



CHAFING DISH

MODEL: 431400, 431750

I. USE OF THE CHAFING DISH

The heating paste chafing dish is an economical device for maintaining the temperature of food products.

This device consists of an external container based on a frame which includes heating paste containers, and a removable internal container of stainless steel with a lid. The lid can be placed in two positions:

- Closed, to maintain heat
- Open, to serve dishes

2. SETTING UP THE DEVICE

This device should be set up so that it is stable and cannot be placed in the proximity of flammable materials.

3. USE OF THE DEVICE

ATTENTION: DO NOT HEAT THE CHAFING DISH WHEN IT IS EMPTY

1. Fill the external container with water (the warmer the water the easier it will be to maintain the proper temperature of food products although water which is hot enough to cause burns should not be used). Water level should be high enough for the bottom of the internal container to slightly submerge.

ATTENTION: DO NOT OVERFIL THE DEVICE, AS THIS MAY CAUSE SPILLAGE WHEN INSERTING THE INTERNAL CONTAINER

2. Insert the internal container with warm food into the external container
3. Close the lid
4. Place open cans of paste in the paste containers of the chafing dish. After lighting the paste use the paste container lid to adjust the flame. Place the paste container on the frame which supports the chafing dish.

One can of paste allows for the chafing dish to work for about 4 hours.

5. Do not replace the chafing dish when it is working, filled with water and/or food.

4. CLEANING

- This device must be cleaned after each use
- The container and the lid are made of stainless steel, they should be cleaned with a mild detergent (can be washed in the dishwasher). Do not use abrasive or corrosive detergents.