

# Buffet Server

## Instruction Manual



### Imported and Distributed by

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**Model HD9005A**

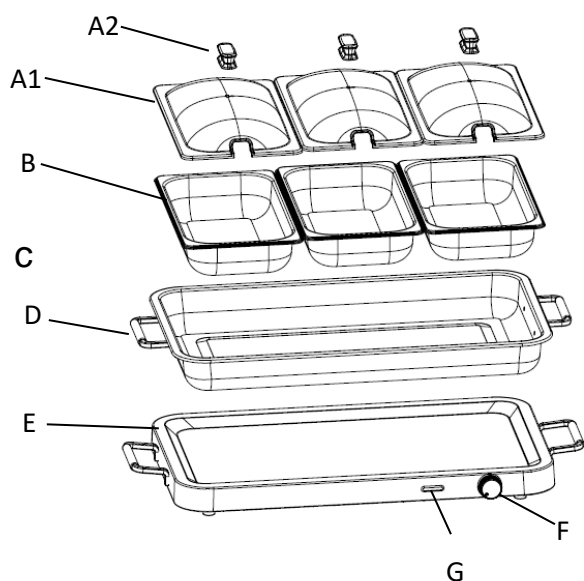
**For correct usage, please read these instructions carefully before use and keep in a safe place for future reference.**

### **General Information and Safety Warnings**

- Use this appliance only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a warm hotplate or other source 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.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- This appliance must never be operated via an external timer or separate remote-control system.
- Always use the original power cable supplied with the appliance.
- Make sure that the voltage on the rating label matches the mains power supply.
- When the appliance is not in use, unplug it from the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Never use the appliance in humid rooms.
- 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 when it is switched on or is still hot. Switch off and wait until it has cooled down before you move it.
- The top stainless steel surfaces and the heating elements become extremely hot and can cause severe burns. Use with care!
- To prevent the risk of fire, the appliance needs space to allow heat to escape. Make sure that the appliance has sufficient space around it and does not come into contact with flammable materials. The appliance must not be covered.
- DO NOT place this product under or near curtains or other flammable soft furnishings.
- DO NOT position and use this product under wall cabinets.
- DO NOT use this product near plastic kitchenware.
- Always ensure that you have the buffet warmer the correct way up.
- Incorrect usage may cause damage to the work surface.

#### DESCRIPTION OF PARTS:



- A1: Clear Dome Lids with Slots (3pcs)
- A2: Lid Knobs (3pcs)
- B: 2.5L Serving Trays (3pcs)
- C: 8L Warming Pan (1pcs)
- D: Handles of warming pan with Silicone Grips (2pcs)
- E: Warming Tray
- F: Temperature Knob
- G: Heat / Power Indicator Light

\*BAKING PAN IS OVEN SAFE UP TO 180C\*

**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 the warming tray to cook or defrost food. Do not place the clear dome lids directly onto the warming tray during operation.**
- **Use caution when serving items on the warming tray as the surface of the warming tray will be very hot.**

**DO NOT USE ABRASIVE CLEANERS AS THEY CAN DAMAGE PARTS.**

**DO NOT IMMERSE THE BUFFET WARMER IN WATER OR RUN WATER DIRECTLY ONTO BUFFET WARMER.**

**HOW TO USE:**

1. Assemble the buffet server by placing all of the serving trays into the baking pan, and then placing the baking pan on top of the warming tray.
2. Place your buffet server atop a flat, stable, heat resistant surface.
3. Place your pre-cooked food items into each serving tray as desired.
4. With the temperature knob set to the “OFF” position, plug the power cord into a standard electrical outlet.
5. When the unit is plugged into the electrical outlet, the green “Power” indicator light illuminates; when a temperature setting is selected, the red “Heat” indicator light will come on. The red “Heat” indicator light will shut off when the desired temperature setting has been reached. **THIS DOES NOT MEAN THE APPLIANCE IS OFF AND THE BUFFET SERVER WILL STILL BE HOT.**
6. Place the Clear Dome Lids over your food when serving; these come with slots so you can leave utensils for serving in the trays without having to leave food uncovered.
7. Adjust the temperature setting knob to the desired temperature. Temperature can also be adjusted when necessary.
8. Once you are done using the Buffet Server, turn the temperature setting to the “OFF” position.
9. Unplug the power cord from the electrical outlet.
10. Remove any remaining food from the buffet containers.
11. Let the appliance completely cool down then disassemble, clean and thoroughly dry all parts before storing or assembling again for use.

**USING THE WARMING TRAY:**

1. Remove the Baking Pan, the 3 serving trays, and the lids.
2. Clean and thoroughly dry the surface of the warming tray before operating.
3. Place precooked food items on the warming tray.
4. Set the temperature setting to the "OFF" position and plug the appliance into a standard electrical outlet.
5. Set the temperature control to desired temperature
6. DO NOT LEAVE FOOD ON THE WARMING TRAY FOR MORE THAN 3 HOURS.
7. Once you are done using the Warming Tray, turn the temperature setting to the "OFF" position and unplug the power cord from the outlet.
8. Remove any remaining food items from the Warming Tray.
9. Let the tray cool down thoroughly. Then, clean and thoroughly dry before storing or using again.

**USING THE BAKING PAN WITH THE WARMING TRAY:**

1. Make sure the baking pan and the warming tray are clean and thoroughly dry. Place the baking pan on top of the warming tray.
2. Add your precooked food items to the baking pan.
3. With the temperature setting in the "OFF" position, plug the appliance into a standard electrical outlet.
4. Set the temperature control knob to desired temperature. Once you are done using the buffet server, turn the temperature setting to the "OFF" position and unplug from the outlet.
5. Remove any remaining food from the baking pan.
6. Let the warming tray and baking pan cool down thoroughly. Then, clean and thoroughly dry them before storing or using.

**HELPFUL TIPS**

- It is important to maintain all warm or hot foods at a minimum of 60C over an extended period of time to prevent any food borne illness.
- Use a food thermometer to regularly monitor the temperature of the food and adjust it when necessary to maintain them at a minimum of 60C.
- All foods have different consistencies so depending on what you are serving you may have to adjust the temperature on the buffet server lower or higher to maintain them at a minimum temperature of 60C.

- Temperatures may fluctuate as the food is being served and the contents of the large pan and / or buffet trays are emptied.
- You may adjust the temperature accordingly to avoid over or under heating the prepared food.
- All foods have different consistencies and may require a lower or higher setting to keep the food warm.
- ONLY THE BAKING PAN IS OVEN SAFE AND UP TO 180C.
- You can also use water inside of the large pan when using the buffet trays to distribute the heat more evenly without creating hot spots in the buffet trays. This is especially effective when serving sauces or creamy dishes.
- THE SILICONE GRIPS ON THE HANDLES ARE OVEN SAFE ONLY UP TO 180C.
- Always operate the appliance over a flat, stable, heat-resistant surface.
- Extended use of the buffet server over long periods of time at high temperatures may cause discoloration of the buffet trays and scorching may occur on the warming tray.

#### **HOW TO CLEAN:**

- NEVER IMMERSE THE WARMING TRAY OR THE ELECTRICAL CORD IN WATER OR ANY OTHER LIQUID!
- DO NOT USE ANY ABRASIVE SOAPS, DETERGENTS, OR CLEANING MATERIALS TO CLEAN THIS APPLIANCE
- ALWAYS MAKE SURE THE APPLIANCE IS OFF, UNPLUGGED FROM THE ELECTRICAL OUTLET, AND COMPLETELY COOL BEFORE CLEANING.
- Wash the clear dome lids, serving trays, and baking pan with warm soapy water.
- Only the serving trays are dishwasher safe.
- DRY ALL PARTS THOROUGHLY BEFORE STORING OR USING AGAIN.