

## OVENTE FW173S

# OVENTE Electric Buffet Server and Food Warmer FW173S Instruction Manual

Model: FW173S | Brand: OVENTE

## INTRODUCTION

Thank you for choosing the OVENTE Electric Buffet Server and Food Warmer, Model FW173S. This appliance is designed to keep your prepared dishes warm and ready for serving, making it ideal for family gatherings, holiday parties, or everyday meals. Please read this instruction manual thoroughly before initial use to ensure safe operation and optimal performance.

## SETUP INSTRUCTIONS

- Unpack Components:** Carefully remove all parts from the packaging. Ensure all protective films and materials are removed from the warming tray, chafing pans, and lids.
- Inspect for Damage:** Before first use, inspect the appliance for any signs of damage. Do not use if any part is damaged.
- Clean Before Use:** Wash the three 1.5-quart stainless steel chafing pans and their clear dome lids with warm, soapy water. Rinse thoroughly and dry completely. The warming tray itself should be wiped clean with a damp cloth.
- Assemble Chafing Dishes:** Place the stainless steel frame onto the warming tray. Insert the three clean chafing pans into the frame. Place the clear dome lids on top of each pan.
- Placement:** Position the buffet server on a stable, flat, and heat-resistant surface, away from flammable materials and out of reach of children. Ensure there is adequate ventilation around the unit.

## LARGE CAPACITY

*Comes with 3 quality pans  
with a good food capacity*

## WARMING PAN

*Pans that can hold up to  
1.5qt of food each pan*



Image: The OVENTE Electric Buffet Server with its three 1.5-quart stainless steel pans, highlighting its large capacity for serving.

Video: A demonstration of the OVENTE Electric Buffet Server, showing its assembly and how it can be used for hosting events.

## OPERATING INSTRUCTIONS

- 1. Connect to Power:** Plug the power cord into a standard electrical outlet. The power indicator light will illuminate, signaling that the unit is receiving power.
- 2. Adjust Temperature:** Use the adjustable temperature control dial located on the front of the unit to select your desired heat setting. Settings range from 'Min' (90°F) to 'Max' (284°F). The unit will automatically cycle on and off to maintain the set temperature.
- 3. Add Food:** Place your pre-cooked and warm food into the stainless steel chafing pans. Ensure the clear dome lids are securely placed on top to retain heat and moisture. The lids feature a convenient slot for serving spoons.
- 4. Standalone Warming Tray Function:** The chafing dish assembly can be removed, allowing the base to function as a flat warming tray. This is suitable for keeping various types of heat-safe dinnerware or foil pans warm.
- 5. Serving:** The cool-touch handles on the sides of the unit allow for safe and easy transport, even when the warming surface is hot.

6. **After Use:** Once serving is complete, turn the temperature dial to the 'Min' position and unplug the unit from the electrical outlet. Allow the unit to cool completely before cleaning or storing.



Image: The adjustable temperature control dial and power indicator light on the OVENTE Electric Buffet Server.



## STANDALONE WARMER

*Place the dishes on the food warmer  
using other compatible cookware*



*Glass*



*Ceramic*



*Metal*

Image: The OVENTE Electric Buffet Server functioning as a standalone warming tray, accommodating various compatible cookware types.

Video: A demonstration of the OVENTE Electric Warming Tray, showcasing its use as a standalone unit for keeping food warm.

## MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your OVENTE Buffet Server.

1. **Cool Down:** Always ensure the unit is unplugged and completely cool before cleaning.
2. **Detachable Parts:** The three stainless steel chafing pans and their clear dome lids are dishwasher safe for convenient cleaning.
3. **Warming Tray:** The electric warming tray base is not dishwasher safe. Wipe the warming tray surface and exterior with a soft, damp cloth. For stubborn stains, use a mild detergent and then wipe clean with a damp cloth. Dry thoroughly.
4. **Do Not Immerse:** Never immerse the electric warming tray base or its power cord in water or any other liquid.
5. **Storage:** Store the clean and dry buffet server in a cool, dry place.



Image: A hand cleaning the stainless steel frame of the buffet server, demonstrating ease of cleaning detachable parts.

## TROUBLESHOOTING

If you encounter issues with your OVENTE Electric Buffet Server, please refer to the following common solutions:

- **Unit Not Heating:**
  - Ensure the power cord is securely plugged into a functional electrical outlet.
  - Check that the temperature control dial is turned past the 'Min' position and the power indicator light is illuminated.
  - Verify the electrical outlet is working by plugging in another appliance.
- **Food Not Staying Warm Enough:**
  - Increase the temperature setting using the control dial.
  - Ensure lids are properly placed on the chafing pans to trap heat.
  - Pre-heat the unit for a few minutes before adding food.
- **Uneven Heating:**
  - Ensure food is distributed evenly within the pans.
  - For optimal heat distribution, ensure the unit is placed on a flat surface.

If problems persist after attempting these troubleshooting steps, please contact OVENTE customer service for assistance.

## PRODUCT SPECIFICATIONS

Feature	Specification
Model Number	FW173S
Brand	OVENTE
Capacity (per pan)	1.5 Quarts
Number of Trays	3
Wattage	200 watts
Maximum Temperature	284°F (140°C)

Product Dimensions	9.75"L x 21.5"W x 5.75"H
Item Weight	5.34 pounds
Material	Stainless Steel
Power Source	Electric



Image: Detailed dimensions of the OVENTE Electric Buffet Server, illustrating its compact design.

## WARRANTY AND CUSTOMER SUPPORT

OVENTE provides a **1-year warranty** from the original purchase date, covering defects in material and workmanship under normal use and conditions. For warranty claims, technical assistance, or any product-related inquiries, please contact OVENTE customer service.

For more information or to explore other OVENTE products, visit the [OVENTE Store](#).