

## YDBMY 9L Chafing Dish Food Warmer

# YDBMY 9L Chafing Dish Food Warmer Instruction Manual

Model: A - Electric & Alcohol Heating Buffet Server

## INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, setup, and maintenance of your YDBMY 9L Chafing Dish Food Warmer. This versatile buffet server is designed to keep food warm using either electric heating or alcohol fuel, making it suitable for various events and settings. Please read this manual thoroughly before initial use and retain it for future reference.

## PRODUCT COMPONENTS

The YDBMY 9L Chafing Dish Food Warmer consists of several key components designed for optimal food warming and serving.



**Figure 1:** The YDBMY 9L Chafing Dish Food Warmer, showcasing its polished stainless steel finish and open lid, revealing the food pan.

- **Lid:** Tempered glass lid for visibility and heat retention. Features a 90-degree flip design with a hydraulic hinge for smooth operation.
- **Food Pan(s):** Stainless steel pan(s) for holding food. Available in single or double plate configurations.
- **Water Pan:** A larger pan that holds hot water, creating a bain-marie effect to gently warm the food pan.
- **Support Frame:** Sturdy stainless steel frame to hold the water pan and food pan(s).
- **Heating Element:**
  - **Electric Heating Plate:** 400W electric heating plate with adjustable temperature control (35°C - 70°C).
  - **Alcohol Fuel Holders:** For use with chafing fuel cans (not included) for alcohol heating.



**Figure 2:** Breakdown of the chafing dish components, including the thickened support frame, thickened electric hot water basin, and deepened food plates.

## SETUP INSTRUCTIONS

1. **Unpack Components:** Carefully remove all parts from the packaging. Inspect for any damage.
2. **Clean Before First Use:** Wash all stainless steel pans and the lid with warm, soapy water. Rinse thoroughly and dry completely to prevent water spots.
3. **Assemble Frame:** Place the support frame on a stable, heat-resistant surface.
4. **Insert Water Pan:** Place the large water pan into the support frame.
5. **Add Hot Water:** Pour an appropriate amount of hot water into the water pan. Ensure the water level is sufficient to create steam but does not overflow when food pans are inserted.
6. **Place Food Pan(s):** Insert the food pan(s) containing your prepared food into the water pan.
7. **Attach Lid:** Place the lid onto the chafing dish.

## OPERATING INSTRUCTIONS

The YDBMY Chafing Dish offers two heating methods: electric and alcohol.



01

**ALCOHOL HEATING**



02

**Electric heating**

**Figure 3:** Illustration of the two available heating methods: alcohol heating using fuel cans and electric heating with a heating plate.

## 1. Electric Heating



1. **Connect Electric Plate:** Ensure the electric heating plate is securely placed beneath the water pan.
2. **Plug In:** Connect the power cord of the electric heating plate to a suitable electrical outlet.
3. **Adjust Temperature:** Use the temperature control dial to set the desired warming temperature, ranging from 35°C to 70°C. The heating plate will begin to warm the water, which in turn warms the food.
4. **Monitor Food:** Periodically check the food temperature to ensure it remains at a safe and desirable serving temperature.



**Figure 4:** A hand adjusting the temperature control dial, which allows for precise temperature regulation between 35°C and 70°C for electric heating.

## 2. Alcohol Heating

1. **Place Fuel Holders:** Position the alcohol fuel holders (with fuel cans inside) beneath the water pan.
2. **Light Fuel:** Carefully light the alcohol fuel cans using a long lighter or match.

3. **Monitor Flame:** Adjust the flame intensity if possible (depending on fuel can type) to maintain the desired warming temperature.
4. **Extinguish Flames:** To extinguish, use the snuffer provided with the fuel cans or carefully cover the flames. Never blow out the flames.

### General Operation Tips

- The tempered glass lid allows for easy observation of food without opening, helping to retain heat.
- The 90-degree flip lid with hydraulic hinge ensures smooth and convenient access to food.
- Always ensure there is water in the water pan to prevent scorching and ensure even heating.

## 90° opening and closing



**Figure 5:** The chafing dish lid opened to a 90-degree angle, demonstrating the hydraulic hinge for smooth operation and easy access to the food pans.





**Figure 6:** The chafing dish effectively keeping food warm, indicated by the gentle steam rising from the food pan, ensuring dishes remain at optimal serving temperature.

## MAINTENANCE & CLEANING

Proper maintenance ensures the longevity and hygiene of your chafing dish.

- **Daily Cleaning:** After each use, allow the unit to cool completely. Remove food pans and water pan. Wash all removable parts with warm, soapy water and a soft cloth or sponge. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- **Frame Cleaning:** Wipe down the stainless steel frame with a damp cloth. For stubborn stains, use a stainless steel cleaner. Avoid abrasive cleaners or scouring pads, which can scratch the polished surface.
- **Lid Care:** The tempered glass lid can be cleaned with glass cleaner or warm soapy water. Ensure no water



enters the hinge mechanism.

- **Electric Heating Plate:** Disconnect from power. Wipe the surface with a damp cloth. Do not immerse the electric heating plate in water.
- **Storage:** Store all components clean and dry in a safe place.

## Thick stainless steel material



**Figure 7:** A close-up view demonstrating the thickness of the stainless steel material, measured at 2.97mm, highlighting the product's durable construction.

### TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Food not warming sufficiently (Electric)	<ul style="list-style-type: none"><li>• Power cord not plugged in.</li><li>• Temperature setting too low.</li><li>• Insufficient water in water pan.</li></ul>	<ul style="list-style-type: none"><li>• Ensure power cord is securely plugged into a working outlet.</li><li>• Increase the temperature setting on the dial.</li><li>• Add more hot water to the water pan.</li></ul>
Food not warming sufficiently (Alcohol)	<ul style="list-style-type: none"><li>• Alcohol fuel cans are empty or low.</li><li>• Flames are too low.</li><li>• Insufficient water in water pan.</li></ul>	<ul style="list-style-type: none"><li>• Replace with new alcohol fuel cans.</li><li>• Adjust fuel can wicks or replace cans for stronger flame.</li><li>• Add more hot water to the water pan.</li></ul>
Water spots or discoloration on stainless steel	<ul style="list-style-type: none"><li>• Improper drying after washing.</li><li>• Hard water deposits.</li></ul>	<ul style="list-style-type: none"><li>• Dry thoroughly immediately after washing.</li><li>• Use a stainless steel cleaner or a solution of vinegar and water, then rinse and dry.</li></ul>

### SPECIFICATIONS

- **Model:** A
- **Capacity:** 9 Liters
- **Material:** Thick Stainless Steel, Tempered Glass Lid
- **Dimensions:** 56cm x 35cm x 30cm (Length x Width x Height)
- **Electric Heating Power:** 400W
- **Adjustable Temperature Range (Electric):** 35°C - 70°C
- **Heating Methods:** Electric and Alcohol

### SAFETY INFORMATION

- Always place the chafing dish on a stable, heat-resistant surface.
- Keep out of reach of children and pets.
- When using alcohol heating, ensure proper ventilation and keep flammable materials away from the flames.
- Never leave an active chafing dish unattended.
- Use caution when handling hot components. Always use oven mitts or heat-resistant gloves.
- Do not overfill the water pan or food pans.
- For electric heating, ensure the power cord is not damaged and avoid contact with water.
- Do not immerse the electric heating plate in water.

### CUSTOMER SUPPORT

For any questions, concerns, or assistance with your YDBMY 9L Chafing Dish Food Warmer, please contact our customer service team. We are committed to providing quality service and will respond to your inquiries within 24 hours.

**Contact:** Please refer to your purchase documentation or the seller's contact information for direct support.

