

CHEFMAN®

RJ22-SS-B

BUFFET SERVER + WARMING TRAY



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

Congratulations on your purchase!

Every Chefman product is manufactured to the highest standards of performance and safety. We are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touchpoint in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to Chefman products being dependable and affordable, they're built with intuitive features to enhance the kitchen experience so home cooks can become home chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's one-year warranty, as well as, outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in this user guide, please feel free to call or email customer service for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Call Chefman Customer Service at (888) 315-6553 or email customerservice@chefman.com for help with questions or to receive technical assistance. We're available Monday through Friday 9 a.m. to 5 p.m. EST.



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

INTRODUCTION

We love food, and we believe that no good meal should go unenjoyed simply because it got cold. That's where the Chefman Buffet Server + Warming Tray comes in. Perfect for family-style meals and holiday feasts, this warmer easily fits multiple dishes on its wide 14"x14" stainless-steel surface and keeps food warm for up to 72 hours straight.

Sit back, relax and enjoy your meal. "Eat before it gets cold!" no longer applies here.



FUN FACTS

- One of the earliest origins of this appliance was a food warmer invented by Samuel Clarke in England and was patented from 1888-1920.
- We most often associate the word "buffet" with all-you-can-eat style meals, but the word's 19th Century French origin refers to a sideboard. This type of table was commonly found in dining rooms and was used to display and serve elaborate dishes.

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

FOR HOUSEHOLD USE ONLY.

WARNING: When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. Read all instructions.
2. Save this User Guide.
3. Do NOT use outdoors or for commercial purposes.
4. Do NOT use the Buffet Warmer + Serving Tray for anything other than its intended use.
5. Do NOT touch hot surfaces of the Buffet Server + Warming Tray, warming pans or the warming pans frame. Use the cool-touch handles and oven mitts or potholders when operating.
6. To protect against electrical shock do NOT immerse the Buffet Server + Warming Tray or its power cord in water or any other liquid.
7. Close supervision is necessary when any appliance is used by or near children.
8. Do NOT operate the Buffet Server + Warming Tray if it has a damaged power cord, or if the appliance malfunctions or has been damaged in any way. Contact Chefman Customer Service at 1-(888)-315-6553 or customerservice@chefman.com.
9. Do NOT let the power cord touch hot surfaces or hang over the edge of a countertop or table.
10. When using an extension cord, always attach the plug to the Buffet Server + Warming Tray first, and then plug the cord into the wall outlet. To disconnect, turn the warmer off and then remove the plug from the wall outlet.
11. Do NOT place on or near a hot gas or electric burner, or in a heated oven.
12. Do NOT move appliance while in use.
13. Do NOT warm food on broken warming surface. If the surface of the Buffet Server + Warming Tray should break or crack, cleaning solutions and spillover may penetrate the broken surface and create a risk of electric shock.
14. Do NOT put aluminum foil, plastic wrap or plastic utensils on the heated surface of the Buffet Server + Warming Tray.
15. Clean the warming surface with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. **Warning:** Some cleaners can produce noxious fumes if applied to a hot surface.
16. Unplug the Buffet Server + Warming Tray from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.

SAVE THESE INSTRUCTIONS.

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

WARNING: This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

POWER CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please return it to an authorized service representative or contact Chefman Customer Service for assistance.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

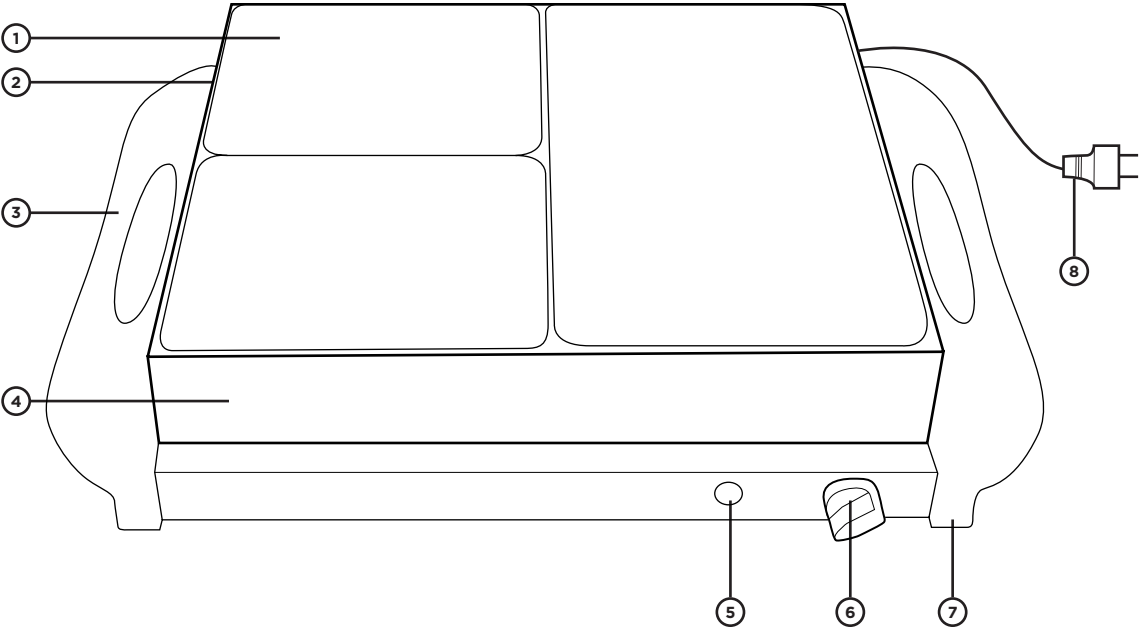
DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

California Proposition 65:
(Applicable for California Residents only)

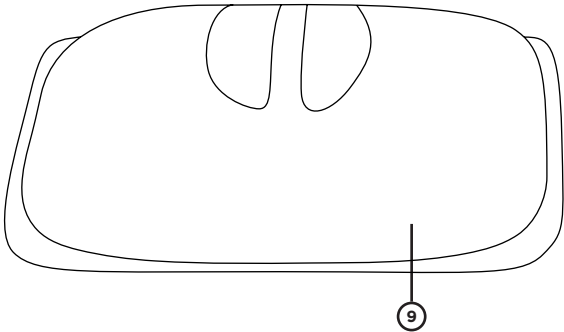


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov

FEATURES



- 1. Warming Pans (3, Removable, Stainless Steel)
- 2. Warming Pans Frame
- 3. Cool-Touch Handles
- 4. Stainless-Steel Surface
- 5. Power Indicator Light
- 6. Temperature Control Dial
- 7. Non-Skid Feet
- 8. Power Cord
- 9. Lids (3)



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and stickers from the Buffet Server + Warming Tray. Make sure all parts are included before tossing out packaging.
2. Gently wipe down stainless-steel surface with a damp cloth or paper towel. Do NOT use abrasive cleaning agents or scouring pads.
3. Clean warming pans and lids before first use. The pans and lids may be washed with warm, soapy water and a soft sponge. They are also top-rack dishwasher-safe.
4. Never immerse the Buffet Server + Warming Tray, its power cord or plug in water or any other liquid. The Buffet Server + Warming Tray is NOT dishwasher safe.
5. Dry thoroughly.
6. Read all instructions and follow them carefully.

HOW TO USE

1. Place the Buffet Server + Warming Tray on a flat, sturdy, heat-resistant surface. Ensure it is at least eight inches away from all objects, other appliances and sources of liquid.
2. Plug in the Buffet Server + Warming Tray. Use the temperature control dial to select a temperature. (The Buffet Server + Warming Tray's temperature ranges from 140°F-185°F). Once the desired temperature is selected, the power indicator light will illuminate.
 - Foods with little to no liquid should be kept on a lower temperature setting and stirred periodically.
 - Foods that are liquid-based need to be kept at a simmer and are best at a higher temperature setting.
3. The Buffet Server + Warming Tray will click once, and the power indicator light will go off when the Buffet Server + Warming Tray has reached the selected temperature. The light will then cycle on and off based on temperature.
4. Once the Buffet Server + Warming Tray is warm, place the warming pan frame on the stainless-steel surface for stability. Place the warming pans inside the frame. Other heat-resistant pots, pans and some tempered glassware may also be used.

NOTE: While pans may be used on the surface without the frame, the frame is recommended to help secure the pans and allow for serving.

IMPORTANT FOOD SAFETY NOTE: The Buffet Server + Warming Tray is only intended to keep already-cooked food warm. It is NOT designed to cook, reheat or defrost food.

5. Keep food warm for desired amount of time up to 72 hours. Never leave the Buffet Server + Warming Tray unattended while in use.

Tip A: To ensure food stays moist, keep covered when not serving.

Tip B: To evenly warm and lock moisture into cream and sauce dishes, place a heat-safe pan of already-hot water onto the Warming Tray with these smaller dishes within it and cover.

NOTE: The Buffet Server + Warming Tray is NOT designed to keep very large, deep pots full of food or liquid warm.

OPERATING INSTRUCTIONS

Warning: Do NOT put aluminum foil, plastic wrap or plastic utensils on the heated surface of the Buffet Server + Warming Tray.

- 6. Use protective oven mitts to remove warming pans and other dishware from the Buffet Server + Warming Tray.
- 7. When done, turn the temperature control dial all the way to the left to turn off.
- 8. Unplug the Buffet Server + Warming Tray and let cool before cleaning and storing.

CLEANING AND MAINTENANCE

- 1. Wash the pans, lids and frame in warm, soapy water using a soft sponge. The pans and lids are top-rack dishwasher safe.
- 2. The Buffet Server + Warming Tray is NOT dishwasher safe. Gently wipe down the surface of the Buffet Server + Warming Tray with a mild soap and damp cloth or paper towel. Do NOT use abrasive cleaning agents or scouring pads or allow water to seep into the frame. Never immerse the Buffet Server + Warming Tray, its power cord or plug in water or any other liquid.
- 3. Dry thoroughly.
- 4. Store in a cool, dry place.

FAQ

- 1. Can raw food be cooked on the Buffet Server + Warming Tray?
 - No, the Buffet Server + Warming Tray is NOT a cooking appliance. It is designed to keep already-cooked food warm.
- 2. Can leftovers be reheated or defrosted on the Buffet Server + Warming Tray?
 - No, the Buffet Server + Warming Tray is NOT designed to reheat food, only to warm already-cooked hot food.
- 3. Can I put plastic containers on the Buffet Server + Warming Tray?
 - No, you can only put heat-resistant containers, pots and pans on the Buffet Server + Warming Tray. Things like ceramic casserole dishes, metal cookware and some glass containers are acceptable. Most Pyrex is ok to use on the Warmer but be sure to check that it's heat-resistant before using.
- 4. Can aluminum foil, plastic wrap or plastic utensils be placed on the Buffet Server + Warming Tray?
 - No.
- 5. How much food can the warming pans hold?
 - The Buffet Server + Warming Tray comes with one 2.5L and two 1.2L scratch-resistant warming pans with lids. These pans and their lids are dishwasher safe.
- 6. What is the max capacity that the Buffet Server + Warming Tray can hold?
 - The max capacity is 5qt.
- 7. Can I use the Buffet Server + Warming Tray on any surface?
 - Yes, it is safe to use on countertop and table surfaces. Do NOT use on top of an electric stovetop, or any other stovetop surface.
- 8. Why does the power indicator light turn off during use?
 - The Buffet Server + Warming Tray will cycle on and off to maintain the desired temperature. The Buffet Server + Warming Tray will click once, and the light will turn off when the warmer has reached the desired temperature. It will light back up when the heating element turns back on.
- 9. Is it safe to use warming pans in the oven?
 - Yes, the warming pans are safe to use in the oven. The lids are NOT oven-safe. Once warming pans are removed from the oven, wait five minutes before placing them on the pans.
- 10. Is it safe to use the warming pans in the microwave?
 - The pans are NOT safe for microwave use.

NOTES

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TERMS & CONDITIONS

Limited Warranty

CHEFMAN® warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN®, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN® Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 200 Performance Drive, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

WARRANTY



BUFFET SERVER + WARMING TRAY

CHEFMAN®

All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____

Phone: _____ Email: (if applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

RJ Brands
200 Performance Drive
Suite 207
Mahwah, NJ
07495

BUFFET SERVER +
WARMING TRAY

MODEL:
RJ22-SS-B

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST
1-YEAR LIMITED WARRANTY

CHEFMAN®



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