

Buffet Food Warmer



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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 the warming tray 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 the appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance. Children should be closely supervised when using this 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 power cord. Never carry the appliance by the power cord.
- Do not operate the appliance with a damaged power cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farmhouses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
- 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 and heat-resistant 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 this appliance for anything other than its intended use. This product is intended for household use only and not for commercial, industrial or outdoor use.
- 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 the appliance to cool completely before cleaning.
- 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.

Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts inside.

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

Save These Instructions



CAUTION: Hot surfaces

- Do not touch the surface when using. Unplug the unit and let it to cool down completely before cleaning.

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.
- To remove any dust that may have accumulated during packaging, wipe the Warming Tray with a slightly damp cloth and dry it thoroughly.

Note: Wash the large pan, buffet pans and lids in hot soapy water. Do not use an abrasive detergent. Refer to the "CARE AND CLEANING" section.

Specification

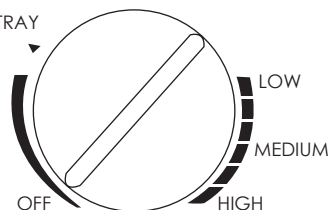
Voltage..... 220-240V~ 50Hz
Power consumption..... 450W

Note: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated on the packaging.

Begin Using Your Buffet Food Warmer

1. With the temperature control setting in the "OFF" position, plug the buffet food warmer into a grounded electrical outlet. The green Power 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 throughout the cooking process, indicating that the correct temperature is being maintained.
3. Place pre-cooked 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 setting.

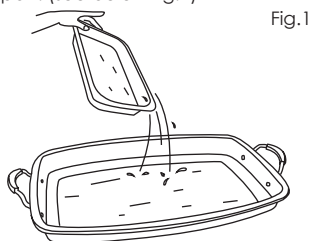
WARMING TRAY



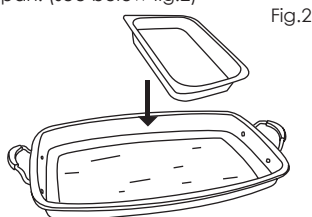
5. Once you have finished using the Buffet Food Warmer, turn the dial to the "OFF" position and remove the plug from the wall outlet.
7. Let the appliance completely cool down before removal and cleaning of the large pan and / or the buffet pans.
8. Remove any remaining food from the buffet containers.

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 clean water (about 2 liters), and then pour out the water into the 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 have finished using the Buffet Food Warmer, 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.

Warning: Do not touch hot surfaces while the appliance is in use. Take extreme care when opening lids, as steam escaping will be extremely hot, 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 of Warming Tray thoroughly before use. See Care & Cleaning Instructions in this manual.
4. Set the temperature control to "Warming Tray" position.
5. Place food on the Buffet Food Warmer to keep warm. This is not intended to defrost or cook food.
6. Food should be left on the Buffet Food Warmer 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 have finished using the Buffet Food Warmer, 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 Warming Tray directly.

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 pan directly from the oven to the Buffet Food Warmer.
4. Set the temperature control knob to the desired temperature.
5. Once you have finished using the Buffet Food Warmer, 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 extremely hot.

NOTE: When placing food directly on the Buffet Food Warmer 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 Food Warmer will be much hotter than the above temperature ranges in order to transfer heat from the Warming Tray to the large pan and / or buffet pans.

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 Food Warmer.

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.
WARMING: Don't place lids into the oven for heating.
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 in warm soapy water by using a sponge or dishcloth. Rinse and dry thoroughly with a soft cloth to remove soap residue.
4. The large pan and buffet pans are dishwasher safe. Do not use abrasive cleaning agents, scourers or metal utensils to clean the pans, as they damage the surface of the pans.
5. Wipe the Warming Tray clean with a damp cloth and dry thoroughly.

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

Notes

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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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