

# LIVING & CO



## BUFFET SERVER

Model Number: IA1526



### INSTRUCTION MANUAL

AFTER SALES SUPPORT

☎ 0800 824 556 📧 [service@unclebills.com.au](mailto:service@unclebills.com.au)

# Contents

---

General Information and Safety Instructions	03
Product Overview	06
Getting Started	07
Instructions	08
Cleaning, Care and Maintenance	10
Storage	10
Other Useful Information	11
Warranty Information	12

# General Information and Safety Instructions

---

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Please keep this user manual in a safe place along with your purchase receipt and carton for future reference. If applicable, pass these instructions and packaging on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical product.

1. Before turning on the Buffet Server, ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the appliance.
2. The Buffet Server is not intended to be operated by means of an external timer or any type of separate remote control system.
3. Do not use an extension cord unless completely necessary with this appliance. If an extension cord is used please ensure that it has a rating equal or exceeding the rating of this appliance.
4. Do not use the Buffet Server if the plug, cord or the Buffet Server itself is damaged. Please return to your place of purchase along with your receipt for a refund or exchange.
5. Do not pull or carry by the cord, bend the cord, use the cord as a handle, close a door on the cord, or pull the cord around sharp edges or corners.
6. Do not move or lift the Buffet Server while the power cord is still connected to the power outlet or still on. Always ensure it is switched off and has cooled down before moving.
7. Always unplug the Buffet Server when not in use. To disconnect, grip the plug and pull from the power outlet. Never pull by the cord. The power plug must be removed from the power socket and the Buffet Server allowed to cool completely before cleaning, maintaining or servicing the Buffet Server.
8. Never force the plug into an outlet.
9. The Buffet Server is not a toy. Supervise young children to ensure they do not play with this product.
10. The Buffet Server is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.

# General Information and Safety Instructions (cont.)

---

11. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
12. Do not use the Buffet Server for other than its intended use.
13. Do not operate or place any part of the Buffet Server on or near any hot surfaces (such as a gas or electric burner, or a heated oven).
14. Do not cover the Buffet Server whilst in use. If covered there may be a risk of fire.
15. This unit has no user-serviceable parts contained within. Do not attempt to repair, or modify the Buffet Server.
16. Improper installation may result in the risk of fire, electric shock or injury to persons.
17. The manufacturer is not responsible for any eventual damage caused by improper or faulty use.
18. The use of attachments not sold or recommended by the manufacturer may cause fire, electric shock or injury to persons.
19. Do not touch hot surfaces. The temperature of the outer surface can get very hot while the Buffet Server is in operation. Always use oven mitts when removing the lids or handling hot materials and surfaces. Allow the unit to cool completely before cleaning and before removing parts of the Buffet Server. Always use the cool touch handles when moving the unit.
20. Never touch the inside surface of the Buffet Server while it is operating.
21. Always operate the Buffet Server on a dry and level surface. Operating on sinks or uneven surfaces should be avoided.
22. Do not clean with metal scouring pads. Pieces may break off or shift and come in contact with the electrical parts, creating a risk of an electrical shock.
23. Never leave uncooked food at room temperature in the Buffet Server.
24. Do not use the Buffet Server to reheat food.

# General Information and Safety Instructions (cont.)

---

25. Do not place the Buffet Server on or near combustible materials such as curtains or tablecloths.
26. Do not place the Buffet Server against a wall or against other appliances. Leave at least 10cm of free space around the Buffet Server.
27. Always ensure your hands are dry before operating or adjusting the temperature dial on the Buffet Server.
28. Thoroughly clean all parts that will come in contact with food with warm, soapy water and dry thoroughly before use.
29. Do not use your fingers or hands to move ingredients inside the Buffet Server. Only use heat-proof serving utensils to stir or serve food from the Buffet Server. Always remove utensils from the Buffet Server. Never leave utensils in the Buffet Server.
30. Only use the food warming trays within the warming frame. Do not use other trays in conjunction with the warming frame.
31. Use non-disposable, oven-safe vessels only on the warming plate, ensuring they are positioned in the centre of the warming tray and do not overhang the edges of the warming tray.
32. Follow food safety standards when using the Buffet Server and ensure food is kept at safe temperatures for consumption. Do not allow cooked food to remain in the Buffet Server when it is switched off.

# Product Overview

---



## Parts List

1. Large Warming Trays and Lids
2. Cool Touch Handles
3. Warming Tray Frame
4. Warming Tray Base
5. Indicator Light
6. Temperature Dial
7. Small Warming Trays and Lids

# Getting Started

---

## Before First Use

Prior to using your Buffet Server, please read all safety and operating instructions thoroughly. Ensure all parts indicated on the **Product Overview Diagram** on page 06 of this instruction manual have been included in the packaging.

1. Unpack the product but keep all packaging material until you have made sure your new Buffet Server is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are kept out of reach of children.
2. Uncoil the cord and straighten it to remove any kinks. Do not use the product if any parts are damaged. In case of damage, phone the After Sales Support Line.
3. Wash the warming trays and lids in warm, soapy water using a soft sponge and dry thoroughly before use. Never use a metal scourer to clean the warming trays or lids.

**WARNING:** Do not immerse the warming tray base in water.

4. Place the Buffet Server on a dry, flat, level surface.

**NOTE:** You may notice a slight odour being emitted from the Buffet Server during the initial use. This is normal and will cease with continued use.

# Instructions

---

## Assembling the Buffet Server

1. Before assembling the Buffet Server, ensure the exterior of all warming trays are clean and dry.
2. Place the warming tray base on a flat, level and stable surface and place the warming tray frame directly on top of the warming tray base. Ensure the exterior guides on the warming tray frame align with the edges of the warming tray base so it sits securely.
3. Place the warming trays inside the warming tray frame.

## Using the Buffet Server

**CAUTION:** Do not use the Buffet Server for more than 6 hours at one time.

1. Insert the plug into a power outlet and switch on.
2. Turn the temperature dial clockwise until you hear a click and the indicator light illuminates red.
3. Allow the Buffet Server to pre-heat for approximately 10 minutes. The indicator light will turn off when the Buffet Server has reached the desired temperature setting.

**NOTE:** The Buffet Server is not intended to defrost or cook food.

4. Using caution, transfer food that has already been cooked into the warming trays of the Buffet Server.

**TIP:** Use the large warming trays for mains and the smaller warming trays for sides.

5. Adjust the temperature dial to the desired heat setting to keep your food warm.
6. Once you have finished using the Buffet Server, turn the temperature dial anticlockwise until you reach the "OFF" position. Switch off the power at the outlet and unplug the power cord.
7. Carefully remove any food remaining in the warming trays.
8. Allow the appliance to cool down completely before disassembling and cleaning the warming trays.

**CAUTION:** Always use the cool touch handles and oven mitts when removing warming trays or moving the Buffet Server. Parts of the Buffet Server (such as the warming trays) can reach extremely high temperatures. Do not touch hot surfaces.

**NOTE:** Extended use over long periods of time at high temperatures may cause discolouration of the warming trays and scorching may occur on the Buffet Server.

# Instructions (cont.)

---

## Using the Warming Tray

You can use the warming tray base on its own to keep warm appetizers, finger foods and also for keeping whole plates warm. When using the unit as a warming tray ensure containers are heat-proof.

**NOTE:** The warming tray is not designed to keep large, deep pots full of food or liquid warm.

# Cleaning, Care and Maintenance

---

1. Turn the temperature dial to the “OFF” position, turn off at the power outlet and then unplug the power cord. Allow the Buffet Server to cool down completely before cleaning or disassembling the appliance.
2. Remove the lids, warming trays and the warming tray frame from the warming tray base and wash in warm soapy water, dry thoroughly.

**CAUTION:** Do not immerse the Buffet Server in water or any other liquids.

3. To clean the outer surface of the Buffet Server, wipe down with a soft, damp, lint-free cloth.

**CAUTION:** Do not use harsh or abrasive cleaners, solvents or metal scourers as this may damage the exterior of the Buffet Server.

## Storage

---

- Before packing away the Buffet Server for storage, ensure it is clean and dry.
- We recommend storing the Buffet Server in its original carton to protect it from dust, with all the parts and accessories.
- Store the Buffet Server in a clean and dry place, out of children's reach.
- Do not place heavy objects on top during storage.

# Other Useful Information

---

## Responsible Disposal

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

If you require another copy of this instruction manual please contact [service@unclebills.com.au](mailto:service@unclebills.com.au) to obtain an electronic copy.

AS/NZS 60335.1

AS/NZS 60335.2.12

## Specification Table

MODEL:	IA1526
COLOUR:	Stainless Steel
POWER:	300W
VOLTAGE:	240V~ 50Hz

# Warranty Information

---

## Conditions of Warranty

This Living & Co Buffet Server is warranted to be free from defects in material and workmanship under normal use and service conditions for a period of 1 year from the date of purchase of this article. Evidence of unfair usage or incorrect adjustment by the owner will void this promise. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion.

All warranty coverage extends only to the original retail purchaser from the date of purchase. Please keep your receipt, tax invoice or other proof of purchase.

It is recommended that our Service Centre is contacted before returning the product back to store. In many cases, the problem can be resolved over the phone and a return to store may not be necessary.

If there is a major fault and the Service Centre has not been able to solve the problem, please return the product along with the receipt, to the store you purchased it from.

## SERVICE CENTRE

### Uncle Bill's Service Centre:

2/24 Anderson Road, Smeaton Grange, NSW 2567, Australia – if mailing please include your contact details.

Contact details and hours of operation.

Phone 0800 824 556

Email [service@unclebills.com.au](mailto:service@unclebills.com.au)

9:00am – 4:30pm Monday to Friday (excluding Public Holidays) - AEST

9:00am – 3:00pm Saturday - AEST

This appliance is warranted and imported by:

Uncle Bill's (Australia) Pty Ltd

48B Egerton Street

Silverwater NSW 2128, Australia

Phone: 02 8799 3500



# UNCLE BILLS

## Buffet Server

Artwork Size: 148 x 210mm

Item Code #: IA1526

## UBA AMENDMENTS: L

DATE: 22/08/2017

UB MODIFIED: Mary (double space)



**C M Y K**



**PANTONE 716C**

## ARTWORK SIGN OFF

\_\_\_\_\_  
SIGNATURE

\_\_\_\_\_  
SIGNATURE

**LOW RES** 

**PRINTER FILE** 

**DO NOT PRINT CATCHLINE**