

Garvee SX-GV-JJCL

Garvee 9QT Food-Grade Stainless Steel Roll Top Chafing Dish Buffet Set - Instruction Manual

Model: SX-GV-JJCL

INTRODUCTION

Thank you for choosing the Garvee 9QT Food-Grade Stainless Steel Roll Top Chafing Dish Buffet Set. This manual provides essential information for the proper setup, operation, maintenance, and troubleshooting of your new chafing dish. Please read these instructions carefully before use to ensure safe and efficient operation and to prolong the life of your product.

This elegant and efficient chafing dish is designed for catering functions, parties, and weddings, combining high-quality stainless steel construction with practical features to keep your food at the perfect serving temperature.

PRODUCT OVERVIEW AND COMPONENTS

The Garvee 9QT Chafing Dish Buffet Set includes several key components designed for optimal food service. Familiarize yourself with each part before assembly.

- **Dish Frame:** The sturdy base structure that supports all other components.
- **Water Pan:** Sits within the dish frame, designed to hold hot water for indirect heating.
- **Food Pans:** Includes one full-size pan and two half-size pans for holding food. These sit inside the water pan.
- **Roll Top Lid:** A hinged lid that rolls back 180 degrees for easy access to food, helping to maintain temperature.
- **Fuel Cans (x2):** Containers for chafing fuel, placed beneath the water pan to provide heat.
- **Handle:** For lifting and maneuvering the lid.
- **Food Tong:** For serving.
- **Food Spoon:** For serving.



Figure 1: Overview of the Garvee 9QT Chafing Dish and its included components, including the main frame, pans, lid, fuel cans, and serving utensils.



Figure 2: Individual components of the chafing dish, showing the various pans, serving tools, and fuel cans.

Product Dimension

9QT for 8 servings

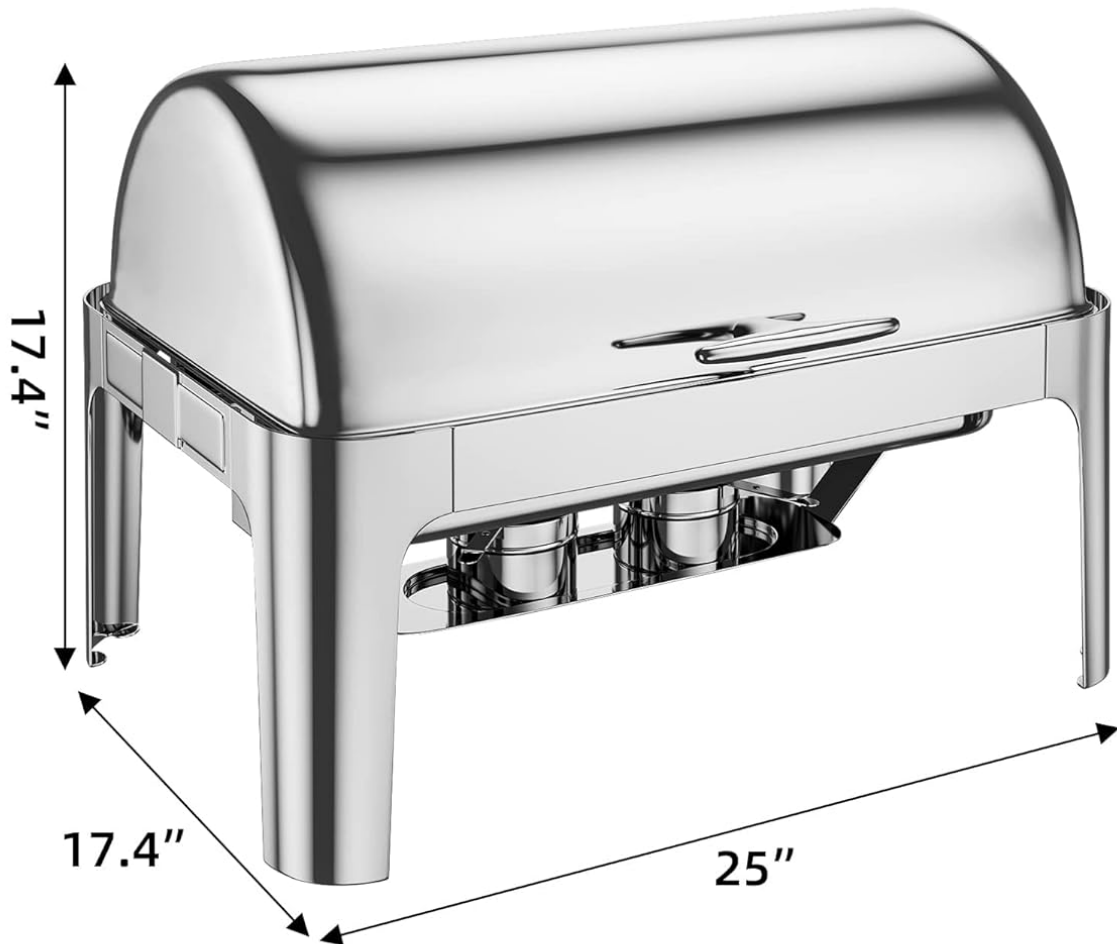


Figure 3: Product dimensions, indicating a capacity of 9QT suitable for approximately 8 servings.

SETUP INSTRUCTIONS

1. **Unpack Components:** Carefully remove all parts from the packaging. Inspect for any damage.
2. **Position the Dish Frame:** Place the main dish frame on a stable, level, and heat-resistant surface. Ensure there is adequate space around the unit for safe operation.
3. **Insert Water Pan:** Place the large water pan into the dish frame.
4. **Add Hot Water:** Pour hot water into the water pan. The water level should be sufficient to create steam for heating, but not so high that it overflows when food pans are inserted. Approximately 1-2 inches is usually sufficient.

5. **Place Food Pans:** Insert the desired food pans (one full-size or two half-size) into the water pan.
6. **Position Fuel Cans:** Place the two fuel cans into their designated holders beneath the water pan. Ensure they are securely seated.
7. **Attach Lid:** Ensure the roll top lid is properly aligned and attached to the dish frame.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Ensure your food is cooked and ready to be served. For best results, food should be hot when placed into the chafing dish.
2. **Light Fuel Cans:** Carefully light the chafing fuel cans using a long lighter or match. Exercise caution as the flame will be present.
3. **Place Food:** Transfer your prepared food into the food pans.
4. **Close Lid:** Close the roll top lid to retain heat and moisture. The 180-degree roll-top design allows for easy access during serving while minimizing heat loss.
5. **Monitor Temperature:** Periodically check the food temperature to ensure it remains at a safe serving temperature. Replenish hot water in the water pan if needed.
6. **Serving:** Use the provided food tong and spoon for serving. The roll-top lid can be opened and closed smoothly for convenient access.
7. **Extinguishing Fuel:** To extinguish the fuel, carefully place the snuffer cap over the flame. Allow the cans to cool completely before handling.

Hydraulic Shaft Lid

180° Roll Top Design
Visible Design



Figure 4: The hydraulic shaft lid allows for a smooth 180-degree roll-top opening, providing full access to the food while maintaining temperature.

MAINTENANCE AND CLEANING

Proper maintenance and cleaning will ensure the longevity and hygienic use of your Garvee chafing dish.

- **Cool Down:** Always allow the chafing dish and all its components to cool completely before cleaning.
- **Empty Contents:** Dispose of any remaining food and water.
- **Disassemble:** Remove the food pans, water pan, and fuel can holders from the main frame.
- **Washing:** Wash all stainless steel components (pans, lid, frame) with warm, soapy water. Use a soft cloth or sponge to prevent scratching. For stubborn food residue, a non-abrasive cleaner can be used.

- **Rinsing:** Rinse all parts thoroughly with clean water to remove soap residue.
- **Drying:** Dry all components immediately and thoroughly with a clean, soft cloth to prevent water spots and maintain the shine of the stainless steel. Air drying may lead to water spots.
- **Fuel Can Holders:** Clean fuel can holders as needed. Note that discoloration of burner holders after use is normal due to heat exposure.
- **Storage:** Store all components in a clean, dry place.



Figure 5: The chafing dish is constructed from food-grade stainless steel with heavy-duty frame legs for durability and easy cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food not staying warm enough.	Insufficient hot water in the water pan; fuel cans extinguished or low; lid not properly closed.	Ensure water pan has enough hot water. Replace or relight fuel cans. Ensure lid is fully closed to trap heat.
Water spots on stainless steel after cleaning.	Components were air-dried or not dried thoroughly.	Always dry all stainless steel parts immediately and thoroughly with a soft, clean cloth after washing.
Burner holders discolored after use.	Normal heat exposure.	This is a normal occurrence due to high temperatures. It does not affect performance. Clean as usual.
Lid not rolling smoothly.	Debris in hinge mechanism; misalignment.	Inspect hinges for food particles or debris and clean. Ensure the lid is correctly seated on the frame.

SPECIFICATIONS

- **Product Dimensions:** 27.36 x 20.2 x 12.32 inches
- **Item Weight:** 22 pounds
- **Capacity:** 9QT (suitable for approximately 8 servings)
- **Material:** Food-Grade Stainless Steel
- **Model Number:** SX-GV-JJCL
- **Manufacturer:** Garvee
- **Country of Origin:** China

WARRANTY AND SUPPORT

For specific warranty information, please refer to the product packaging or contact Garvee customer support directly. Generally, products are covered against manufacturing defects for a limited period from the date of purchase.

If you encounter any issues not covered in this manual or require further assistance, please contact Garvee customer service through their official website or the retailer where the product was purchased. Please have your model number (SX-GV-JJCL) and purchase details ready when contacting support.