

75 CLAM BAKE STEAMER



INSTRUCTIONS

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.



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SKU 302-1100 INCLUDES

Pot
Lid
Basket
Grate



NOTE

Don't repeatedly take off lid. Simply slide it about 4 inches to check food. If fork goes in sweet potatoes or skins pull back easily from the chicken, then it is done cooking.

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

PROPANE USE



Tank = 40lb



40lb @ 9hrs
