

Includes:

15 Bake Clam Pot
Pot
Lid
Basket

75 Bake Clam Pot
Pot
Lid
Stand
Grate

Options:

20 lb. propane tank
100 lb. propane tank
Burner

Cleveland 216.901.0000

Columbus 614.431.3000

Toll Free 866.901.6001

After hours Call any of the numbers above and press Option 2; leave a message and we will respond shortly.

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Instructions

clam pot



- Stacking order of a full clam bake:
clams on the bottom,
then potatoes,
then chicken,
corn on top.

15 Bake Clam Pot

- 4 gallons of water
- For a full bake, recommended cooking time is 1-1/2 hours.
- For clams only, recommended cooking time is 1 hour.

75 Bake Clam Pot

- 6-8 gallons of water
- For a full bake, recommended cooking time is 2-1/2 hours.
- For clams only, recommended cooking time is 2 hours.

Note: Don't keep taking off the 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.