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Garvee Chafing Dish Buffet Set

Garvee 8 QT Chafing Dish Buffet Set Instruction Manual

Model: Chafing Dish Buffet Set

1. Introduction

This manual provides instructions for the proper setup, operation, and maintenance of your Garvee 8 QT Chafing Dish Buffet Set. Designed for keeping food warm or cold, this stainless steel chafer is suitable for various events such as parties, banquets, and catering. Please read these instructions carefully before use to ensure safe and efficient operation.

2. Product Components

The Garvee Chafing Dish Buffet Set includes the following components:

- **Dome Cover:** The lid that covers the food pan to retain heat or cold.
- **Food Pan:** The upper pan where food is placed.
- **Water Pan:** The lower pan that holds hot water (for warming) or ice (for cooling).
- **Frame Stand:** The sturdy base that supports the pans and fuel holders.
- **Frame Leg:** The individual legs that form the frame stand.
- **Fuel Holders:** Containers designed to hold chafing fuel cans.



Image: Exploded view showing the dome cover, food pan, water pan, frame stand, frame leg, and fuel holders.

3. Setup Instructions

Follow these steps to assemble your chafing dish:

1. **Unpack Components:** Carefully remove all parts from the packaging. Inspect for any damage.
2. **Assemble Frame Stand:** Unfold the frame stand and ensure it is stable on a flat, heat-resistant surface. The frame is designed for stability and ease of movement with integrated handles.
3. **Place Water Pan:** Insert the water pan into the assembled frame stand. Ensure it sits securely.

4. **Place Food Pan:** Place the food pan directly into the water pan.
5. **Position Fuel Holders:** Place the two fuel holders into their designated slots beneath the water pan on the frame stand.
6. **Prepare for Use:** The chafing dish is now assembled and ready for operation.



Image: A fully assembled Garvee Chafing Dish, ready for use.

4. Operating Instructions

4.1. For Warming Food

1. **Add Water:** Pour hot water into the water pan, ensuring it does not overflow when the food pan is inserted.
2. **Insert Fuel Cans:** Place standard chafing fuel cans (not included) into the fuel holders.
3. **Light Fuel:** Carefully light the fuel cans using a long lighter or match.
4. **Add Food:** Place your prepared food into the food pan.
5. **Cover:** Place the dome cover over the food pan to retain heat. The chafing dish will maintain food at an ideal serving temperature, up to 165 degrees Fahrenheit.

4.2. For Cooling Food

1. **Add Ice:** Fill the water pan with ice.
2. **Add Food:** Place your cold food items into the food pan.
3. **Cover:** Place the dome cover over the food pan to help maintain the cold temperature.



Image: Illustration showing the chafing dish used for keeping food warm with fuel and for keeping food cold with ice.

5. Maintenance and Cleaning

Proper care and cleaning will extend the life of your chafing dish.

1. **Cool Down:** Allow the chafing dish to cool completely before cleaning. Extinguish and remove any fuel cans.
2. **Empty Contents:** Carefully empty any remaining food or water from the pans.
3. **Wash:** Wash all stainless steel components (dome cover, food pan, water pan, frame stand, fuel holders)

with warm water and a mild dish soap. Use a soft cloth or sponge to prevent scratching.

4. **Rinse:** Rinse all parts thoroughly with clean water.
5. **Dry:** Dry all components immediately with a clean, soft towel to prevent water spots and maintain the stainless steel's luster.
6. **Storage:** Store the chafing dish in a clean, dry place.

6. Troubleshooting

- **Food not staying warm:**
  - Ensure sufficient hot water is in the water pan.
  - Check if fuel cans are lit and have enough fuel.
  - Ensure the dome cover is properly seated to prevent heat escape.
- **Difficulty assembling:**
  - Refer to the "Setup Instructions" section and the exploded view image for correct component placement.
  - Ensure the frame stand is fully unfolded and locked into position.

7. Specifications

Feature	Detail
Capacity	8 Quarts per chafing dish
Material	Food-Grade Stainless Steel
Upper Temperature Rating	165 Degrees Fahrenheit (for warming)
Power Source	Chafing Fuel (not included)
Package Dimensions (6-Pack)	24 x 16 x 11 inches
Item Weight (6-Pack)	52.9 pounds (24.04 Kilograms)
Model Number	Chafing Dish Buffet Set
Brand	Garvee



Image: Diagram illustrating the dimensions of the chafing dish and its components.

8. Safety Information

- Always place the chafing dish on a stable, level, and heat-resistant surface.
- Exercise extreme caution when handling hot water and lit fuel cans. Use appropriate protective gear if necessary.
- Keep fuel cans and open flames away from flammable materials, children, and pets.
- Never leave lit fuel cans unattended.
- Allow the unit to cool completely before cleaning or storing.
- Do not overfill the water pan or food pan.

- Use only approved chafing dish fuel.

9. Warranty and Support

For warranty information or customer support regarding your Garvee Chafing Dish Buffet Set, please refer to the documentation included with your purchase or contact Garvee customer service directly through their official website or the retailer where the product was purchased.

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