

Buffet Food Warmer

stylish stainless steel housing



Bellini

BTBFS225

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

For Your Safety

Read all instructions carefully, even if you are familiar with the appliance.

- To protect against the risk of electric shock, DO NOT IMMERSE any part of this appliance in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- Never leave an appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the cord. Never carry the appliance by the cord.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- The use of attachments or accessories not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Operate on a dry, level surface. Operating on sinks, draining boards or uneven surfaces must be avoided.
- Do not touch hot surfaces while the appliance is in use. Severe burns may result from misuse.

- Do not use any appliance for anything other than its intended use. This product is intended for household use only.
- Do not use this appliance with an extension lead.
- Caution should be taken when handling this appliance as some surfaces will become very hot during and immediately after cooking.
- Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Allow to cool before cleaning.
- Do not use outdoors.
- Store the unit indoors in a dry location.
- Do not attempt to repair or disassemble the appliance. There are no user-serviceable parts.
- Do not operate underneath or near flammable materials, such as curtains or drapes or any other combustible material.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.

Compulsory Warning

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

Features of Your Buffet Food Warmer



Getting to Know Your Buffet Food Warmer

Congratulations on the purchase of your new Bellini Buffet Food Warmer.

Before using your new Buffet Food Warmer, it is most important that you read and follow the instructions in this use & care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

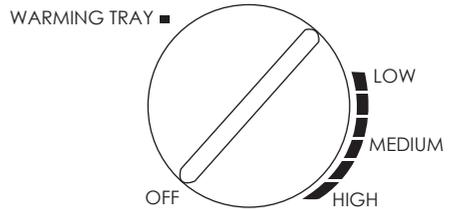
Before First Use

- Read the following instructions carefully and ensure you take the time to familiarize yourself with the product.
- Remove all packing materials from the inside and outside of the appliance.

Note: Wash the dishes, lids in hot soapy water. Do not use an abrasive detergent.

Begin Using Your Buffet Food Warmer

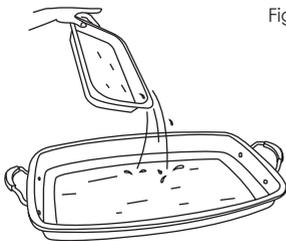
1. With the temperature control setting in the "OFF" position, plug the buffet server into a grounded electrical outlet. The Power green indicator light will illuminate.
2. Switch on the temperature control dial, the yellow heat indicator light will turn on. The heat indicator light will turn off when the desired temperature setting is reached. The heat indicator light will cycle on and off through out the cooking process, indicating that the correct temperature is being maintained.
3. Place pre-heated food into the large pan or each buffet pans as desired. This is not intended to defrost or cook food.
4. Adjust the temperature control knob to the desired temperature.



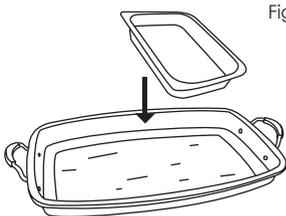
5. Once you are through using the Buffet Server, turn the dial to the "OFF" position.
6. Remove the plug from the wall outlet
7. Let the appliance completely cool down before removal and cleaning of the large pan and / or the buffet trays.
8. Remove any remaining food from the buffet containers.

Using the Buffet Food Warmer as a Bain - marie

1. With the temperature setting in the "OFF" position, plug the appliance into a grounded outlet.
2. Clean and dry all surfaces thoroughly before use. See Care & Cleaning Instructions in this manual.
3. Set the temperature control to Medium or High setting.
4. Fill one buffet pan with water (2 liters) into large pan. (see below fig.1)



5. Place the cooked food in the buffet pans, then place buffet pans into position on the large pan. (see below fig.2)



6. Once you are through using the Buffet Server, turn the temperature setting to the "OFF" position and unplug from the outlet.
7. Let the appliance and the hot water in the Bain -marie completely cool down before attempting to clean the unit or.

Warning: Do not touch hot surfaces while the appliance is in use. Take extreme care when opening lids, steam will be emitted, this can cause severe burns, oven proof gloves must be used.

Warning: Hot water can burn, take extreme care at all times.

Using the Buffet Food Warmer Only

1. With the temperature setting in the "OFF" position, plug the appliance into a grounded outlet.
2. Do not use the large pan and buffet pans.
3. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
4. Set the temperature control to "Warming Tray".
5. Place food on the Buffet Server to keep warm. This is not intended to defrost or cook food.
6. Food should be left on the Buffet Server for less time than when the large pan and / or buffet pans are used as it is not covered. Recommended time is 2-3 hours.
7. Once you are through using the Buffet Server, turn the temperature setting to the "OFF" position and unplug from the outlet.
8. Let the appliance completely cool down before cleaning and storage.

NOTE: Do not place clear dome lids on Buffet Server surface.

Using the Buffet Food Warmer with large Pan

1. With the temperature setting in the "OFF" position, plug the appliance into a grounded outlet.
2. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
3. The large pan is oven safe so you can take your dish directly from the oven to the Buffet Server.
4. Set the temperature control knob to the desired temperature.
5. Once you are through using the Buffet Server, turn the temperature setting to the "OFF" position and unplug from the outlet.
6. Let the appliance completely cool down before cleaning and storage.

NOTE: Always use oven mitts when removing large pan from the oven, as handles will be hot.

NOTE: When placing food directly on the Buffet Server only use the Warming Tray Setting.

NOTE: The Low-Medium-High settings are for use with the large pan and/ or buffet pans. The surface temperature of the Buffet Server will be much hotter than the above temperature ranges in order to transfer heat from the Buffet Server to the large pan and / or buffet trays.

NOTE: Silicone handles are oven safe up to 175°C.

NOTE: Extended use over long periods of time at high temperatures may cause discoloration of the buffet pans and scorching may occur on the Buffet Server.

Helpful Tips

1. All foods have different consistencies so depending on what you are serving you may have to adjust the temperature lower or higher to maintain a proper temperature.
2. You may adjust the temperature accordingly to avoid over or under heating the prepared food.
3. The buffet pans and the large pan are oven safe. The lids are not oven safe.
4. When serving warm or hot foods you can warm the buffet pans in the oven prior to putting food inside to help keep the temperatures higher during initial serving.
5. You can also use water inside of the large pan when using the buffet pans to distribute the heat more evenly without creating hot spots in the buffet pans. This is especially effective when serving sauces or creamy dishes.

Care and Cleaning

1. The temperature setting should be in the "OFF" position and never plugged into the outlet while cleaning.
2. The unit should be completely cool before cleaning.
3. Wash the lids with warm soapy water using a sponge or dishcloth. Rinse and dry thoroughly to remove soap residue
4. The large pan and buffet pans are dishwasher safe.
5. Wipe the buffet server base clean with a damp cloth and dry thoroughly.

Note: Do not immerse the buffet sever base in water at any time. Do not use abrasive cleaners or scouring pads.

Notes

Warranty

The benefits conferred by this warranty are in addition to the consumers guarantees and other rights and remedies in respect of the product which the consumer has under the Australian Consumer law.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following conditions.

This product is warranted for a period of 1 year from the date of purchase for all parts defective in workmanship or materials. Should an instance occur where the product is deemed faulty, the product will need to be returned to the retailer where it was purchased to be replaced with the same product or a refund issued. In order to obtain an exchange or a refund, proof of purchase must be presented to the retailer.

This warranty is in addition to all other rights and remedies available under the Australia Consumer Law and other laws and shall not be taken as applying to exclude, restrict or modify such rights or remedies in any other matter whatsoever.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.

5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or a refund.

GSM International Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

Cat. No. BTBFS225
August 2011

G | S | M

Gerard Sourcing & Manufacturing

GSM International Ltd.

Consumer Service Centre : 1300 373 199

GSM International Ltd has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.



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