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HOT DOG ROLLER

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)



Sample Photo / Actual Hot Dog Roller Style May Vary.

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

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 Event Party Location.

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.

LOCATIONS

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