

7. Foods containing little or no liquid should be kept warm on Low setting, and stirred periodically.
8. If using the unit as a regular warming tray without the chafing dishes, be sure to use containers that are heat-proof. Note: The base is not designed to keep large, deep pots full of food or liquid warm.

Suggestions for Use:

- Warming tray base is ideal for placing shallow pans right out of the oven to keep foods warm and ready to serve.
- Keep entrees warm while preparing other foods or for serving from.

CARE AND CLEANING

Before initial use and after each subsequent use, Wash removable parts in warm sudsy water, rinse and dry. The most effective and safe way to clean the warming tray base is with a mild detergent and a soft moist cloth. Do not use any scouring agents! DO NOT SUBMERGE THE WARMING TRAY BASE OR LET THE HEAT CONTROL COME IN CONTACT WITH WATER.

If there is any food residue remaining on the surface, it should be removed after each use. To do so, scrub gently with a fine cleansing pad such as nylon mesh or other ordinary cleansing pad. DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS. To polish, use a non-abrasive glass cleaner. Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry. Do not allow water to spill or seep into frame.

Any maintenance required for this product other than normal household care and cleaning, should be performed by our Factory or any BroilKing® Authorized Service Station.

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.)



Buffet Servers

Keeps prepared food hot & ready to serve

**Use & Care Manual
Models TBS-3, TBS-3S, TBS-2S**



Model TBS-3



Model TBS-3S



Model TBS-2S

All Models: 120 Volts / 300 Watts / 2.5 Amps

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: _____

Congratulations on your purchase of a BroilKing Buffet Server!

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 BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse tray base, 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 completely before putting on or taking off parts, and before cleaning or storing 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 BroilKing Factory Service Department (call 860-738-2200 first) 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.
12. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
13. Do not use appliance for other than intended use.
14. **DO NOT USE PLASTIC DISHES OR PLASTIC WRAP ON TRAY .**

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.

The high-tech warming surface will remain unblemished for a long time with appropriate care. The warming surface and high-grade, long-life stainless chafing dishes allow for an attractive alternative for keeping appetizers and other foods warm. For best results use nylon, plastic, wooden or rubber utensils. Metal utensils may be used with care but should not be used to cut food on the cooking surfaces.

HOW TO USE

Before using for the first time, become familiar with the Buffet Server features, Figure A. Wash removable parts in warm sudsy water, rinse and dry. Clean the warming tray base with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE WARMING BASE OR LET THE PLUG COME IN CONTACT WITH WATER.** Rinse and wipe dry. Do not allow water to spill or seep into the frame.

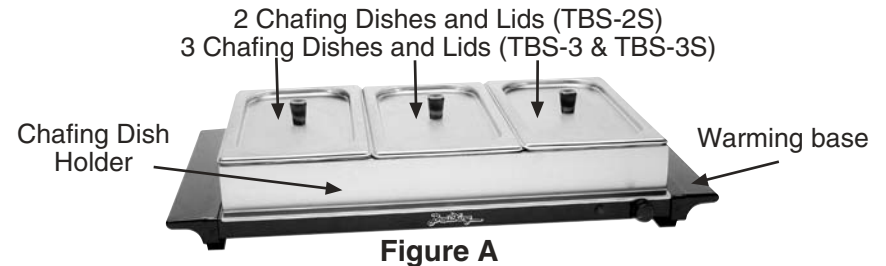


Figure A



Figure B

Initial Use:

Heat the warming base without foods on it for approximately 10 minutes at maximum setting in order to seal the special coating. Temporary smoking is normal during initial use.

Subsequent Use:

1. The heating element is equipped with a variable thermostat knob. Heat range is from 155° to 200° F, to keep foods at serving temperatures. For best results, use maximum heat setting to quickly reach your desired temperature, then adjust to desired temperature.
2. The light will come on only during heat cycle. Due to the low wattage necessary for warming trays, it can be 20-30 minutes before the light cycles off.
3. You may use the unit either fully assembled with chafing dishes, (Figure A) or use the warming base alone as a warming tray (Figure B).
4. If using chafing dishes, place the chafing dish holder on the warming base before placing the chafing dishes in place.
5. Models TBS-3 & TBS-3S come with three 2.6 quart stainless chafing dishes. Each chafing dish will hold about 20 four ounce servings. Model TBS-2S comes with two 4.3 quart stainless chafing dishes. Each chafing dish will hold about 30 four ounce servings.
6. Food placed on warming base or in chafing dishes should be fully cooked and already hot. Buffet Server is designed for keep-warm function only. **To retain heat and moisture in foods, keep lids on chafing dishes when not serving.**