



NACHO CHIP & CHEESE WARMER

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PARTS

- Cheese Warmer Base
- Cheese Warmer Lid
- Water Well Lift Ring
- Chip Warmer Cabinet
- Chip Warmer Lid



OPTIONAL ITEMS

- 1-2 Heavy Duty Extension Cord(s) (10-12 Gauge / 50' or Less)
- Cord Splitter Triple Tap
- Ladle
- Tortilla Chips
- Nacho Cheese (Holds #10 Can Size)
- Jalapeno Peppers
- Diced Onions
- Pitcher / Water

REQUIREMENTS

- Level Surface
- 120 Volt / 3 Amps Power Source (Cheese Warmer)
- 120 Volt / 1 Amp Power Source (Chip Warmer)

CLEAN-UP

- Unplug both units.
- Remove chips & wipe.
- Remove cheese, dispose of water & wipe.

HELPFUL HINTS

- #10 Can = 106 oz. or 48 1/4 Cup Servings
- Holds 4 lbs of Chips

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

Sample Photo / Actual Nacho Warmers Style May Vary.

OPERATION INSTRUCTIONS

1. Plug chip warmer in and turn on.
2. Load Tortilla Chips
3. Place the Lift Ring into the bottom of the warmer water well. *(Helps avoid burning bottom of can.)*
4. Pour warm water (2-3 Cups) into the Cheese Warmer.
5. Open and place #10 can of cheese into Cheese Warmer.
6. Turn Cheese Warmer switch (built into the cord) "On".
7. Adjust the heat control on the Cheese Warmer to the extreme "hot" position for quick build up of heat.
8. Stir often to avoid burning or dry well.
9. After cheese is heated, return the heat control to the desired position.