

electric chafer burner

instruction manual

parts



general information & cautions

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING YOUR BUFFET BURNER.

NEVER USE BUFFET BURNER WITHOUT WATER IN THE WATER PAN.

- Buffet Burners are intended to be used with full sized chafing dishes only.
- When in operation, always ensure that a sufficient amount of water is in the water pan.
- When the Controller is turned on, the light turns on. When the burner has reached the temperature set on the Controller, the light will turn off. The light will then cycle on and off while maintaining set temperature
- Allow 15 minutes (on HIGH) to pre-heat Chafing Dish to desired temperature, then adjust dial to desired standing temperature.
- Risk of Burns: Buffet Burners become extremely hot when in use. Never handle either the Burner Body (part a) or the Top Plate (part b) unless they are completely cooled.
- Risk of Shock: Never immerse the Burner Body (part a) or the Controller (part c) in water or other liquids.
- Buffet Burners operate on 120 volts/580 watt/4.6 amps. Run a maximum of four Buffet Burners on a 20 amp extension cord or a maximum of three Buffet Burners on a 15 amp power strip.
- Buffet Burners are manufactured with strong magnets. Never attach Burner Body (part a) directly to Top Plate (part b). For storage/transportation purposes, turn Top Plate upside down or keep parts separate.
- Do not drop any part of the Buffet Burner. Unit will not function properly if magnets are broken.
- If any part of the Buffet Burner is in disrepair, discontinue use immediately.

electric chafer burner

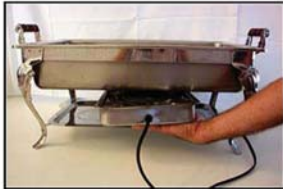
operation & use

attaching buffet burner

Step 1: Place Top Plate (part b) with magnets facing down at desired location inside water pan



Step 2: Make sure that the cord is facing in desired direction. Position Burner Body (part a) under the water plate lining up the magnets with the Top Plate. Allow magnets to match up to the Top Plate, securely attaching the Buffet Burner to the water pan.



Step 3: IMPORTANT: Be sure to fill with enough water (hot or cold) to cover Top Plate.

NEVER USE BUFFET BURNER WITHOUT WATER IN THE WATER PAN.

Step 4: Plug the Buffet Burner into an electrical outlet or cord.

Step 5: Turn the dial on the controller to the desired temperature.

removing buffet burner

Step 1: Turn the controller to the OFF position

Step 2: Unplug the Buffet Burner

Step 3: Allow Burner Body (part a) and Top Plate (part b) to cool completely

Step 4: Allow the water in the water pan to cool completely

Step 5: Place one hand under the Burner Body in order to support the unit. Using the other hand, firmly lift up on one side of the Top Plate, breaking the attraction of the magnets.



ptg event
services

888.401.2020

www.ptg.biz



tents



rentals



decor



the shop

electric chafer burner

storage & transportation

- Buffet Burners are manufactured with strong magnets. Never attach Burner Body (part a) directly to Top Plate (part b).
- For storage/transportation purposes, turn Top Plate upside down or keep parts separate.

frequently asked questions

Q: How long does it take to heat the chafing dish?

A: Buffet Burners are designed to heat your chafing dishes faster and hotter than two cans of chafing fuel. It takes approximately 15 minutes to raise room temperature water to 140-160 degrees.

Q: How many Buffet Burners can I run together?

A: Up to 4 Buffet Burners will run on ONE 20amp/120volt outlet or through an extension cord with a 4-way splitter. Power strips reduce the power supplied by the wall outlet and may trip the 15amp internal breaker.

Q: Do I need to use a specific size chafing dish?

A: The Buffet Burners will fit most full size chafing dishes in the industry. The Buffet Burner is 8.25" x 8.25" and 1.75"H. Some chafing dishes have been modified for other heating methods so check to see if you have the required space.

Q: Will the Buffet Burner fit on a round chafing dish?

A: Yes, if you have an 8" x 8" area inside the water pan.

Q: How hot does the water get?

A: The Buffet Burner will boil the water in the water pan (212 degrees)

ptg event
services

888.401.2020

www.ptg.biz



tents



rentals



decor



the shop