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ROASTER OVEN 18 QUART

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PARTS

- Roaster Oven
- Insert Pan
- Lid

OPTIONAL ITEMS

- Heavy Duty Extension Cord (10-12 Gauge, 50' or Less)

REQUIREMENTS

- 120 Volt / 12 Amp Power Source

SET-UP

- Level Surface

CLEAN-UP

- Unplug roaster oven from the wall plug.
- Remove any remaining food and discard.
- Rinse out insert pan and/or wipe out.



Sample Photo / Actual Roaster Oven Style May Vary.

OPERATION INSTRUCTIONS

1. Turn the heat control dial to the "Off" position.
2. Plug the cord into a wall outlet.
3. The insert pan should always be placed in the roaster base when cooking.
4. Set the temperature control knob to the desired setting and let oven pre-heat for 15 minutes with the lid on the unit.
5. Place food to be cooked in a pan or directly into the insert pan and replace the lid.
6. When the food is finished cooking, remove the lid and use oven mitts to remove food pan.
7. Turn the temperature control knob to OFF and then unplug oven.

ESTIMATES

- A roaster oven set at 400 degrees will warm a pan of soup in two hours.
- A roaster oven set at 225 degrees will cook a pan of soup in 4-8 hours.

TROUBLE SHOOTING

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

LOCATIONS

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