

DIAMOND RENTAL

Parties · Tents · Events

TOWABLE SLOW COOKER

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PARTS

- Small Trailer or Large Trailer
- Roasting Grate
- 2" Ball Hitch
- Propane Tank Harness (Only One Tank)

OPTIONAL ITEMS

- Propane Tank w/Fuel
- 100 lb Roasting Spit
- Extension Cord (10-12 Gauge / 50' or Less)
- Grill Gun / Lighter
- Grill Brush (cleaning)
- Wood Chips & Water
- Bucket (Grease Drain)

SET-UP

- Level Surface
- Non-Flammable Site

CLEAN-UP

1. When finished, close all knobs.
2. Close the tank's main cylinder valve.
3. Disconnect propane tank.
4. Remove all food / pans / storage supplies.
5. Clean grill with soapy water & grill brush. A car wash can be very helpful.



Sample Photo / Actual Towable Grill Style May Vary.

HELPFUL HINTS

- 200 lb. Pig = 7-9 hrs.
- 300 lb. Pig = 9-12 hrs.
- 80,000 BTU's/Hr.
- Best at 225F - 275F
- Pre-soak chips 24 hrs
- Maximum 60 MPH towing speed

REQUIREMENTS

- Propane Tank / Fuel

TROUBLE SHOOTING

- If you have any problems or concerns, please call your local Diamond Rental Party Location.

LOCATIONS

SALT LAKE CITY
4518 South 500 West
801-262-2080

OREM
1350 Sandhill Road
801-222-9311

OGDEN
1639 South 1900 West
801-393-5353

OPERATION INSTRUCTIONS

1. Make sure the ball hitch latch is down and secure before towing.
2. Place your grease bucket at the back of the grill under the drain.
3. Open the main cylinder valve and allow 2-5 min. for the propane to fill line.
4. Turn the pilot light control dial to the PILOT position.
5. Depress dial and hold for 1 minute.
6. Press electronic ignitor, hold dial down until pilot lights.
7. Keep dial depressed for an additional minute after it lights.
8. Release and turn to ON position.
9. Turn the control dial to adjust the flame.
10. If the pilot fails to ignite, then simply repeat steps 9-11.
11. After the burner ignites, allow the grill to heat for 10-15 min.