



Parties · Tents · Events

HOT DOG ROLLER

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Volume # 2013-A
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- PARTS**
- Hot Dog Roller
 - Drip Pan

- OPTIONAL ITEMS**
- Heavy Duty Extension Cord (10-12 Gauge / 50' or Less)
 - Serving Tongs
 - Thawed Hot Dogs
 - Hot Dog Buns
 - Ketchup
 - Mustard
 - Pickle Relish
 - Diced Onions
 - Plates
 - Napkins
 - Cooler (Store Dogs)

- REQUIREMENTS**
- 120 Volt / 9 Amp Power Source
 - Level Surface / Table

- CAPACITY**
- Small Unit Capacity = 27 - 5" Hot Dogs
 - Large Unit Capacity = 50 - 5" Hot Dogs



Sample Photo / Actual Hot Dog Roller Style May Vary.

- OPERATION INSTRUCTIONS**
1. Place on a table or level surface.
 2. Plug roller into dedicated power source.
 3. Set front heat control to the desired level.
 4. Set the back heat control to the desired level. *(Some use this to just keep dogs warm, that were cooked on the front.)*
 5. Allow roller to heat for 10-15 minutes.
 6. Place thawed hot dogs between rollers.
 7. Allow approximately 20 minutes for hot dogs to fully cook.
 8. Cook until browned and remove.

- CLEAN-UP**
- Turn roller off and unplug roller.
 - Allow roller to cool.
 - Remove and discard any hot dogs.
 - Wipe down roller.
 - Remove and wipe down drip pan.

- 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