

Marianne's Rentals for SPECIAL EVENTS

Product Instructions: Buffet Burner

- 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 a 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 the chafing dish to desired temperature then adjust the dial to desired standing temperature.
- Buffet burners become extremely hot when in use. Never handle either the burner body or the top plate unless they are completely cooled.
- Never immerse the burner body or the controller 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 directly to top plate. For storage/transportation purposes, turn the 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.

INSTRUCTIONS FOR ATTACHING BUFFET BURNER:

STEP 1: Place top plate with magnets facing down at desired location inside of water pan.

STEP 2: Make sure that the corn is facing in desired direction. Position burner body under the water pan by 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.

STEP 3: 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 REMOVING BUFFET BURNER:

STEP 1: Turn the controller to the off position.

STEP 2: Unplug the buffet burner.

STEP 3: Allow Part A and B of the buffet burner to cool completely.

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

STEP 5: Place one hand under the burner body to support the unit. Using the other hand, firmly lift up on one side of the top plate, breaking the attraction of the magnets.