

FOOD WARMER & BUFFET SERVER USER MANUAL



PKBFWM33

Important Safety Instructions

When using your NutriChef Buffet Warmer, basic safety precautions should always be followed:

- Read all instructions.
- Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not immerse the appliance in water or any other liquids.
- It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
- Close supervision is required when using this appliance near children.
- Never leave the appliance within reach of children.
- Repairs to electrical appliances should only be performed by a qualified electrician. Improper repairs may place the user at serious risk.
- This appliance is intended for household use only and should not be used for commercial purposes.
- Do not operate the appliance with a damaged plug or cord, after a malfunction, or after being dropped or damaged in any way.
- Do not use the appliance for anything other than its intended use.
- Do not touch hot surfaces, use handle or knobs to handle.
- Never place your hand over the steam vents or cover when the appliance is in operation.
- Ensure the appliance is used on a stable, heat resistant surface.
- Any meat dishes placed in the buffet server must be thoroughly cooked first. Do not place raw meat in the buffet server.
- 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 of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments

How to Use the Buffet Warmer

Note: There will be a faint smell when using the buffet warmer for the first time, but this is quite normal and will fade with use.

WARNING: this appliance will get hot during use, please exercise extreme caution.

- Plug the buffet server into the mains power supply and switch On if switchable. The indicator light will illuminated red and will turn Off when the desired temperature is reached.
- 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 whilst maintaining the correct temperature. It is not recommended to keep this appliance On for more than 6-8 hours at any one time.
- After use, unplug the appliance from the mains power supply and allow to cool thoroughly

How to Use without Warming Pans and Frame

- Place the warming tray on a stable, heat resistant surface.
- Plug the appliance into the mains power supply and switch On if switchable.
- The indicator light will illuminated red ad will turn Off when the desired temperature is reached.
- Pre-heat the appliance for 10 minutes.
- Food warmed on the tray must be pre-cooked and already hot as this appliance is not designed for heating from cold or frozen.
- When you have finished using the appliance, unplug from the mains power supply and allow it to cool for approximately 90 minutes before storing.

Cleaning and Maintenance

- Caution: Always ensure the appliance is unplugged from the mains power supply and has thoroughly cooled before cleaning or storing.
- Remove each warming pan, the lid and the frame and wash in warm, soapy water Rinse well and dry thoroughly.
- Wash the warming tray in a mild detergent with a soft, moist cloth, do not use any abrasive cleaning agents or allow water to spill or seep into the frame. Never immerse the warming, tray cord or plug in water or any other liquid.
- Re-assemble the buffet server and store in a cool, dry place.