



IN240600474V01_US

800-213V80



BUFFET SERVER

Rated voltage/frequency: AC 120V 60Hz

Rated power: 300W

Rated current: 2.5A

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

INSTRUCTION MANUAL

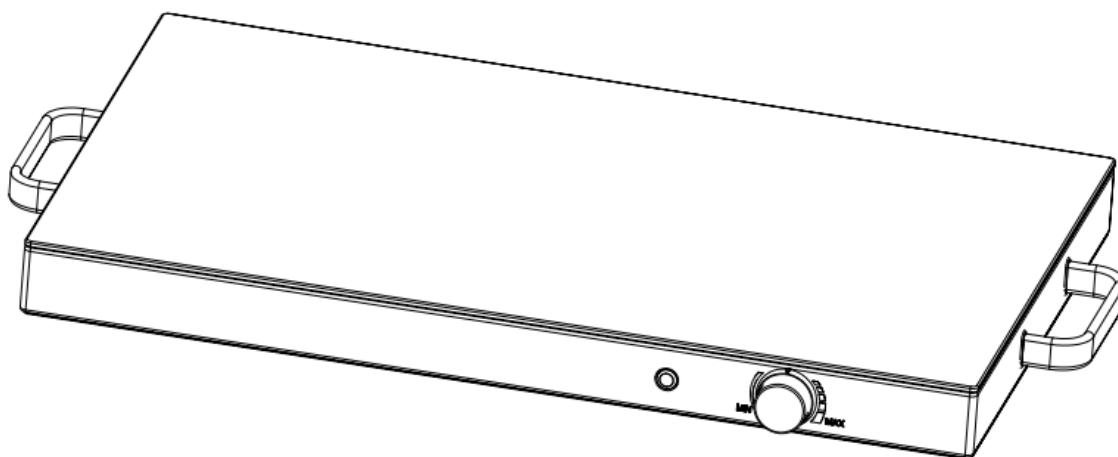
For correct usage, read these instructions carefully before use. Keep this manual safe for future reference.

GENERAL INFORMATION AND SAFETY WARNINGS

- Follow all instructions when using this appliance.
- Before cleaning and when not in use, unplug the appliance from the mains power supply.
- To prevent tripping over the power cable, do not hang it over the tabletop.
- Place the appliance on a flat and stable surface, away from warm hotplates and other sources of heat.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use by a person responsible for their safety.
- Always supervise small children to ensure they do not play with the appliance.
- Repairs to the appliance must be performed by a qualified electrician. Never try to repair the appliance by yourself.
- Never use an external timer or separate remote-control system to operate this appliance.
- Always use the original power cable supplied with the appliance.
- The voltage on the rating label must match the mains power supply.
- Damaged power cables must be replaced by a qualified professional to avoid a hazard.
- Keep the appliance and power cable away from cookers, naked flames and other sources of heat.
- Keep the power cable and plug away from water and other liquids.
- Never use the appliance outdoors.
- Your hands must be dry when touching the appliance, power cable and plug.
- Never use the appliance in humid conditions.
- If the appliance malfunctions and always before cleaning, switch off and unplug it from the mains power supply.
- Never leave the appliance unattended when in use.
- Never move the appliance while it is switched on or is still hot. Switch off and unplug the appliance, then wait for it to cool down completely before moving it.
- The steel surfaces and heating elements become extremely hot during use. Touching with bare skin can cause severe burns – use with care!
- To prevent a fire risk, the appliance needs sufficient space on all sides for heat to escape.
- Keep the appliance away from curtains and other flammable materials. Never cover the appliance.
- Do not place the appliance under wall cabinets.
- Do not use this product near plastic kitchenware.
- Ensure the appliance is the correct way up.
- Incorrect usage can cause damage.
- **WARNING:** This product is for keeping cooked food warm. It is not for cooking or reheating food – the food will not reach the correct temperature to kill bacteria.

BEFORE FIRST USE

- Read all instructions carefully and keep them for future reference.
- Remove all packaging.
- Clean all removable parts with warm, soapy water and dry thoroughly with a soft cloth.
DO NOT USE ABRASIVE CLEANERS AS THEY CAN DAMAGE PARTS.
DO NOT IMMERSE THE BUFFET WARMER IN WATER OR RUN WATER DIRECTLY ONTO THE BUFFET WARMER.
- **NOTICE:** When heated for the first time, the buffet warmer may emit slight smoke or odour. Please note that this is normal with many heating appliances and does not affect the safety of your appliance.



USING THE FOOD TRAYS:

- Place the appliance onto a flat, heat-resistant surface (table or work surface).
- Make sure the appliance is the correct way up.
- Plug the appliance into the mains power supply at the wall socket.
- The red heating indicator will light up.
- Turn the temperature control knob to the desired temperature for keeping your food hot.
- Preheat the appliance for ten minutes; the red light will turn off when the desired temperature is reached.
- Place the rectangular frame into position on the tray (take care as the tray will be hot), then position the three serving dishes.
- Place your food items into the individual serving dishes.
- Place the lids onto the serving dishes to hold in the heat and keep your food fresh.
- The indicator light will cycle on and off while maintaining the correct temperature.
Note: The serving dishes can keep food hot for long periods. It is not recommended to exceed 6-8 hours.
- Do not leave food in the serving dishes. Remove them for cleaning, so they are ready to be used again.
- Do not place the lids directly onto the warming tray's hot surface.
- Only place cooked food into this appliance. Never put cold or raw food into the warmer.
- Do not use the warmer to reheat food.

USING THE WARMING TRAY:

- To use the warming tray without the serving dishes, remove the dishes from the frame of the warming tray.
- Place the warming tray onto a flat, heat-resistant surface (table or work surface).
- Ensure the appliance is the correct way up.
- Plug the appliance into the mains power supply at the wall socket.
- The indicator light will illuminate to show the appliance is working.
- Turn the temperature control knob to the desired temperature for keeping your food hot.
- Preheat the appliance for ten minutes; the indicator light will turn off once the desired temperature is reached.
- You can place heat-resistant casserole dishes, plates or dishes of food directly onto the warming plate.
- Unplug the appliance when not in use.

NOTE: Always allow the appliance to cool down completely before cleaning.

CLEANING YOUR APPLIANCE

- When finished with the appliance, turn off, unplug and wait for it to cool down completely before cleaning.
- Once cooled down completely, remove all food and liquid from the serving dishes.
- Remove each lid and dish from the frame.
- Clean the frame, serving dishes and lids in warm, soapy water.
- Rinse with clean water and dry thoroughly with a dry cloth.
- Do not use abrasive cleaning detergents, cloths or sponges on the appliance – this could damage the stainless steel.
- To remove food and liquid, wipe the warming tray with a non-abrasive cloth or sponge.
- Do not use abrasive cleaning detergents, cloths or sponges on the appliance – they could damage the stainless steel.

If you have any questions, please contact our customer care center.
Our contact details are below:



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