

COOKS

professional



5 Section Buffet Warmer Instruction Manual

Product Code: K602 • K603 • K604 • K605

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting www.cooksprofessional.co.uk/extended-warranty or scan the QR code.





INTRODUCTION

Congratulations

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your purchase for many years to come.



General information and safety warnings

- Use this appliance only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a warm hotplate or other source of heat.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- This appliance must never be operated via an external timer or separate remote-control system.
- Always use the original power cable supplied with the appliance.
- Make sure that the voltage on the rating label matches the mains power supply.
- When the appliance is not in use, unplug it from the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not meet sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not meet water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Never use the appliance in humid rooms.
- If the appliance malfunctions and always before cleaning, switch off and unplug it from the mains power supply.
- Never leave the appliance unattended when in use.
- Never move the appliance when it is switched on or is still hot. Switch off and wait until it has cooled down before you move it.
- The top stainless-steel surfaces and the heating elements become extremely hot and can cause severe burns. Use with care!

- To prevent the risk of fire, the appliance needs space to allow heat to escape. Make sure that the appliance has sufficient space around it and does not come into contact with flammable materials. The appliance must not be covered.
- Do not place this product under or near curtains or other flammable soft furnishings
- Do not position and use this product under wall cabinets.
- Do not use this product near plastic kitchenware.
- Always ensure that you have the buffet warmer the correct way up.
- Incorrect usage may cause damage to the work surface.

Warning: This product is designed to keep cooked food warm and not to cook or reheat food as the food will not reach the correct temperature to kill bacteria.

Before first use

- Read all instructions carefully and keep them for future reference.
- Remove all packaging.
- Clean all removable parts with warm, soapy water and dry thoroughly with a soft cloth.
- Do not use abrasive cleaners as they can damage parts.
- Do not immerse the buffet warmer in water or run water directly onto buffet warmer.

Note: When heated for the first time, the buffet warmer may emit slight smoke or odour. Please note that this is normal with many heating appliances and does not affect the safety of your appliance.



Description of parts



Instructions for use

- Place the appliance onto a flat, heat resistant surface – table or work surface.
- **Always ensure that you have the buffet warmer the correct way up.**
- Plug the appliance into the mains power supply at the wall socket.
- The red heating indicator will light up.
- Adjust the temperature control knob to the desired temperature at which you wish to keep your food hot (MAX 75°C).
- Pre-heat the appliance for ten minutes; the red light will turn off when the desired temperature is reached.
- Place the rectangular frame into position on the tray (take care as tray will be hot), then position the three serving dishes.
- Place your food items into the individual serving dishes.
- Place the lids onto the serving dishes to hold in the heat and keep your food fresh.
- The indicator light will cycle on and off whilst maintaining the correct temperature.

Note: The serving dishes can keep food hot for a long period of time. It is not recommended to exceed 6 to 8 hours.

- Do not leave food in the serving dishes. Remove for easy cleaning and preparation for next time usage.
- Do not place the lids directly onto the hot surface of the warming tray.
- Only use cooked food in the buffet warmer never put cold or raw food into the warmers.
- Do not use the warmer to reheat food.

Instructions for use – warming plate

- If you wish to use just the warming tray without the serving dishes, you should remove the serving dishes and the frame from the warming tray.
- Place the warming tray onto a flat surface – table or work surface.
- **Always ensure that you have the buffet warmer the correct way up.**
- Plug the appliance into the mains power supply at the wall socket.
- The indicator light will illuminate to show the appliance is working.
- Adjust the temperature control knob to the desired temperature at which you wish to keep your food hot.
- Preheat the appliance for ten minutes; the indicator light will turn off once the desired temperature is reached.
- You may place heat-resistant casserole dishes or plates/dishes of food directly onto the warming plate.
- Unplug the appliance when not in use.

Note: Always allow the appliance to cool fully before cleaning.

Cleaning and maintenance

- Allow the appliance to cool down completely after use and before attempting to clean.
- Once cool, remove all food and liquid from the serving dishes.
- Remove each lid and dish from the frame.
- The frame and the serving dishes and lids can all be cleaned in warm, soapy water.
- Rinse well in clear water and dry thoroughly with a soft dry cloth.
- Do not use abrasive cleaning detergents or abrasive cleaning cloths or sponges on the appliance as they could damage the stainless-steel.
- The warming tray should be wiped clean with a non-abrasive cleaning cloth or sponge to remove food and liquid.

Plug Wiring

These safety instructions should be read carefully and kept in safe place for future reference.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 3A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

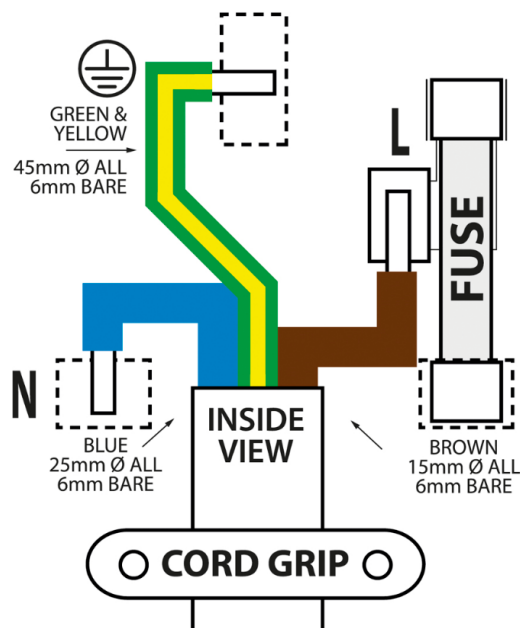
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

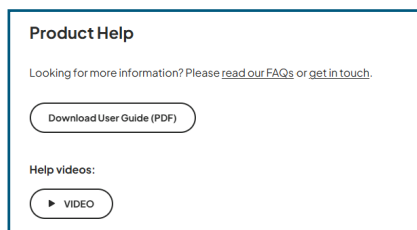


COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

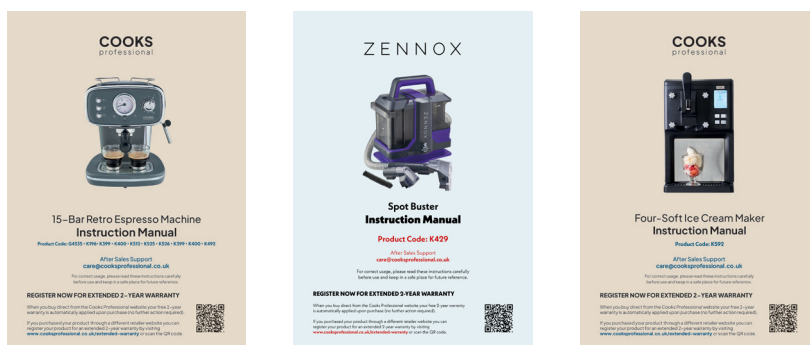
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

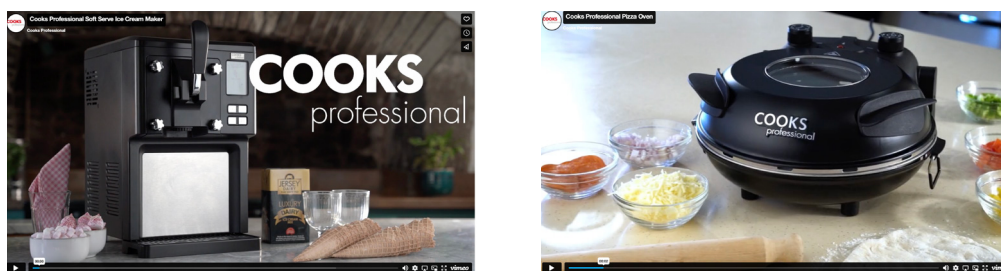


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GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

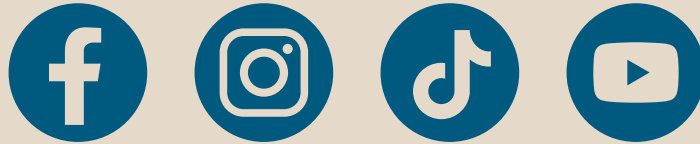
Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.





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