



Parties · Tents · Events

HOT BOX (Food Pan Carrier)

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SUPPLIES

- Insulated Carrier
- Chafer Pans
- Sheet Pans

REQUIREMENTS

- None

SET-UP

- Level Surface / Table

CLEAN-UP

- Simply rinse out food pan(s) of any food.

NOTICE - Hot Boxes do not heat or cool foods, they only maintain temperatures.

WARNING - Do Not place a can of sterno fuel can inside!



Sample Photo / Actual Hot Box Style May Vary.

OPERATION INSTRUCTIONS

HOT FOODS:

1. Rinse/wipe out the deodorizing baking powder.
2. Place a pot of hot water in the hot box for at least 5 min. prior to use/remove.
3. Pre-cook your food.
4. Place food in the hot box and lock the latches to keep warm for up to 6 hrs.

COLD FOODS:

1. Rinse/wipe out the deodorizing baking powder.
2. Place a tray of ice in a tray to help maintain a cool temperature.
3. Chill your food.
4. Place food in the hot box and lock the latches to keep cool for up to 6 hours.

FOOD PANS

Various Chafer Pans and Sheet Pans are Available for Rent

HOT BOX CAPACITY:

- 5 - 1/2 Sheet Pans
- 4 - 2.5" Full Chafer Pans
- 8 - 2.5" Half Chafer Pans
- 3 - 4.0" Full Chafer Pans
- 6 - 4.0" Half Chafer Pans

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