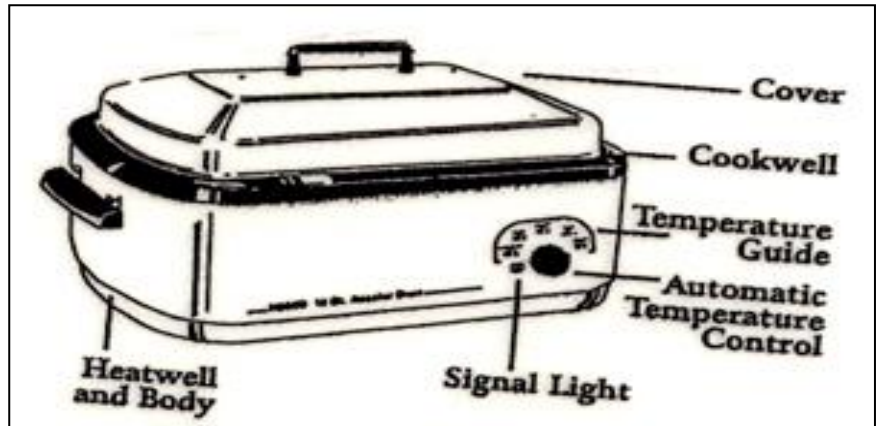




Canton Chair Rental

4850 Southway St SW Canton, OH 44706
330-477-7719 • 800-686-4331
After Hours Pager: 330-737-1227
www.cantonchairrental.com



Roasters 18 qt (12 amps)

*Pan insert (cookwell) is removable for easy clean-up in the dishwasher or sink, or for food storage in the refrigerator.

*Never place food directly in the base (heatwell). Only put it in the cookwell.

***Keep in mind, these units should be on their own 20 amp circuit. We recommend that you do not use an extension cord. Plug directly into the outlet. If you are going to use an extension cord, please make sure it is a heavy duty (at least a 12 gauge) 25' extension cord.**

* The signal light is lit to show the roaster is heating. When a desired temperature is reached, the signal light goes out. It goes off and on during cooking indicating that the temperature is automatically maintained.

*There is a temperature guide on the front of the unit for commonly roasted foods.

*When lifting lid, use hot pads and tilt it away to divert escaping steam.

Instructions:

1. Place the cookwell into the heatwell.
2. Preheating is recommended. To preheat, place the cookwell into the heatwell and cover. Be sure the temperature control is turned to lowest setting, and plug the cord into the 120 volt AC outlet. Set the temperature control to desired temperature. Preheat 20 minutes or until red light goes off. Carefully, using hot pads, add food to the cookwell.
3. Replace the cover. Always cook with the cover in place.
4. If the roaster oven has not been preheated, turn the temperature control to off. Plug the cord into a 120 volt AC outlet. Set the temperature control to the desired temperature. Fill the cookwell with food as desired.
5. Cook the food the desired amount of time. When finished, turn the temperature control to lowest setting and unplug the cord from the 120 volt outlet. Allow the roaster to cool and clean as recommended below.
6. After it has cooled, remove cover and cookwell. Wash cookwell in warm sudsy water or place in the dishwasher. Only wash cover in warm sudsy water, **DO NOT PUT IN DISHWASHER!**
7. Cooked-on food may be removed by using a non-abrasive cleaning pad and non-abrasive cleansers, such as soft scrub. **Do not use a abrasive cleanser or steel wool as the finish may scratch.** To easily remove baked-on food residue, place cookwell in heatwell, then fill cookwell with hot water. Cover and heat at 350 degrees for 30 minutes. Turn off and allow to cool completely. Wash cookwell as directed above.
8. **Never immerse the roaster oven in water.** To clean, wipe outside of roaster with a damp cloth and dry. Do not use abrasive cleaners on exterior surface.



IMPORTANT!

We can ALWAYS be reached to assist you!

If you are experiencing problems with a rental item, please call us!

During business hours: **330-477-7719** or **1-800-686-4331**

After hours, weekends, or holidays: **330-737-1227**

We want your event to run smoothly and will work to solve your problem quickly! If you fail to contact us at the time you are experiencing problems, we may not be able to adjust your invoice once an item is returned.

A NOTE ABOUT ELECTRICAL EQUIPMENT:

PLUGGING IN:

- We recommend that you plug our equipment directly into a wall outlet.
- If you **MUST** use an extension cord, please use a heavy-duty cord (at least 12 gauges). Please refer to national and local electrical codes.
- If the equipment has a three prong-grounding plug, it must be plugged into a three holed grounded receptacle.
 - **Do not use a three-to-two prong adapter**, as this could reduce safety components and increase the risk of electric shock.
 - **Do not attempt to alter the electrical plug.** Serious injury or electrocution may result.
 - **A \$10 FEE WILL BE ASSESSED IF THE EQUIPMENT'S GROUND PLUG HAS BEEN TAMPERED WITH!**

CIRCUITS AND FUSES:

- Each of our electrical rental items (especially concession equipment, coffee makers, roasters, hot boxes and fountains) should be on its own 20-amp circuit. Even though some equipment may be rated at nine or ten amps, the machine may draw more power while it is starting up.
- **REMEMBER**, overloading an outlet may blow fuses or circuits. We recommend that you locate the proper power source hours before your event starts so you are sure to not have any surprises. You may run into problems using this equipment if it is not plugged into its own dedicated outlet. If you are experiencing problems, try using a different outlet.

BEFORE YOUR EVENT:

You have rented an item that has passed our electrical testing. We are unable to determine if the facility where you are using the unit has proper power. To ensure this equipment will work correctly for your event, we recommend that you do the following several hours prior to the start of your event:

Audio/Visual Items	Plug in and test (be aware of where spare bulb is in case you have one burn out).
Beverage Fountain	Plug in and fill with water. Make sure the light turns on and that the fountain flows correctly.
Chocolate Fountain	Assemble the fountain. Plug in and melt chocolate 1-2 hours prior to the start of your event. Start the fountain to insure proper chocolate flow. Once started, leave the fountain running throughout the event.
Coffeemaker	Plug in and fill with water. Make sure the water begins to heat.
Concession Equipment	Make a test batch.
Heat Lamp	Plug in and make sure bulb heats up.
Hot Box	Plug in and heat up.
Lighted Column	Plug in and light up.
Lighted Ice Tray	Plug in and light up.
Roaster	Plug in and make sure the roaster begins to heat up.

PLEASE CALL US RIGHT AWAY IF YOU EXPERIENCE ANY PROBLEMS!

WE WILL MAKE IT RIGHT!