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# HOT DOG CART

Volume # 2013-A  
Document Property of  
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## PARTS

- Hot Dog Cart
- Two (2) Side Shelves
- Condiment Cabinet
- Two (2) Condiment Storage Doors
- Sterno Drawer
- Storage Door w/Latch
- Full Chafer Water Pan
- Full Chafer Lid
- Umbrella (2 Pcs)



Sample Photo / Actual Hot Cart Style May Vary.

## OPTIONAL ITEMS

- Sterno (2 Hours Each)
- Full Chafer Pan 2.5"
- Half Chafer Pans 2.5"
- Serving Tongs
- Thawed Hot Dogs
- Hot Dog Buns
- Ketchup
- Mustard
- Pickle Relish
- Diced Onions
- Plates
- Napkins

## REQUIREMENTS

- Level Surface
- Sterno Fuel

## CLEAN-UP

- Remove all food items
- Discard of the hot water and sterno cans.
- Wipe with warm soapy water.

## CAPACITY

- 100 - 5" Hot Dogs
- 50 - 6" Hot Dog Buns

## 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. Pour (hot) water into large water pan.
  2. Place 2-3 sterno cans into the sterno drawer and light.
  3. Allow 30-60 minutes for sterno to bring water to a boil.
  4. Place hot dogs directly into water or within shallower chafer pan set within the larger water pan.
  5. Use a second half pan to warm sauerkraut, onions or other dogs.
  6. Store condiments within the condiment cabinet as needed.
  7. Store hot dog buns in the lower storage as needed.
  8. Serve and replace sterno as needed.
- \* BEWARE - Hot Sterno can make the drawer and doors hot to the touch.