

# OVENTE®

ELECTRIC 3-TRAY  
**BUFFET  
SERVER**  
WITH WARMING TRAY  
FW173 SERIES



*Before using, please read the instruction manual and keep it for future use.*

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**BUFFET  
SERVER**

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FWI73 SERIES



# ELECTRIC 3-TRAY BUFFET SERVER WITH WARMING TRAY

FW173 SERIES

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent risk of fire, electric shock, burns, or other injuries and damages.

- ❗ Before connecting the buffet server, check to see whether the voltage indicated at the bottom corresponds to the local mains voltage.
- ❗ DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If the mains cord is damaged, contact Customer Service at **1-855-926-2626** immediately.
- ❗ To protect against electrical hazards, DO NOT immerse the cord, plugs, or the appliance itself in water or other liquid.
- ❗ Do not let any water or other liquid enter the appliance to prevent electric shock.
- ❗ DO NOT let the cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- ❗ Regularly check the cord to see whether it is in a safe condition.
- ❗ To avoid circuit overload, do not operate another high-voltage appliance on the same circuit.
- ❗ Turn the switch off before connecting or disconnecting the plug from the power outlet.
- ❗ Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- ❗ Do not plug in the buffet server or operate the controls with wet hands.
- ❗ Do not place the buffet server on or near combustible materials, hot gas, electric burner, or in a heated oven.
- ❗ Buffet server should always be used on a dry, level, and heat-resistant surface.
- ❗ Do not touch hot surfaces while the buffet server is operating as it can become very hot. Use handles and knobs.
- ❗ Close supervision is necessary when the buffet server is used near children.



# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent risk of fire, electric shock, burns, or other injuries and damages.

- ⚠ This buffet server is not intended to be used by persons (including children) with reduced physical, sensory and mental capabilities. This buffet server is not for persons with a lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the buffet server by a person responsible for their safety.
- ⚠ Do not use containers with plastic, paper, or other non-heat-resistant materials, as they can melt when touching the hot surface of the tray.
- ⚠ Do not put food directly on the tray.
- ⚠ Do not use the top of the tray as a chopping board.
- ⚠ The tray is very hot; touching it may cause burns and injuries. Move the warming tray only when it's empty. Do not pick up the warming tray with a dish on top.
- ⚠ Only the serving pans are dishwasher safe. Do not place the lids, frame, or warming tray in the dishwasher.
- ⚠ Do not use attachments not recommended by manufacturer.
- ⚠ DO NOT leave the buffet server unattended while in use.
- ⚠ DO NOT move the buffet server when it is still hot.
- ⚠ The buffet server is not intended to be operated with an external timer or separate remote-control system.
- ⚠ This buffet server is for normal household use only. Do not use outdoors or for purposes other than intended use.
- ⚠ CAUTION: This buffet server generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the parts while in use or during cooling.

# PARTS & FEATURES

## **TRANSPARENT DOMED LIDS**

Locks in heat and moisture

## **STAINLESS-STEEL SERVING PANS**

3 x 1.5 qt. pans for serving hot food at any festive meal or party

## **HEAVY-DUTY STAINLESS STEEL**

Tray and pans will not bend or warp even at extremely high temperatures

## **COOL-TOUCH HANDLES**

Stay comfortable to touch to prevent burns

## **200-WATT WARMING TRAY**

Heats food without draining moisture or burning the underside of the tray

## **LED INDICATOR LIGHT**

Illuminates when turned on and goes off once it reaches the desired temperature

## **TEMPERATURE KNOB**

Choose your desired heat setting





# USING THE BUFFET SERVER

- ⚠ Note: During the first few uses, a slight odor may be noticeable. This is due to manufacturing residue burning away.
- ⚠ NOTE: Wash the warming pans before using.
- 1 Place the warming tray on a dry, stable, and heat-resistant surface.
- 2 Plug in the buffet server.
- 3 Place the food in warming pans and set the desired warming level. The power indicator light will illuminate to indicate that the buffet server is switched on, and goes off when the buffet server has reached the desired level.
- 4 After use, remove the food from the warming pans.
- 5 Turn the switch off, unplug the buffet server from the outlet, and let it cool down before cleaning or storing.



# USING THE STAND-ALONE WARMING TRAY

- ⚠ NOTE: You can use the warming tray without the warming pans.
- 1 Place the warming tray on a dry, stable, and heat-resistant surface.
- 2 Plug the warming tray into an outlet.
- 3 Set the desired warming temperature. The power indicator light illuminates when the warming tray is switched on. Let the tray warm-up for about 10 minutes.
- 4 Place the food in a heat-resistant dish, such as heat-resistant glass, ceramic, or metal. Place the heat-resistant dish on the tray to warm the food.



# USING THE BUFFET SERVER

- ⑤ After use, turn the switch off, unplug from the outlet, and let it cool down before cleaning or storing.
- ⚠ **WARNING:** Do not use containers with plastic, paper, or other non-heat-resistant materials, as they can melt when touching the hot surface of the tray.
- ⚠ **WARNING:** The tray is very hot; touching it may cause burns and injuries. Move the warming tray only when it's empty. Do not pick up the warming tray with a dish on top.
- ⚠ **NOTE:** Do not use the top of the tray as a chopping board.



## BUFFET SERVER TIPS

- The buffet server includes 3 stainless steel serving pans (3 x 1.5 qt. pans).
- The stainless-steel warming tray can also be used separately.
- The warming tray is intended only to keep food warm. It is not intended to heat cold or frozen food.
- Do not use containers with plastic, paper, or other non-heat-resistant materials, as they melt when touching the hot surface of the tray. Use only heat-resistant dishes, such as heat-resistant glass, ceramic, or metal.



# CARE & MAINTENANCE

- Before cleaning, make sure that the buffet server is unplugged and has completely cooled.
- Remove the serving pans, lids, and frame. Wash them with hot, soapy water and dry thoroughly. Only the serving pans can be placed in the dishwasher.
- Do not put the lids, frame, or warming tray in the dishwasher.
- To safely clean the warming tray, use a soft, humid cloth and a mild detergent to wipe the tray. Do not use scouring pads. Do not put in the dishwasher, and make sure that water does not enter the warming tray.
- Assemble the buffet server and store in a cool, dry place.

## STORAGE

- Let the buffet server cool down before storing.
- Always store the buffet server in a cool, dry place.
- Do not put heavy objects on top of the buffet server, as they may cause damage.
- Store the cord in a clean, dry place, away from any metal objects. Before use, make sure that no foreign objects like aluminum foil are stuck on the plug's peg, as they may cause a short circuit.



# ELECTRICAL REQUIREMENTS

Voltage: 120V

Hertz: 60Hz

Wattage: 200W

# OVENTE®

ELECTRIC 3-TRAY

# BUFFET SERVER

WITH WARMING TRAY

FW173 SERIES





# OVENTE WARRANTY

## LIMITED ONE (1) YEAR WARRANTY

At Ovente, we aim to make your life easier by producing top-quality housewares, designed with you in mind. We have pledged to uphold all our offerings to the highest standards, and we back all our buffet servers with a one-(1) year warranty from the date of purchase from an authorized retailer. This warranty covers defects in workmanship and materials. It does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fees may apply.

## LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

For product support email [support@ovente.com](mailto:support@ovente.com) or call **1-855-926-2626**.

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**OVENTE®**

*Defining Housewares*