

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

Bad to the Boil!!

