

**Euclid** **FISH** **Company**

**HOW TO BE A  
HERO, IMPRESS  
YOUR FRIENDS,  
AND COOK THE  
PERFECT  
CLAMBAKE**



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## FIRST THINGS FIRST... FIRING UP YOUR FIRE

### Let's talk fuel.

We recommend that you use natural lump charcoal (available at Euclid Fish). It starts faster and burns hotter than briquettes, and we think you'll be happier with the results.

- ☞ Don't use a wood fire! It will damage the steamer (which costs you money!) and it won't do a good job of cooking your bake (which will make your guests grouchy).
- ☞ Don't use your gas barbecue grill. It probably won't provide enough of a concentrated heat source to cook your bake properly.

As an alternative to charcoal, you can also use a propane-burner and stand (you can buy or rent one here).



If that's your plan, you'll need to review a few important special instructions (on reverse side).

**Pick a spot to set up your cooking operation...** not too close and not too far away from where your guests will be congregating. Use some building blocks or bricks to make a stand to hold the steamer a foot or so off the ground. A triangular shaped

stand works well — providing a sturdy base and good heat concentration. Add your charcoal, and fire it up!

## GETTING THE STEAMER READY...

It's easy! We've already packed your steamer with your clams, seasoned chicken, and sweet potatoes. So all you'll need to do is remove the ice from the top of the steamer, and drain off any melted icewater through the spigot. Then, add one pint of fresh water per bake (if you're cooking over propane increase the water to 1-1/2 pints per bake). Don't pour the water directly on the chickens, because you'll wash off the delicious seasoning!

- ☞ Remove ice & drain off any melted icewater
- ☞ Add 1 pint of fresh water per bake (more if you're using a propane burner stand).

## OK, LET'S GET COOKING!

Your stand is built, your steamer is ready, and your charcoal is hot (make sure the flames have burnt down and the charcoal is white with a nice red glow). It's cooking time! First, carefully place your steamer on your stand. Second — and this is important — stand guard against lid-lifters! (Lid lifters are those clambake guests who, mesmerized by the incredible aroma that will soon be wafting from your steamer, want to lift the lid to peek inside). Don't let them do it! You need all of that wonderful steam to cook your bake! If it escapes, your clams might not open!



- ☞ You should see steam coming out from under the lid 45 minutes or so after you start cooking. When you see the steam, your bake should cook for an additional 30 - 45 minutes.

- ☞ Remember — any peeking will let heat and steam escape, and will add to the cooking time required.



- ☞ Cooking time will naturally vary depending on lots of factors — things like the size of your bake, the weather, and the temperature of your fire. But as a

general rule, plan on 1-1/2 to 2 hours from the moment you set your steamer on the stand until serving time. You may need to add charcoal if conditions dictate.

*Remember...you're responsible for the eq*



## USING PROPANE? READ THIS CAREFULLY!

If you're using a propane burner and stand, you'll need to keep a few very important things in mind:

- ☞ The heat under your bake is going to be much more intense than if you were using a charcoal fire. Also, charcoal "dies down" naturally as it burns. Propane doesn't.
- ☞ So, you'll need significantly less time to cook your bake with propane than with charcoal.
- ☞ Make sure you're using a good, sturdy stand.
- ☞ Make sure the steamer is at least 8 inches from the bottom of squat burner to avoid damage!
- ☞ Use more water in your steamer if you're cooking with propane (because the more intense heat will cause quicker evaporation).

**Important things to do after you get your steamer on the fire...**

- ☞ Husk your corn. You'll add it to the steamer later.
- ☞ Most veteran clam-bakers like to brown their chicken after it cooks with the clams in the steamer. If that's your plan, you can get your grill or broiler ready.

## YOU'RE ALMOST READY...

So... it's been 45 minutes since you saw steam. Your chicken should be finished cooking now. Carefully remove the steamer lid, take the chicken out. Check the potatoes — if they're done, take them out. If not, pop the lid back on, and give them a few more minutes.

- ☞ The chicken will normally finish cooking before the large sweet potatoes.
- ☞ After your chicken is carefully removed from the steamer, let it cool, then crisp it up on a grill or under a broiler.

**If your fire is still screaming hot, remove some of the coals, (or, if you're using propane, turn down the flame) and add your husked corn to the steamer.** The corn should take about twenty minutes to cook — giving you time to finish browning your chicken. You may want to baste your corn a couple of times after the magic 45 minutes.

## REMINDERS...

- ☞ Steamed chicken will pull apart if handled roughly!
- ☞ Never let flames or hot coals touch the sides of cooking equipment. It will damage the equipment, and can also cause the broth to evaporate and your bake to burn!
- ☞ Kill your fire as soon as bake is cooked to prevent burning of steamer!
- ☞ We can't be responsible for clams not opening!
- ☞ Use common sense!
- ☞ Our equipment must be returned within 36 hours, in clean, undamaged condition. Failure to do so will result in forfeiture of deposit and possible legal action!

## IF YOUR BAKE INCLUDES...

### Live lobsters...



You can elect to cook them in the steamer or in a separate pot. If you're using the steamer, just place lobsters directly on contents. Either way, you'll want to steam them for 15-18 minutes.

### Pre-cooked lobsters...

Just put them directly on steamer contents for 10-15 minutes. **Hint:** corn and pre-cooked lobsters can be placed in steamer at the same time.



### LoBster tails...

Place directly on steamer contents, and steam for 40 minutes or so if tails are frozen, 20 minutes or so if thawed. You can also cook the tails in a separate pot. Place tails in a pot of cold, salted water, bring it to a boil, and simmer for 15-20 minutes.



### King crab...

Place directly on steamer contents. If the crab is frozen steam 20 minutes. If thawed, 10 minutes should do the trick. **Hint:** put the crab on a small piece of aluminum foil before you put it in the steamer. It keeps the crab together and prevents it from falling down into the other bake ingredients! You can do this with all additional items.



*Warning! The steamer you're using today is expensive! If it's burned or damaged, you'll be charged accordingly!*



# IMPORTANT PROPANE BURNER INSTRUCTIONS:

## WARNINGS:

Please read all instructions thoroughly! Familiarize yourself with all features, instructions, safety precautions, directions for assembly and for checking for gas leaks, lighting instructions, and general maintenance information. *Unsafe practices could result in severe property damage, severe personal injury or death.* While safety alerts alone cannot eliminate hazards, strict compliance with these instructions plus common sense can prevent accidents!

- Restrict the use of this cooker to persons who read, understand and follow the warnings and instructions in this manual and on the unit.
- Propane gas is colorless, tasteless, and heavier than air. It is also both flammable and explosive.
- Combustion of propane consumes oxygen and produces carbon monoxide — a poisonous gas. Never operate outdoor cookers inside a building or confined area where ventilation may be restricted.
- Never leave the cooker unattended.
- A cooker being used for frying may eventually overheat resulting in a serious grease fire.
- A cooker being used for boiling may eventually “boil over”. Water can splash down on the burner and put out the fire resulting in propane gas being released out into the cooking area.
- A cooker being used for steaming may eventually evaporate all the liquid inside the steam pot. If this happens, the heat from this cooker will melt a hole into the bottom of the steam pot, resulting in a loss of the steam pot and the food inside.
- Keep children and pets at a safe distance from cooker when it is in operation, and afterward while it is still hot.
- The Valve on the propane tank is on the “ON-OFF” valve. When finished cooking, or in case of emergency, turn the tank valve clockwise to the “OFF” position. Be sure to close tank valve before disconnecting the hose. CAUTION: the brass valve on the hose and regulator assembly controls flame intensity only. It is not an “ON-OFF” valve.

## SAFETY PRECAUTIONS:

This cooker is for outdoor use only! Place in an open area away from combustible items such as leaves and wood. Do not use on covered porches, wooden decks, or on boats. Use cooker only on a level, solid surface.

In sunlight or other bright light, the flame may be almost invisible. Use extreme caution, keeping hands, hair, and clothing away from cooker. Make sure to turn cooker off when not in use.

Never put face or hands over cast burner while lighting.

Use only D.O.T. certified (US Department of Transportation) LP gas cylinders. Always close LP cylinder valve after use. Always use and store LP cylinder in an upright position. Never store or transport LP cylinders in occupied enclosures. Carefully read and follow instructions on LP cylinder.

Never put empty aluminum pots over an open cooker flame. The intense heat will melt empty pots. Melting does not occur while cooking because foods and liquid transfer heat from the pot's surface.

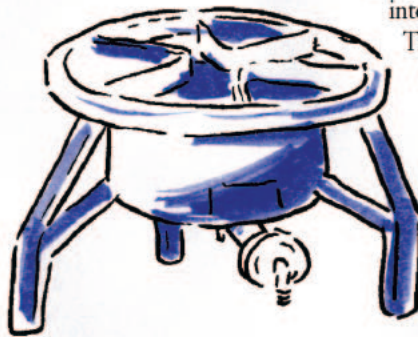
Never, ever leave this cooker unattended!

## ASSEMBLY INSTRUCTIONS:

The hose and regulator is a pre-assembled unit; do not take apart. Simply connect the hose and regulator assembly to the LP gas cylinder and to the cooker. Use an adjustable wrench to tighten.

1. Connect the hose to the fitting on the burner. Tighten with wrench.

2. Make sure valve on LP cylinder is clean. Screw POL nut into cylinder valve by turning to the left (counterclockwise). Tighten with wrench.



## Check for gas leaks

After assembly is complete, check for gas leaks before lighting.

1. Close regulator control valve. This shuts off the flow of gas from the regulator.

2. Open LP cylinder valve one-quarter turn. This allows gas into the regulator and stops it at the closed regulator control valve.

3. Splash on a soapy liquid (dishwashing liquid and water works well) on the connections around the regulator and POL-cylinder connection. Any bubbles that appear indicate a gas leak. If you see bubbles, turn off the gas and tighten the fittings some more. If a leak persists, Teflon tape may be needed on the threads. Teflon tape is available at any hardware store. Do not use this cooker if a leak cannot be stopped!

## Lighting the burner

1. When you are sure there are no leaks, turn cylinder valve and regulator control valve to closed position.

2. Re-open cylinder valve fully.

3. Have a fireplace match or long-nosed lighter lit and ready to place over the burner.

4. Re-open regulator control valve by one-quarter turn. Gas will immediately flow through the system.

5. Light the burner, keeping hands and face away from the top of the cooker.

6. Adjust the regulator control valve for desired flame height.

7. When finished using cooker, turn off gas from the cylinder valve first. It will take a few seconds for the fire to go out and for the propane gas to “bleed” from the hose and regulator assembly. After fire is completely out, turn regulator control valve to the “off” position. After the gas is off, a small “candle” flame may appear at the orifice for about two seconds. This is normal.

Never position hands or face directly over cooker when lighting. Keep hair and clothing away from flame at all times.