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› [BELLA](#) /

› [BELLA 4.5 Quart Triple Electric Buffet Server and Warming Tray Instruction Manual, Model 14842](#)

BELLA 14842

BELLA 4.5 Quart Triple Electric Buffet Server & Warming Tray Instruction Manual

Model: 14842 | Brand: BELLA

1. INTRODUCTION

Thank you for purchasing the BELLA 4.5 Quart Triple Electric Buffet Server and Warming Tray. This versatile appliance is designed to keep your food warm at ideal serving temperatures for extended periods, making it perfect for family gatherings, parties, and catering events. Please read this manual thoroughly before use to ensure safe and efficient operation.

2. IMPORTANT SAFETY INFORMATION

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the electrical base in water or any other liquid.
- Keep out of reach of children.
- Do not use the appliance if the power cord or plug is damaged.
- Unplug the appliance from the outlet when not in use and before cleaning.
- This appliance is for warming pre-cooked food only; it is not designed for cooking raw food.
- Use only oven-safe dishes when utilizing the base as a warming tray.
- Avoid touching hot surfaces. Use handles or oven mitts.

3. PARTS LIST

The BELLA 4.5 Quart Triple Electric Buffet Server includes the following components:

- Heated Base Unit with Temperature Control Knob
- Three (3) 1.5-Quart Stainless Steel Chafing Dishes
- Three (3) Clear Dome Lids with Spoon Cutouts
- Cool-Touch Side Handles



The BELLA 4.5 Quart Triple Electric Buffet Server can be used with its three chafing dishes or as a flat warming tray.

4. SETUP

Initial Assembly

1. Unpack all components and remove any packaging materials.
2. Place the heated base unit on a flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit.
3. If using the chafing dishes, place the three stainless steel dishes into the designated slots on the heated base.
4. Place the clear dome lids on top of the chafing dishes.

Host With The Most



BELLA TRIPLE BUFFET SERVER

The buffet server measures 20.55 inches in width, 11.22 inches in depth, and 6.45 inches in height.

5. OPERATING INSTRUCTIONS

Using as a Buffet Server (with chafing dishes)

1. Ensure the unit is properly assembled with the chafing dishes and lids in place.
2. Plug the power cord into a standard electrical outlet. The power indicator light will illuminate.
3. Turn the temperature control knob to your desired setting (LOW, MED, or HIGH). Allow 10-15 minutes for the unit to preheat.
4. Once preheated, carefully transfer your pre-cooked, warm food into the stainless steel chafing dishes.
5. Place the clear dome lids back on the dishes to retain heat and moisture. The spoon cutouts allow for serving utensils.
6. Monitor the food temperature to ensure it remains at a safe serving temperature. Adjust the heat setting as needed.
7. After use, turn the temperature control knob to OFF and unplug the unit.

Convenient

A great countertop addition for warming appetizers or serving meals



The BELLA Buffet Server effectively keeps appetizers, meats, and vegetables warm for serving.

Using as a Warming Tray (without chafing dishes)

1. Remove all three stainless steel chafing dishes and their lids from the heated base unit.
2. The exposed stainless steel surface of the base unit can now be used as a flat warming tray.
3. Plug the power cord into a standard electrical outlet. The power indicator light will illuminate.
4. Turn the temperature control knob to your desired setting (LOW, MED, or HIGH). Allow 10-15 minutes for the unit to preheat.
5. Carefully place oven-safe platters, plates, or casserole dishes containing pre-cooked, warm food directly onto the heated surface.
6. Monitor the food temperature and adjust the heat setting as needed.
7. After use, turn the temperature control knob to OFF and unplug the unit.

Keep Food Warm

Base can be used as a larger warming tray for plates or platters



The heated base can be used independently as a warming tray for various oven-safe dishes.

Product Overview Video



This video provides a brief overview of the BELLA 4.5 Qt Buffet Server & Food Warmer, demonstrating its features and versatility.

6. CLEANING AND MAINTENANCE

- Always unplug the appliance and allow it to cool completely before cleaning.
- The stainless steel chafing dishes and clear dome lids are dishwasher-safe. Alternatively, they can be washed by hand with warm, soapy water.
- Wipe the heated base unit with a damp cloth. Do not use abrasive cleaners or immerse the base in water.
- Ensure all parts are thoroughly dry before storing or reassembling.

Removable Chafing Dishes

3 removable stainless steel chafing dishes for easy serving for a variety of meals



The three 1.5-quart stainless steel chafing dishes are removable and dishwasher-safe for easy cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; unit not turned on.	Ensure power cord is securely plugged in; check power outlet with another appliance; turn temperature control knob to a setting other than OFF.
Food is not warming sufficiently.	Temperature setting too low; lids not properly placed; food was not pre-heated.	Increase temperature setting; ensure lids are securely on chafing dishes; always place already warm food into the unit.
Unit is too hot.	Temperature setting too high.	Decrease temperature setting.

8. SPECIFICATIONS

Feature	Detail
Brand	BELLA
Model Number	14842
Capacity	3 x 1.5 Quarts (4.5 Quarts Total)
Material	Stainless Steel
Product Dimensions	11.22"D x 20.55"W x 6.45"H
Wattage	1500 watts
Voltage	220 Volts
Control Method	Knob (OFF/LOW/MED/HIGH)
Dishwasher Safe Parts	Chafing dishes and lids

9. WARRANTY AND SUPPORT

This BELLA product is covered by a manufacturer's warranty. For specific warranty details, please refer to the warranty card included with your purchase or visit the official BELLA website. For customer support, product registration, or to purchase replacement parts, please visit the [BELLA Store on Amazon](#) or contact BELLA customer service directly.

Related Documents - 14842

	<p>BELLA 6 Quart Programmable Slow Cooker: Instruction Manual & Recipes</p> <p>Comprehensive instruction manual and recipe guide for the BELLA 6 Quart Programmable Slow Cooker. Learn about safety features, operating instructions, cleaning, storage, cooking charts, and delicious recipes.</p>
	<p>Bella Fold & Store Warming Tray: Instruction Manual & User Guide</p> <p>Get detailed instructions for your Bella Fold & Store Warming Tray. Learn about setup, operation, safety, cleaning, maintenance, and warranty from Sensio Inc.</p>

	<p>Bella Slow Cooker Set: Instruction Manual for 6QT & 2QT Models</p> <p>Comprehensive instruction manual for the Bella Slow Cooker Set, featuring both 6QT programmable and 2QT manual models. Learn about safe operation, cooking tips, cleaning, and maintenance.</p>
	<p>BELLA Pro Series 10 QT Programmable Slow Cooker Instruction Manual</p> <p>Instruction manual for the BELLA Pro Series 10 QT Programmable Slow Cooker with lid rest. Includes safety precautions, operating instructions, cooking charts, recipes, and warranty information.</p>
	<p>BELLA 1.5 Quart Slow Cooker: Instruction Manual and Recipe Guide</p> <p>Comprehensive instruction manual and recipe guide for the BELLA 1.5 Quart Slow Cooker, covering safety, operation, care, and delicious recipes.</p>
	<p>BELLA 5qt Slow Cooker Instruction Manual and Recipe Guide</p> <p>Comprehensive instruction manual and recipe guide for the BELLA 5qt Slow Cooker (Model SO-309568), covering safety precautions, operating instructions, cooking tips, and various recipes.</p>