

Chefman B07HD3JP2Q

Chefman Compact Glasstop Warming Tray User Manual

Model: B07HD3JP2Q

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions before using this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 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 assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is equipped with a fuse safety feature to prevent overheating. If the unit shuts off unexpectedly, unplug it and allow it to cool completely before attempting to use it again.
- The warming tray should not be left on for longer than 72 hours continuously.
- **Proposition 65 Warning:** This product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

PRODUCT OVERVIEW

The Chefman Compact Glasstop Warming Tray is designed to keep your food warm for extended periods, making it ideal for family dinners, small gatherings, or buffet-style serving. Its sleek design and adjustable temperature control offer convenience and functionality.



Image: The Chefman Compact Glasstop Warming Tray with a roasted chicken and vegetables in a white baking dish placed on its surface.

Key Features:

- **Compact Size:** Features a 15-inch by 12-inch surface, suitable for various dishes.
- **Adjustable Temperature Control:** Offers three settings (Low, Medium, High) to maintain desired food temperature.
- **Sleek Glasstop Surface:** Tempered glass top with stainless steel accents provides a modern look and is easy to clean.
- **Cool-Touch Handles:** Aluminum handles allow for safe transport of the unit.
- **Overheat Protection:** Integrated fuse safety feature prevents the tray from overheating.
- **Power Indicator Light:** Illuminates when the unit is plugged in and operating.



Cool-touch extended handles for safe transport.

Image: A side view of the Chefman warming tray, highlighting its cool-touch aluminum handles for safe handling.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove the warming tray and all packaging materials. Retain packaging for future storage or transport if desired.
2. **Placement:** Place the warming tray on a stable, flat, and heat-resistant surface. Ensure there is adequate clearance around the unit for proper ventilation.
3. **Initial Cleaning:** Before first use, wipe the glass top and stainless steel base with a damp cloth. Dry thoroughly. Do not immerse the unit in water.
4. **Power Connection:** Ensure the power cord is free from damage. The unit is compatible with standard 120 Volt outlets.

OPERATING INSTRUCTIONS

Follow these steps to operate your Chefman Compact Glasstop Warming Tray:

1. **Plug In:** Insert the power plug into a standard 120V AC electrical outlet. The power indicator light will illuminate, signaling that the unit is receiving power.

2. **Place Cookware:** Place heat-safe cookware (e.g., aluminum, glass baking pans, casserole dishes, pots, pans) directly onto the glass warming surface.
3. **Adjust Temperature:** Turn the control knob to your desired temperature setting:
 - **Low:** Ideal for keeping food warm over an extended period.
 - **Medium:** For general warming and maintaining serving temperature.
 - **High:** For quickly heating appetizers or bringing food to serving temperature.
4. **Monitor Food:** Periodically check the temperature of your food to ensure it remains at a safe and desirable serving temperature.
5. **Turn Off:** When finished, turn the control knob to the 'Off' position and unplug the unit from the wall outlet.



Three adjustable temperature control settings.

Image: A close-up view of the temperature control knob, labeled "Off", "Low", "Med", and "High", indicating the adjustable temperature settings.



Power indicator light illuminates when plugged in.

Image: A close-up of the Chefman warming tray showing the red power indicator light illuminated, signifying the unit is on.



Keep your food warm and keep the party going!

Image: An overhead view of the Chefman warming tray displaying multiple dishes, including chicken and mashed potatoes, being kept warm.

CARE AND MAINTENANCE

Proper care and maintenance will ensure the longevity and optimal performance of your warming tray.

1. **Cool Down:** Always unplug the warming tray and allow it to cool completely before cleaning.
2. **Cleaning the Glasstop:** The tempered glass top is designed for easy cleaning. Wipe the surface with a soft, damp cloth. For stubborn food residue, use a mild dish soap solution. Avoid abrasive cleaners or scouring pads that could scratch the glass.
3. **Cleaning the Base:** Wipe the stainless steel base and handles with a damp cloth. Dry thoroughly to prevent water spots.
4. **Do Not Immerse:** Never immerse the warming tray, cord, or plug in water or any other liquid.
5. **Storage:** Store the cooled and cleaned warming tray in a dry place.



Elegant tempered-glass top is easy to clean.

Image: A detailed view of the Chefman warming tray's sleek black tempered glass top and stainless steel base, emphasizing its clean design.

TROUBLESHOOTING

If you encounter any issues with your Chefman Compact Glasstop Warming Tray, refer to the following common problems and solutions:

- **Unit not heating:**
 - Ensure the power cord is securely plugged into a functional 120V outlet.
 - Check if the control knob is turned to an 'On' position (Low, Med, or High).
 - Verify that the power outlet is working by plugging in another appliance.
- **Food not warm enough:**
 - Adjust the temperature setting to a higher level (e.g., from Low to Medium or High).
 - Ensure that the cookware used is heat-safe and makes good, direct contact with the warming surface.
 - Preheat the warming tray for a few minutes before placing food on it.
- **Unit shuts off unexpectedly:**
 - The warming tray has a built-in fuse safety feature to prevent overheating. If it shuts off, unplug

- the unit and allow it to cool completely for at least 30 minutes before attempting to use it again.
- Ensure the unit is not covered or obstructed, which could lead to heat buildup.

If the problem persists after trying these solutions, please contact Chefman Customer Support.

SPECIFICATIONS

Feature	Specification
Brand	Chefman
Model Number	B07HD3JP2Q
Product Dimensions	12"D x 15"W x 1.5"H
Color	Black
Material	Stainless Steel, Tempered Glass
Wattage	200 watts
Voltage	120V
Controls Type	Knob (Manual)
Heating Elements	1
Item Weight	5.77 pounds (2.62 Kilograms)
UPC	816458022880
Date First Available	September 14, 2018



15" x 12" surface to warm
the main dish and sides.

Image: A diagram illustrating the dimensions of the warming tray: 15 inches wide by 12 inches deep, with a height of 1.5 inches.



WARRANTY AND SUPPORT


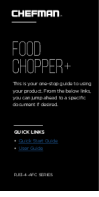
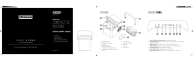
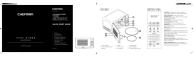

This Chefman Compact Glasstop Warming Tray is backed by a **1-year assurance** provided by Chefman. This warranty covers defects in material and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact Chefman Customer Support. Keep your purchase receipt as proof of purchase for warranty validation.

For additional information, you may refer to the official Chefman website or the user guide PDF available online.

Related Documents - B07HD3JP2Q

 	<p>Chefman Portable Compact Grill User Guide RJ01-V2-CG</p> <p>User guide for the Chefman Portable Compact Grill (Model RJ01-V2-CG), covering safety instructions, features, operating procedures, cooking tips, cleaning, maintenance, warranty, and registration.</p>
---	---

	<p>Chefman 6-in-1 Spiralizing Food Prep Kit User Guide</p> <p>Comprehensive user guide for the Chefman 6-in-1 Spiralizing Food Prep Kit, covering safety instructions, features, assembly and operation for spiralizing, chopping, blending, and whisking functions, cleaning, maintenance, and warranty information.</p>
	<p>Chefman Food Chopper+ User Manual: Operating, Safety, and Warranty Guide</p> <p>Comprehensive user manual for the Chefman Food Chopper+ (Model RJ13-4-AFC SERIES). Includes quick start, operating instructions, safety precautions, cleaning, maintenance, warranty details, and registration information.</p>
	<p>Chefman RJ56-BUL-12 ICEMAN Dual-Size Compact Ice Machine Quick Start Guide</p> <p>Get started quickly with the Chefman ICEMAN Dual-Size Compact Ice Machine (RJ56-BUL-12). This guide covers features, control panel, setup, operation, and maintenance.</p>
	<p>Chefman Countertop Classic Compact Microwave RJ55-SS-7 Quick Start Guide</p> <p>Get started quickly with your Chefman Countertop Classic Compact Microwave (Model RJ55-SS-7). This guide provides essential setup, operation, and maintenance instructions for your microwave oven.</p>
	<p>Chefman Countertop Classic Compact Microwave User Guide RJ55-7</p> <p>Comprehensive user guide for the Chefman Countertop Classic Compact Microwave, Model RJ55-7. Includes safety precautions, features, operating instructions, troubleshooting tips, cleaning advice, and warranty details.</p>

Documents - Chefman – B07HD3JP2Q



[\[pdf\] User Manual Warranty](#)

User ManualChefman Electric Warming Tray with Adjustable Temperature Control Perfect For Buffets Restaurants Parties Events and Home Dinners Glass Top XL 21 x 16 Surface Keeps Food Hot Black Amazon ca Toys GamesB1yWM hC3QLm media amazon images I B1yWM hC3QL ref dp product quick view Chefman Compact Glasstop for Travel Mini 15x12 Inch 15 5 12User Manual 12 B0B13Q98G6 B07HD3JP2Q B07VNTFKFJChefman Gamesm ||| RJ22-SS-B buffet Server warming tray CUSTOMER SERVICE: 888.315.6553 customerservice chefman.com RJ22-SS-B 1 Congratulations on your purchase Every Chefman product is manufactured to the highest standards of performance and safety. We are confident that you will be so satisfied with your p...

lang:en score:24 filesize: 3.73 M page_count: 9 document date: 2019-04-02