

KITCHENLiving

5 qt. buffet server **USER GUIDE**



AFTER SALES SUPPORT





MODEL: L-BS200B, 01/13, 6039-13

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Introduction 3

Congratulations!

You have made an excellent choice with the purchase of the quality Kitchen Living 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 of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 3 year warranty and an outstanding after sales service through our dedicated Helpline.

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

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 3 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your till receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.

General Information and Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Please read and save all instructions.

- Do not touch hot surface, instead use side handles and lid handle.
- To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
- If the power cord is damaged, the manufacturer or qualified electrician must replace it in order to avoid hazard.
- Do not use outdoors. For household use only.
- 5. Close supervision is necessary when any appliance is being used by or near children.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn the control to "off", then remove the plug from the wall outlet.
- 8. Unplug this unit from the electrical outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off
- Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to warranty center for examination, repair, or electrical or mechanical adjustment. See warranty page.
- 10. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
- 11. Do not use the appliance for other than intended use.
- 12. Do not place on or near hot gas or electric burner, or in a heated oven.
- 13. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.
- 14. DO NOT PLACE WARMING PANS IN OVEN FOR BAKING OR PLACE ON STOVE FOR COOKING The warming pans are designed to be used only in the buffet server. The warming pans were not made for cooking on stove or baking in oven.

WARNING!

Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL INSTRUCTIONS!

CAUTION:

A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG

NOTE:

- This buffet server has a polarized plug (one blade is wider than the other).
- As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way.
- If the plug does not fit fully in the outlet, reverse the plug.
- If the plug still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or to modify it in any way.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.



SAFETY WARNING

Although your appliance is easy to operate, for your safety, the warnings below must be followed:

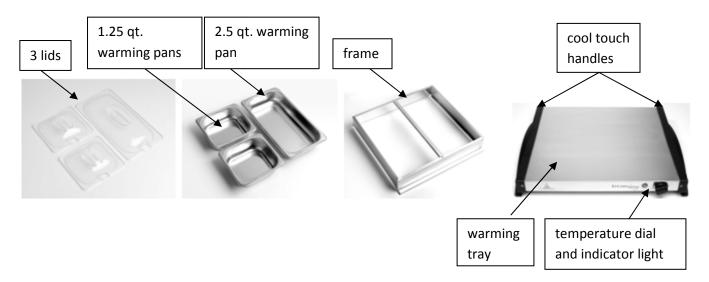
- 1. Do not place the appliance near a heat source.
- Never leave the appliance unattended while connected to the electrical outlet.
- To avoid any accidental burns, use caution when touching warming trays and lids when the appliance is in operation.
- 4. Use the appliance on a stable work surface.
- Do not unplug from the wall socket by pulling on the supply cord.
- The appliance must be unplugged:
 - A. After use.
 - B. If it appears to be faulty.
 - C. Before cleaning or maintenance.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY. SAVE THESE INSTRUCTIONS!

Assembly and Parts List

LIST OF MAIN PARTS

- 3 lids
- 2. 2 x 1.25 qt. warming pans
- 3. 1 x 2.5 qt warming pan
- 4. Frame to hold warming pans in place
- 5. Warming tray
- Cool touch handles
- Temperature dial and indicator light



CONTENTS OF PACKAGING

- 3 Lids
- 2 x 1.25 Qt Warming Pans
- 1 x 2.5 Qt Warming Pan
- Warming Pan Frame
- Warming Tray
- Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 or email us at customer-service@wk-usa.com for replacement. Our business hours are Monday through Friday 9:00am to 4:00pm CST.

Getting Started

BEFORE THE FIRST USE

Please note that there will be a faint smell when using the 5 Quart Buffet Server with Warming Tray for the first time. This is dust burning off that has been collected in storage at the manufacturer. This faint smell will eventually go away after the few first uses.

- Unpack the buffet server and other necessary parts from the box.
- Remove any unwanted packaging materials such as cardboard, plastics or Styrofoam.
- Wipe clean all the parts with a soft damp cloth or sponge. Rinse and dry thoroughly.

DO NOT USE ANY ABRASIVE MATERIALS TO CLEAN THE SURFACE

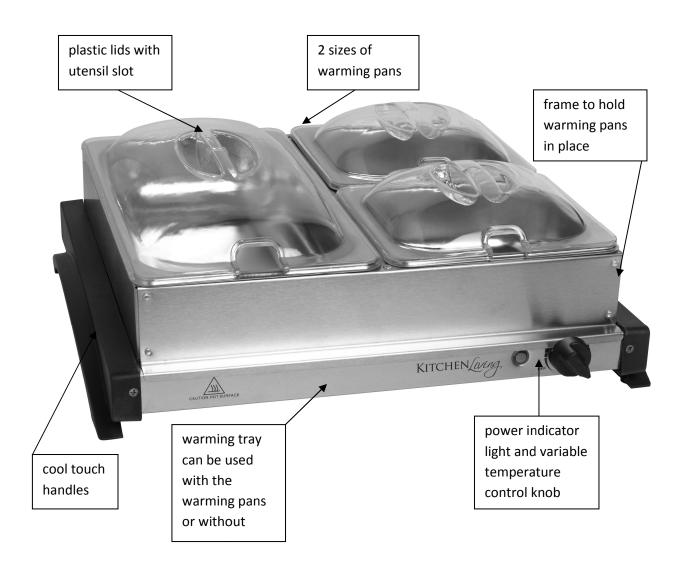
DO NOT IMMERSE THE MAIN HEATING PLATE INTO WATER AT ANY TIME

Assemble all the parts to the buffet server.

WARNING: DO NOT PLACE THE WARMING BASE UPSIDE DOWN

- Always set your buffet server on a level and stable heat resistant surface. Make sure the feet are setting on the table and that the warming tray is right side up before turning on the buffet server.
- Plug the unit into a working compatible voltage outlet
- 7. Turn the temperature control knob all the way to the right and leave on for 5 minutes to burn off any remaining manufacturer residue. You many experience smoke and odors during this time, this is normal.

Features



Instructions



THIS APPLIANCE CAN GET HOT DURING USE. PLEASE USE CAUTION!

HOW TO USE THE 5 QUART BUFFET SERVER WITH WARMING TRAY

- 1. Plug 5 Quart Buffet Server into the power outlet. Indicator light will turn red to indicate that the power is ON. Indicator light will turn off when desired temperature is reached.
- Place prepared food into each one of the warming pans and adjust temperature to desired heat. Indicator light will cycle on and off to maintain desired temperature.
- Warming tray can keep food warm but it is not recommended to have the 5 Quart Buffet Server ON for more than 6-8 hours. 3.
- Never leave the food in warming pans after use.
- Unplug 5 Quart Buffet Server and allow it to cool completely before cleaning.

WARNINGS

DO NOT move the 5 Quart Buffet Server when in operation. Contents of warming pans can become VERY hot.

DO NOT move Warming Tray when in operation.

DO NOT touch hot surfaces. Always use handles and knobs.

DO NOT place the lids of the warming pans directly on warming tray.

DO NOT use warming pans for cooking on the stove or baking in the oven.

ALWAYS make sure that the temperature dial is set to OFF position when not in use and when unplugging from power outlet.

HOW TO USE WARMING TRAY WITHOUT WARMING PANS AND FRAME

- 1. Move the Warming Tray only when it is empty. Do not carry the Warming Tray with food on it.
- Place Warming Tray on a dry, level surface.
- Plug in Warming Tray.
- Preheat for 10 minutes. Power Indicator light will stay on while plugged into power source.
- Warming Tray will reach approximately 250-275°F when plugged into power source. **CAUTION:** This item is hot and may cause a burn if touched.
- Food placed on Warming Tray should be fully cooked and already hot. The Warming Tray is designed for keeping food warm only, not for heating it from cold or frozen state.
- Never use the top of the Warming Tray as a cutting surface.
- Place hot foods into heat-resistant, smooth, flat-bottomed serving pieces. Do not use plastic, paper or other non heat-resistant dishes. Avoid dishes with plastic wrap which may melt if it gets in contact with the heated surface. Do not place food directly on top of the tray. Only heat resistant serving pieces must be used (heat resistant glass, ceramic and metal).
- When done using Warming Tray, unplug unit and allow item to cool for approximately 90 minutes before you store appliance. Item must cool completely before cleaning or attempting to store unit.

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FAQ

Can you cook in the warming pans? Please do NOT place the warming pans in the oven to bake or on top of the stove to cook. The warming pans are designed to be used only in the buffet server.

Are the warming pans and lids dishwasher safe? The warming pans and lids are dishwasher safe on the top rack only.



Other Useful Information



SERVICE CENTER

If you have any questions in regards to the operation of this appliance or are in need of a spare part, please contact our service center at:

Wachsmuth & Krogmann, Inc.

Tel: 1-888-367-7373

Business Hours: Mon-Fri 9:00am - 4:00pm CST

Email: customer-service@wk-usa.com

TECHNICAL INFORMATION

Model Number: L-BS200B Rating Voltage: 120V, 60Hz Nominal Power: 200 Watt Large Pan Capacity: 2.5 qt

Small Pan Capacity: 1.25 qt (approximate)

MAINTENANCE

CAUTION:

Always be sure that the appliance is unplugged and completely cooled before cleaning or attempting to store the item.

- When performing any cleaning or maintenance to this unit, be sure to unplug from power outlet first, and allow item to cool completely.
- Do not immerse Warming Tray or plug in water.
- Remove each warming pan, lid and frame. Wash in warm, soapy water and rinse well. Dry thoroughly. Warming pans and lids are dishwasher safe.
- The most effective and safe way to clean the warming tray is with a mild detergent and a soft moist cloth.

STORING

- Allow the appliance to cool completely before storing.
- Store the appliance in a dry location.
- Do not place any heavy items on top of appliance during storage as this may result in possible damage of appliance.
- Store the cord in a clean, dry location away from metal objects. Always check the plug before use to assure metal items have not become attached.

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KITCHEN Living 5 qt. buffet server with warming tray

| Your details: Name | | |
|---|--------------------|--|
| Address | | |
| ☎ | Email: | |
| Date of purchase* | | |
| *We recommend you keep the receipt with | this warranty card | |

Description of malfunction:

Return your completed warranty card to:

Wachsmuth & Krogmann, Inc. 621 IL Route 83 Suite 202 Bensenville, IL 60106 **United States** customer-service@wk-usa.com AFTER SALES SUPPORT





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Phone lines available Monday to Friday, 9am - 4pm CST

