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› Creole Feast SBK0601 60 Qt. Seafood Boil Pot Instruction Manual

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Model: SBK0601

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Creole Feast SBK0601 60 Qt. Seafood Boil Pot. Please read all instructions carefully before assembly and use. This appliance is designed for outdoor use only and is not intended for frying turkey.



Image: The Creole Feast SBK0601 60 Qt. Seafood Boil Pot with its basket and burner stand, ready for outdoor use.

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.
- Read all instructions before assembling and using the appliance.
- Keep children and pets away from the appliance at all times.

- Do not leave the appliance unattended while in use.
- Always use on a level, stable, non-combustible surface.
- Keep the area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Always wear protective gloves and eyewear when handling hot components.
- This appliance is not for frying turkey.

PACKAGE CONTENTS

Verify that all components are present before beginning assembly.

- 60 Qt. Boil Pot with Lid
- 40 Qt. Perforated Basket
- Burner Stand
- Hose and 10 PSI Regulator Assembly

SET CONTENT



60 qt. Pot and Lid



40 qt. Basket



Burner Stand with Hose and Regulator

THE AMAZING GIFT IDEA



Birthday



House Warming Parties



Father's Day



Thanksgiving



Anniversary



More Holiday Seasons

Image: An illustration detailing the main components of the Creole Feast SBK0601 seafood boil kit.

SETUP

Follow these steps to assemble and prepare your seafood boil pot for use.

1. **Assemble the Burner Stand:** Ensure all parts of the heavy-duty pot stand are securely assembled according to the included hardware instructions. The stand should be stable and level.
2. **Place the Pot:** Carefully place the 60 Qt. boil pot onto the assembled burner stand. Ensure it sits centrally and stably on the burner grate.
3. **Connect the Regulator:** Attach the 10 PSI regulator hose to the burner inlet on the stand. Hand-tighten securely. Then, connect the other end of the hose to a standard propane tank. Ensure all connections are tight before opening the propane tank valve.
4. **Leak Test:** Before lighting, perform a leak test. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Tighten connections and retest. If leaks persist, do not use the appliance.



Image: Detailed views of the burner stand, powerful jet burner, electronic ignitor, and high-pressure regulator, highlighting key components for setup.

OPERATING INSTRUCTIONS

Follow these steps for boiling seafood safely and effectively.

1. **Fill the Pot:** Fill the 60 Qt. pot with water and your desired seasoning mix. Do not overfill; leave adequate space for the basket and ingredients to prevent boil-over.



Image: A person carefully pouring water into the 60-quart pot, preparing it for boiling.

2. **Ignite the Burner:** Ensure the propane tank valve is open. Turn the burner control knob to the 'ON' position. Press and hold the electronic ignitor button located at the bottom of the panel to spark the burner. Adjust the flame to your desired heat level.



Image: A close-up view of the electronic ignitor button, demonstrating how to start the burner.

3. **Heat the Water:** Allow the water to come to a rolling boil. The high-powered 100,000 BTU burner will heat the

water quickly.

4. **Add Ingredients:** Carefully place your seafood and other ingredients into the 40 Qt. perforated basket. Lower the basket into the boiling water. The pot can cook up to 35 lbs of seafood at a time.



Image: The perforated basket containing seafood and corn is shown inside the boiling pot, ready for cooking.

5. **Boiling:** Place the lid on the pot. The integrated lid hook allows for convenient placement on the side of the pot when not in use. Boil for the recommended time based on your recipe.
6. **Draining:** Once cooked, carefully lift the basket using its handle. Utilize the hang-to-drain slots on the pot to rest the basket, allowing excess water to drain back into the pot. This hands-free design simplifies the draining process.



Image: A person is shown carefully lifting and draining the basket filled with cooked seafood and vegetables, allowing liquids to drip away.

7. **Turn Off:** After use, turn the burner control knob to the 'OFF' position and close the valve on the propane tank. Allow the appliance to cool completely before cleaning or storing.

MAINTENANCE

Proper maintenance ensures the longevity and safe operation of your seafood boil pot.

- **Cleaning the Pot and Basket:** After each use, allow the pot and basket to cool. Wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent water spots and corrosion.
- **Burner and Stand Care:** Wipe down the burner stand with a damp cloth. Ensure the burner ports are clear of debris. Do not submerge the burner or regulator in water.
- **Storage:** Store the appliance in a dry, protected area when not in use. Disconnect the propane tank and store it separately in a well-ventilated area, away from direct sunlight or heat sources.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Burner does not ignite	No propane flow, ignitor issue, clogged burner	Check propane tank level and valve. Ensure regulator is connected properly. Check ignitor battery (1 AAA required). Clean burner ports.
Low flame or inconsistent flame	Low propane, regulator issue, partially clogged burner	Check propane level. Ensure regulator is fully open. Clean burner ports.
Gas odor detected	Gas leak	Immediately turn off propane tank. Perform leak test with soapy water. Do not operate if leak persists. Contact qualified service personnel.

SPECIFICATIONS

- **Model Name:** SBK0601
- **Brand:** Creole Feast
- **Material:** Aluminum (Pot), Steel (Stand)
- **Color:** Silver (Pot), Black (Stand)
- **Product Dimensions:** 23.62"D x 18.9"W x 32.28"H
- **Item Weight:** 33.69 Pounds
- **Burner BTU:** 100,000 BTU
- **Oil/Water Capacity:** 60 Quarts
- **Regulator:** 10 PSI
- **Batteries:** 1 AAA battery required for ignitor (not included)



Image: A technical diagram illustrating the precise dimensions of the 60-quart pot and its accompanying burner stand.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or visit the official Creole Feast website. Keep your purchase receipt for warranty claims.