

USE AND CARE INSTRUCTIONS FOR THE BUFFET BURNER INDUCTION WARMER UNIT

Thank you for selecting the most flexible and efficient induction warming unit available for your Induction and other chafing dishes. Use of this unit eliminates the need for the recurring expense of canned fuel...and the environmental impact of disposal of the cans, residual fuel and thousands of cartons. Please read the following information thoroughly. If you have questions, Buffet Burners customer service can be reached at 954 783-7575 between the hours of 8am and 5pm EST.

The Buffet Burners patented magnetic induction heating unit attaches to the bottom of the domed insert or water pan of the round or rectangular chafing dish with four strong magnets. The same unit magnetically attaches and heats the other non-induction chafing dishes as well.

It is programmable for a temperature range from 200 to 600 watts and a variable operating duration from one to nine hours.

READ AND UNDERSTAND ALL INSTRUCTIONS PRIOR TO USE!

The induction unit consists of a round induction surface and attached induction mechanism, four magnets, a programmable control pad and electrical cords.

Components illustration below:



IF ANY COMPONENTS ARE MISSING OR APPEAR TO BE DAMAGED DO NOT USE!

Report the problem and make certain that the unit is immediately removed to avoid potentially serious injury or death. Contact customer service at 954 783-7575

Set up

Position the empty water pan or domed insert, into the chafing dish.

Center the induction unit on the bottom of the pan (a), magnets facing up, so that the magnets attach to the bottom of the pan. Some pans are not compatible with magnets, in that case, position the optional square adaptor plate (b) on the inside of water pan, directly above the induction unit magnets. The unit will now be held in place.

Position the cord and control pad in the desired location. The control pad should not be located directly beneath the water pan. Connect cords.

Fill the pan with just $\frac{1}{2}$ " of water. This will assure an optimum level without overfilling. The induction unit will immediately operate at a lower wattage level, while providing more than adequate temperature levels. Use of room temperature water will take slightly longer to heat. 200 to 300 watts is the recommended setting for both initial heating and holding.

Take care not to allow water on or into the induction unit, the control pad or the cords.

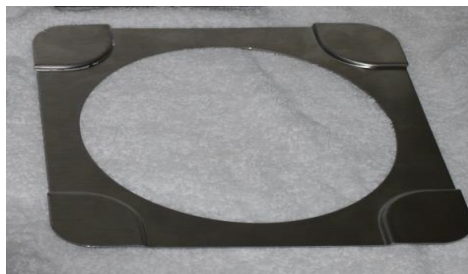


Illustration (a)

Optional element

The magnetic friendly adaptor plate is for use with water pans that are not compatible with magnets.

Optional Square Adaptor Plate (b)



Turn on the induction unit

Plug the induction unit in. The power light on the control pad (c) will flash. Push the on/off button. The unit will default to a 200 watt, six hour setting.

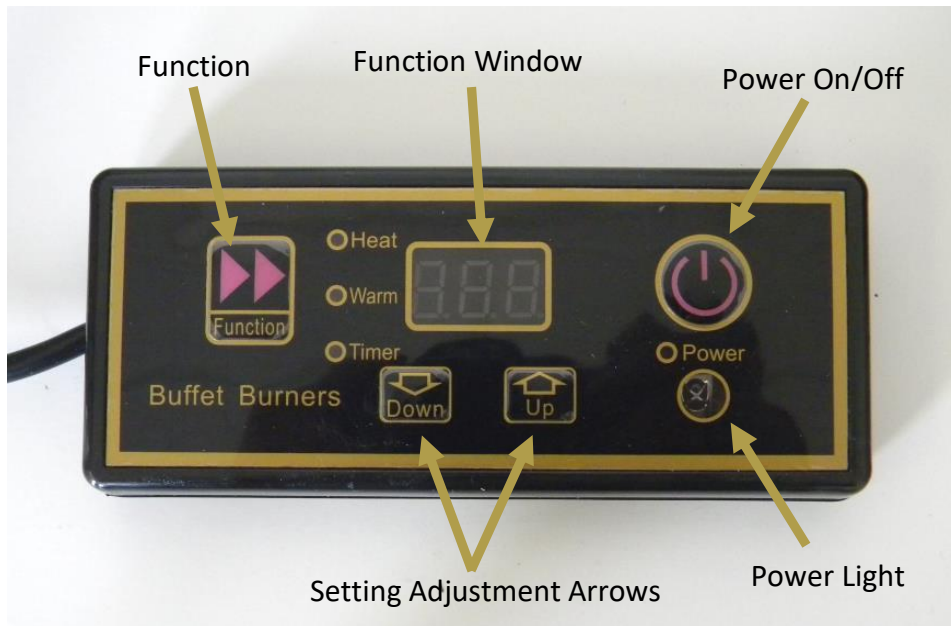


Illustration (c)

Adjust the temperature

The function window will display 200 watts. Press the up-arrow. 600 watts is the maximum setting. Press the down-arrow to reduce the temperature. 200 watts is a good setting for a small chafer. Three hundred watts will generally boil water.

Adjust the Timing function

Press function button so that Timer light is visible. Press and hold up-arrow and time will increase in increments of one hour, up to nine hours. Repeatedly press and release the arrow to increase in increments of ten minutes. Decrease time by holding down-arrow.

Select "Warm" setting

Press function button so that warm light is visible. The setting will default to 80 watts. This will run until the end of the current time setting.

Turn off the induction unit

Press Power button. Power light will flash. Three horizontal lines will appear. The fan will continue to run for 20 to 30 seconds, allowing the unit to cool. Do not unplug until the fan shuts down. Do not handle or store until the unit is cool.

Control pad lockout feature

The control pad allows customized programming of time and temperature functions. It may be disconnected from the induction unit after a program is entered. This assures that the desired program is run and that unwanted changes are prohibited until the control pad is reconnected.

Align arrows on plugs...do not force together, as plugs will be damaged.

Removing, cleaning and storing the induction unit



Do not submerge or allow water or other fluids to enter either induction unit, control pad or any of the electrical cords.

1. Power down, allow fan to shut down...then unplug the induction unit, to eliminate the danger of electrical shock.
2. Remove unit from bottom of water pan or domed insert. If adaptor plate was used, remove it from water pan.
3. Wipe surfaces of induction unit, control pad and cords with clean, dry, soft cloth.
4. Reconnect all components and store carefully in a clean dry space. Use the induction unit box or store inside chafing dish for next use.

Never store the units magnet to magnet!

The magnets are the strongest that are commercially available.

It is very difficult to separate the units and damage may occur.

Safety features

1. The unit will not turn on if nothing is on top of the unit...an EO error message will appear
2. The unit will not turn on if the pan or pot on the unit is not induction compatible...an EO error message will appear
3. The unit will drop to warm (80 watts), then power down if water pan temperature is too high due to insufficient or lack of water in pan.
4. The unit will shut down automatically at the end of the programmed timer cycle.