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CHAFER (Electric Style)

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- SUPPLIES**
- Chafer (Base w/Water Well, Lid & Power Cord)
 - Chafer Food Pan(s)
 - Water
 - Power Source
 - Heavy Duty Extension Cord (10-12 Gauge, 50' or less)

- REQUIREMENTS**
- 10 Amp / 120 Volt Power Source

- SET-UP**
- Level Surface / Table

- CLEAN-UP**
- Turn off the chafer when not in use.
 - Dispose of any remaining food
 - Simply rinse out food pan(s) of any food
 - Dispose of water



Sample Photo / Actual Chafer Style May Vary.

- CHAFER PANS**
- Various Chafer Pans are Available for Rent
- 2.5" Full - 8 Qts
 - 2.5" Half - 4 Qts
 - 4.0" Full - 14 Qts
 - 4.0" Half - 7 Qts

- 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

- OPERATION INSTRUCTIONS**
1. Place on a stable / level surface, free of flammable items or water.
 2. Plug power cord into a grounded (3 prong) electrical outlet.
 3. Pre-heat the water by adding water to the well at the max position for 15 minutes or more. (Do not overfill, typically 1" is sufficient)
 4. Place food pan into the well. Cover with lid.
 5. Set the heat control knob to the desired setting.
 6. The food pan should always be covered when not in use.
 7. Check the water well every 1-2 hours to maintain a minimum 1/2" of water.