

**CHEFMAN**

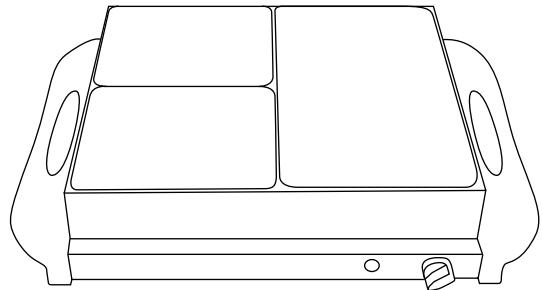
**2-in-1 Stainless Steel**

# BUFFET SERVER+ WARMING TRAY

## User Guide

- Safety Instructions
- Features
- Operating Instructions
- Cleaning and Maintenance
- FAQs
- Notes
- Terms and Conditions
- Warranty Registration

RJ22-SS-B



# COOKING FORWARD™

## Welcome!

Whether this is your first Chefman® appliance purchase or you're already part of our family, we're happy to be cooking with you. With your new 2-in-1 Stainless Steel Buffet Server + Warming Tray, you can keep multiple dishes warm for hours at your next party or event. It's also handy for keeping dishes hot when stove space is at a premium, something especially helpful during the holidays. The tray can be used with the three included stainless-steel warming pans; or place cookware right on the warming surface, allowing foods to go straight from the stove to the server. The adjustable temperature makes it suitable for keeping all kinds of food warm, from delicate sauces to large roasts. "Eat before it gets cold!" no longer applies.

We know you're excited to try your warming tray, but please take a minute to read our directions, safety instructions, and warranty information.

From our kitchen to yours,  
**The Chefman® Team**



## READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.



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# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

**WARNING:** When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do NOT touch hot surfaces of the tray, warming pans, or the warming pans frame. Use the cool-touch handles and oven mitts or potholders.
3. To protect against electrical shock do NOT immerse the warming tray or its power cord in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the warming tray from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Chefman® Customer Support for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. Do NOT use outdoors.
9. Do NOT let the power cord hang over the edge of a countertop or table, or touch hot surfaces.
10. Do NOT place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach the plug to the warming tray first, and then plug the cord into the wall outlet. To disconnect, turn the warmer off and then remove the plug from the wall outlet.
13. Do NOT use the appliance for anything other than its intended use.



# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

14. Always place the warming tray on a flat, steady surface. Keep at least 8 inches of space between the warming tray and other objects to avoid interruption of airflow around the unit.
15. Only place the unit on heat-resistant surfaces.
16. Do not place non-heat-resistant objects or containers on the warming tray. This includes plastic containers.
17. This warming tray can be kept on for up to 72 hours. Do not use for prolonged periods of time.
18. Do not leave the warming tray unattended while in use.
19. Do not place the warming tray in a dishwasher.
20. Do not cover the surfaces of the warming tray. Covering this unit can cause a fire hazard.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY



# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

**WARNING:** This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

### SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.



# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### POWER CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Never use the product if the power cord shows signs of excessive wear. Contact Chefman® Customer Support for additional guidance and support.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

*California Proposition 65:  
(Applicable for California Residents only)*

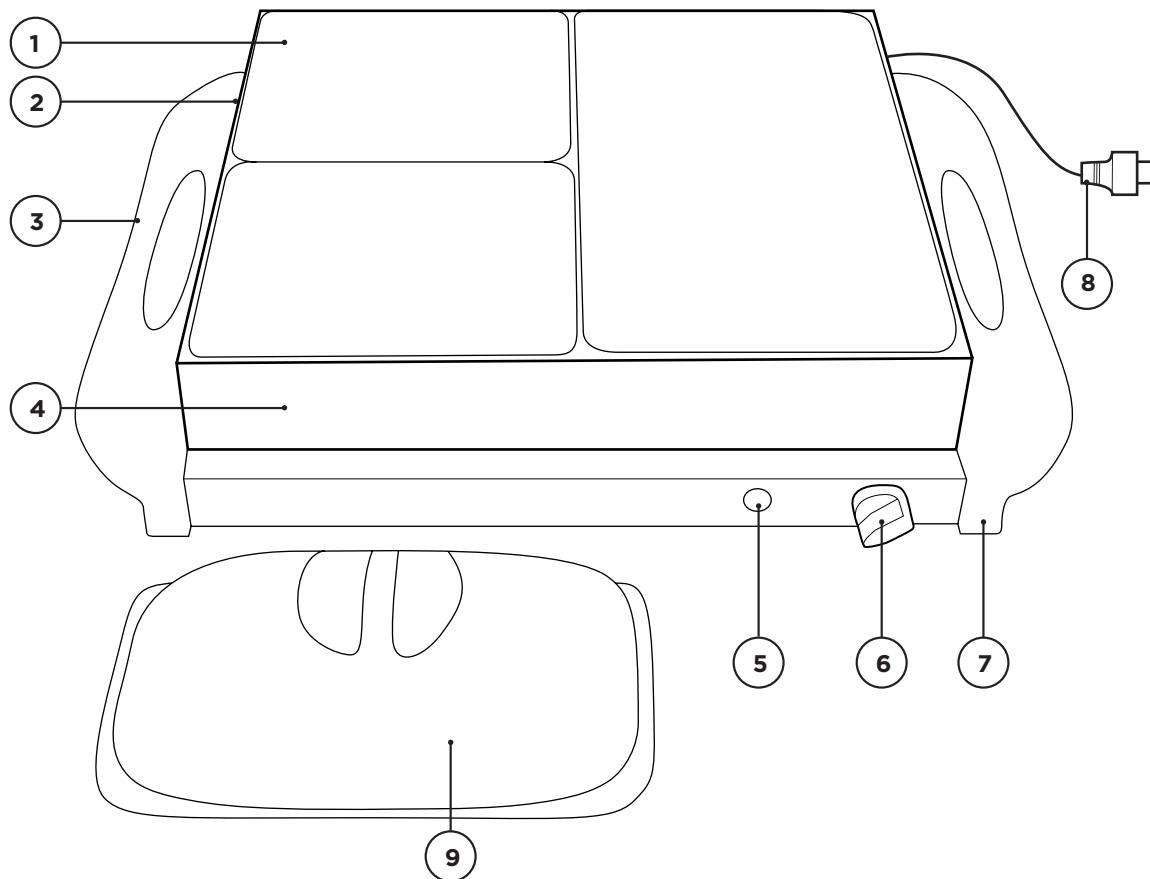


**WARNING:**  
Cancer and Reproductive Harm -  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



**Do not place the appliance on a  
stovetop or any other heatable  
surface, even if stovetop is not  
on. Doing so is a fire hazard.**

# FEATURES



- 1. Removable Stainless-Steel Warming Pans (3)
- 2. Warming Pan Frame
- 3. Cool-Touch Handles
- 4. Stainless-Steel Surface

- 5. Power Indicator Light
- 6. Temperature Control Dial
- 7. Non-Skid Feet
- 8. Power Cord
- 9. Clear Lids (3)



# OPERATING INSTRUCTIONS

## BEFORE FIRST USE

1. Remove all packing materials and stickers from the warming tray. Make sure all parts are included before tossing out packaging.
2. Gently wipe down the stainless-steel surface with a damp cloth or paper towel. Do NOT use abrasive cleaning agents or scouring pads.
3. Clean the warming pans and lids before first use. The pans and lids may be washed with warm, soapy water and a soft sponge. They are also top-rack dishwasher safe.
4. Never immerse the tray, its power cord, or plug in water or any other liquid. The warming tray is NOT dishwasher safe.
5. Dry thoroughly.
6. Read all instructions and follow them carefully.



## HOW TO USE



1. Place the warming tray on a flat, sturdy, heat-resistant surface. Ensure it is at least 8 inches away from all objects, other appliances, and sources of liquid.
2. Plug in the warming tray. Use the temperature control dial to select a temperature. (The warming tray's temperature ranges from 140°F-185°F.) Once the desired temperature is selected, the power indicator light will illuminate.
3. Once the warming tray reaches the selected temperature, the power indicator light will turn off (and there will be an audible click). The light will then cycle on and off to maintain the desired temperature as long as the unit is left on.
4. Once the unit is warm, place the warming pan frame on the stainless-steel surface for stability. Place the warming pans inside the frame. Other heat-resistant pots, pans, and some tempered glassware may also be used. **WARNING:** Do NOT put aluminum foil, plastic wrap, or plastic utensils on the heated surface of the warming tray.



## OPERATING INSTRUCTIONS

5. Keep food warm for desired amount of time, up to 72 hours. Never leave the warming tray unattended while in use. **CAUTION:** The warming tray is only intended to keep already-cooked food warm. It is NOT designed to cook, reheat, or defrost food.
6. Use protective oven mitts to remove warming pans and other dishware from the warming tray.
7. When done, turn the temperature control dial all the way to the left to turn off.
8. Unplug the warming tray and let it cool before cleaning and storing.

### TIPS

- **The warming tray is NOT designed** to keep very large, deep pots full of food or liquid warm.
- **Liquid-based foods need to be kept at a simmer** and are best at a higher temperature; foods with little to no liquid should be kept on a lower temperature setting and stirred periodically.
- **To evenly warm creamy or saucy dishes** and retain their moisture, add already-hot water to one of the warming pans and place covered, heat-safe containers of the food in the pans.
- **While pans may be used on the surface without the frame**, the frame is recommended to help secure the pans and allow for serving.
- **To ensure food stays moist**, keep covered when not actively serving.



## CLEANING AND MAINTENANCE

1. Wash the pans, lids, and frame in warm, soapy water using a soft sponge; dry thoroughly. The pans and lids are also top-rack dishwasher safe.
2. The warming tray itself is NOT dishwasher safe. Gently wipe down the surface of the tray with a mild soap and damp cloth or paper towel, and dry thoroughly. Do NOT use abrasive cleaning agents or scouring pads or allow water to seep into the frame.
3. Never immerse the warming tray, its power cord, or plug in water or any other liquid.
4. Once dry, store in a cool, dry place.





## FAQs

- **Can raw food be cooked on the warming tray?**  
No, the warming tray is NOT a cooking appliance. It is designed to keep already-cooked food warm.
- **Can leftovers be reheated or defrosted on the warming tray?**  
No, the warming tray is NOT designed to reheat food, only to warm already-cooked hot food.
- **Can I put plastic containers on the warming tray?**  
No, you can only put heat-resistant containers, pots, and pans on the warming tray. Ceramic casserole dishes, metal cookware, and some glass containers are acceptable. Most Pyrex can be used on the warming tray, but be sure to check that it's heat-resistant before using.
- **Can aluminum foil, plastic wrap, or plastic utensils be placed on the tray?**  
No.
- **How much food can the warming pans hold?**  
The warming tray comes with one 2.5-quart and two 1.2-quart scratch-resistant warming pans with lids.
- **What is the maximum capacity that the warming tray can hold?**  
The maximum capacity is 5 quarts.
- **Can I use the warming tray on any surface?**  
It is safe to use on countertop and table surfaces. Do NOT use on top of an electric stovetop, or any other stovetop surface.
- **Why does the power indicator light turn off during use?**  
The warming tray will cycle on and off to maintain the desired temperature. The tray will click once and the light will turn off when the warmer has reached the desired temperature. The light will turn back on when the heating element cycles on.
- **Is it safe to use warming pans in the oven?**  
Yes, the warming pans are safe to use in the oven. The lids are NOT oven-safe. Once warming pans are removed from the oven, wait five minutes before placing them on the pans.
- **Is it safe to use the warming pans in the microwave?**  
The pans are NOT safe for microwave use.









# TERMS AND CONDITIONS

## Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.





# TERMS AND CONDITIONS

## Limited Warranty

### WHAT THE WARRANTY COVERS

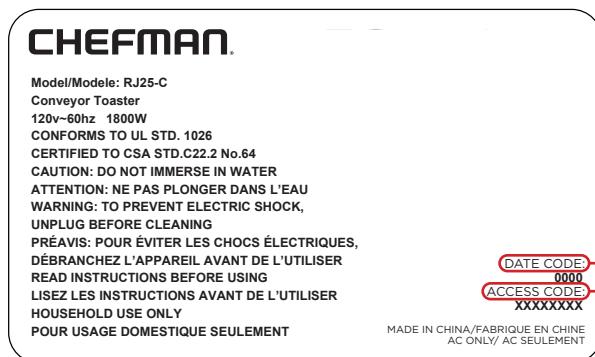
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at [support@chefman.com](mailto:support@chefman.com) so that we may assist you.

### THIS WARRANTY DOES NOT COVER

- **Misuse** – Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** – General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** – Damage that occurs from commercial use;
- **Normal Wear and Tear** – Damage or degradation expected to occur due to normal use over time;
- **Altered Products** – Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** – Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest** – Claims of loss of interest or enjoyment.

# CHEFMAN® WARRANTY REGISTRATION

## What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

**NOTE:** Label depicted here is an example.

## How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit [Chefman.com/register](http://Chefman.com/register).
2. Scan the QR code to the right to access site:





# CHEFMAN® WARRANTY REGISTRATION

For product information, visit [Chefman.com](http://Chefman.com)

**EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.**

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