- Always wear protective gloves and eyewear when handling hot components or liquids.
- Keep the LP cylinder at least 24 inches away from the boiler.

3. PACKAGE CONTENTS

Verify that all components are present before assembly:

- Main Boiler Unit (with integrated burners)
- Hinged Tilting Perforated Basket
- Stainless Steel Stirring Paddle
- Folding LP Cylinder Mounting Bracket
- Regulator Hose Assembly
- Side Handles (red)
- Wheels (red/black)
- Hardware Pack (screws, nuts, bolts)

4. ASSEMBLY INSTRUCTIONS

Assembly of the Creole Feast CFB1001A requires careful attention to detail. While straightforward, it may take approximately 2-3 hours. Follow the included diagrams and instructions precisely.

1. Attach the legs to the main boiler unit frame using the provided hardware. Ensure all connections are secure.
2. Install the wheels onto the designated axle points on the frame.
3. Mount the folding LP cylinder bracket to the side of the unit. This bracket is designed to securely hold your propane tank.
4. Attach the side handles to the boiler unit. These handles assist with moving the unit and operating the tilting basket.
5. Insert the hinged tilting perforated basket into the main boiler chamber. Ensure it is properly seated and can tilt freely.
6. Connect the regulator hose to the gas inlet on the boiler unit. Do not connect to the LP cylinder yet.



Figure 2: The folding propane cylinder mounting bracket for neat organization.

5. SETUP

Before operating your crawfish boiler, ensure proper setup:

- **Location:** Place the boiler on a level, non-combustible surface outdoors, away from any structures or flammable materials.
- **LP Cylinder Connection:** Ensure the regulator is in the OFF position. Connect the regulator hose to a standard 20 lb (or larger) LP gas cylinder. Turn the hand wheel clockwise to tighten.
- **Leak Test:** Before first use and after any cylinder change, perform a leak test. Apply a soapy water solution to all gas connections. Bubbles indicate a leak. If a leak is detected, turn off the gas, tighten connections, and retest. If the leak persists, do not use the appliance and contact customer support.
- **Water Fill:** Lift the perforated basket and fill the main boiler chamber with water to the indicated MAX fill line.



Figure 3: Product dimensions for proper placement and clearance.

6. OPERATING INSTRUCTIONS

6.1. Lighting the Burners Using Electronic Ignition

1. Ensure the regulator is in the OFF position.
2. Keep the LP cylinder at least 24 inches away from the boiler.
3. Turn on the LP gas by turning the hand wheel counter-clockwise on the cylinder valve.
4. Gradually turn on the regulator and press the electronic igniter button. You should see a bright blue flame, which shows the electronic ignition is working.
5. If the burners do not ignite within 5 seconds, turn the regulator to the OFF position, wait 5 minutes for the gas to be cleared, and repeat the above procedure.
6. If the burners ignite, turn the regulator to the desired setting.

6.2. Cooking Process

- Once the water is boiling, carefully add your crawfish, seafood, or vegetables into the perforated basket. The 90 QT

capacity can handle up to 50 lbs of food.

- Use the provided stainless steel stirring paddle to mix and stir the contents in the high-heat cookout, ensuring even cooking.
- Monitor cooking time. The boiler is designed to cook large batches in approximately 30 minutes.

STAINLESS STEEL PADDLE

A durable stirring paddle is included for added convenience



Figure 4: The durable stainless steel paddle is included for added convenience.

6.3. Draining and Dumping

- After cooking, use the two-level height-adjustable removable handle to lift and tilt the hinged perforated basket.
- Lower the handle and put down the lid to assist in dumping the cooked food directly into a cooler or serving tray.
- The hinged rotating basket ensures effortless drainage.

EASY-TO-DUMP DESIGN

Lower the handle, put down the lid, and lift up the basket to dump your food out



Figure 5: The easy-to-dump design simplifies transferring cooked food.

7. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Creole Feast Crawfish Boiler.

- **Draining:** After use, allow the boiler to cool. Use the large drain valve to empty the water from the main chamber.
- **Cleaning the Basket:** Remove the perforated basket and wash it with warm, soapy water. Rinse thoroughly and dry completely to prevent rust.
- **Cleaning the Boiler:** Wipe down the interior and exterior surfaces of the boiler with a damp cloth. For stubborn stains, use a mild detergent. Avoid abrasive cleaners that can scratch the stainless steel.
- **Storage:** Store the boiler in a dry, covered area when not in use to protect it from the elements.

8. TROUBLESHOOTING

If you encounter issues with your Creole Feast Crawfish Boiler, refer to these common troubleshooting tips:

Problem	Possible Cause	Solution
Burner does not light with electronic ignition.	No gas flow, igniter battery dead, igniter electrode dirty/damaged.	Check LP cylinder valve, ensure regulator is ON. Replace igniter battery. Clean or adjust igniter electrode. Try manual lighting.
Low flame or inconsistent heat.	Low gas in cylinder, regulator issue, clogged burner ports.	Check LP gas level. Ensure regulator is fully open. Clean burner ports if necessary (after cooling).
Gas leak detected (soapy bubbles).	Loose connection.	Turn off gas immediately. Tighten all connections. Re-test with soapy water. If leak persists, do not use.

9. SPECIFICATIONS

Feature	Detail
Brand	Creole Feast
Model Name	CFB1001A
Product Dimensions (D x W x H)	37.87" x 65.35" x 38.5"
Item Weight	103.6 Pounds
Color	Black & Silver
Fuel Type	Propane Gas
Main Burner Count	2
Total BTU Output	Up to 135,000 BTU
Cooking Capacity	90 QT (up to 50 lb food)
Material Type	Alloy Steel, Aluminum
Special Features	Electronic Ignition System, Folding Mounting Bracket, Heavy Duty, Tilting Basket
Required Assembly	Yes

10. WARRANTY AND SUPPORT

The Creole Feast CFB1001A Crawfish Boiler comes with a manufacturer warranty for 1 year from the date of purchase. For warranty claims, technical support, or replacement parts, please contact Creole Feast customer service. Keep your proof of purchase for warranty validation.