



Cuisinart IB-6340B Buffet Server Cookware User Manual

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Cuisinart IB-6340B Buffet Server Cookware



Product Information

- The Classic Entertaining Collection Buffet Servers are a versatile and convenient solution for serving and keeping food warm during gatherings and events. The buffet servers come with a lifetime warranty that covers manufacturing defects. However, the warranty does not cover damage caused by accident, misuse, abuse, overheating, scratches, stains, discoloration, or any other damage that does not affect the functionality of the cookware. The warranty also excludes incidental or consequential damages, although this may vary depending on your state's laws.
- If you are a California resident, you have the option to return nonconforming products directly to Cuisinart for repair or replacement by contacting their Consumer Service Center. Cuisinart will cover the cost of repair, replacement, and shipping for such products under warranty.

Product Usage Instructions

1. **Before Using:** Wash your new buffet pan in warm water with a mild soap or dishwashing liquid before using it for the first time. Rinse thoroughly and dry immediately with a soft dish towel. Do not place the warming stand in the dishwasher.
2. **Caution:** Do not transport the warming stand or the entire buffet server unit while candles are lit to prevent the risk of burns or fire.
3. **Carbon Residue from Candles:** After using the buffet pan on the warming stand, carbon spotting from candles may appear on the bottom of the pan. Clean off the carbon residue by dampening the bottom, sprinkling it with baking soda, and cleaning it with a few drops of dishwashing liquid. The bottom of the pan should wipe clean. Note that different brands of tea-light candles may leave different amounts of carbon.
4. **To Remove Stains:** If your water contains calcium, it may leave a multicolored stain. Remove this harmless deposit with warm vinegar. Certain foods, like pasta or oatmeal, may leave a light residue or cloudy appearance, which can be easily removed with nonabrasive cleaning products.
5. **To Remove Stubborn Residue:** If food is burned in the pan, soak it first to loosen the residue. If soaking doesn't work, add water and a tablespoon of non-lemon dishwasher detergent to the pan, bring it to a boil, reduce heat, and simmer for 15 minutes. Let the pan cool, drain, and rinse. Loosen the residue with a sponge or plastic spatula, repeating if necessary.
6. **For Use on Induction Stovetops:** Consult your induction stovetop manual for specific instructions on using the buffet servers. Always center the cooking vessel on the burner for optimal performance.
7. **Cooking Over a Gas Burner:** When using the buffet servers over a gas burner, ensure that the flame only touches the bottom of the pan. Avoid letting the flame come up the sides of the pan to prevent wasted energy and permanent discoloration.

For more information and product support, you can visit the official Cuisinart website at www.cuisinart.com/customer-care/product-return.

Cuisinart® Buffet Servers are an investment that will prove their worth every time you use them. They can be used on the stovetop or in the oven to cook, under the broiler to brown and then on the stand to elegantly display food for your guests. Uniquely designed aluminum encapsulated base provides superior heat conductivity and even heat distribution to meet your entertaining needs. When properly cared for, your Cuisinart® Buffet Servers will give countless years of service and pleasure. Follow the use and care suggestions in this booklet to preserve and maintain their original beauty.

ESSENTIAL PRECAUTIONS

Never use Cuisinart® Buffet Server on high heat. Food will burn. The aluminum encapsulated base makes this cookware highly conductive and efficient for quick, even heat distribution. We recommend using a low to medium setting for most cooking. To boil water, medium-high is sufficient. Never leave your Cuisinart® Buffet Server or any pan empty over a hot burner. Doing so can ruin the pan and cause damage to the stovetop. Never use the warming stand on the stovetop or in the oven. The warming stand is for use after the food has been cooked. It can be used on the counter or tabletop to keep food warm and to elevate the hot server from the surface. Read “How to Use Warming Stand” section CAREFULLY before using buffet pan with warming stand. Follow ALL instructions.

BEFORE USING

Wash your new buffet pan in warm water with a mild soap or dishwashing liquid, or in a dishwasher, before using for the first time. Rinse thoroughly and wipe dry immediately with a soft dish towel. Do not place warming stand in dishwasher.

HOW TO USE WARMING STAND

- The warming stand for your Cuisinart® Buffet Server keeps already cooked foods warm while serving. Before lighting candles, place the warming stand in the location where you will be serving. Prior to mounting the buffet pan, place two smokeless, nontoxic, fragrance-free tea-light candles* in candle cup holders on warming stand base. Light both candles just before use. Once candles are lit, carefully place Buffet Server on warming stand for serving. Tea-light candles vary in lifespan. They can last anywhere from 2–5 hours depending on the brand.
- DO NOT LEAVE UNIT UNATTENDED AND KEEP OUT OF REACH OF CHILDREN.
- PLACE IN AN AREA WHERE THERE ARE NO DRAFTS, AWAY FROM CURTAINS OR OTHER FLAMMABLE ITEMS.
- When finished serving, extinguish candles. Be sure both the wax and the server have cooled before removing the tea-light candles.**
- *IMPORTANT: ONLY standard-sized (1½” diameter) tea-light candles should be used.
- DO NOT USE VOTIVE CANDLES OR ANY OTHER TYPE OF CANDLES. DO NOT USE SCENTED CANDLES.
- **CAUTION: Do not transport warming stand or entire buffet server unit while candles are lit. Tilting and dropping may create risk of burns or fire.

CARBON RESIDUE FROM CANDLES

- Carbon spotting from candles will appear on the bottom of buffet pan after use on warming stand. Carbon residue must be cleaned off prior to placing in dishwasher. Dampen bottom, sprinkle with baking soda and clean, using a few drops of dishwashing liquid. Bottom of pan should wipe clean.
- **NOTE:** Different brands of tea-light candles will leave different amounts of carbon.

EASY MAINTENANCE

Immediately after each use, fill the pan with hot water and dishwashing liquid; let stand until lukewarm. Use a sponge or soft cloth to remove any remaining food particles. Do not use steel wool or other coarse metal pads that may make scratches. Rinse thoroughly and dry immediately. Cuisinart® Buffet Server features oven-safe handles that can withstand oven temperatures up to 500°F/260°C. Caution should be used when handling any cookware handles; we recommend the use of potholders.

WHAT ABOUT THE DISHWASHER?

Cuisinart® Buffet Servers are dishwasher safe, but remember that soil from other dishes may be abrasive. If the

dishwasher is carelessly packed, other dishes or flatware may mar the surface of the cookware. Over a long period, regular dishwasher cleaning will eventually scratch any utensil. We recommend using a non-lemon detergent. Do not place warming stand in dishwasher.

WHAT ABOUT METAL UTENSILS?

We recommend using plastic or wooden utensils with your Cuisinart® Buffet Server. You may prefer using metal utensils. These may scratch the cooking surface, but will in no way impair the performance of your Cuisinart® Buffet Server. You may use a hand mixer with metal beaters which can scratch the interior surface but will not impair the cookware's performance or its durability.

TO REMOVE STAINS

Calcium in your water may leave a multicolored stain. This is a harmless deposit and can be removed with a little warm vinegar. Certain foods, such as pasta or oatmeal, may leave a light residue or cloudy appearance. This can be easily removed with any of these nonabrasive products.

TO REMOVE STUBBORN RESIDUE

When food is burned in the pan, a stubborn black residue may remain. If soaking does not loosen it, add water to a depth of one inch in the pan, then add a tablespoon of dishwasher detergent (a non-lemon product). Bring to a boil, reduce heat and simmer for 15 minutes. Let cool in the pan, then drain and rinse. Loosen the residue with a sponge or plastic spatula. Repeat if necessary.

TO REMOVE BURNER STAINS

Stains on the outside bottom (not sides) of pans can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the pan. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner. Rinse thoroughly after cleaning. **CAUTION:** Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.

IMPORTANT NOTE: Cuisinart® Buffet Servers have exceptionally high thermoconductivity, and even a low setting on some gas burners will overheat or even burn foods such as thinly sliced onions. An inexpensive gas "flame-tamer" placed between the burner and the bottom of the pan solves this problem. Flame-tamers are readily available at most hardware stores.

FOR USE ON INDUCTION STOVETOPS

Consult your induction stovetop manual for information on use. For optimal performance, always center the cooking vessel on the burner.

COOKING OVER A GAS BURNER

When cooking over a gas burner, make certain the flame touches only the pan bottom. If the flame comes up the sides of the pan, energy is wasted and the sides of the pan may become permanently discolored.

COOKING TEMPERATURE IN OVEN

Cuisinart® Buffet Servers can be used in the oven without damage. Naturally, the handle as well as the pan will become hot. Use potholders to prevent burns. The cookware can be used in the oven at any baking temperature up to 500°F/260°C and can go from burner to broiler to table when placed on a heat-resistant trivet. Glass cover is oven safe to 350°F/177°C only.

TO BREAK A VACUUM SEAL

The uniquely designed rim and cover form a perfect fit to reduce the evaporation of liquids. If you leave the cover on after turning the heat down or off, a partial vacuum may form that will seal the lid to the pan. To break the seal, turn up the heat for a few moments, and the cover will come off easily. If you don't want the lid to seal to the pan, remove the cover or set it slightly ajar before turning off the heat.

CONVENIENT STORAGE

Store in original box or in cupboard with ample space for convenient, safe storage.

LIFETIME WARRANTY (U.S. AND CANADA ONLY)

Your Cuisinart® Cookware is warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime.

HASSLE-FREE REPLACEMENT WARRANTY

- Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Cookware should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at www.cuisinart.com/customer-care/product-return.
- Or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.
- This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces which does not impair the functional utility of the cookware.
- This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

CALIFORNIA RESIDENTS ONLY

- California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (a) to the store where it was purchased or (b) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart, and not the consumer, will be responsible for the reasonable cost of such service, repair, replacement or refund for nonconforming products under warranty.
- California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. To obtain a return shipping label, email us at www.cuisinart.com/customer-care/product-return. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

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East Windsor, NJ 08520

Printed in China

17CW031352

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IB-6340B, IB-6340B Buffet Server Cookware, Buffet Server Cookware, Server Cookware, Cookware

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