

CRAZY KETTLE

Owner's Manual

Questions? Call (208) 678-9042

www.CrazyKettle.com



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Congratulations and Thank You for purchasing a Crazy Kettle® Portable Propane Cooker.

Before cooking with your CrazyKettle®, be sure to read these instructions. And, be sure to remove all labels, wash the disc and season the CrazyKettle®.

NOTE: Wash your CrazyKettle® with soap and water, and then “season” it prior to use.

CrazyKettle® fires up fast and cooks lots of food. It seasons like a cast-iron skillet and cleans up quickly, with just water. CrazyKettle® is well-built. It's designed to last a lifetime and constructed of a premium 3/16" carbon steel. Your CrazyKettle® cooker is designed to operate on a on a large, 20 lb propane tank. Portability is the hallmark of a Crazy Kettle® cooker.

The unique stand is made up of 3 sections that bolt together for a secure and reliable stand. The CrazyKettle itself sets on the stand by placing handles onto the stand supports. There are no tools required. Disassembly is also easy. Just lift the CrazyKettle, separate the stand segments, and you'll be able to put your CrazyKettle® easily into your truck, trunk, onto an ATV, or in your RV.

Perhaps most important, CrazyKettle® can cook virtually any food and lots of it. This makes it ideal for hunting camp, fisherman's shore lunch, camping, cabin-goers, tailgaters, etc. Anyone who wants to cook lots of good food on the go.

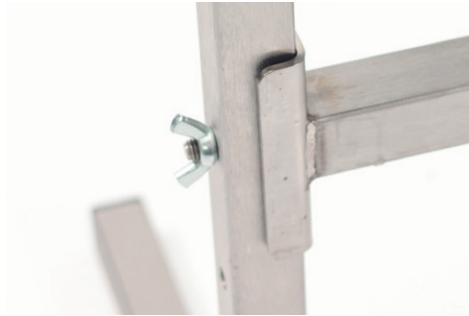


Cross member and burner attachment points.

Set Up

Step 1:

The CrazyKettle® stand consists of 3 sections that bolt together. The middle section with the burner attachment post, passes through the two-outside stand supports (note the direction of the outside stand supports). Then fasten the wing nuts to the middle section for a sturdy and safe stand. Place burner on cross member.



Step 2:

Place the Kettle itself onto the stand where it sets in place with the handles of the Kettle resting on the stand support.

NOTE: Make sure all labels are removed prior to seasoning or cooking.



**Place Crazy Kettle into stand.
Crazy Lid hangs on the side
for cleanliness.**

Lighting your Crazy Kettle

Step 1:

Before lighting your CrazyKettle®, you'll need to attach on a 20lb propane bottle.

Step 2:

To light (be sure to keep face and hands away from burner), turn the gas regulator to the LOW position. Light with long lighter, placing the flame directly over the burner. Safely adjust knob (low/medium/high) as needed for appropriate cooking temperature.

Step 3:

To turn off, turn gas regulator to the OFF position. Make sure regulator is in OFF position when finished cooking or when the CrazyKettle® cooker is not in use. Turn off the 20lb propane bottle.



Gas Regulator



Propane Tank Valve

Seasoning your Crazy Kettle

Your CrazyKettle® is like a quality cast-iron skillet in that it must be seasoned before use. Seasoning will help prevent rust, keep food from burning or sticking to the surface, and will also enhance the flavor of your food.

Step 1:

Wash your CrazyKettle ® with soap and water (this will be the only time you'll use soap in your CrazyKettle®) and then rinse and dry.

Step 2:

Light your CrazyKettle®, and put it on medium heat for 5 minutes.

Step 3:

Add 2 tbsp. of lard or canola oil, and, using a paper towel grasped by a pair of metal kitchen tongs (DO NOT USE YOUR HANDS!), spread the lard/oil around entire surface of the cooker.

TIP: Sprinkle with coarse sea salt to reduce smoke.

Step 4:

Wipe away excess lard/oil, turn off the heat and let the Kettle cool.

Step 5:

To season well, repeat Steps 2–4 three to four times.

Step 6:

When finally cooled, wipe dry, and you're ready to cook.

Quick Start Directions

Step 1:

Assemble your CrazyKettle® by setting up stand and placing the Kettle onto the stand.

Step 2:

Attach the propane.

Step 3:

Turn regulator on LOW and light the burner (keep face away).

Step 4:

Add food (and oil if needed) and start to cook, adjusting temperature appropriately.

Step 5:

Turn off regulator and propane bottle when finished.

Step 6:

Let cool; drain any grease out into appropriate container, wipe and rinse clean with water. Apply a thin layer of cooking oil for storage; store out of the elements.



Cooking with your Crazy Kettle

Cooking with your CrazyKettle® is quite easy. For food items that do not contain much moisture or are not naturally oily, start by adding a small amount of cooking oil. Fire up the cooker, add your food, adjust your temperature and cook away! There are cooking zones on your CrazyKettle®. You can cook in the center and keep another item warm around the perimeter. Or, cook your meats in the center zone and veggies in a higher zone. Also, the CrazyKettle® surface was designed at an angle so grease flows to the middle while your food stays put. See our website for lots of recipes and cooking tips. There are also a few of our favorite recipes in this manual. If you are using as a fryer, and have oil in the Kettle, that's no problem. When finished cooking, and the oil has cooled, tilt the Kettle up on the front hinge, from the back side and drain the oil out the built-in spout. Use gloves as the Kettle handles may be hot. Clean up: you may need to use a chainmail scrubber or steel wool to loosen stuck on food.



Upgrade your Crazy Lid with a heating skirt for use as a griddle



Tilt your Crazy Kettle to use the built in Drain Spout for easy oil removal.

Clean Up

Cleaning your CrazyKettle® is similar to cleaning a cast-iron skillet. When done cooking, scrape out any food, rinse with water and wipe out the Kettle. Yes, it's that easy! That's why it's perfect for cooking on the go. If you burn food onto the Kettle or it needs some serious cleaning, heat it (empty) on high for 5 to 8 minutes, carefully add COLD water and bring to a boil for up to 10 minutes. Turn off and let cool and then dump out the water. This should clean up your CrazyKettle®.

Storage

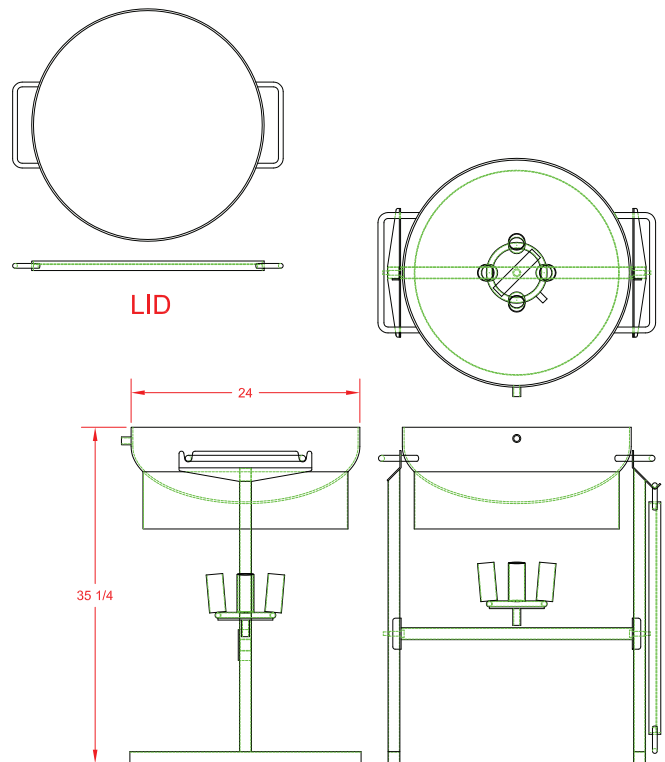
When done cooking and after cleanup, wipe your CrazyKettle® with a small amount of cooking oil to guard against surface rust. Do not leave CrazyKettle® out in the elements or, if you must, cover it or remove the disc from the stand and lean it, so it can't collect moisture. For long-term storage or transport, disassemble the three sections, stack, and keep out of the elements.



Dimensions

Overall width: 24"

Height: 35 1/4"



Warranty Information

In general, cookers manufactured by Mahana LLC are warrantied against defects in material and workmanship for five (5) year from the date of purchase and all parts and accessories are warrantied against defects in material and workmanship for one (1) year from the date of purchase.

This warranty applies only to the ORIGINAL PURCHASER and is not transferable. Therefore, we require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice.

This limited warranty is limited to the repair or replacement of parts that prove defective under normal use and service and which on examination, to Mahana LLC's satisfaction that they are defective. If warranty applies, the manufacturer will repair or replace, at their discretion, the cooker or any part or component that is deemed defective without charge. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional. This warranty is void if the cooker is used commercially, structurally altered or subjected to stress beyond the physical limits of the materials used in body or components, or is damaged as a result of abnormal use. This limited warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance. Normal wear and tear and deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes is not warranted. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. There are no other express warrants except as set forth herein and any applicable implied warranties or merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty. This warranty does not include any manufacturer responsibility for any special, incidental or consequential damages resulting from the use of the cooker. If warranty applies, the manufacturer will repair or replace, at their discretion, the cooker or any part or component that is deemed defective.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Mahana LLC's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original purchaser. Mahana LLC reserves the right to change products and designs without incurring any obligations to you and incorporate such changes into already completed products, or those in the hands of dealers or consumers. Products prepaid or replaced under this warranty may or may not incorporate these changes. Damaged products must be returned directly to Mahana LLC with postage and or freight pre-paid by the consumer for review and examination. Please include a copy of original sales receipt.



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