

BAUMANN

triple buffet server

Perfect for parties and entertaining guests

BM-LBS400C



INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

Safety precautions should always be followed when using any electrical appliance to include the following:

1. Read all instructions before using this appliance.
2. Do not place the appliance in and / or around open flames or flammable materials.
3. Always make sure the temperature setting is in the "OFF" position before plugging the appliance into the outlet to avoid accidental burns.
4. To avoid severe burns do not touch hot surfaces while the appliance is in use.
5. Allow the appliance to completely cool down after use before touching any of the surfaces to avoid severe burns.
6. To avoid and protect against the risk of electric shock do not immerse any part of the warming tray or power cord in water or other liquids. Immersing in water or other liquids may also affect the function of the Warming Tray. See the Care & Cleaning section in this manual for instructions on how to clean the Warming Tray.
7. Turn the appliance "OFF", unplug from the outlet and allow the Warming Tray, Large Pan and Buffet Server to completely cool down before cleaning.
8. When not in use, turn the temperature setting to the "OFF" position and unplug from the outlet.
9. Close supervision is highly recommended when the appliance is in use when children are present.
10. Do not operate this or any appliance with a damaged power cord or plug. If the supply cord is damaged, it must be replaced by the

manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

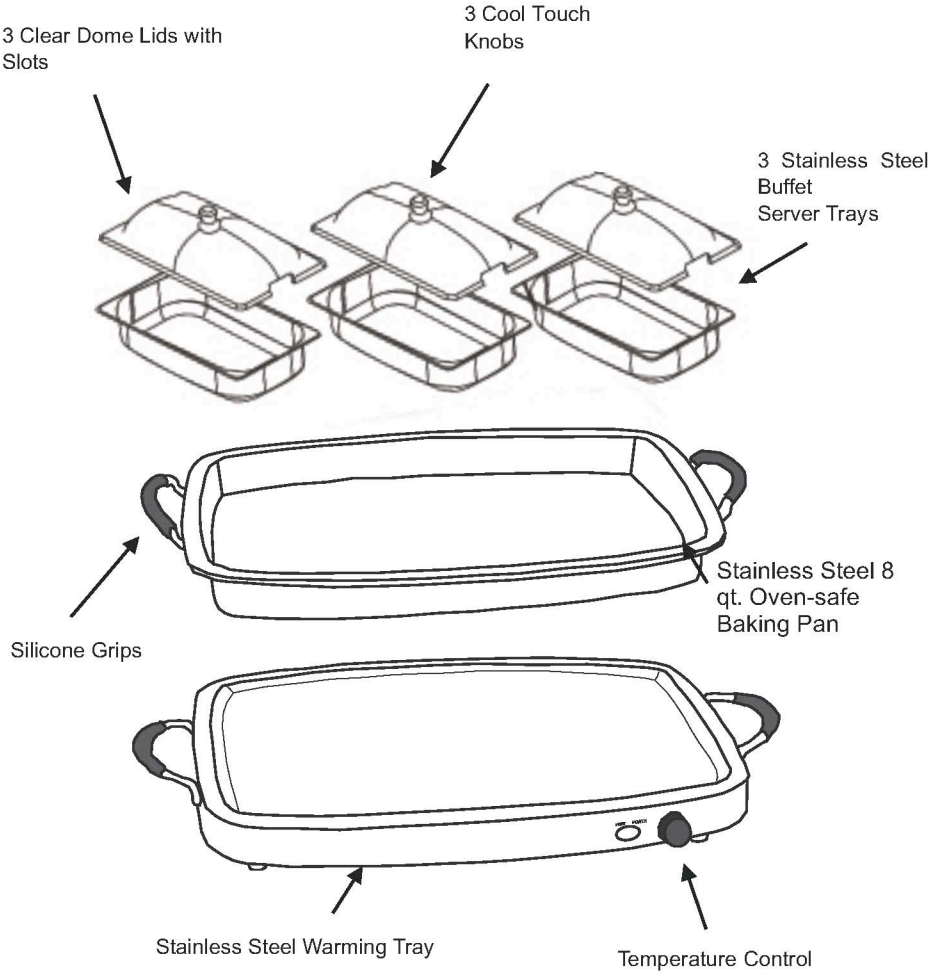
11. To avoid accidental burning from the contents of the buffet trays or large pan, it is recommended that food and / or liquids only be filled to 2/3 of the buffet tray or large pan capacity.
12. Never carry or move the warming tray with the buffet trays on top. Each individual buffet tray and large pan should be carried separately to avoid accidental burning from hot foods or liquids.
13. To avoid damaging the appliance the buffet server should not be used without food or liquids in the buffet trays or large pan.
14. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries and should be avoided.
15. Do not let the cord hang over the edge of a table or counter to avoid tripping or accidentally pulling the appliance over while in use.
16. Do not use outdoors.
17. Do not use the appliance for other than intended use.

CAUTION – To ensure continued protection against the risk of electric shock connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

PARTS AND FEATURES



BEFORE FIRST USE

1. Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.
2. Wipe clean all the parts with a soft damp cloth or sponge and dry thoroughly.
3. Assemble the buffet server according to the drawing on page 3 under Parts & Features.
4. Make sure the temperature control setting is in the "OFF" position.
5. Plug the appliance into an outlet.
6. Turn the temperature setting to "HIGH" and leave on for 5 minutes to burn off any excess residue that may be present from the manufacturing process that was not cleaned during step 3. You may experience an unusual smell which is normal and will go away after a short period of time.

DO NOT USE ABRASIVE MATERIALS TO CLEAN THE SURFACE!

DO NOT IMMERGE THE WARMING TRAY OR PLUG IN WATER OR OTHER LIQUIDS!

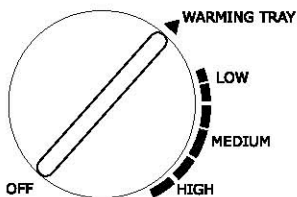
USING THE BUFFET SERVER

1. With the temperature control setting in the "OFF" position, plug the power cord into an electrical outlet.
2. The Power indicator light is blue. The Temperature light is red and will come on while the unit is heating up to the desired temperature or adjusting to maintain a steady temperature. If the red light is off then the desired temperature setting has been reached.

3. Place defrosted or pre-heated food into the large pan or each buffet tray as desired. This is not intended to defrost or cook food.

IT IS RECOMMENDED TO REMOVE THE LARGE PAN AND BUFFET TRAYS FROM THE WARMER IF IN USE WHILE THE CONTAINERS ARE EMPTY.

4. Adjust the temperature setting knob to the desired temperature.



5. Once you are through using the Buffet Server, turn the temperature setting to the "OFF" position.
6. Remove the plug from the wall outlet.
7. Let the appliance completely cool down before removal and cleaning of the large pan and / or the buffet trays.
8. Remove any remaining food from the buffet containers.

HELPFUL TIPS:

- It is important to maintain all cooked foods at a minimum of 60°C over an extended period of time to prevent any food borne illness.
- It is recommended to periodically check the temperature of the food with a food thermometer while serving.
- 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 60°C.
- 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.

Using the Warming Tray only

1. With the temperature setting in the "OFF" position, plug the appliance into an electrical outlet.
2. Do not use the large pan and buffet trays.
3. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
4. Set the temperature control to "Warming Tray".
5. Place food on the warming tray to keep warm. This is not intended to defrost or cook food.

NOTE: Do not place clear dome lids on warming tray surface.

6. Food should be left on the warming tray less time than when the large pan and/or buffet trays are used as it is not covered. Recommended time is 2-3 hours.
7. Once you are through using the Warming Tray, turn the temperature setting to the "OFF" position and unplug from the outlet.
8. Let the appliance completely cool down before cleaning and storage.

Using the Warming Tray with Large Pan

1. With the temperature setting in the "OFF" position, plug the appliance into an electrical outlet.
2. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
3. The large pan is oven safe so you can take your dish directly from the oven to the warming tray. *NOTE: Always use oven mitts when*

removing large pan from the oven, as handles will be hot.

4. Set the temperature control knob to the desired temperature.
5. Monitor the temperature of the food regularly to ensure a minimum temperature of 60°C is maintained.
6. Once you are through using the Warming Tray, turn the temperature setting to the "OFF" position and unplug from the outlet.
7. Let the appliance completely cool down before cleaning and storage.

Temperature Settings

1. 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.
2. All warm or hot foods should be maintained at a minimum of 60°C to prevent the risk of food borne illness.
3. Use a food thermometer to monitor the temperature of the food and adjust the temperature control if needed to maintain a minimum of 60°C.
4. It is recommended to periodically check the temperature when serving over a long period of time.
5. Many factors can affect the temperature of food. This unit is designed to reach a minimum temperature (see below) for each setting. Below are some important tips to remember when using the buffet server.

Warming Tray - 66°C

This setting is used when placing foods directly on the warming tray only.

NOTE: *The Temperature ranges below are measured with the large pan and / or buffet trays on the warming tray.*

Low - 72°C

This is the minimum setting when the large pan is used on the warming tray.

Medium - 77°C

This is the minimum setting when the large pan and buffet trays are used on the warming tray.

High - 83°C

This setting will be used to keep foods at a higher temperature when using the large pan and / or buffet trays.

NOTE: *When placing food directly on the warming tray, only use the Warming Tray Setting.*

NOTE: The Low-Medium-High settings are for use with the large pan and/ or buffet trays. The surface temperature of the warming tray will be much hotter than the above temperature ranges in order to transfer heat from the warming tray to the large pan and / or buffet trays.

NOTE: *Silicone handles are oven safe up to 176 °C.*

NOTE: *Extended use over long periods of time at high temperatures may cause discoloration of the buffet trays and scorching may occur on the warming tray.*

Using the Warming Tray with Large Pan & Buffet Trays

1. With the temperature setting in the "OFF" position, plug the appliance into an electrical outlet.
2. Clean and dry all surfaces thoroughly before use. See Care & Cleaning Instructions in this manual.
3. Set the temperature control to Medium. NOTE: It is important to remember when using the buffet trays inside of the large pan the temperature control setting must be on Medium in order to reach the minimum temperature of 60°C.
4. The Buffet Server can keep food warm for a longer period of time if the lids are used. It is not recommended to exceed 4 hours or food may begin to dry out.
5. Once you are through using the Warming Tray, turn the temperature setting to the "OFF" position and unplug from the outlet.
6. Let the appliance completely cool down before cleaning and storage.

HELPFUL TIPS:

1. The buffet trays and the large pan are oven safe. The lids are not oven safe.
2. When serving warm or hot foods you can warm the buffet trays in the oven prior to putting food inside to help keep the temperatures higher during initial serving.
3. You can also use water inside of the large pan when using the buffet trays to distribute the heat more evenly without creating hot spots in the buffet trays. This is especially effective when serving sauces or creamy dishes.

CARE AND CLEANING

1. The temperature setting should be in the "OFF" position and never plugged into the outlet while cleaning.
2. The unit should be completely cool before cleaning.
3. Wash the lids with warm soapy water using a sponge or dishcloth. Rinse and dry thoroughly to remove soap residue
4. The large pan and buffet trays are dishwasher safe.
5. Wipe the warming tray clean with a damp cloth and dry thoroughly.
6. Do not immerse the appliance in water at any time.
7. Do not use abrasive cleaners or scouring pads.

SHORT CORD PURPOSE

- A) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C) If a longer detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - The 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 unintentionally.