

# 75 CLAM BAKE STEAMER

Includes: Pot, Lid, Basket, Grate



## INSTRUCTIONS

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### STEP 1

Stacking order for a full clam bake:

- clams on the bottom
- potatoes
- chicken
- corn on top

### STEP 2

For 75 Clam Bake Steamer

- 6-8 gallons of water
- for a full bake, recommended cooking time is 2-2.5 hours
- for clams only, recommended cooking time is 2 hours

### AFTER HOURS:

Contact your local branch.

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### NOTE

Do not repeatedly take off lid. Slide it about 4" to check food. If fork goes in potatoes or skins pull back easily from the chicken, then it is done cooking.

Do not put clams in water. Water should be 1" below holes in the basket so that the clams can steam open.

A 40lb propane tank will last on the 75 Clam Bake Steamer for approximately 9 hours.