

**BRINKMANN®**

# GAS COOKER

## OWNER'S MANUAL

**ASSEMBLY AND OPERATING INSTRUCTIONS**

**KEEP THIS MANUAL FOR FUTURE REFERENCE**

**READ THIS MANUAL**

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.



### **⚠WARNING**

FAILURE TO FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL COULD RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

**NOT TO BE USED AS A FRYER. DO NOT USE WITH OIL.**

NOT FOR COMMERCIAL USE.

## **⚠ DANGER**

### **IF YOU SMELL GAS:**

1. Shut off gas to the appliance at the LP cylinder.
2. Extinguish any open flame.
3. 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.

## **⚠ DANGER**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of any other gas cylinder.
3. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
4. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
5. If a fire should occur 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.

## **⚠ WARNING**



- Never store a spare LP gas cylinder under or near this cooker.
- Never fill the cylinder beyond 80% full.
- A fire causing death or serious injury may occur if the above is not followed exactly.



## **DANGER**



### **CARBON MONOXIDE HAZARD**

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space such as a camper, tent, car or home.

## **⚠ WARNING**

- For **OUTDOOR** use only. Do **NOT** use in a building, home, garage, balcony, porch, tent or any other enclosed area.
- Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this cooker has been lost or damaged, a replacement thermometer must be obtained before using this cooker. Use only replacement thermometer # 072-0012-0. This thermometer can be obtained by contacting The Brinkmann Corporation at 1-800-527-0717.
- Test the thermometer before each use by inserting it into a boiling pot of water and ensure that it registers approximately 212°F +/- 20°F (100°C +/- 10°C). If the thermometer does not function properly, a replacement thermometer must be obtained before using this cooker. Use only replacement thermometer # 072-0012-0. This thermometer can be obtained by contacting The Brinkmann Corporation at 1-800-527-0717.
- Never overfill the cooking vessel. Follow instructions in this manual for establishing proper water/liquid levels (see page 11).
- Have a type BC or ABC fire extinguisher readily available. In the event of a fire, immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- When cooking, the cooker must be on a level, stable, noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not store or use gasoline or other liquid/aerosols with flammable vapors in the vicinity of this cooker.
- Do **NOT** operate appliance any closer than 10 feet from any combustible materials including walls or railings or under overhead construction as these materials could ignite.
- Do **NOT** install or use in or on recreational vehicles and/or boats.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking, cover the cooking vessel immediately and turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times. Carefully monitor all activity around cooker to avoid burns or other injuries.
- Do not place empty cooking vessel on the appliance while in operation as it could melt. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Check all gas connections by following directions in the "Gas Leak Testing" section on page 8 of this manual. Never test for gas leaks with a lighted match or open flame. Do not operate this cooker with a gas leak.

## **⚠ WARNING**

- **Storage of this appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance and left outdoors. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.**
- **The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies may be purchased by calling 1-800-527-0717.**
- **Use caution when walking or standing near cooker.**
- **Avoid bumping of 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.**
- **Hot water or liquids can cause severe burns and permanent disfigurement; use caution and common sense when operating this product.**
- **DO NOT use external electrical sources with this appliance.**
- **Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being used. Only use replacement hose # 155-3500-0. This hose can be obtained by contacting The Brinkmann Corporation at 1-800-527-0717. Replace hose at least every two years.**
- **Keep the fuel supply hose away from any heated surfaces.**
- **The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Use caution and common sense.**
- **Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.**
- **This appliance is not intended for and should never be used as a heater.**
- **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.**
- **Never use a cooking vessel larger than 36 quarts or one that does not fit within the retaining brackets of the cooker stand.**
- **Do not use this cooker for other than its intended purpose.**
- **Combustion by-products from the use of this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.**

## INSTALLATION INFORMATION:

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code/ANSI Z223.1/NFPA 54
- Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58
- Natural Gas and Propane Installation Code CSA B149.1

To check your local codes, see your local LP gas dealer or natural gas company.

This cooker was not intended to be connected to a natural gas supply line.

## **⚠ WARNING**

### **LP GAS CYLINDER (NOT SUPPLIED WITH THIS COOKER)**

The LP (Liquid Propane) gas cylinder specifically designed to be used with this cooker must have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

- **DO NOT connect this cooker to an existing #510 POL cylinder valve with Left Hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.**
- **DO NOT connect to a propane cylinder exceeding this capacity.**
- **DO NOT connect to a cylinder that uses any other type of valve connection device.**

## CYLINDER SPECIFICATIONS:

When purchasing or exchanging a cylinder for your gas cooker, it must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods as applicable with a listed over-filling prevention device (OPD).

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

## **⚠ WARNING**

- Turn off the cylinder valve when your cooker is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your cooker.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder near your cooker.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

## **⚠ DANGER**

- Never store a spare LP gas cylinder near your cooker. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.

**NOTE: PROPANE GAS IS HEAVIER THAN AIR AND WILL COLLECT IN LOW AREAS. PROPER VENTILATION IS EXTREMELY IMPORTANT.**

- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the valve outlet. Damage to the back-check could result. A damaged back-check can cause a leak, possibly resulting in explosion, fire, severe bodily harm, or death.

## **⚠ WARNING**

### **FILLING THE LP GAS CYLINDER:**

- Allow only qualified LP gas dealers to properly fill or repair your LP gas cylinder.
- New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame, an explosion causing severe burns, bodily harm, or death could occur.
- Always use a protective cylinder cap when cooker is not connected to cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-filling prevention device (OPD).

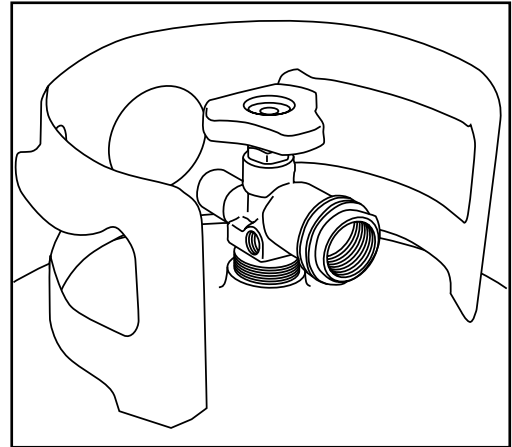
## HOSE AND REGULATOR:

Your cooker is equipped with a Type 1 connection device with the following features:

1. The system will not allow gas flow from the cylinder until a positive connection to the valve has been made.

**NOTE:** The cylinder valve must be turned off before any connection is made or removed.

2. A thermal device that will shut off the gas flow if the device is subject to temperatures above 240°F to 300°F (115°C to 150°C). If this should happen, remove the entire regulator assembly and dispose of properly. A replacement regulator assembly can be purchased by contacting Brinkmann at 1-800-527-0717. The cause of the excessive heat should be determined and corrected before using your cooker again.
3. A flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour.



## **⚠ WARNING**

- **Never use your cooker without leak testing all gas connections and hoses. See the section on "Leak Testing" in this manual for proper procedures.**

## **⚠ WARNING**

**The pressure regulator and hose assembly supplied with your gas cooker is designed to work with an LP gas supply cylinder.**

- **DO NOT attempt to connect it to any other fuel supply source such as a natural gas line.**
- **DO NOT use any other pressure regulator/hose assembly other than the one supplied with your cooker.**
- **DO NOT attempt to adjust or repair the regulator. A replacement regulator can be supplied by contacting Brinkmann. The regulator is designed to operate at a maximum output pressure of 10 psi (pounds/square inch).**

4. During assembly and/or replacement of the gas cylinder, keep the gas supply hose free of kinks and/or damage.
5. Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your cooker. Only the Brinkmann supplied replacement should be used.

## **⚠ WARNING**

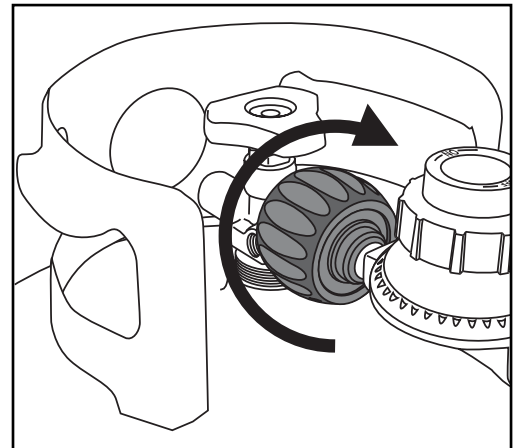
### **CONNECTING HOSE AND REGULATOR TO AN LP GAS CYLINDER:**

Insure the cylinder valve is **CLOSED** prior to connecting the LP gas cylinder to your cooker. Turn the regulator control knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to cooker. Read and follow all warnings on the LP cylinder.

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Remove the protective plastic cap from the cylinder valve and the connection device.
3. Insert the nipple of connection device into the valve outlet. Insure that the device is centered properly.
4. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not over-tighten the knob onto the valve. Do not use tools to tighten connection.

**NOTE:** If you are unable to make the connection, repeat Steps 3 and 4.

5. Check that the hose does not contain kinks, does not come into contact with sharp edges, and does not contact surfaces that may become hot during use.
6. Leak check all fittings before lighting your cooker. See section on "Leak Testing" in this manual.



## **⚠ DANGER**

### **LEAK TESTING:**

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** only in a well ventilated area.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the cooker is in use or while cooker is still hot.



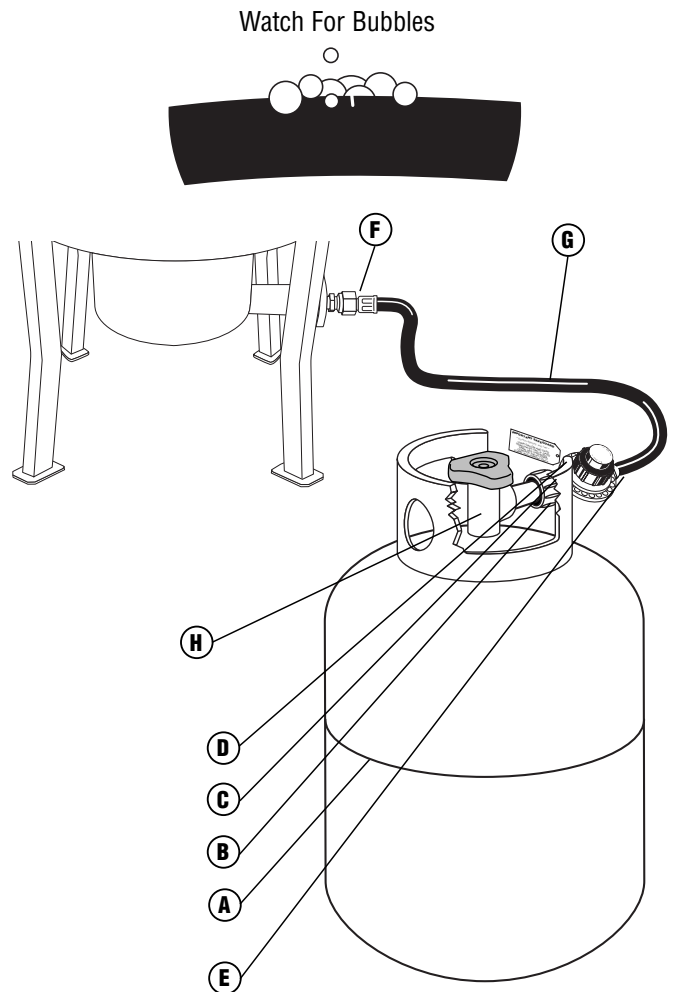
# ⚠ WARNING

## WHEN TO PERFORM A LEAK TEST:

- After assembling your cooker and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled or if any of the gas components are replaced.
- Any time your cooker has been moved.
- At least once per year or if your cooker has not been used for more than 60 days.

## GAS LEAK TESTING:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. To turn on the fuel supply, turn the cylinder valve knob one turn counterclockwise.
3. Apply the soap water mixture to the following:
  - Ⓐ Supply tank (cylinder) weld
  - Ⓑ Connection nut to cylinder valve
  - Ⓒ Back side of connection nut to brass nipple
  - Ⓓ Brass nipple connection into regulator
  - Ⓔ Regulator connection to gas supply hose
  - Ⓕ Gas supply hose connection to burner assembly
  - Ⓖ The full length of gas supply hose
  - Ⓗ Cylinder valve to cylinder
4. Check each place listed (A-H) for growing bubbles which indicates a leak.
5. Turn OFF gas supply at cylinder valve.
6. Turn ON control knob to release gas pressure in hose.
7. Turn control knob to OFF position.
8. Tighten any leaking connections.
9. Repeat soapy water test until no leaks are detected. **DO NOT** use the cooker if leaks cannot be stopped. Contact a qualified gas appliance repair service.
10. Turn OFF gas supply at cylinder valve until you are ready to use your cooker.
11. Wash off soapy residue with cold water and towel dry.
12. Wait 5 minutes to allow all gas to evacuate the area before lighting cooker.



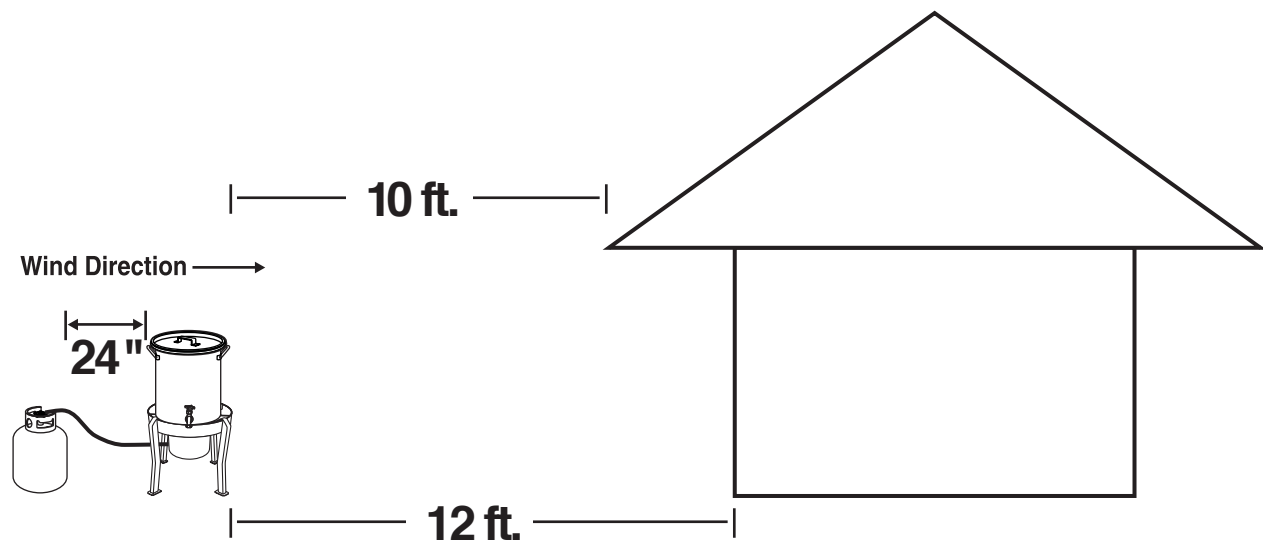
**NOTE:** The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing. **DO NOT** use a flashlight to check for bubbles.

## ⚠ WARNING

### PRE-START CHECK LIST:

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the cooker has been assembled, stored, moved, cleaned, or repaired. **DO NOT** operate this cooker until you have read and understand **ALL** of the warnings and instructions in this manual.

- Insure that the cooker is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. Hose should be at least 3 inches from hot surfaces.
- Leak check all gas connections and hose. See section on "Leak Testing".
- Ensure that all electrical supply cords are properly grounded and are kept away from this appliance, water and hot surfaces. Do not use external electrical sources with this appliance.
- Position your cooker on level ground in a well ventilated location, a safe distance from combustible materials, buildings and overhangs. Propane cylinder should be positioned upwind from cooker.



**⚠ CAUTION!** Hose is a trip hazard. Do not walk between cooker and cylinder.

**NOTE:** Due to the intense heat from burner, it is normal for discoloration to occur on cooker during the first few uses.

## LIGHTING INSTRUCTIONS:

Follow the instructions exactly.

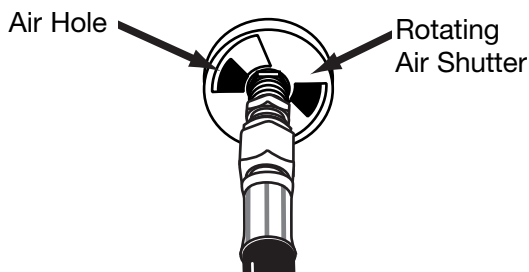
1. Make sure the regulator control knob and cylinder valve are in the OFF positions.
2. Turn on the fuel supply by rotating the cylinder valve counterclockwise to full open.
3. DO NOT stand with head, body, or arms over the cooker when lighting.
4. Insert paper match in match holder prior to striking. Strike and place match through lighting hole to approximately 1/2" (1 to 2 cm) from the burner. We recommend the use of a long wooden match.
5. Slowly turn regulator control knob clockwise until burner lights.
6. If burner does NOT ignite immediately, turn the regulator control knob and cylinder valve to OFF, wait 5 minutes for gas to evacuate and repeat Steps 1 through 4 until burner ignites.
7. If the burner does not light within the first few attempts, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. **DO NOT** attempt to operate the cooker until the problem is found and corrected.

## HOW TO REIGNITE BURNER:

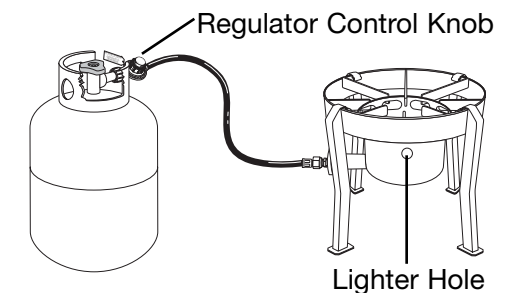
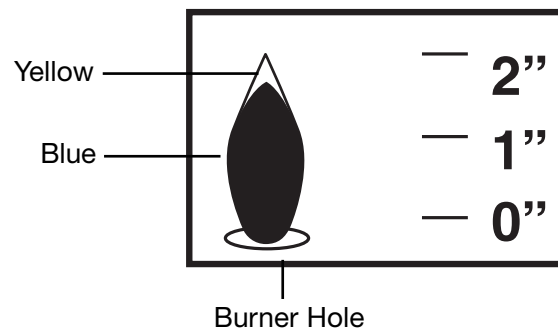
It is recommended to place lid over cooking vessel before reigniting burner to prevent liquid splashing on you as you reignite burner. Follow Steps 1 through 4 above, to reignite burner. Use caution when lighting burner, hot liquid from cooking vessel may have splattered and run down the sides of the unit.

## BURNER FLAME CHECK

Adjust flame height using regulator control knob. Rotate air shutter to achieve mostly blue flame. The air damper mounted on the back of your burner helps to control the amount of air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper until the desired flame is achieved.



Match Holder



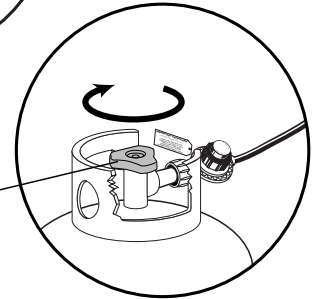
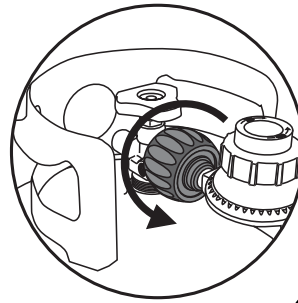
**NOTE:** Make sure the male fitting on the cooker is screwed into the air shutter and tightened securely. Do not over-tighten as the air shutter needs to move freely in order to adjust air intake. Check the attachment for proper connection every time propane tank is connected to cooker.

## TURNING OFF THE COOKER:

1. Turn OFF the LP cylinder valve.
2. Turn regulator control knob to the OFF position.  
**NOTE:** Turn off LP cylinder first to prevent gas from being left in the system under pressure.
3. To disconnect valve regulator/hose assembly, turn the large regulator coupling counter-clockwise by hand.

### ⚠ CAUTION!

- The LP cylinder valve should always be in the OFF or closed position when the cooker is not in use.



To turn off the LP cylinder valve, turn knob clockwise until it stops.

## OPERATING INSTRUCTIONS

### ⚠ WARNING

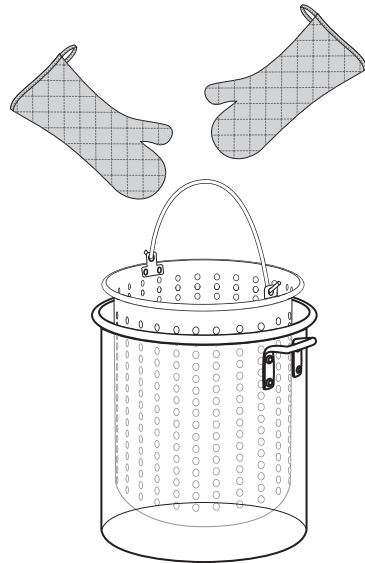
Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

- Never leave ignited appliance unattended.
- Make sure cooker is at least 10 ft from all combustible materials including overhangs.
- Aluminum pots will melt if placed over burner empty.
- Use extreme care when lowering or removing food from hot liquid.

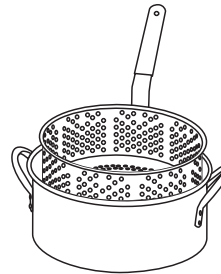
## HOW TO DETERMINE PROPER AMOUNT OF LIQUID

1. Place the food product in the strainer basket.
2. Place the food product and strainer basket into the empty vessel.
3. Fill the vessel with water just until the food product is completely submerged. (There must be a minimum of 3 inches between the water level and top of the vessel.)
4. Remove the food product from the vessel and either mark the level on the side of the vessel or measure the amount of water in the vessel.
5. Remove the water.
6. This is the amount of cooking liquid (water, marinade, broth) the vessel is to be filled with to cook the food product.

- Check doneness with a meat thermometer after removing food from hot liquid. Use caution as food will be very hot.
- When food is done, turn cooker OFF. Always turn propane cylinder valve OFF first, then turn the regulator control knob OFF. Allow cooker to cool completely. Never attempt to drain liquid or move pot until liquid has cooled below 115°F (45°C) - Severe burns could result.



14" Strainer  
Basket



Pan & Basket  
Set

## WARNING

- **Always remove the food slowly from boiling pot to allow hot liquid to drain. Lifting food out of pot too quickly may cause hot liquid to splash out of boiling pot and could result in severe burns for anyone near the pot. Be sure to lift straight up and attain proper clearance above rim to prevent overturning pot with hot liquid.**
- **When using 10 quart Pan & Basket, always hang basket directly over pan on the hang tab. This allows hot liquid to drain back into the pan. Hanging the basket in any other way could cause the pan to tip over, spilling hot liquid.**

## BURNER ASSEMBLY/MAINTENANCE

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Although your burner is constructed of cast iron, it may rust as a result of the extreme heat and acids from cooking foods. Regularly inspect the burner for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.

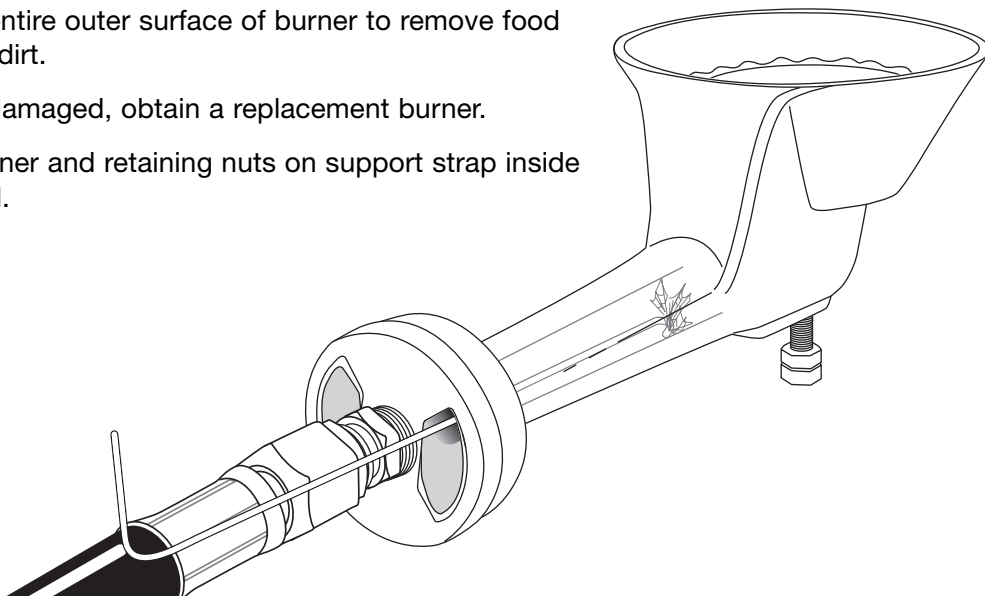
### WARNING

**DO NOT obstruct the flow of combustion and ventilation air. Burner tube can become blocked by spiders and other insects building their nests. A blocked burner tube can prevent gas flow to the burner and could possibly result in a burner tube fire. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the cooker.**

1. Turn gas off at regulator control knob and LP cylinder valve.
2. Disconnect hose regulator from burner assembly.
3. Use a narrow bottle brush or a stiff wire bent into a small hook to run through the burner tube.

**NOTE: Wear eye protection when cleaning burner.**

4. Check each port to make sure air comes out each hole.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. If burner is damaged, obtain a replacement burner.
7. Reinstall burner and retaining nuts on support strap inside burner stand.



## CLEANING & GENERAL MAINTENANCE

- Check and tighten any loose hardware at least every 6 months.
- Clean appliance with mild dishwashing detergent, hot water and sponge. A soft bristle brush can also be used.
- Inspect entire appliance including hose & regulator and replace any damaged or worn parts. Use only parts specified by The Brinkmann Corporation.

# ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR COOKER.**

*Inspect contents of the box to ensure all parts are included and undamaged.*

**FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.**

*(Proof of purchase will be required.)*

An adjustable wrench is needed to assemble this cooker.

## PARTS LIST:

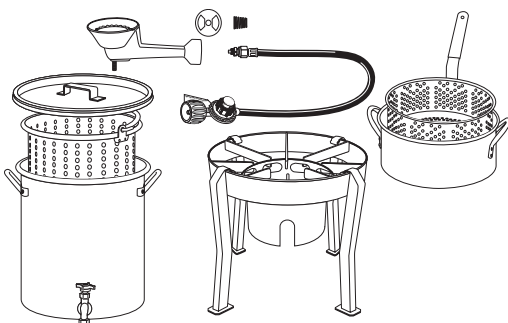
- 1 Owner's Manual
- 1 Cooker Stand
- 1 Burner Assembly
- 1 Hose & Regulator with Safety Tag
- 1 Heat Shield
- 1 Match Holder
- 1 Air Shutter
- 1 Spring

## OPTIONAL PARTS:

**(depending on your model)**

- 1 Boiling Pot and Lid
- 1 Boiling Pot with Spigot and Lid
- 1 14" Strainer Basket
- 1 10 qt. Pan and Basket
- 1 Outdoor Vinyl Cover

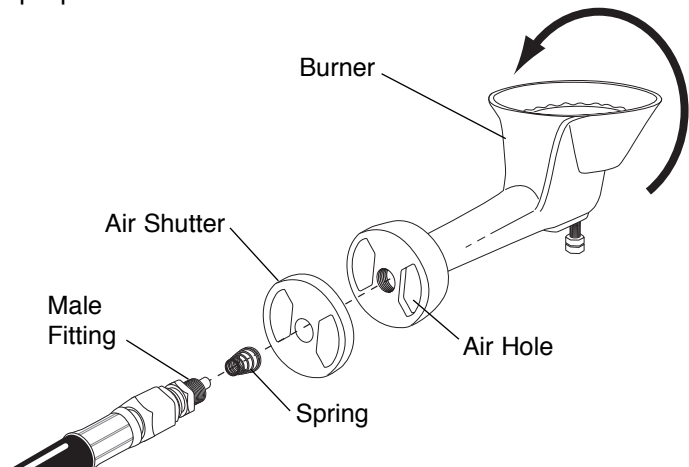
Gas Cooker and Optional Parts



### Step 1

Insert male fitting through spring and air shutter. Keep narrow end of spring facing toward fitting. Attach burner to male fitting by screwing burner counter-clockwise onto fitting.

**NOTE:** Do not over-tighten the male fitting as the air shutter needs to move freely in order to adjust air intake. Check the attachment for proper connection every time propane tank is connected to cooker.



### Step 2

Remove nut from bottom of burner assembly.

### Step 3

Position the stand upside down as shown.

### Step 4

Place burner assembly inside stand with threaded bolt protruding through support strap as shown.

### Step 5

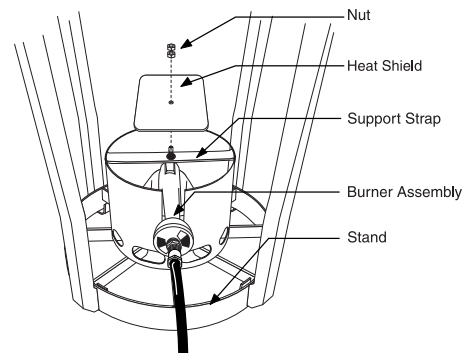
Place Heat Shield on support strap with threaded bolt protruding through center hole.

### Step 6

Thread nut onto bolt and securely tighten. Do not overtighten.

### Step 7

Set cooker with burner assembly upright on flat surface. Make sure burner assembly is securely attached to cooker.



**PROCEED TO "GAS LEAK TESTING" SECTION ON PAGE 8.**

## **BOUILLABAISSE**

2 lbs. Clams  
2 lbs. Mussels  
15-20 Jumbo Shrimp  
1/2 lb. Swordfish, cut into 1" cubes  
2-4 Lobsters  
6 Red Potatoes

4 C. Clam Juice  
4 C. White Wine  
4 C. Canned Chopped Tomatoes  
2 C. Diced Celery  
3 C. Diced Onion  
2 T. Chopped Garlic

Wash and quarter red potatoes. Cook in microwave for 8-10 minutes until tender and set aside. In a large stockpot, combine clam juice, white wine, tomatoes, celery, onion and garlic. Bring to a boil and cook for 10 minutes. Add lobsters and potatoes. Cover and cook for 5 minutes. Add clams, mussels, shrimp and swordfish. Cover and cook for 8 minutes or until clams and mussels open.

Carefully remove lobsters and split in half lengthwise and place in soup bowls. Spoon fish and broth over the lobsters and serve with crusty toasted bread.

## **BOILED LOBSTER**

6 Lobsters (1 – 1 1/2 lbs. each)  
2 Bay Leaves  
1 T. Salt  
3 T. Lemon Juice  
1-2 Sticks of Butter

In large stockpot, fill half way with water (enough to cover the lobsters). Add bay leaves, salt and lemon juice. Cover and bring to a full boil.

Leave the bands on the lobster claws. Using long tongs, grab the lobster from the middle of the back and place into boiling water headfirst. Cover the pot and bring back to a boil. Heat may need to be regulated to keep water from boiling over the pot. Cook for 12-15 minutes. Do not overcook or meat will be tough.

Using long tongs, remove cooked lobsters and plunge into cold water for 1 minute. Serve with melted butter and lemon wedges.



## **MUSSELS PROVENCAL**

4-6 lbs. Mussels  
5 C. White Wine  
1 C. Chopped Onions  
2 T. Chopped Garlic  
2 T. Lemon Juice  
3 C. Canned Chopped Tomatoes

In a large stockpot, place mussels on bottom of the pot. Cover with wine, onions, garlic, lemon juice and tomatoes. Cover and cook on high heat until mussels open, about 8-10 minutes.

Spoon mussels into a large bowl and cover with broth. Serve with warm crusty bread.

## **STEAMED CLAMS**

5 lbs. Steamer Clams  
2 C. White wine  
1/2 C. Butter, melted  
3 Cloves Crushed Garlic  
2 t. Dried Basil  
1 Large Bay Leaf  
1 T. Black Pepper

Soak clams in water overnight to loosen and remove sand. Gently rinse under cold running water and discard dead clams.

In a large stockpot, place washed clams in the bottom of the pot. Add melted butter, garlic, basil, bay leaf and black pepper. Pour wine over clams. Using a slotted spoon, gently stir being careful not to break the shells.

Cover the pot and bring to a boil. Lower heat and steam for 10 minutes or until clams open slightly. Remove the clams into a large bowl. Strain the liquid and pour over clams. Serve with melted butter and freshly squeezed lemon juice.

## CAJUN BOILED CRAWFISH

20 lbs. Live Crawfish  
4 Ears of Corn, cut in half  
1 lb. Small New Potatoes  
2 Medium Onions, cut into 1" cubes  
2 Heads of Garlic, cut in half lengthwise  
2 Large Lemons, cut in half  
3/4 C. Salt  
3 Large Bay Leaves  
3/4 C. Louisiana Style Liquid Hot Sauce  
3 Boxes Dry Crawfish, Crab & Shrimp Boil Mix  
1 Small Bottle Liquid Crab & Shrimp Boil Mix  
1/4 C. Cayenne Pepper  
1/4 C. Vinegar

Clean live crawfish by covering with cold water and draining. Repeat 3 or 4 times until clean. Discard any dead crawfish.

In a large stockpot, fill pot half way with water. Add salt, bay leaves, hot sauce, dry & liquid boil mixes, cayenne pepper, vinegar, onion, garlic and lemons. Bring to a boil and cook 5 minutes. Add potatoes and cook 5 minutes. Add crawfish and stir gently. Cover pot and bring back to boil. Add corn and cook another 3-5 minutes. Turn off heat and let stand for 3 minutes. Drain and serve on a large platter.

## 90 DAY LIMITED WARRANTY

For 90 days from date of purchase, The Brinkmann Corporation warrants the Boiling Pot against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover Boiling Pots that have been altered or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Boiling Pot under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. **A receipt or proof of purchase will be required. A Return Authorization Number must be clearly marked on the outside of the box.** Any Boiling Pot returned to Brinkmann must include your name, address and telephone number. Please make sure the item is properly packed, postage prepaid, and insured. The Brinkmann Corporation will not be responsible for any Boiling Pot forwarded to us without a Return Authorization Number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 90 DAYS FROM THE DATE OF PURCHASE. 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 BOILING POT TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE 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 OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

## ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Cooker against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover Cooker that have been altered or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your Cooker under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. **A receipt or proof of purchase will be required. A Return Authorization Number must be clearly marked on the outside of the box.** Cookers returned to Brinkmann must include your name, address and telephone number. Please make sure the cooker is properly packed, postage prepaid, and insured. The Brinkmann Corporation will not be responsible for any cookers forwarded to us without a Return Authorization Number.

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