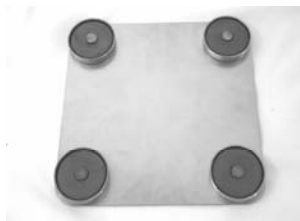


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PARTS



Part A
Burner Body



Part B
Top Plate



Part C
Controller

GENERAL INFORMATION AND CAUTIONS

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING YOUR BUFFET BURNER. Keep these instructions available for reference for first-time users.

- Buffet Burners are intended to be used with full sized Chafing Dishes only.
- When in operation, always ensure that a sufficient amount of water is in the water pan. **NEVER USE BUFFET BURNER WITHOUT WATER IN THE WATER PAN.**
- When the Controller is turned on, the light turns on. When the burner has reached the temperature set on the Controller, the light will turn off. The light will then cycle on and off while maintaining set temperature.
- Allow 15 minutes (on HIGH) to pre-heat Chafing Dish to desired temperature, then adjust dial to desired standing temperature.
- **Risk Of Burns:** Buffet Burners become extremely hot when in use. Never handle either the Burner Body (Part A) or the Top Plate (Part B) unless they are completely cooled.
- **Risk of Shock:** Never immerse the Burner Body (Part A) or the Controller (Part C) in water or other liquids.
- Buffet Burners operate on 120 volts/580 watt/4.6 amps. Run a maximum of four Buffet Burners on a 20 amp extension cord or a maximum of three Buffet Burners on a 15 amp power strip.
- Buffet Burners are manufactured with strong magnets. **Never attach Burner Body (Part A) directly to Top Plate (Part B).** For storage/transportation purposes, turn Top Plate upside down or keep parts separate.
- Do not drop any part of the Buffet Burner. Unit will not function properly if magnets are broken.
- If any part of the Buffet Burner is in disrepair, discontinue use immediately.

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OPERATION AND USE – ATTACHING BUFFET BURNER



STEP 1 – Figure 1

STEP 1 – Place Top Plate (Part B) with magnets facing down at desired location inside of water pan. See Figure 1.



STEP 2 – Figure 2

STEP 2 – Make sure that the cord is facing in desired direction. Position Burner Body (Part A) under the water pan lining up the magnets with the Top Plate. Allow magnets to match up to the Top Plate, securely attaching the Buffet Burner to the water pan. See Figure 2.

STEP 3 - IMPORTANT: Be sure to fill with enough water (hot or cold) to cover Top Plate.

!!NEVER USE BUFFET BURNERS WITHOUT WATER IN THE WATER PAN!!

STEP 4 – Plug the Buffet Burner into electrical outlet or cord.

STEP 5 – Turn the dial on the controller to the desired temperature.

INSTRUCTIONS FOR USE – Page 3 of 3

OPERATION AND USE – REMOVING BUFFET BURNER

!! IMPORTANT !!



STEP 1 – Turn controller to the OFF position.

!! IMPORTANT !!



STEP 2 – Unplug the Buffet Burner.

!! IMPORTANT !!



STEP 3 – Allow Part A and B of the Buffet Burner to cool completely.

!! IMPORTANT !!



STEP 4 – Allow the water in the water pan to cool completely.



STEP 5 – Figure 3



STEP 5 – Place one hand under the Burner Body in order to support the unit. Using the other hand, firmly lift up on one side of the Top Plate, breaking the attraction of the magnets. (See Figure 3.)

STORAGE AND TRANSPORTATION

Buffet Burners are manufactured with strong magnets. **Never attach Burner Body (Part A) directly to Top Plate (Part B).** For storage/transportation purposes, turn Top Plate upside down or keep parts separate.

WARRANTY

Buffet Burners come with a limited 1 year warranty against factory defects or workmanship.

NOTE: Warranty does not cover misuse of the Buffet Burner.

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE BUFFET BURNER.