

HINTS

- Hot rolls - wrap in aluminum foil and place directly on warming tray.
- Warm plates - place on warming tray while you prepare dinner. Rotate plates occasionally to equalize heat.
- Keep food covered.
- Use warming tray to melt butter or chocolate or soften cream cheese.
- Keep one food warm while the next dish is cooking in your microwave.
- Family meals will be simple if the warming tray is used for warming such "problem" foods as mashed potatoes or eggs, or to keep dessert warm for serving later.
- Entertaining couldn't be simpler! Your appetizers are kept warm... or the entree is "on hold" for late arrivals.

TO CLEAN

- Do not immerse warming tray in water.
- Wipe surface with a damp cloth. Do not use abrasive cleaners, brushes or steel wool. A non-abrasive cleanser (such as Bon Ami' Polishing Cleanser) may be used. Do not allow water or cleanser to seep between top surface and frame.
- Wipe frame with window cleaner or other all-purpose spray cleaner.

LIMITED TWO-YEAR WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for a for a period of two (2) years from the date of purchase by the user thereof, or for maximum period of thirty (30) months from the date of manufacture if unit was a gift (refer to ink stamp or black dated sticker on appliance. Removing sticker voids the warranty.)

To obtain service during warranty period, call BroilKing* at 860-738-2200 for a Return Authorization Number to write on the carton. Then return the appliance, insured and freight prepaid, to the BroilKing factory: BroilKing Corp., 143 Colebrook River Road, Winsted, CT 06098, Phone: 860-738-2200, Fax: 860-738-9404). Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. Send a copy of your receipt along with a note stating your name, address, phone number, and the nature of the problem, and requesting warranty service. Be sure to package the unit carefully; we are not responsible for damage occurring during shipment to the repair facility.

This warranty is extended only to the original purchaser and does not apply to shipping damage, accidental breakage, alteration, tampering, misuse or abuse, commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Lost or broken cordsets, breakage of glass, nonstick or other coatings are not covered by this warranty.

BroilKing Corp. disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights, which vary from state to state. Warranty is applicable only in USA and Canada*. (*Canadian customers contact PGS Commercial Equipment in Ontario, Tel. (905) 795-8395.)

BroilKing®

Large Warming Tray

Use & Care Manual Model LWT-10

*"Keeps Prepared Food
Hot & Ready to Serve"*



BroilKing Corp.

143 Colebrook River Road
Winsted, CT 06098

(860) 738-2200

Fax (860) 738-9404

Website: www.broilking.com

E-mail: info@broilking.com

We recommend that you record the following information for warranty purposes: Model # _____

Purchase Date: _____ Dealer: _____

This is a UL Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse control, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest Authorized Service Station or contact the BroilKing Factory Service Department at (860) 738-2200 for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

This product is for household use only.

NOTE: A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

HOW TO USE

Before using the Large Warming Tray for the first time, become familiar with features, Figure A, and wipe surface clean (see "To Clean"). **DO NOT SUBMERGE WARMING TRAY IN WATER.**

Note: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur. This does not affect the safety or operation of your appliance.

1. Food placed on the warming tray should be hot and fully cooked. Unit is **NOT** designed to heat cold food.
2. Use containers that are heat-proof. Plastics are not recommended as they may discolor or warp. Shallow, covered dishes are ideal. Always place food in a dish so that fats or juices do not seep onto the warming tray warming surface.
3. **TEMPERATURE CONTROL** is infinitely adjustable for selecting the desired degree of heat. For example, use HIGH for serving main dishes or coffee. Lower the heat to warm plates. Heat ranges from 155 ° to 200 ° F.
4. **"HOT SPOT"**: this designated spot on the unit is hotter than the surrounding area. Excellent for keeping coffee, tea or soup at perfect serving temperature.
5. **DO NOT** keep food warm longer than 2 to 3 hours.
6. **SIGNAL LIGHT** will come on when unit is energized and go out when desired temperature is reached. Light will also cycle off and on as thermostat comes on and off to maintain the desired temperature.

CAUTION: HEAT MAY INJURE PLASTIC TABLE TOPS OR OTHER DELICATE SURFACES. PLACE HEAT RESISTANT PAD UNDER TRAY WHEN IN USE.

Figure A

