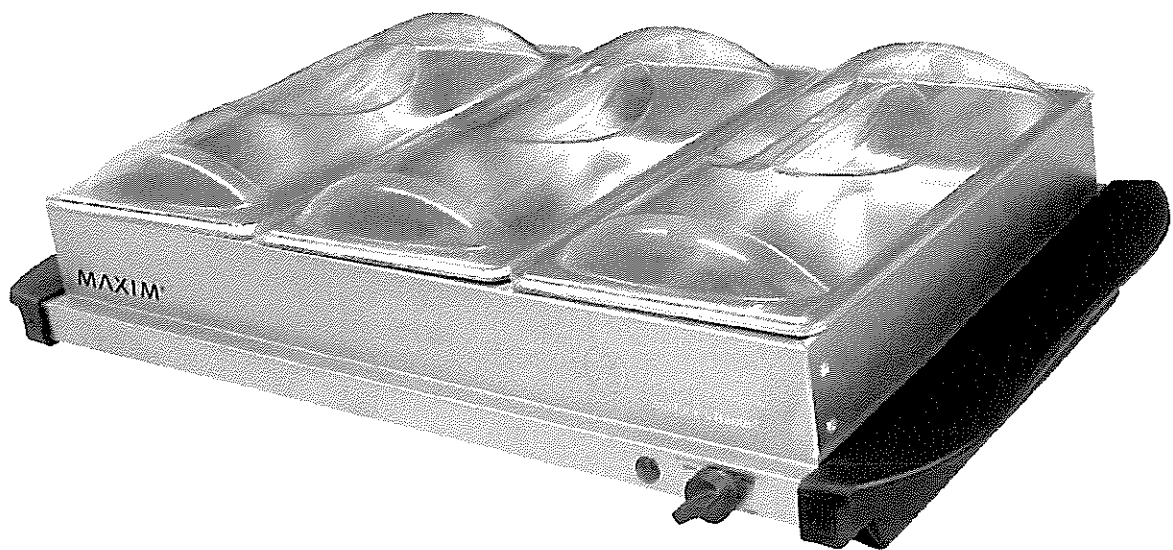


kitchenpro

MAXIM®

Food Warmer & Buffet Server

Model No: BS300



User Instruction Manual

Many thanks for purchasing this Maxim Kitchenpro Electric Food Warmer and Buffet Server. We would particularly advise that you carefully read and retain these operating instructions before using the appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

READ ALL INSTRUCTIONS BEFORE USE

1. Do not touch hot surfaces! Use handles or knobs. Always use hot pads or pot holders when removing lids, trays or moving the base unit.
2. To protect against risk of electric shock, do not immerse in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner.
6. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
11. Do not place on or near a hot gas or electric burner or heated oven.
12. To disconnect, turn the thermostat knob to the "0" position, then remove plug from the wall outlet.
13. Do not use this appliance for anything other than its intended use.
14. To avoid damage or electrical shock do not fill any liquids into the base unit.
15. The trays supplied are only suitable for use with this appliance. Do not set hot trays on a non heat-resistant surface. The surface may be damaged.
16. Position the appliance on a solid, level surface, a minimum of 6" away from all walls and other flammable materials such as drapes, tapestries, papers, etc.
17. Do not overfill the trays. Maximum capacity is 2/3 of the tray depth.
18. CAUTION: after this appliance stops working, the surface will remain hot.
19. Do not touch the surface, store or clean until all surfaces have cooled.
20. CAUTION: steam coming from the lids or trays is hot and may cause burns. Always use caution when removing these parts. Always use a pot holder or oven mitt when touching the parts and when opening the lids, open them away from yourself to direct hot steam toward the back of the appliance.
21. DO NOT USE PLASTIC DISHES OR PLASTIC WRAP ON TRAY.

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power unit never needs lubrication. Do not attempt to service this product.

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

POWER CORD SAFETY TIPS

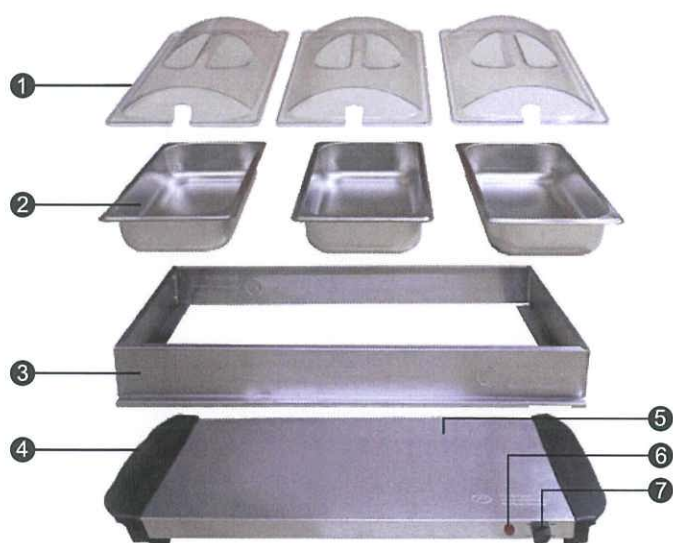
1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

- | | |
|--------------|-----------------------------|
| 1. Lid | 5. Heating Surface |
| 2. Container | 6. LED Light |
| 3. Housing | 7. Temperature Control Knob |
| 4. Handle | |



PARTS AND FEATURE:

1. Clear Dome Lids: See through lids make it convenient for viewing what each container is serving food
2. Cool Touch Handles: Allows safe handling when serving.
3. Buffet Server Trays: Three trays. Great for serving all types of food.
4. Heating/Warming Surface: Flat stainless steel warming surface. Also great for Hours D' Oeuvres.
5. Thermostat Control: 3 different heats setting available to keep all types of food warm to your liking.
6. Retaining Shelf: Helps to assemble the 3 Buffet Trays to ensure stability.
7. Main Body: Main heating unit. Do not touch when in use.
8. Cool Touch Serving Handle: Easily carry entire appliance to serving table.
9. If the three trays are removed from the heating surface (fig 5) then the heating surface can be used to warm plates and bread rolls etc.

HOW TO USE:

Before using for the first time, become familiar with the Buffet Server. Wash removable parts in warm soapy water, rinse and dry. Clean the warming tray base with mild detergent and a soft damp 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.

INITIAL USE:

Turn the temperature control on "HIGH" and leave on for 15 minutes to burn off any oils or residues.

SUBSEQUENT USE:

Plug in the power cord into a proper wall outlet

1. Place the food (defrosted, preheated or cooked food) into each buffet tray container.
IT IS NOT RECOMMENDED TO LEAVE A CONTAINER EMPTY.
2. Turn the Temperature setting knob to "Low" and the buffet server will begin to power on and the indicator light should turn on.
3. Adjust the temperature setting knob to "LOW", "MED" or "HIGH" to adjust the temperature accordingly.
4. The Buffet Server can keep the food warm for a long period of time, however, it isn't recommended to exceed 4 hours as the food will begin to dry out, discolor or the taste may start to change.

5. Once you are finished using the Buffet Server, turn the setting to “OFF”.
6. Unplug the unit.
7. Remove any remaining food from the Buffet Server.
8. Let the main unit and other accessories completely cool down before disassembling, cleaning or storing.

WARMING PLATE USE:

If you do not wish to use the buffet trays, this product may also be used as a flat warming tray. Simply remove the 3 buffet trays and lids and remove the metal retaining shelf.

1. Make sure the unit is unplugged and set to the “OFF” position.
2. Remove the Retaining Shelf and the Buffet Serving Trays.
3. Wipe the flat stainless steel surface and dry thoroughly.
4. Plug the unit into a wall outlet.
5. Set the temperature to the desired setting.
6. Food placed on the Warming Plate should be fully cooked and already hot.
7. The Warming Plate isn't designed to keep large, deep pots full of food or liquid warm.
8. The Warming Plate is ideal for placing shallow, heat proof pans right out of the oven to keep foods warm and ready to serve

NOTE: WHEN USING THE WARMING PLATE:

DO NOT PLACE THE LIDS DIRECTLY ON THE HOT SURFACE OR COVER THE FOOD ITEM

1. Food can be kept warm for a shorter amount of time because it is kept uncovered. It isn't recommended to exceed 2 hours as the food will begin to dry out, discolor or taste may start to change.
2. Once you are finished using the Warming Plate, turn the setting to “OFF”.
3. Remove any remaining food from the Buffet Server.
4. Let the main unit and other accessories completely cool down before disassembling, cleaning and storing.

TABLE 1: WARMING FOOD AFTER 2 HOURS - Setting Food Temperature

LOW 45°C - 85°C
MED 65°C - 95°C
HIGH 75°C - 100°C

Note: The above table is based on the following conditions

1. Room temperature is at 25°C
2. The food temperature is around 80°C before warming.
3. The serving tray is filled to 2/3 capacity.
4. This temperature information is for reference only.
5. Altering any of the conditions above will affect the temperature.

CARE AND CLEANING

TO CLEAN: Before initial use and after each use, wash removable parts in warm soapy water rinse and dry. The most effective and safe way to clean the Warming Plate is with a mild detergent and a damp cloth. **DO NOT USE ANY SCOURING AGENTS! DO NOT SUBMERGE THE WARMING PLATE, HEAT CONTROL OR CORD OR ALLOW ANY PARTS TO COME INTO CONTACT WITH WATER OR ANY OTHER LIQUIDS.**

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 a nylon mesh pad or other ordinary cleansing pads. **DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS.** Rinse and wipe dry. Do not allow water to spill or seep into the frame.

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use-or being tampered with.GAF Control (Sales) Pty Ltd & Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier guaranteeing this product:

**GAF Control (Sales) Pty Ltd & Maxim Housewares
441 Kororoit Creek Road, Altona, 3018, Victoria, Australia.**

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number : BS300

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Product Made in China.

To view the full range of Maxim Housewares products, please go to our website.

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