



Party Rentals & Sales
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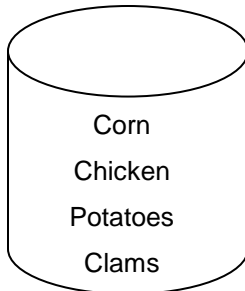
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Instructions

CLAM POT

Helpful Hints

- Stacking order for a full clam bake:



- Don't heat with wood. It blackens the pots. Cook only with propane.
- Never let flames touch sides of cooking equipment. It burns & damages the equipment, causing the broth to evaporate. The broth will burn.
- Small camp stoves or gas grills will not give the pressure steam needed.
- Normally chicken cooks before the potatoes. If the chicken is allowed to remain until the potatoes cook, they may over cook. Take them out and start grilling them.
- Sometimes we don't steam the chickens. We grill them separately. To get the broth to taste nice, we line the bottom of the upper section with necks and wings. Discard afterwards.
- Baste the bake by drawing water from the bottom and pouring on top several times when bake is done.
- Have gloves and pads on hand. Everything is hot, hot!

UNDERSTAND YOUR RENTAL CONTRACT / KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplement or replace other additional precautionary measure to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, Sun Rental Center Inc disclaims all liability for, and makes no warranty or guarantee, the accuracy or applicability of this information in any situation.

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