

The **BUFFET SERVER**

by MegaChef

**BUFFET SERVER & FOOD WARMER
WITH 4 SECTIONAL TRAYS**

MC-9003C



USER MANUAL

Thank you for purchasing our product!

Make sure you have read the manual before using this product.

Please use the appliance in accordance with the instructions.

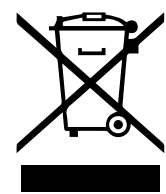
Please save these instructions.

This item is intended for household use only.

IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS.**
2. Ensure that the appliance is securely grounded with the appropriate voltage wall outlet.
3. **Do not touch hot surfaces;** use handles and knobs.
4. Do not leave the appliance unattended whilst turned on.
5. To protect against fire, electric shock, and injuries, **DO NOT IMMERSE CORD OR PLUG in water or other liquids.**
6. **Close supervision is necessary when in use by or near children.**
7. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
8. Do not operate the appliance if it has a damaged cord or plug, or after it has malfunctioned or has been damaged in any manner.
9. This appliance is meant to be used indoors only.
10. Do not let power cord hang over the edge of tables or counters, or touch hot surfaces.
11. Do not place on or near hot gas or electric burner, or in a heated oven.
12. Unplug the unit when it is not in use.
13. Do not use appliance for other than intended use.
14. Ensure the appliance is used on a stable and heat resistance surface.
15. Never place your hands over or cover the steam vents when the appliance is in operation.
16. Any meat dishes placed in the buffet server must be thoroughly cooked first. Do not place raw meat in the buffet server.
17. This appliance is not intended for use by children, or any person with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given authorization or instruction concerning the use of the appliance by a person responsible for their safety.
18. Any servicing should be performed by an authorized service representative. For more information, contact us directly at 1-800-788-7618.

DISPOSING OF YOUR UNIT



Appliances bearing the symbol shown here may not be disposed of along domestic waste. You are required to dispose of old electrical and electronic appliances separately. Please visit www.epa.gov/recycle/electronics-donation-and-recycling for access to information about the recycling of electrical items. Please arrange to take this appliance to your local Civic Amenity site for recycling once it has reached the end of its life.

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COMPONENTS



SPECIFICATIONS

220-240V ~ 50Hz
150-300W
140-165°F Max Temp
50-65°F Min Temp

OPERATING INSTRUCTIONS

NOTE: There might be a faint smell when using the buffet warmer for the first time. This smell is not unusual and will disappear after the appliance has been used.

1. Plug the buffet server and turn the control knob clockwise to the desired temperature. The indicator light will turn red to notify that the unit is on and warming up. Once the desired temperature has been reached, the indicator light will turn off.
2. Place the prepared food into each of the warming pans and adjust the temperature to the desired heat. The indicator light will cycle on and off to maintain the desired temperature. It is not recommended to keep this appliance on for more than 6-8 hours per use.
3. To turn the appliance off, turn the control knob counterclockwise all the way to the left to the very minimum temperature setting.
4. After use, unplug the appliance from the wall outlet and allow to cool thoroughly before cleaning and storing.

***** Please note that the food used in this appliance must be cooked and already warm as this unit is not designed for heating cold or frozen food.***

CARING AND MAINTENANCE

1. Always ensure the appliance is unplugged from the power outlet and has thoroughly cooled down before cleaning or storing.
2. Remove each warming pan, lids and the frame and wash them in warm soapy water. Rinse thoroughly and dry immediately.
3. Wipe clean the bottom warming tray with a soft, moist cloth and a mild detergent. Do not use any abrasive cleaning agents nor allow water to spill or seep into the frame. Never immerse the warming tray, cord or plug in water or any other liquid.
4. Re-assemble the buffet server and store in a cool, dry place.