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HOT BOX (Food Pan Carrier)

Volume # 2013-A
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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.

- 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

- OPERATION INSTRUCTIONS**
- | | |
|---|---|
| <p>HOT FOODS:</p> <ol style="list-style-type: none"> 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. | <p>COLD FOODS:</p> <ol style="list-style-type: none"> 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. |
|---|---|

- 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