

CAROLINA[®]

TOOLS. COOKS. LEGENDS.

COOKER

— EST. 2007 —

140 Qt. Steamer/Boiler Combo Cart Owner's Guide



M130760

Read and understand this manual to safely operate and maintain this product.



Failure to follow these hazard instructions when using the Carolina Cooker® 140 Qt. Steamer/Boiler Combo Cart (appliance) could result in a fire or explosion causing property damage, personal injury, or even death.

⚠ DANGER

If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**

If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ DANGER

- Do not store a spare LP cylinder under or near the appliance or other heat sources.
- NEVER fill an LP cylinder beyond 80 percent full.

Note: Not following these instructions could result in a fire, causing death or serious injury.

⚠ WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- 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.
- Keep this manual for future reference.

SAFETY INSTRUCTIONS

Even though all the safety instructions in this Owner's Guide are important and should be read and understood before using this appliance, these are some of the more important user instructions. Failure to comply could result in a fire, property damage, or personal injury.

1. This appliance is for outdoor use only and should never be left unattended. Constant supervision is necessary.
2. Never operate this appliance within 10 feet (3m) of any structure, extended awnings, combustible material, or other LP cylinder. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
3. Read all the operating instructions before lighting the burner. If ignition does not occur in 5 seconds, turn the burner control OFF, wait 5 minutes, and repeat the lighting procedure.
4. Do not fill the boiler vat beyond its max fill line.
5. This appliance is only intended for heating water (DO NOT HEAT OIL OR GREASE).
6. Hot water remains at dangerous temperature levels long after the burner is OFF. Never touch the appliance until liquids have cooled to 115° F (45° C) or less. Do not move or put the appliance into storage until it is cool to the touch.
7. If a fire should occur, immediately move away from the appliance and call your local fire department.
8. Disconnect the LP cylinder whenever this appliance is not in use.

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1. General Information

1.1 Welcome to the Carolina Cooker® Family

Congratulations on your choice of a Carolina Cooker® 140 Qt. Steamer/Boiler Combo Cart. This Owner's Guide covers the Carolina Cooker® 140 Qt. Steamer/Boiler Combo Cart. The appliance is equipped with a cast iron burner creating up to a 176,000 BTU output. The Steamer/Boiler Combo Cart makes outside cooking simple whether camping, tailgating, or for large gatherings.

The Carolina Cooker® 140 Qt. Steamer/Boiler Combo Cart has been engineered for safe and efficient operation. The appliance is energy-saving, environmentally friendly, and convenient to operate. When properly maintained, the appliances will provide a long and trouble-free service life.

SAFETY INSTRUCTIONS

This appliance is not intended for commercial use. It is also not intended to be used as a turkey fryer.



**FOR OUTDOOR
USE ONLY**



NOT FOR COMMERCIAL USE

1.2 It's All About Safety

Your safety, and the safety of others, is very important. The proper and safe use of this appliance is an important responsibility and should be taken seriously. This Operator's Guide contains important safety information.

Keep this Owner's Guide for future reference.

The information, specifications, and illustrations/photos in this Owner's Guide are based on the information that was available at the time this material was published. We reserve the right to change specifications or design at any time without notice.

No part of this publication may be reproduced without written permission from Direct Distributors, Inc. which is a Carolina Cooker® Distributor.

To help you make informed decisions about safe operation and maintenance of this appliance, you will find important safety information in a variety of forms, including:

- Safety labels on the appliance or LP cylinder.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339;
- The General Safety section in this Owner's Guide.
- Specific safety instructions in sections, such as Operation, Maintenance, Cleaning, etc. in this Owner's Guide.



Think SAFETY!

Work SAFETY!

⚠ WARNING



Read and Understand Owner's Guide

TAKE SAFETY SERIOUSLY. Even though the safety instructions and informational text in this Operator's Guide may seem long and tiresome, they are provided for your safety and those nearby the appliance when it is operating.

To prevent property damage, personal injury, or even death, carefully read, understand, and follow ALL warnings and instructions contained within this Owner's Guide and/or other referenced publications.

This appliance, if not used and maintained properly, can be dangerous to users unfamiliar with its operation. Do not operate, maintain, adjust, or clean this appliance until you have read this Owner's Guide and have developed a thorough understanding of the safety precautions and functions of the appliance.

This appliance is designed for the specific purpose of preparing food for human consumption. DO NOT modify or use this equipment for any application other than that for which it was designed.

Appliance maintained or operated improperly, or by untrained users, can be dangerous; exposing the user and/or bystanders to possible serious injury or death.

1.3 Unanswered Questions

If you have any questions not answered in this guide, require additional copies, or the Owner's Guide is damaged, please contact:

Carolina Cooker®
P.O. Box 799
Garner, NC 27529

Orders: 833-926-6537
Inquires: 844-478-4334
Web: www.CarolinaCooker.com

1.4 Contents

The appliance does not include an LP cylinder.

The appliance is supplied with a pressure regulator and hose assembly designed for an LP cylinder Type 1 connection. Do not use any other type of gas regulator or LP cylinder. The contents also include the base and burner.

1.5 End of Life Cycle

This appliance is designed to prepare food for human consumption. When the appliance is no longer capable of performing its designed function, destruction of the appliance should be conducted according to federal and local environmental regulations. Do not use any materials or components from the appliance or the LP cylinder for any other purpose.

1.6 Specifications

M130760 Steamer/Boiler Burner Specifications	
Description	Specification
Boiler Basket	140 quarts
Overall Size	22½" D x 50" L x 32½"H
Hose and Pressure Regulator	30 PSI Regulator, 48" Length
Burner	Cast Iron High Pressure Burner, 10" Diameter
BTU Output	176,000
Foldable Shelf Size	19⅝" L x 12" W

2. Safety Nomenclature

2.1 General

Safety of the user and bystanders is one of the main concerns in designing and developing a new product. Designers and manufacturers build in as many safety features as possible. However, every year many accidents occur which could have been avoided by a few seconds of thought and a more careful approach to handling the appliance.

Most accidents are caused by failure to observe basic safety rules or precautions. An accident can often be avoided by recognizing potentially hazardous situations before an accident occurs. As you assemble, use, or maintain the appliance, you must be alert to potential hazards. You should also have the necessary training, skills, and tools to perform any assembly or maintenance procedures.

Improper operation and maintenance of this appliance could result in a dangerous situation that could cause injury or death.

WARNING



Do not assemble, operate, or maintain the appliance until you read and understand the information contained in this Owner's Guide.



Safety precautions and warnings are provided in this Owner's Guide and on the appliance. If these hazard warnings are not heeded, bodily injury or death could occur to you or to other persons.

Carolina Cooker® cannot anticipate every possible circumstance that might involve a potential hazard. The warnings in this Owner's Guide and on the appliance are, therefore, not all-inclusive. If a method of assembly, use, or maintenance not specifically recommended by us is used, you must satisfy yourself that it is safe for you and for others. You should also ensure that the appliance will not be damaged or be made unsafe by the methods that you choose.

2.2 Safety Alert Symbols



This is the safety alert symbol. It is used to alert you to potential physical injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

This Owner's Guide contains DANGERS, WARNINGS, CAUTIONS, SAFETY INSTRUCTIONS, IMPORTANT NOTICES, and NOTES which must be followed to prevent the possibility of improper service, damage to the equipment, personal injury, or death. The following key words call the readers' attention to potential hazards.

Hazards are identified by the "Safety Alert Symbol" and followed by a signal word such as "DANGER", "WARNING", or "CAUTION".

DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in serious injury or death. This signal word is limited to the most extreme situations.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

NOTICE

Indicates that equipment or property damage can result if instructions are not followed.

SAFETY INSTRUCTIONS

- Indicates specific safety-related instructions or procedures.

Note: Contains additional information important to a procedure.

2.3 Safety Icon Nomenclature

Pictorial icons signal a type of hazard and warn of personal protection issues, prohibited actions, and hazard avoidance.

2.3.1 Personal Protection/Important Information



Read the Owner's Guide



Eye protection



Fire extinguisher



First aid kit



Hand protection



Protective shoes



Think safety



Handling hot surfaces



Maintain safe distance to combustible materials



Safe cooking temperature

2.3.2 Prohibited Actions



Do not alter or modify



Do not weld



No alcoholic influence



No drug influence



No smoking



No use by young children



Do not operate inside a vehicle, such as a food truck



Do not operate inside a tent or other temporary structure



Do not leave unattended



Do not use near flammable liquids



Do not use on boats or other floating structures



Do not use under overhanging structures



Do not use inside garage or living structure



Keep small children and pets away



Do not operate without proper foot wear

2.3.3 Hazard Avoidance



Replace defective or broken part



Fire hazard



Hot surface, burn hazard



Dangerous fumes hazard



Operate outdoors and in a well ventilated area



Safety alert symbol

3. General Safety

DO NOT modify or use this equipment for any application other than that for which it was designed.

SAFETY INSTRUCTIONS

This appliance is not intended for commercial use. It is also not intended to be used as a turkey fryer.



3.1 Propane Gas Hazard

DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Carefully open the cooker lid.

If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

3.2 Carbon Monoxide Hazard



Carbon Monoxide Hazard

Combustion of propane gas produces poisonous carbon monoxide gas that can build up to dangerous levels in enclosed areas. Breathing carbon monoxide can cause unconsciousness, brain damage, and death. Never use the appliance in an enclosed or partially enclosed area.

Carbon monoxide is odorless, colorless, and tasteless, which makes it difficult to detect. Most cases of carbon monoxide poisoning are due to inadequate ventilation or poor maintenance of the appliance.

Early symptoms of carbon monoxide (CO) poisoning can mimic many common ailments and may easily be confused with food poisoning, viral infections, flu, or simple tiredness. Symptoms to watch for include:

- headaches or dizziness
- breathlessness
- nausea
- loss of consciousness
- tiredness
- pains in the chest or stomach
- erratic behavior
- visual problems

3.3 General Operating Safety

WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.



Outdoor Use Only

Do NOT use this appliance indoors. This appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area. The steamer/boiler shall not be used on or under any apartment or condominium balcony or deck.



Do NOT use under a tree, park shelter, or other overhanging roof structure.



Do NOT use inside a vehicle, such as a food truck.



Do NOT use in or on a recreational structure or vehicle, boat, or sleeping facility. This appliance is not intended to be installed in or on a boat or on a recreational vehicle.



Not a Source of Heat

NEVER use this appliance as a heat source. It is not intended as a source of heat, nor should it be used as a heater.



No Unattended Use

Never leave the appliance unattended. Even with low flame, heat will build up quickly and may ignite foods or other combustible material.



No Unauthorized Modifications

Do not modify the appliance or any of its safety devices. Do not weld on the appliance or burner. Unauthorized modifications may impair its function and safety. Personal injury or death can result from unauthorized modifications.

If the appliance has been altered in any way from the original design, the distributor does not accept any liability for injury or warranty.

3.4 Location Safety

⚠️ WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.



Use Only on Noncombustible Surfaces

Always place the appliance on a level, stable, noncombustible surface such as brick, concrete, or dirt.



• Do not use on surfaces made of wood (such as a deck or table), asphalt (such as a driveway), plastic, or painted metal which may burn, blister, or melt.

• Do not use this appliance under over head combustion surface. The appliance shall not be located or used under overhead unprotected combustible construction.

• Do not use on a combustible surface, such as a wooden picnic table, plastic folding table, or other similar combustible surfaces.

• Do not use on the surface of a passenger vehicle, such as the tailgate of a pickup truck.



Minimum Safe Clearance

Keep combustible material at least 10 ft. (3 m) from the appliance. For steamer/boiler, the minimum clearance shall be at least 10 ft (3 m) from any structure or combustible material. Minimum clearance from side and back of unit to combustible construction: 24" (60.96mm) from sides and 24" (60.96mm) from back.



Outdoor Ambient Temperature

Do not use when outside temperature is below 21° F (10° C).

3.5 Personal Protection

⚠️ CAUTION

The following safety instructions are provided to help prevent potential injury. Not following these instructions may lead to injury.



Personal Protection Equipment

Always wear safety glasses or goggles, slip-resistant, closed toe shoes, gloves or mitts.



Burn Protection

Use well-insulated, properly fitting pot holders or oven mitts for protection from hot surfaces or splatter from hot water.



Eye Protection

Safety goggles are recommended for eye protection whenever using hot water.



Stay Clear

Clear the area of people, especially small children and pets, before using the appliance. Under no circumstances should children, pets, or unauthorized persons be allowed near the appliance.

⚠️ CAUTION



Impaired User Hazard

Do not attempt to assemble, use, or maintain this appliance under the influence of drugs or alcohol. Consult your doctor before using the appliance while taking prescription or non-prescription medications.



Tripping Hazard

Tripping over the gas supply hose can cause spillage of hot water, resulting in serious burns. Position the hose to prevent human or animal entanglement.



Slipping Hazard

Keep the floor clean and dry. Immediately clean up spilled water. A wet floor can cause slips and falls.



First Aid

Have a first aid kit available for use should the need arise and know how to use it.

3.6 Protection Against Fire

⚠️ WARNING

Failure to comply with the following safety instructions could result in serious injury and possibly even death.



911 Call 911

In the event of a fire immediately call the Fire Department (911).



Fire Hazard – No Smoking

Propane gas is HIGHLY FLAMMABLE and EXPLOSIVE, which could result in burns or serious injuries. Do not smoke while using the appliance.



Fire Hazard – Proper Extinguisher

Have a Type BC or ABC fire extinguisher available for use, if needed, and know how to use it. The proper type of fire extinguisher may, but not necessarily always, contain a cooking fire.



Do not use the appliance if it is damaged in any way. If in doubt, do not use the appliance.

3.7 LP (Propane) Gas and LP Cylinder Safety

Failure to follow these safety instructions and warnings could result in a fire or an explosion, which could cause property damage, personal injury, or death.

▲ WARNING

Use Carolina Cooker® products (appliances) only in accordance with Federal, state, and local laws and/or ordinances. Whenever connecting, using, storing, or transporting an LP cylinder, the tank and its connections must be in compliance with the following:

- National Fuel Gas Code, ANSI Z223.1/NFPA 54
- Storage & Handling of Liquefied Petroleum Gases, ANSI/NFPA 58
- Natural Gas and Propane Installation Code, CSA B149.1
- Propane Storage and Handling, CSA B149.2
- Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192
- Recreational Vehicle Code, CSA Z240 RV Series

3.7.1 LP Cylinder Specifications

When purchasing or exchanging an LP cylinder for this appliance, it must be constructed and marked in accordance with the applicable standards of the US and/or Canadian governing agencies.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 LP cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- A collar to protect the cylinder shut-off valve.
- An overfilling prevention device (OPD).
- The cylinder supply system must be arranged for vapor withdrawal.

Note: For use with 20, 30, or 40 lb. cylinders of LP gas only.

3.7.2 Transporting and Refilling an LP Cylinder

1. Never transport an LP cylinder inside a car or in the trunk of a car. Use an open vehicle, such as a pickup truck.
2. Allow only qualified LP gas dealers to properly fill or repair the LP cylinder. DO NOT OVER FILL.

3. Check the dates on the cylinder collar, and if the cylinder is past its re-qualification date, return it for a new LP cylinder. Do not refill an out-of-date LP cylinder.

3.7.3 Using an LP Cylinder

1. Never use the LP cylinder in a position other than upright. Do not lay an LP cylinder on its side during use.
2. Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important.
3. When the appliance is not in use, the gas must be turned OFF by closing the LP cylinder valve and the gas pressure shutoff valve.
4. Before storing the appliance after use, always disconnect the LP cylinder.
5. Never use an LP cylinder if it shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage. The cylinder may be hazardous and should be checked by a qualified LP supplier.

3.7.4 Storing an LP Cylinder

1. LP cylinders must be stored outdoors, out of reach of children, and must not be stored in a human dwelling place, garage, or any other enclosed area.
2. Never place a connected LP cylinder under the appliance.
3. Do not store an LP cylinder within 10 feet (3m) of any cooking appliance.

4. Terminology and Appliance Nomenclature

4.1 Terminology

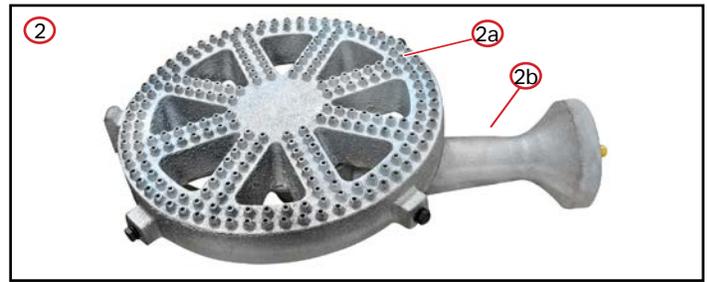
This table contains a list of common terms used within this manual.

Terminology	
Term	Description
Air Shutter and Spring	Part of burner assembly that regulates the amount of air being mixed with propane gas. The air shutter is held against the burner tube by spring pressure.
Appliance	A product which may include fryers, boilers, cookers, and/or grills.
Base	Supporting frame for the boiler vat with caster wheels
BTU	Abbreviation for British Thermal Unit. The quantity of heat required to raise the temperature of 1 pound of water 1° F(0.45 kg of water 0.56° C).
Burner	A device for the final conveyance of the gas, or a mixture of gas and air, to the combustion zone.
Burner Diffuser	That portion of a burner head that evenly diffuses the flame into a circular pattern.
Burner Head	That portion of a burner beyond the outlet end of the mixer tube which contains the ports.
Burner Venturi	The bell shaped portion of the burner tube. As propane flows through the restricted orifice in the brass fitting and into venturi it creates a suction which draws air through the air shutter.
Combustion	The rapid burning of propane gas which produces heat.
Water	Cooking Liquid

Terminology	
Term	Description
Gas Pressure Regulator	A device, which is adjustable, for controlling and maintaining a uniform outlet gas pressure.
Gas Supply Line	Hose, solid tubing, and/or fittings used as a gas conduit to carry propane from the LP cylinder to the burner.
Ignition Device	A device for igniting gas at the burner, such as a match or spark igniter.
Liquefied Petroleum Gases	"LP gas" or propane.
LP Cylinder	Customer supplied tank in which propane gas is stored. For use with 20, 30, or 40 lb. cylinders of LP gas only.
Port	Any opening in a burner head through which gas or a gas-air mixture is discharged for ignition.
Primary Air	The air introduced into a burner which mixes with the gas before it reaches the ports of the burner head.
Type I Cylinder Connection Device	A non-removable device on a portable LP cylinder which connects the tank to the gas pressure regulator.
Valve	A manually-operated device which permits the control of gas flow.

4.2 Nomenclature

M130760 Nomenclature	
Term	Description
1	Base with supporting caster wheels
2	10 Inch Burner (brass fitting, spring, and air shutter)
2a	Burner Diffuser
2b	Burner Venturi
3	Air and Gas Mixture Control
3a	Brass Orifice Fitting
3b	Spring
3c	Air Shutter
4	Gas Pressure Regulator and Hose Assembly (30 PSI)
4a	Hose
4b	Gas Pressure Regulator
4c	Gas Pressure Regulator Connector (green threaded portion)
5	Main Frame
6	Side Shelf & Side Shelf Brackets
6a	Side Shelf
6b	Side Shelf Brackets
7	Boiler Vat
8	Boiler Basket with Handles
9	Steaming Grate
10	Steaming Grate Handles
11	Lid
12	Caster Wheels with Wheel Bolts and Nuts
12a	Wheel Bolts
12b	Caster Wheels
13	Ball Drain Valve, Threadlocker Liquid, & Teflon Tape
13a	Ball Drain Valve
13b	Threadlocker Liquid & Teflon Tape
14	Cooker Handle and Screw Knobs
14a	Cooker Screw Knob
14b	Cooker Handle
15	Heat Resistant Gloves
16	Cover



Burner



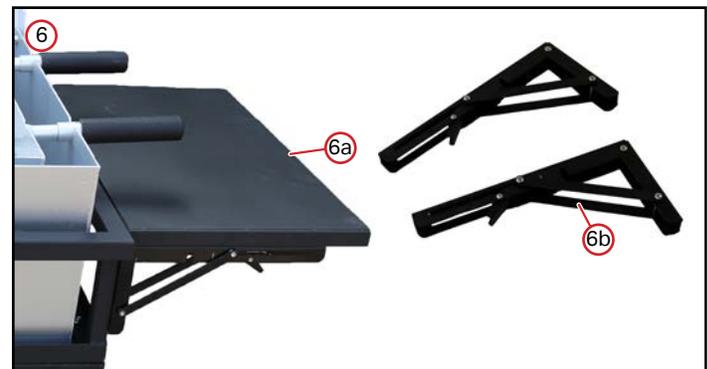
Air and Gas Mixture Control



30 PSI Gas Pressure Regulator and Hose Assembly



Main Frame



Side Shelf & Side Shelf Brackets



Base with Supporting Caster Wheels



Boiler Vat



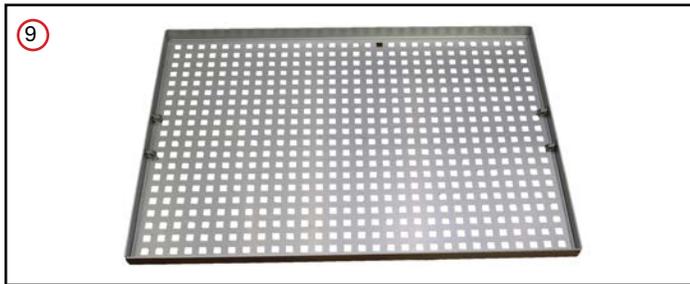
Caster Wheels with Wheel Bolts and Nuts



Boiler Basket with Handles



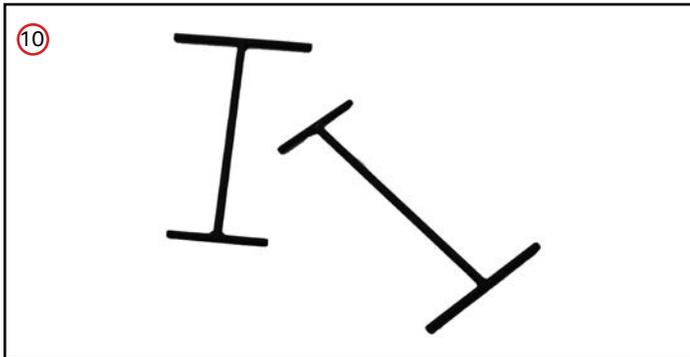
Ball Drain Valve, Threadlocker Liquid, and Teflon Tape



Steaming Grate



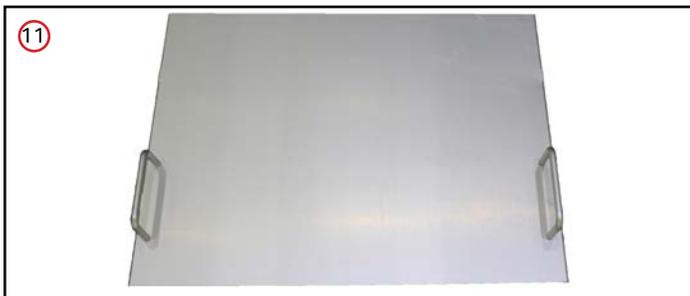
Cooker Handle with Screw Knob



Steaming Grate Handles



Heat Resistant Gloves



Lid



Cover

5. Contents

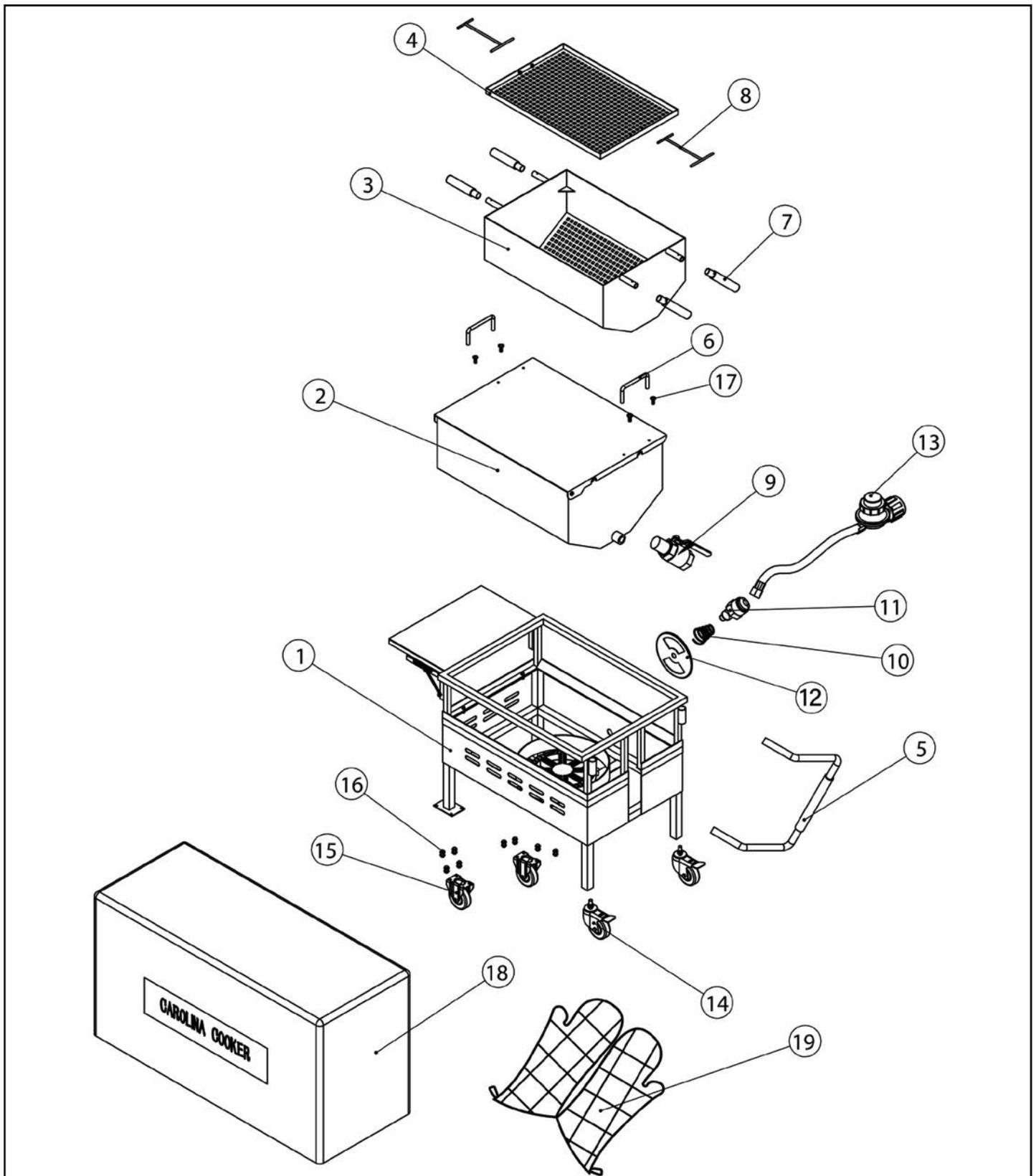
⚠ WARNING



Before beginning assembly, read and understand the information contained in this Owner's Guide.



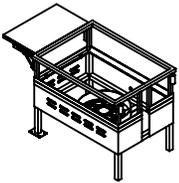
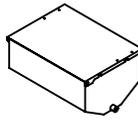
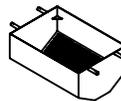
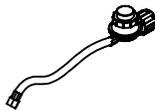
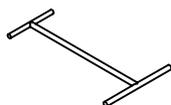
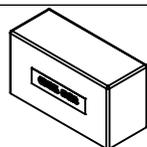
Safety precautions and warnings are provided in this Owner's Guide and on the steamer/boiler. If these hazard warnings are not heeded, bodily injury or death could occur to you or to other persons.



5.1 General Contents

The steamer/boiler is shipped in a single box. Note that some parts are also packed inside the steamer/boiler's body.

Check the contents of the box to be sure all parts are present prior to assembly. If parts are damaged call 833-926-6537.

PART	PICTURE	QTY	PART	PICTURE	QTY
1		1	11		1
2		1	12		1
3		1	13		1
4		1	14		2
5		1	15		2
6		2	16		8
7		4	17		8
8		2	18		1
9		1	19		1
10		1			

6. Assembly and Startup Procedure

⚠ WARNING



Before beginning assembly, read and understand the information contained in this Owner's Guide.



Safety precautions and warnings are provided in this Owner's Guide and on the appliance. If these hazard warnings are not heeded, bodily injury or death could occur to you or to other persons.

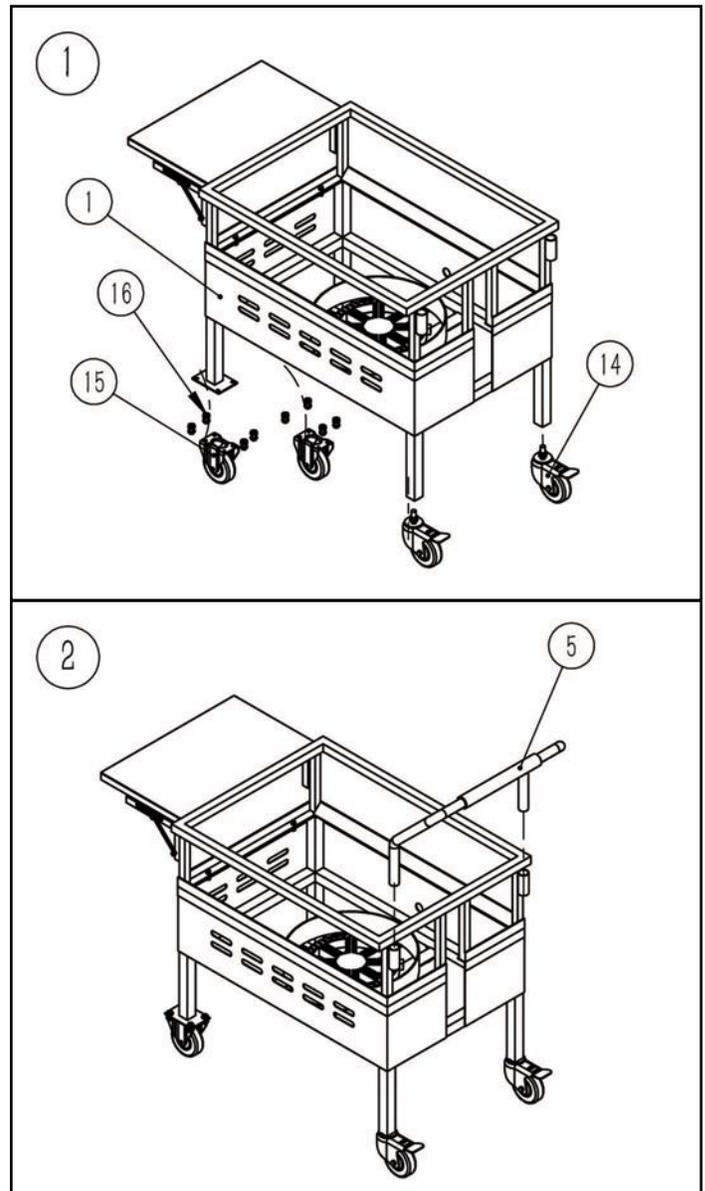
6.1 General Assembly Instructions

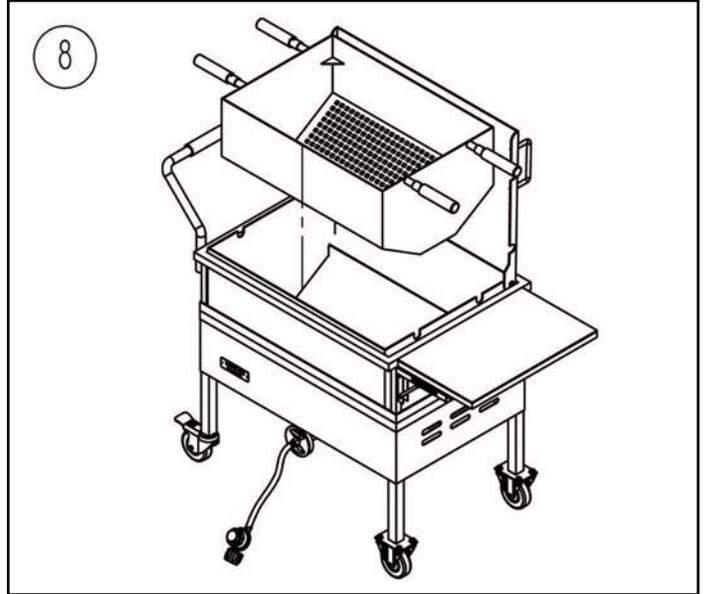
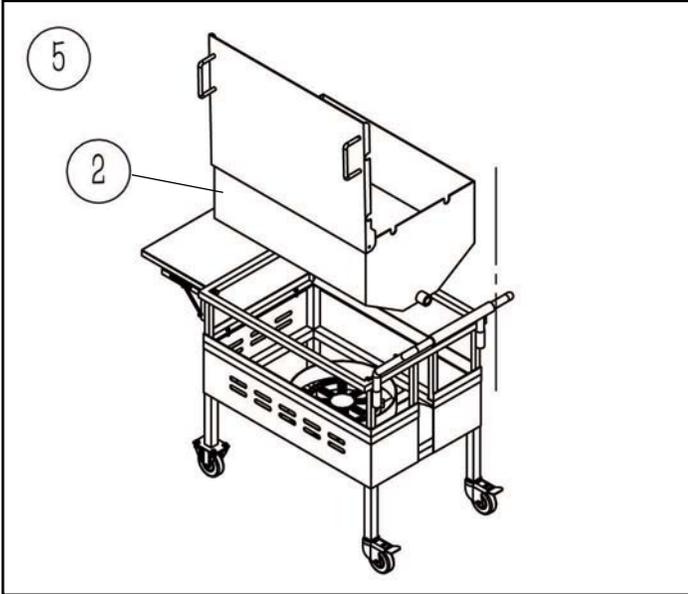
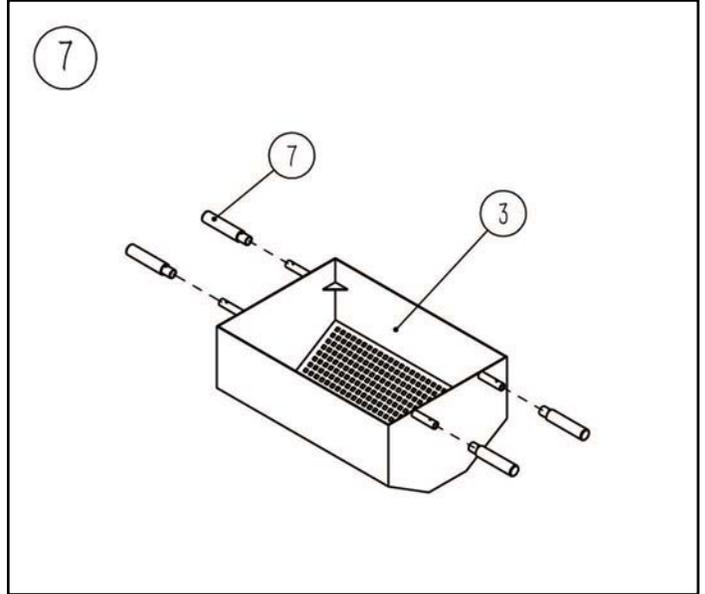
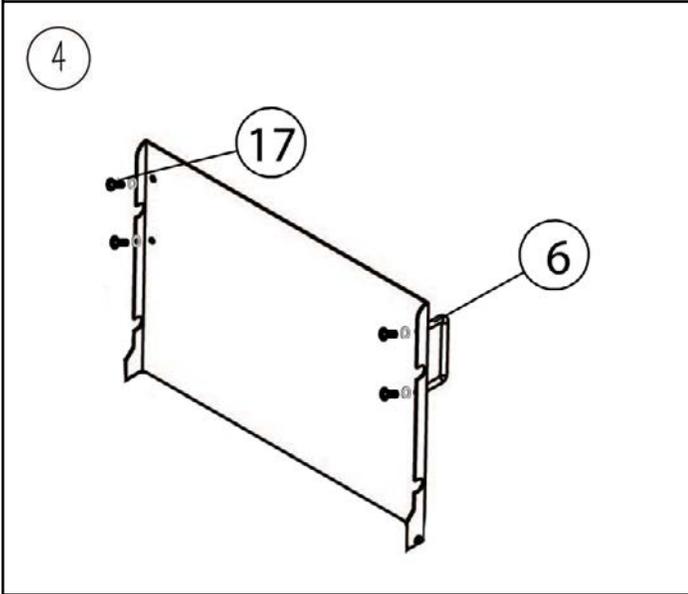
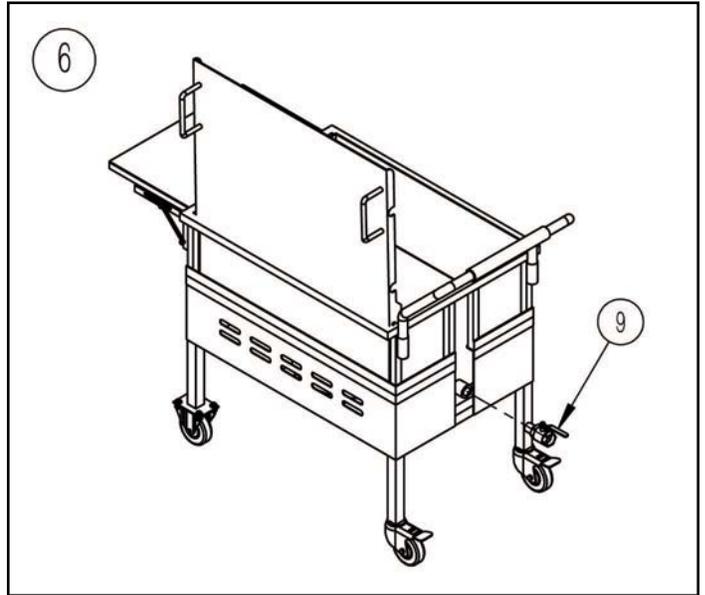
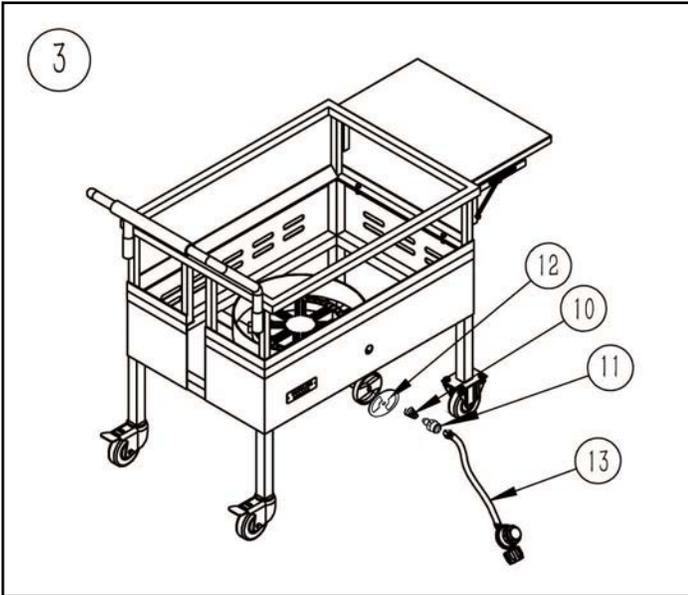
1. This appliance is specifically designed to be used with a LP cylinder with a Type 1 cylinder valve and an overfilling protection device (OPD).
 - a. A Type 1 valve can be identified by its large external threads. Do not connect to a cylinder that uses any other type of valve connection device.

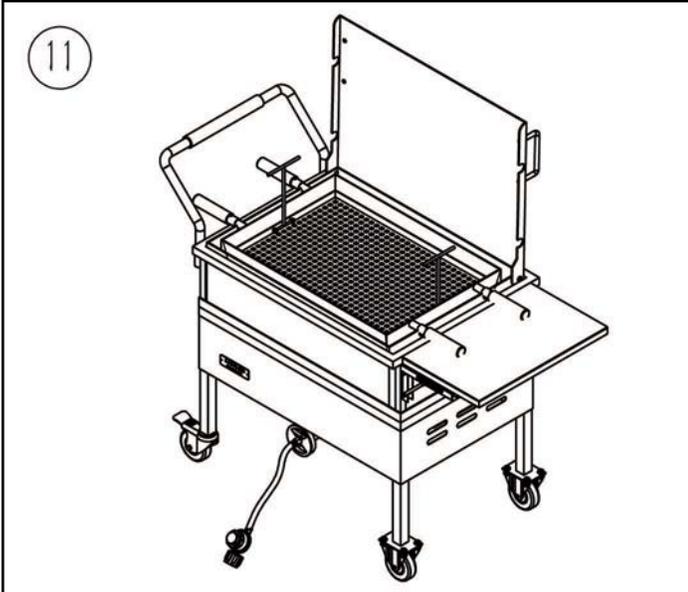
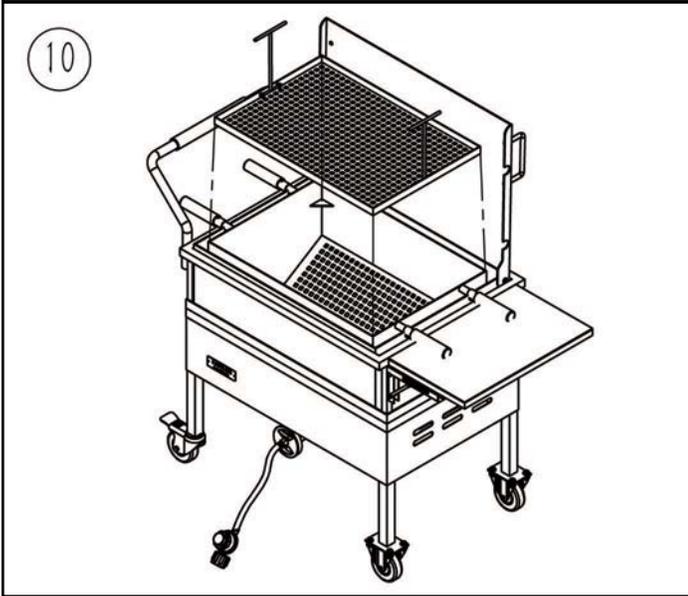
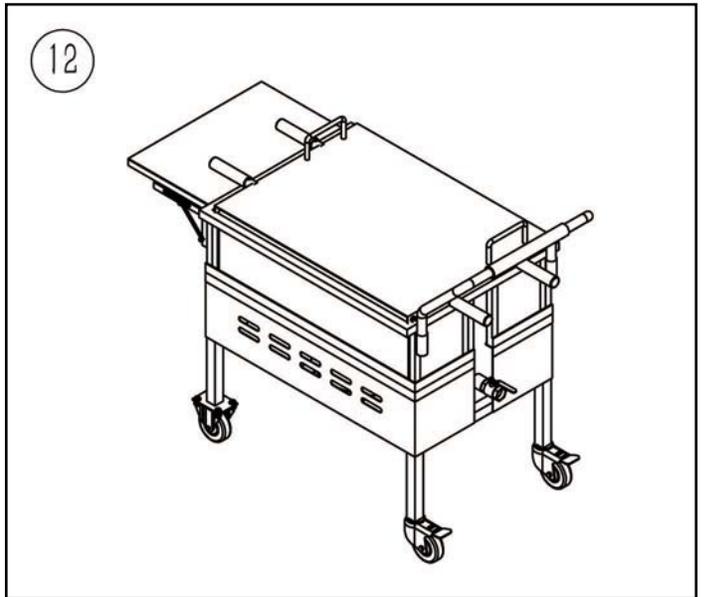
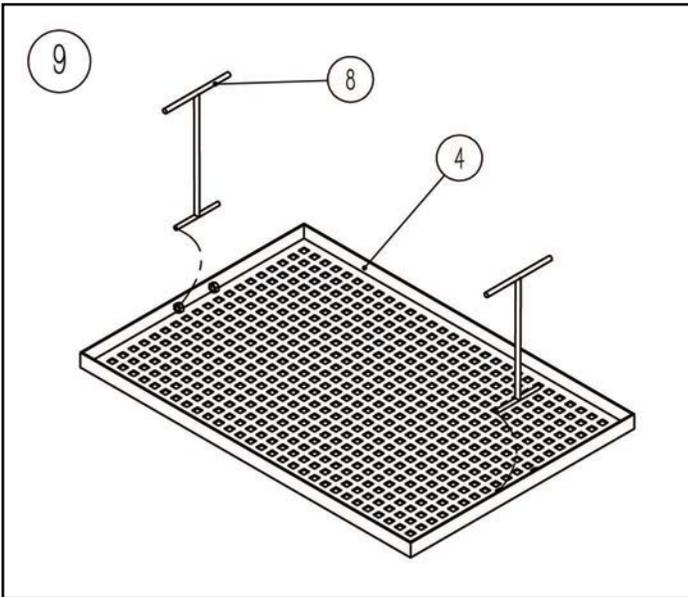
NOTE: Any LP cylinders used with this appliance must meet the standard, as outlined in "3.7 LP (Propane) Gas and LP Cylinder Safety" on page 8.

2. Make sure all the parts have been shipped with the appliance before starting assembly.

6.2 Assembly







6.3 Connecting the LP Cylinder

6.3.1 Safety Instructions

SAFETY INSTRUCTIONS

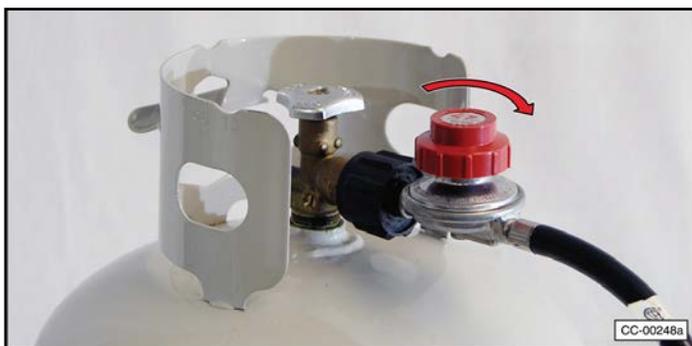
- Do not connect this appliance to any other fuel supply source, such as natural gas.
- If the regulator is not working correctly, do not attempt to adjust or repair it.
- Never use an LP cylinder if it shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage. This type of damage may be hazardous and should be checked by an LP service technician.
- Route the gas supply hose away from any hot surface on the appliance.

6.3.2 Connecting Instructions

1. Make sure the LP cylinder is upright and the valve is closed by turning the knob clockwise.



2.  Make sure the shutoff valve on the gas pressure regulator hose is CLOSED prior to connecting the assembly.



3. Remove the protective cap from the LP cylinder valve, if installed and connect the hose and gas regulator assembly to the LP cylinder LP cylinder.



NOTICE

Be careful not to cross thread the connector. Hand tighten only.

Do not use tools to tighten this connection.

4. Make sure the hose is not kinked and is routed away from any sharp edges or hot surface. The LP cylinder should be placed at least 24 inches away from the appliance.

WARNING

The supply hose can be a trip hazard. Tripping over the gas supply hose can cause spillage of hot water or food, resulting in serious burns. Place the LP cylinder away from human or pet traffic. Do not walk between the appliance and the LP cylinder.

5. Perform the Soapy Water Test described in the following section to check for leaks.

6.4 Soapy Water Test

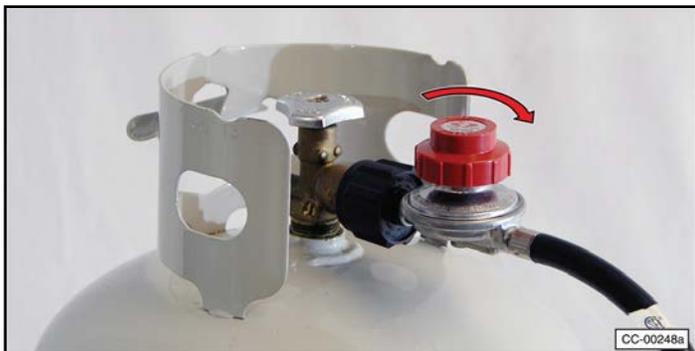
SAFETY INSTRUCTIONS

- The soapy water test must be performed outdoors in a well-ventilated area.
- Do not perform the test around open flames, sparks, lit matches, lighters, or cigarettes.
- Never use an open flame to test for gas leaks.

The "soapy water test" **must** be performed each time:

- the LP cylinder is reconnected, or
- any time the appliance has been moved, or
- at least once per year and/or the appliance has not been used for more than 60 days.

1.  The regulator shut-off valve and the LP cylinder valve should be in the OFF or closed position.



2. Prepare a soapy water solution by combining one part dish washing liquid with three parts water.

3.  Open the LP cylinder valve.

-  (with the shut-off valve in the closed position).



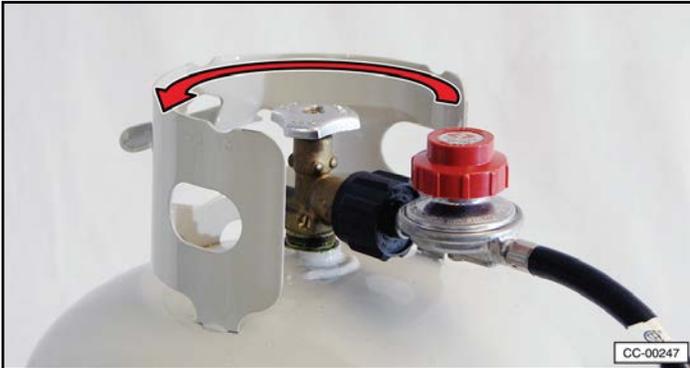
4. Apply the soapy water solution to all connections between the LP cylinder and the shut-off valve.
5. Inspect the connection(s) for bubbles. Close the LP cylinder valve immediately if bubbles appear.
6. Re-tighten the loose connection(s) and repeat the test.
7. If bubbles continue to appear after tightening any loose connections, close the LP cylinder valve. Disconnect the LP cylinder and do not use the appliance. Contact the local retailer where the appliance was purchased.
8. If the appliance will not be used immediately, close the LP Cylinder valves and disconnect it.
9. Replace the protective LP cylinder cap when the tank is not connected.

6.5 Lighting Instructions

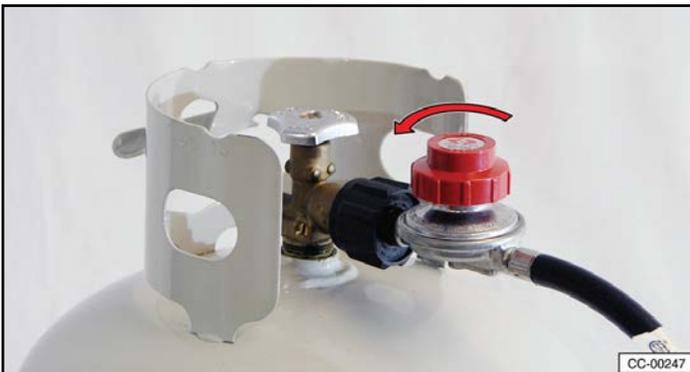
NOTE: To prevent leaving the appliance unattended, have the food prepared, safely stored, and outdoors before lighting the appliance.

▲WARNING To prevent burns, do not place any part of the body inside the frame of the appliance when lighting. Keep your hands, hair, and face away from the burner. Do not lean over the appliance when lighting the burner or cooking

1.  Open the LP cylinder valve.



2.  Open the shut off valve.



3. Use a long match or spark igniter through the access hole and slowly open the shut-off valve until the burner lights.



▲WARNING If the burner does not light within five seconds, first close the shut-off valve and then close the LP cylinder valve OFF. Wait five minutes for fumes to diminish before relighting.

4. After the burner is lit, open the shut-off valve until the flame is blue in color.
5. Use the air shutter on the burner to adjust the flame until it turns blue. Rotate the air shutter by hand to either increase or decrease the amount of airflow.
6. If the burner flame does not burn blue, check the burner venturi for any obstructions. Dirt daubers, spiders, and other insects will build nests blocking air and gas flow.
7.  After each use, close the shut-off valve first; then close the LP cylinder valve. Always allow the water to cool completely before touching or moving appliance.

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

8. Disconnect the LP cylinder from the appliance when it is not in use.
9. If the burner is hard to light or does not appear to be working correctly, check for an internal obstruction. If not obstructed, replace the burner assembly.

▲WARNING Obstruction of combustion and ventilation airflow can prevent proper gas mixture inside the burner, resulting in a burner tube fire which can cause personal injury.

7. Cooking Guidelines

7.1 General Safety

Failure to follow these safety instructions and warnings could result in a fire or an explosion, which could cause property damage, personal injury, or death.

▲ WARNING

 Read and follow all instructions and warnings in this Owner's Guide, on the cylinder, and on the supply hose safety tags before connecting the cylinder to the appliance.

  Do not allow anyone to conduct activities around this appliance during or following its use until the appliance and the water has cooled. The appliance is hot during operation and remains hot for a long period of time following its use.

 Do not use the appliance if it is damaged in any way. If in doubt, do not use or replace the appliance. If there is evidence of abrasion, wear, cuts, or leaks, to the hose, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the appliance manufacturer.

    Never operate this appliance in an enclosed structure such as a house, pavilion, tent structure, or food serving vehicle.

7.1.1 Prior to Cooking

 Do NOT leave the appliance unattended while the burner is lit or while heating water, or when cooking food.

 Carefully monitor the appliance, especially when the cooking water is above 100° F (38° C).

 Never overfill the boiler vat with water over the max fill line.

▲ WARNING The appliance is only intended for heating water (not oil or grease).

 This appliance gets dangerously hot while in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from hot water. Safety glasses or goggles are also recommended to protect from water splatter.

7.1.2 While Cooking

 Never leave hot water unattended.

 Use extreme care when lowering food into hot water. Never drop or throw food or accessories into hot water. Slowly lower food or accessories into the water in order to prevent splashing or overflow.

 Carefully remove food from the appliance to prevent burns from hot water.

 Do NOT move the appliance when in use. Allow the water to cool to 100° F (38° C) before moving or storing.

 Avoid bumping the appliance to prevent contact with hot surfaces, spillage, or splashing of hot water.

7.1.3 After Cooking

 Heated water and equipment will remain at temperatures capable of causing severe burns and injuries long after cooking has ended.

 Do not leave the appliance unattended until the water temperature falls below 100° F (38° C).

 The valve on the LP cylinder must be closed when not in use.

7.2 Typical Cooking Guidelines

1. Visually inspect the entire appliance, including the base, LP cylinder, regulator hose assembly, hose, and burner assembly before each use. Replace any damaged or worn parts.

Note: Check the fill level of the LP cylinder prior to cooking. If the level is low, use a new or refilled LP cylinder. Do not attach a new LP cylinder once cooking has started.

CAUTION Do not disconnect the regulator hose assembly or loosen any gas fitting while the appliance is in operation because the LP gas can cause severe burns from freezing.

WARNING NEVER light burner without adding water first to your boiler vat whether boiling or steaming. Failure to do so could result in damage to the bottom of the boiler vat.

2. Fill the boiler vat with water.
Do not overfill the boiler vat.

WARNING To prevent personal injury from an open flame, be careful of placing loose hair and clothing near the flame during operation as they could catch fire.

3. Light the burner.
4. Heat the water to the desired temperature.
 - a. Remember that it can take anywhere from 20 minutes to an hour to heat the water, depending on the amount of water and the outside temperature and weather conditions.
 - b. The typical temperature for boiling water is 212° F.

WARNING The base (frame) and vat will get dangerously hot, posing a severe burn hazard. To prevent injury, always use properly-fitting oven mitts or pot holders when handling hot cooking accessories.

5. Begin cooking.

7.3 How to Boil

1. Adding Correct Amount of Water
 - a. First: Ensure the drain valve is closed. Remove steaming grate and set aside as not needed for this operation.
 - b. To determine the right amount of water to add to the boiler vat, fill the boiler basket with the seafood you intend to cook and begin adding water until the water level covers the food completely.
 - c. Remove the seafood and set aside

WARNING Do Not fill water line level above the Max Fill line

2. Adding Seasoning
 - a. Add the seasonings of your choice to the water.
3. Follow "6.6 Lighting Instructions" on page 19 to light the burner. Follow all safety instructions.
4. Bring Water to a Rolling Boil
 - a. The time to bring water to boil will vary on multiple conditions including the amount of water used, weather temperature and wind.
5. Boiling the Seafood
 - a. Start placing seafood into the basket.

NOTE: Basket can be filled with seafood in a food safe area while the boiler vat heats up to the desired temperature. After reaching desired temperature two people can safely place the boiler basket into the boiler vat. Use heat resistant gloves or mitts when lowering the basket into the vat to prevent to prevent burns from scalded hot water.

- b. Required: Two People to hold each side of boiler basket with the two handles.

6. Remove the Seafood

- a. Wearing heat resistant gloves or mitts, with one person on each side. Lift the side handles of the boiler basket to remove from the boiler vat, while draining excess water from the basket back into the vat.
- b. Slowly carry the basket of food, and make sure you are aware of your surroundings to be sure there is a clear path to designated area to dump the food on a heat safe area, such as table.
- c. Return boiler basket to appliance.

You can steam and boil at the same time.

Visit CarolinaCooker.com for more Recipes and Ideas on how to use.

7.4 How to Steam

1. Ensure that the drain valve is closed and fill the boiler vat with about 4"-6" of water.

NOTE: For steaming you will need to ensure the water does not evaporate completely from the unit. If cooking multiple batches, be sure to check the water level and add as needed or start with more water for longer cooking sessions.

2. With the boiler basket in the boiler vat, follow "6.6 Lighting Instructions" on page 19 and light the unit. Leave the lid open to keep an eye on the water as it comes to a boil.
3. Set the steamer grate away from the unit on a stable surface that will allow you to load it. Arrange food with any seasoning on the steamer grate

NOTE: When installing the T handles to lift the steamer grate, insert the longer end into the far nut first all the way to the handle. Then twist the handle to line up with the closer nut and insert the shorter end all the way to the handle on the closer nut. Repeat on the other side and then lift.

4. With one person on each side, install the removable handles on the steamer grate and carefully place onto the brackets of the boiler basket. If water has already started to boil, be sure to use heat resistant gloves or mitts for hands
5. Once the water has started to boil, close the lid and steam your food for the desired cook time.
6. Once food has completed cooking to desired cook time, follow instructions for turning off burner, "6.6 Lighting Instructions" on Page 19.
7. Carefully lift the lid from the sides of the unit using heat resistant gloves or mitts. Stay out of the way of any steam coming from the unit as the lid is lifted. With one person on each side, install the handles onto the steamer grate using heat resistant gloves or mitts and carefully remove it onto a heat safe area to allow food to cool and turn off the burner
8. Serve and enjoy!

8. Cleaning

Clean all exterior surfaces of the appliance after each use.

1. Use a damp cloth with warm water and a mild soap or detergent.
2. Rinse thoroughly; then dry with a soft, dry cloth.

9. Transporting

Transporting the appliance should be done in an open bed truck or trailer.

1. Remove the LP cylinder from the appliance prior to transporting.
 2. Make sure the appliance and any water is cool to the touch before transporting.
 3. Do not transport the LP cylinder inside a vehicle containing passengers unless it has a separate cargo space.
- a. Make sure the tank is leak-free before placing inside a vehicle or trailer.
 - b. Transport the tank in an upright position, never on its side.
 - c. Place the tank on a flat surface.
 - d. Place the tank in a rack or restrain it from movement when transporting to prevent tipping or other damage.

10. Storage

1. Store the appliance in a dry place. Use supplied rain cover for further protection.
2. Do not store the appliance outside where it would be exposed to the weather.
3. Indoor storage of the appliance is permissible only if the LP cylinder is disconnected and removed from this appliance. Refer to section "3.7 LP (Propane) Gas and LP Cylinder Safety" on page 8.
4. Store the appliance away from the reach of children.
5. For long-term storage, cover the burners and close the air shutter to prevent potential blockage.
6. Check and tighten any loose hardware or connections at the beginning of each new season.
7. Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

11. Warranty

Carolina Cooker® warrants, to the original purchaser, the appliance to be free of defects in material and workmanship for a period of one year from date of purchase.

NOTE: Paint finish may burn off under normal use and, therefore, it carries no warranty.

12. Maintenance

12.1 Maintenance Safety

Failure to follow these safety instructions and warnings could result in a fire or an explosion, which could cause property damage, personal injury, or death.

⚠ WARNING



Damaged Parts Hazard

Do not use the appliance if any parts are damaged. If the appliance has any type of defect, immediately stop using it and remedy the problem before continuing.



Improper Maintenance Hazard

Improperly maintaining the appliance can cause a malfunction, which can result in serious injury or death. Always perform an operation inspection of the appliance before use and correct any problems found.



Use Only Approved Replacement Parts

Use only approved replacement hoses, valves, or regulators. The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies shall be those specified by the appliance manufacturer.

Maintenance Guidelines

1. Regularly inspect the burner for cracks, abnormal holes, and other signs of significant corrosion or rust damage.
 - a. The burner is constructed of cast iron and steel and may rust as a result of the extreme heat.
 - b. Wire brush the outer surface of the burner to remove buildup.
 - c. Outward surface rust does not affect the use of the appliance.
 - d. Do not tamper with or attempt repairs on the burners. Replace damaged burners with new OEM parts.
 - e. Unauthorized modifications will void the warranty.
2. If the burner is hard to light or does not appear to be working correctly, check for an internal obstruction or replace the burner assembly.

⚠ WARNING

Obstruction of combustion and ventilation airflow can prevent proper gas mixture inside the burner, resulting in a burner tube fire.

3. Inspect the inside of the burner tube for blockage caused by insects or other small animals and/or outdoor debris such as leaves, grass, etc.

To remove any blockage:

- a. Close the LP cylinder gas valve and shutoff valve.
- b. Use a narrow bottle brush or a stiff wire to remove any blockage.



4. Check each flame port opening in the diffuser to make sure there is no blockage from food or other debris.



⚠ CAUTION

To prevent potential eye injury, wear safety glasses when cleaning the burner.

5. Regularly inspect the gas pressure regulator hose and shutoff valve.
 - a. Do not tamper with or attempt repairs on the regulator, shutoff valve, or hoses.
 - b. Replace damaged parts with new OEM parts.
 - c. Unauthorized modifications will void the warranty.
6. Regularly inspect the LP cylinder tank and valve assembly.
 - a. Do not tamper with or attempt repairs on the tank or valve assembly.
 - b. Replace or exchange damaged tanks.
 - c. Allow only qualified propane gas service technicians to make repairs.
7. The exterior of your appliance may be repainted using a high-temperature resistant paint. Perform all touch-up maintenance to a cool, dry base, at ambient weather temperature.
 - a. If any rusting occurs to the base or legs of the appliance, use steel wool to clean or buff the affected area.
 - b. Spray paint on the affected areas of the base after it has cooled.
 - c. Perform all touch-up maintenance to a cool, dry base, at ambient weather temperature.

▲WARNING Do not use aerosol spray paint or other similar aerosols which contain flammable petroleum distillates under pressure around open flames. Flame from the burner or a hot surface could cause spray or the spray can to rupture violently, resulting in serious burns, bodily harm, or even death.

13. Replacement Parts

Replacement parts for many of our appliances are stock items. All parts listed in this table are available on our website or at our store locations. If the part you need is not available for online purchase or in-store pickup, simply call our Mail Order Center at 1-833-926-6537 to place an order.

Contact us at:

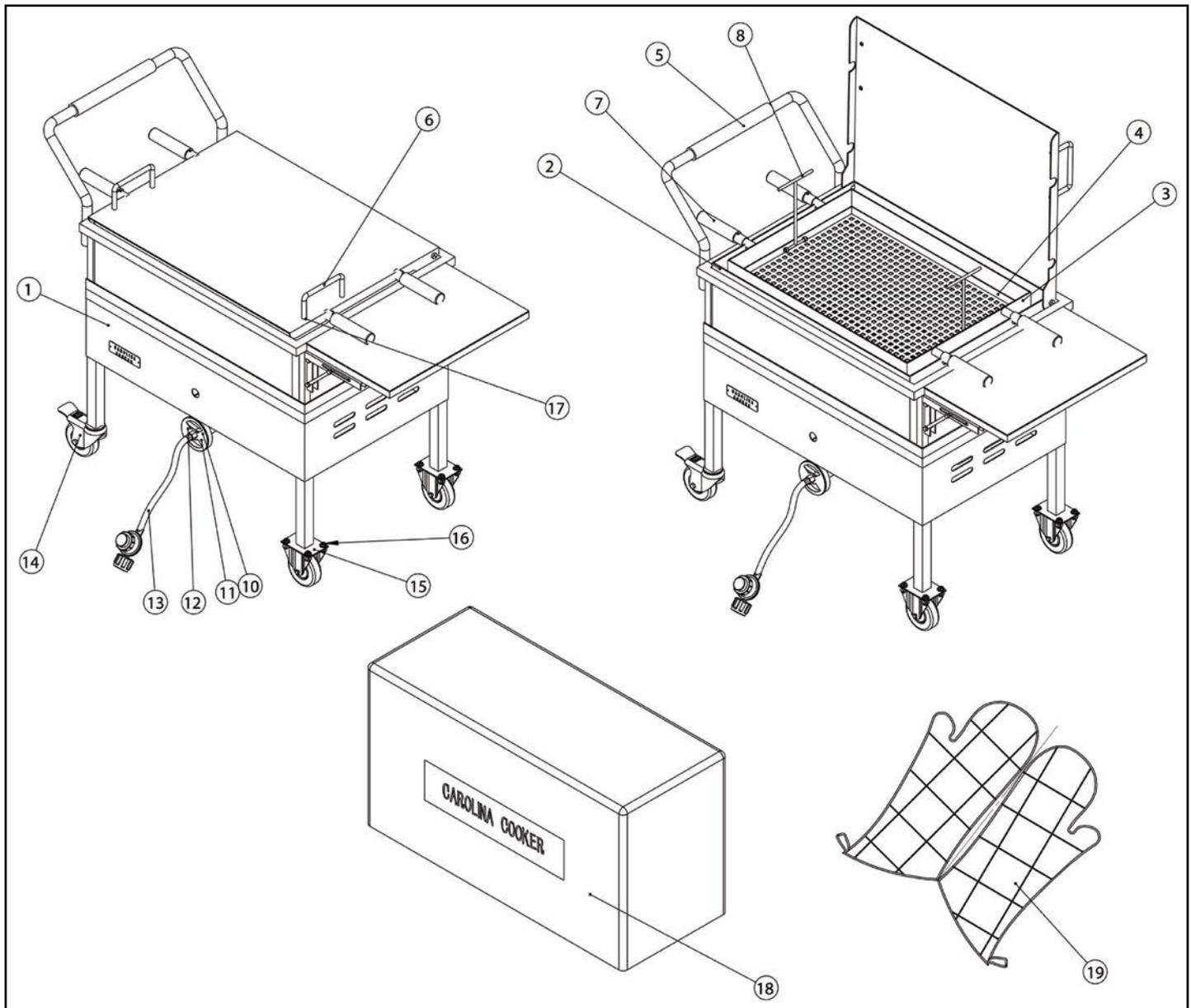
1-833-926-6537 (phone)

1-919-284-2306 (fax)

Our mail order hours of operation are Monday through Friday, 7:30am to 8:00pm, and Saturday from 8:00am to 5:00pm (EST).

M130760 Steamer/Boiler Combo Cart Replacement Parts	
Description	Part Number
Cast Iron Burner	64494
30 PSI Regulator & 48" Hose	131275
Shutter, Spring, Orifice	119234
Steamer Grate with Handles	131276
T-handles to Steamer Grate	133043
Locking Swivel Caster	133044
Fixed Caster	133045

14. Parts Breakdown

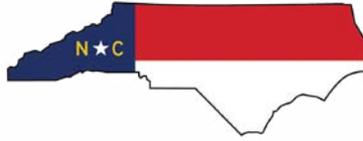


M130760 Component Parts		
Item	Parts	Qty.
1	Main Frame	1
2	Boiler Vat	1
3	Aluminum Basket	1
4	Steaming Grate	1
5	Cooker Handle	1
6	Lid Handle	2
7	Basket Handle	4
8	Steaming Grate Handle	2
9	Grease Drain Valve (Not Pictured)	1
10	Spring	1

M130760 Component Parts		
Item	Parts	Qty.
11	Brass Orifice Connector	1
12	Shutter	1
13	Regulator & Hose Assembly	1
14	Front Wheel	2
15	Rear Wheel	2
16	Bolt & Nut	8
17	Screw	4
18	Polyester Cover	1
19	Gloves	1

15. Troubleshooting

Description	Possible Cause	Remedy
Burner lights but the flame remains very small and will not increase.	Overfilling Prevention Device (OPD) on LP cylinder has been activated because valve was opened too quickly.	<ol style="list-style-type: none"> 1. Close LP cylinder valve. 2. Open shutoff valve to allow pressure to escape through burner. 3. Close shutoff valve. 4. Slowly open LP cylinder valve to keep pressure from activating OPD valve. 5. Wait a few moments before opening the shutoff valve and light the burner immediately.
	Blockage in burner tube.	Remove any blockage or debris.
	Burner head is clogged with debris, or food particles.	Clean the burner head.
	Faulty or almost empty LP cylinder.	Replace tank with new or refilled tank.
	Kinked or damaged pressure regulator hose.	Replace hose and regulator.
Poor gas flow due to regulator problems.	Regulator contains a thermal sensor which automatically shuts off the flow of gas if the hose reaches temperatures between 240 to 300° F (115 to 150° C).	<p>If the thermal sensor has melted, do not use the appliance until it has been thoroughly inspected by a qualified service technician.</p> <p>If appliance has been damaged by fire, regulator and hose assembly must be replaced and possibly the entire appliance depending on damage.</p>
	Regulator valve's flow limiting device is stuck in closed position because valve detected a sudden change in pressure, limiting the amount of propane. Often caused by opening shutoff valve too quickly.	<ol style="list-style-type: none"> 1. Close LP cylinder valve. 2. Open shutoff valve to allow pressure to escape through burner. 3. Close shutoff valve. 4. Slowly open your LP cylinder valve. 5. Slowly open shutoff valve.
Burner will not light.	LP cylinder valve is closed or tank is empty.	Open LP cylinder valve. Replace LP cylinder.
	Shutoff valve is closed.	Open shutoff valve.
	Blockage in burner from insects, spider webs, dirt dauber or wasp nests, and/or debris.	Remove the blockage.
Burner will not light and burner tube is not blocked.	Air to gas mixture is too high.	Close air shutter. Once burner is lit, open air shutter until flame turns blue.
	Insufficient gas flow.	Fully open gas valve on LP cylinder and shutoff valve.
	Bad burner assembly.	Replace with new factory certified part.
	Low gas pressure; tank is almost empty.	Refill or replace tank.
	Faulty burner.	Replace burner with factory certified replacement part.
Yellow, sooty, or irregular flame.	Air to gas ratio is set incorrectly.	Adjust air shutter until flame is blue in color.
	Blockage in the burner tube or diffuser.	Clean the burner.
Flame will not remain lit.	Low gas pressure; tank is almost empty.	Refill or replace tank.
	Too much wind.	Block the wind if possible. Do not move appliance to an interior location.
	Blockage in the burner tube or diffuser.	Clean the burner.
	Water in burner head.	Remove water and make sure burner is completely dry before relighting.
	Faulty burner.	Replace burner with factory certified replacement part.



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COOKER

— EST. 2007 —

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