



WARING PRO BFS50B Series Buffet Server and Warming Tray Instruction Manual

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WARING PRO™

WARING PRO BFS50B Series Buffet Server and Warming Tray



Buffet Server & Warming Tray

Specifications

- Model: BFS50B Series
- For household use only
- Power supply: Electrical
- Maximum capacity: 2.6 quarts per chafing dish

Product Usage Instructions

Before First Use

1. Clean the warming tray base with a mild detergent and a soft moist cloth. Do not submerge the warming base or let the plug come in contact with water.
2. Do not allow water to spill or seep into the frame. Rinse and wipe dry.
3. Heat the warming base for approximately 10 minutes at a maximum setting. Note: Temporary smoking might occur. This is normal during initial use.

Parts

Parts Diagram

1. Warming tray
2. Power on indicator light
3. Adjustable thermostat
4. Thermo-insulated handles
5. Skirt
6. 2.6 qt. nonstick chafing dishes
7. Plastic Lids

Operation

1. Plug unit in. The red power on light will come on. Set thermostat to desired temperature setting.
2. This unit may be used fully assembled with chafing dishes as a buffet server or without chafing dishes as warming tray alone.
3. If using as buffet server, place skirt on warming base before arranging chafing dishes in place.
4. The Waring Pro™ Buffet Server comes with three 2.6-quart chafing dish inserts. Each dish will hold approximately 20 four-ounce servings.
5. To retain heat and moisture in foods, keep lids on when not serving. Your unit includes three plastic lids for full view of contents.
6. **Note:** Food placed in warming base or chafing dishes should be fully cooked and already hot. The Waring Pro™ Buffet Server and Warming Tray are designed to keep food warm only. This product is not a cooking appliance.

FAQ

- **Q: Can I submerge the warming base in water?**

A: No, you should not submerge the warming base or let the plug come in contact with water. Clean the base with a soft moist cloth instead.

- **Q: Can I use the buffet server without the chafing dishes?**

A: Yes, the buffet server can be used without the chafing dishes as a warming tray alone.

- **Q: How many servings can each chafing dish hold?**

A: Each 2.6-quart chafing dish can hold approximately 20 four-ounce servings.

Buffet Server & Warming Tray

BFS50B Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.
2. To protect against risk of electrical shock, do not put appliance in water or other liquid.
3. Do not touch surfaces that may be hot. Always use hot pads or potholders until unit cools.
4. Use handles and knobs provided.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate the Waring Pro™ Buffet Server/Warming Tray or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions, or is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of attachments not recommended or sold by Waring may cause fire, electric shock, or injury.
9. Do not use outdoors.
10. Always check that the control is off before plugging cord into wall outlet. To disconnect, turn the control knob to

Off, then remove plug from wall.

11. Do not place near hot gas/electric burner or heated oven.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
14. Close supervision is necessary when any appliance is used by or near children.
15. Do not use appliance for other than intended use.
16. DO NOT USE PLASTIC DISHES OR PLASTIC WRAP ON TRAY.



SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

IMPORTANT SAFETY TIPS

SHORT CORD INSTRUCTIONS

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

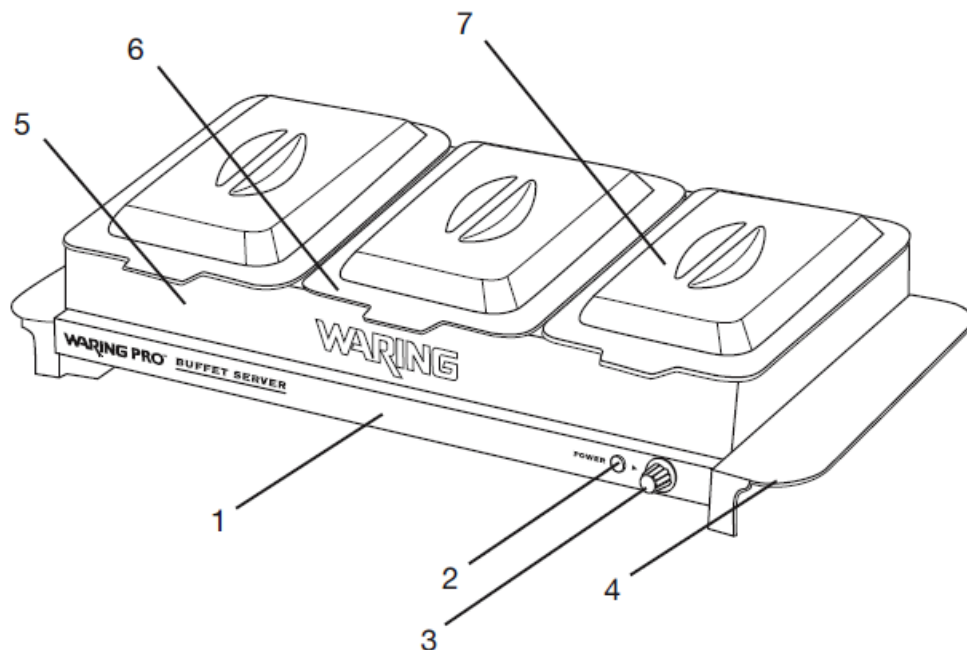


-  The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.
-  The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instruction in the literature accompanying the appliance.

PARTS

- Before first use, clean the warming tray base with a mild detergent and a soft moist cloth. DO NOT SUBMERGE THE WARMING BASE OR LET THE PLUG COME IN CONTACT WITH WATER. DO NOT ALLOW WATER TO SPILL OR SEEP INTO THE FRAME. Rinse and wipe dry.
- Heat the warming base for approximately 10 minutes at a maximum setting. NOTE: Temporary smoking might occur. This is normal during initial use.

1. Warming tray
2. Power on indicator light
3. Adjustable thermostat
4. Thermo-insulated handles
5. Skirt
6. 2.6 qt. nonstick chafing dishes
7. Plastic Lids



OPERATION

NOTE: For best results, use Warming tray at maximum heat setting to quickly reach desired temperature, then adjust thermostat. Serving temperature is from 155°F (min.) – 200°F (max.)

1. Plug unit in. The red power On light will come on. Set thermostat to desired temperature setting.
2. This unit may be used fully assembled with chafing dishes as a buffet server or without chafing dishes as warming tray alone.
3. If using as buffet server, place skirt on warming base before arranging chafing dishes in place.
4. The Waring Pro™ Buffet Server comes with three 2.6-quart chafing dish inserts. Each dish will hold approximately 20 four-ounce servings.
5. To retain heat and moisture in foods keep lids on when not serving. Your unit includes three plastic lids for full view of contents.
6. **NOTE:** Food placed in warming base or chafing dishes should be FULLY cooked and already hot. The Waring

Pro™ Buffet Server and Warming Tray are designed to keep food warm only. This product is not a cooking appliance.

7. Trays are oven-safe if you would like to heat them up ahead of time.

NOTE – Do not use the covers when heating in the oven. Wait 5 minutes before using covers once trays are removed from the oven.

8. Foods containing little or no liquid should be kept on a lower setting and stirred periodically.

9. If using the unit as a warming tray be sure to use containers that are heat-proof. **NOTE:** Base is not designed to keep large, deep pots full of food or liquid warm.

10. For best results, use non-metallic serving utensils.


CARE AND CLEANING

- Before and after every use, wash removable parts in warm soapy water, rinse and dry. Do not use any scouring agents or abrasive pads. The best way to clean the Waring Pro Buffet Server and Warming Tray is with a mild detergent and a soft moist cloth.
- DO NOT SUBMERGE THE WARING PRO™ WARMING TRAY BASE OR LET THE HEAT CONTROL COME IN CONTACT WITH WATER.
- As there is a non-stick coating on the trays, any food residue remaining can be wiped away with a soft sponge. Rinse and wipe dry. The trays are also dishwasher safe.
- DO NOT ALLOW WATER TO SPILL OR SEEP INTO FRAME.

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Documents / Resources

 <p>WARING PRO™ Buffet Server & Warming Tray</p> <p>BFS50B Series</p> <p><small>For your safety and continued enjoyment of this product, always read the instructions before using.</small></p>	<p>WARING PRO BFS50B Series Buffet Server and Warming Tray [pdf] Instruction Manual BFS50B Series Buffet Server and Warming Tray, BFS50B Series, Buffet Server and Warming Tray, Server and Warming Tray, and Warming Tray, Warming Tray, Tray</p>
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References

- [Waring® Commercial](#)

-  [Manual-Hub.com - Free PDF manuals!](#)
- [User Manual](#)

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