

*The Original*



A Few Words from the Founder of  
**THE ORIGINAL BAYOU BOILER,**  
Michael St. Romain:

I have been working in sales  
in the natural gas industry  
for over 30 years. One of the  
most common questions  
that I've been asked through  
the years is "Is there  
anything that can boil  
seafood with natural gas?"  
... Finally, the answer is YES!

Deep in the heart of Cajun Country,  
where we boil lots of seafood, the  
Bayou Boiler is simply the best way to  
boil seafood. When using an 80 to 120  
quart pot, the Bayou Boiler can bring enough  
water to boil 1 sack of crawfish (or hamper of  
crabs) in about 15 to 25 minutes. The Bayou  
Boiler was designed to boil seafood, but you  
can fry on it, too! All you need is a natural gas  
source and you're ready to go.

**Product Package Includes**

- Iron Stand with Natural Gas Multi-Jet burner
- 1/2" x 10" Galvanize Nipple
- 1/2" Full Port Brass Value
- 1/2" x 12' A.G.A. Certified Natural Gas Hose with 1/2" Brass Quick Connect
- 1 packet of pipe sealant

**Design Specifications:**

- Dimensions: 16" x 16" x 16"
  - Weight: 41lbs
- Fuel Needed: natural gas
  - 6,500 BTU per jet
- Total Output (all 20 jets) 130,000 BTU
  - Constructed of 1/8" and 1/4" iron
- 3 panel wind screen to protect burner from unwanted wind draft.

*\*recommended for outdoor use only in residential applications. Can be used indoors for commercial applications with approved ventilation.*

**Model #BB20NG**



**\*Convenience of  
Natural Gas**



**\*Wide Range of  
Flame Control**



**\*Heavy Duty  
Construction**

**Great for Boiling, Frying, Brewing, Woking**

**1-800-790-4007 • [www.bayouboiler.com](http://www.bayouboiler.com)**

**Bad to the Boil!!**

