

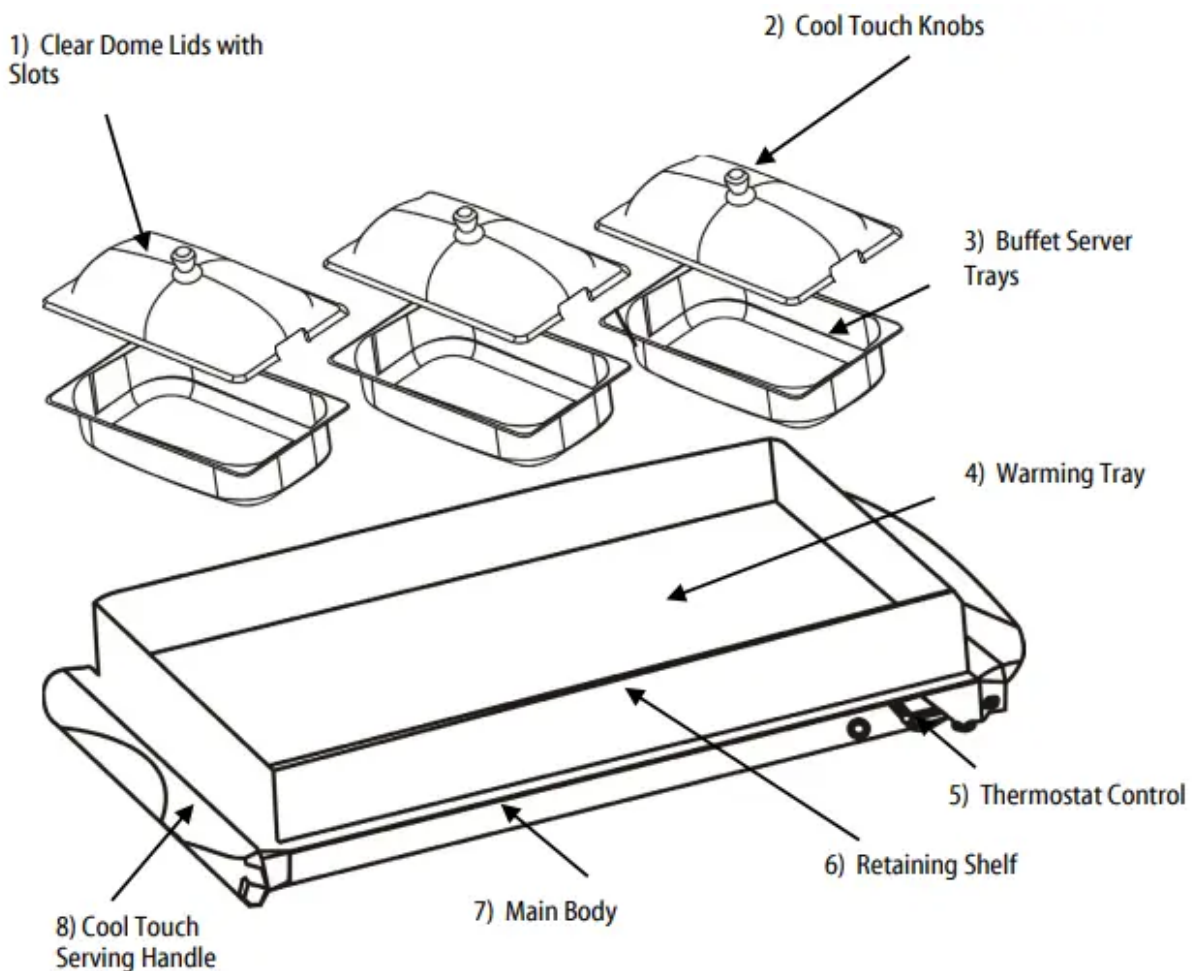
BEFORE FIRST USE

1. Remove packaging materials and make sure that all of the parts are in good condition.
2. Clean and thoroughly dry all parts before using for the first time. (See "HOW TO CLEAN" section for instructions.)

NOTE: The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the burning of the protective substance applied to the heating elements during manufacturing. It will disappear with subsequent use of the product.

CAUTION: DO NOT IMMERSE THE WARMING TRAY OR POWER CORD IN WATER OR ANY OTHER LIQUID!

PARTS IDENTIFICATION

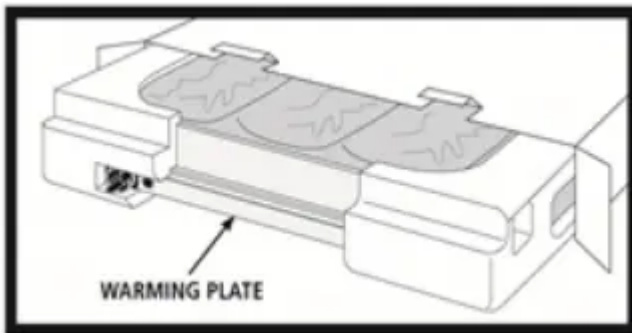


1. **Clear Dome Lids with Slots:** Transparent lids convenient for viewing what each container is serving. Each lid has a slot to accommodate serving utensils without having to leave food uncovered.

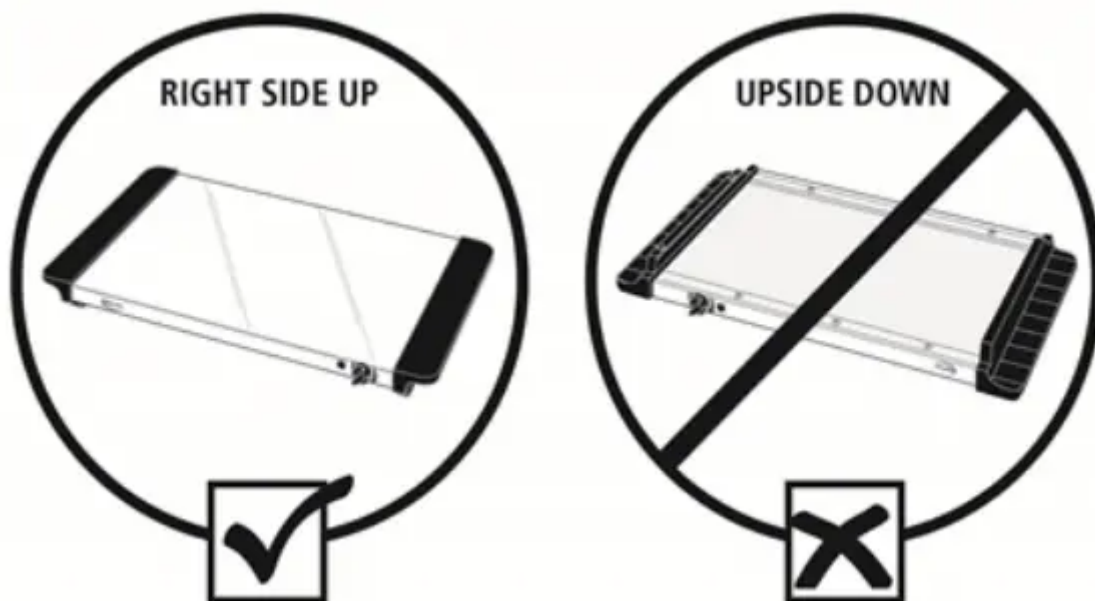
2. **Cool-Touch Knobs:** Make it easier to serve food.
3. **Buffet Server Trays:** 2.5 Qt. capacity each, great for serving all types of foods.
4. **Warming Tray:** Flat stainless steel warming surface. Can also be used for keeping hors d'oeuvres or and other dishes warm.
5. **Thermostat Control:** 3 different heat settings available to keep all types of food warm to your liking.
6. **Retaining Shelf:** Holds the three Buffet Server Trays to ensure stability.
7. **Main Body:** Main heating unit.
8. **Cool Touch Serving Handle:** Makes it easier to move the buffet server.

ASSEMBLY

ATTENTION

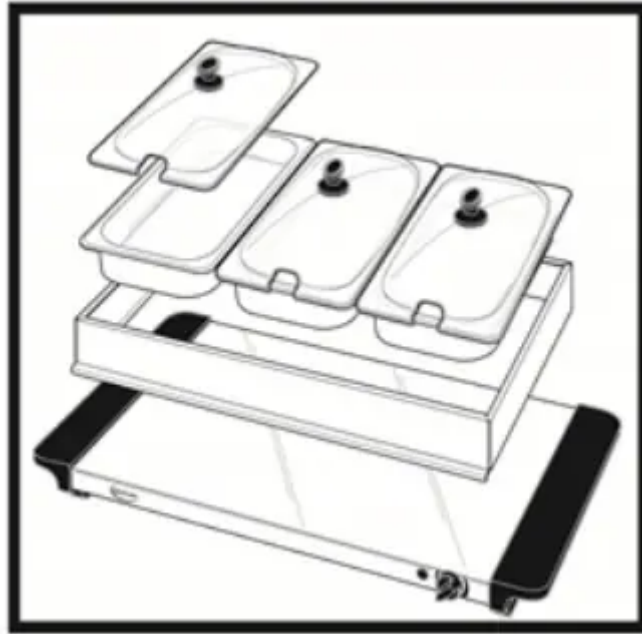


1. Please note, when removing your buffet server from its box, the warming plate is packaged upside down for compact packaging purposes.



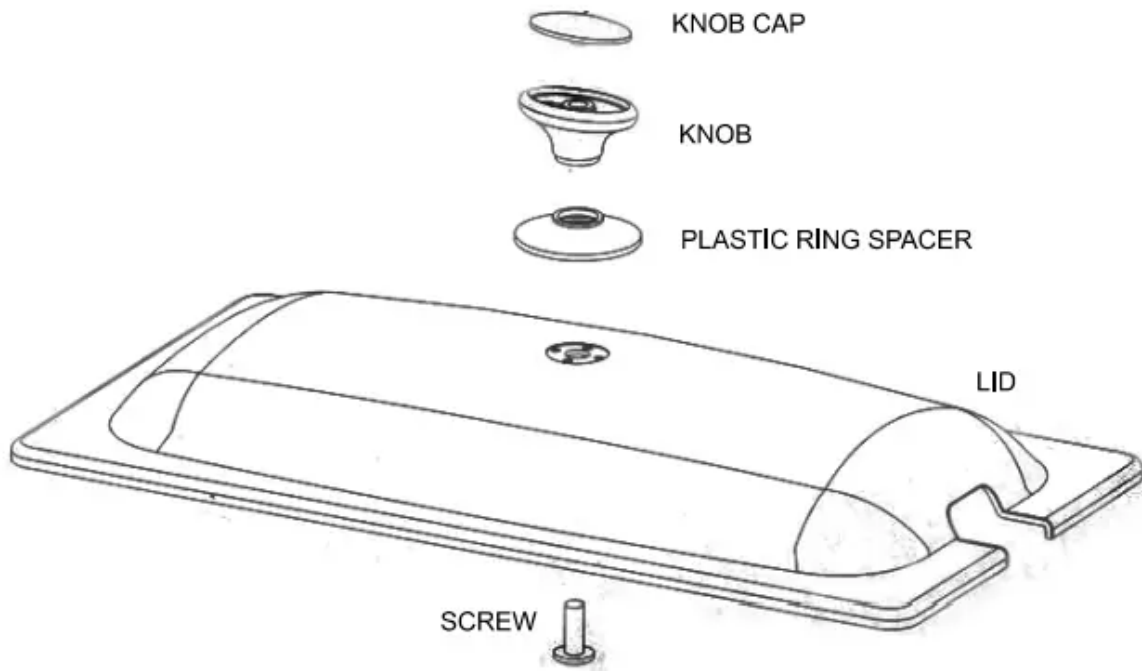
2. Ensure that the warming plate, once removed from the packaging, is placed onto a flat, level, heat resistant surface. When placed correctly, the logo should be facing right side up. Please refer to the diagram above.

3. When the warming plate has been properly placed, the retaining shelf and buffet server trays can be placed onto the warming plate.



NOTE: Ensure that if you place the buffet server on a delicate surface, that basic precautions are used such as placing materials beneath it that are made of a heat resistant protective surface to prevent heat transfer or heat damage to your countertops and tables.

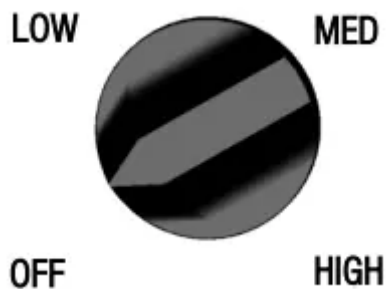
CAUTION: When assembling the Lids with the Knobs, make sure to not tighten the screw on your knobs too tight or it will cause the lid to crack



HOW TO USE YOUR BUFFET SERVER

NOTE: DO NOT USE THIS APPLIANCE FOR COOKING OR DEFROSTING FOOD.

1. Assemble your buffet server.
2. Plug in the power cord into a standard 120V electrical outlet.
3. Place your pre-cooked food items into each buffet server tray.
4. NOTE: For best results, use Warming tray at maximum heat setting to quickly reach desired temperature, then adjust thermostat to a lower setting.
5. Turn appliance on to the desired heat setting: "LOW", "MED" or "HIGH". The indicator light will come on and it will shut off once the selected temperature has been reached. The indicator light will turn on and shut off while your buffet server is in operation as it maintains the temperature selected.



OFF: The Buffet server will be set to OFF.

LOW: The Buffet server will begin to heat up to and kept at 140°F.

MED: The Buffet server will begin to heat up to and kept at 158°F.

HIGH: The Buffet server will begin to heat up to and kept at 175°F.

6. It is not recommended to keep food in the buffet server for more than 4 hours or food will begin to dry out, discolor or taste may start to change.

7. Once you are done using the Buffet Server, turn the thermostat control to the "OFF" position.

8. Remove the power cord from the electrical outlet.

9. Remove any remaining food from the buffet server trays.

10. Let the Buffet Server and all of the parts completely cool down before disassembling, cleaning and storing.

NOTE: Food placed on warming base or serving trays should be FULLY cooked and already hot. The Elite Platinum Buffet Server is designed to keep food warm only. This product is not a cooking appliance.

USING THE WARMING TRAY FOR SERVING

CAUTION: Use caution when serving food on the warming tray as the surface will be very hot.

1. Make sure the unit is unplugged and set to the "OFF" position.

2. Remove the retaining shelf and three buffet serving trays and lids.

3. Ensure that the flat stainless steel surface of the warming tray is clean and thoroughly dry.

4. Plug the unit into a standard 120V outlet.

5. Set the thermostat control to your desired heat setting.

6. Place already-made pre-cooked food items onto the warming tray.

◦ **NOTE:** It is NOT recommended to use the clear lids directly on the hot surface.

7. When using the warming tray, food items can only be kept warm for a shorter amount of time because they are being left uncovered. Maximum time will be 2 hours or else food will begin to dry out, discolor or taste may start to change.

8. Once you are done using the Warming Plate, turn the thermostat control to the "OFF" position.

9. Remove the power cord from the electrical outlet.

10. Remove any remaining food from the buffet server trays.

11. Let the Buffet Server and all of the parts completely cool down before disassembling, cleaning and storing.

CLEANING AND MAINTENANCE

- **NEVER IMMERSE THE WARMING TRAY OR THE ELECTRICAL CORD IN WATER OR ANY OTHER LIQUID!**
- **DO NOT USE ANY ABRASIVE SOAPS, DETERGENTS, OR CLEANING MATERIALS TO CLEAN THIS APPLIANCE.**
- **ALWAYS MAKE SURE THE APPLIANCE IS OFF, UNPLUGGED FROM THE ELECTRICAL OUTLET, AND COMPLETELY COOL BEFORE CLEANING.**
- Wash the clear dome lids, retaining shelf, and buffet server trays with warm soapy water.
- Clean the Warming Tray with a damp, soapy cloth or sponge.
- **DRY ALL PARTS THOROUGHLY BEFORE STORING OR OPERATING THE BUFFET SERVER.**

HELPFUL TIPS

- It is important to maintain all cooked foods at a minimum of 140° over an extended period of time to prevent any food borne illness.
- Use a food thermometer to monitor the temperature of the food and adjust the temperature control if needed to maintain a minimum of 140°F.
- 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 minimum temperature of 140°F.
- Temperatures may fluctuate as the food is being served and the contents of the large pan and / or buffet trays are emptied.
- You may adjust the temperature accordingly to avoid over or under heating the prepared food.
- All foods have different consistencies and may require a lower or higher setting to keep the food warm. For example, a higher temperature setting will be required to keep mashed potatoes warm and a lower temperature to keep gravy warm.
- Many factors can affect the temperature of food. This unit is designed to reach a minimum temperature for each setting.
- **THE LIDS ARE NOT OVEN SAFE.**

IMPORTANT SAFEGUARDS

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Do not touch the hot surfaces. Use handles and knobs.
2. Do not overfill the Buffet Server Trays.
3. To protect against electrical shock, do not immerse the appliance or power cord in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate the appliance without food contents, or else the container body may change shape from the heat.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not attempt to move or transport this appliance while it is in operation and plugged into the electrical outlet.
12. Do not use the appliance for other than its intended use.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn all control knobs to "OFF", then remove plug from wall outlet.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
15. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
16. Do not place any of the following materials in the unit: Paper, cardboard, plastic and / or similar non-food materials.
17. Some countertop and table surfaces, such as Corian®, wood and / or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your Elite buffet server to prevent possible damage to the surface.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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