

Healthy Choice™



STAINLESS STEEL BUFFET FOOD WARMER

Model: FW200

Distributed by:

Lenoxx Electronics Australia Pty Ltd

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IMPORTANT SAFEGUARDS FOR YOUR HEALTHY CHOICE FW200 BUFFET FOOD WARMER

When using electrical appliances, basic safety precautions should be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USE

When using your Buffet Warmer, basic safety precautions should always be followed:

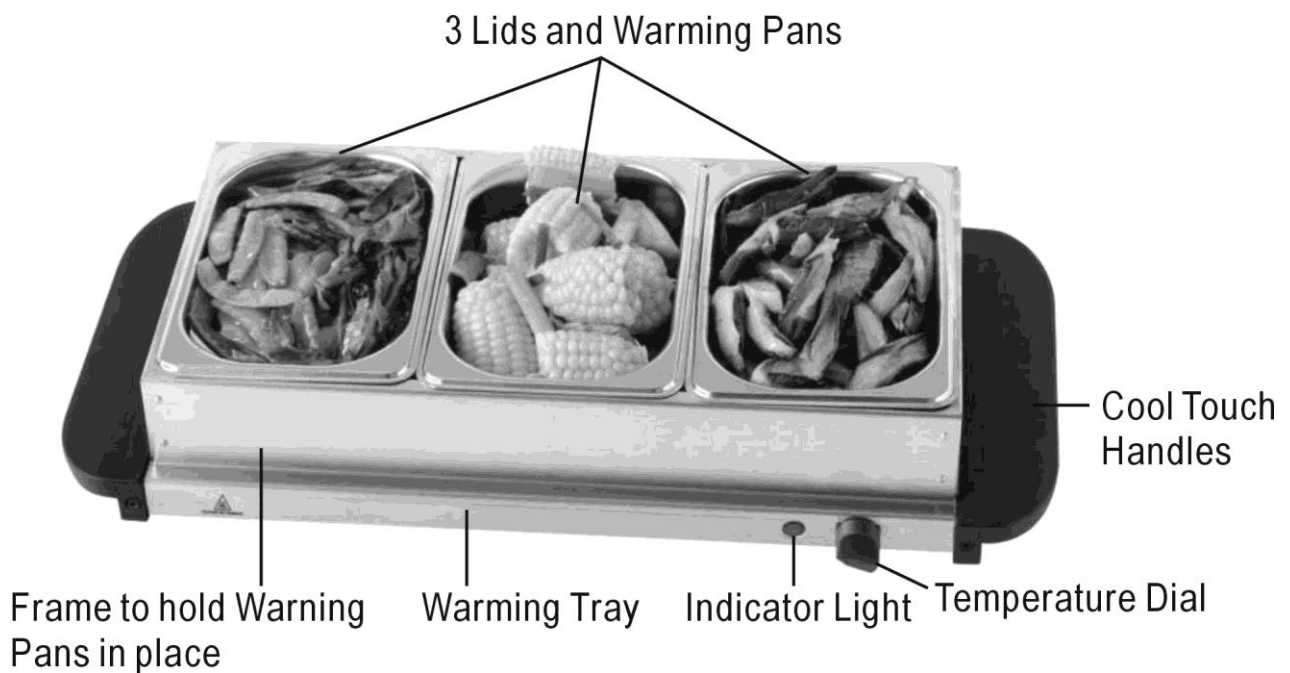
- Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not immerse the appliance in water or any other liquids.
- It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
- Close supervision is required when using this appliance near children.
- Never leave the appliance within reach of children.
- Repairs to electrical appliances should only be performed by a qualified electrician. Improper repairs may place the user at serious risk.
- This appliance is intended for household use only and should not be used for commercial purposes.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner, take it to the store where the unit was purchased or call Lenoxx customer service for further assistance on 1300 666 848
- Do not use the appliance for anything other than its intended use.
- Do not touch hot surfaces, use handle or knobs to handle.
- Never place your hand over the steam vents or cover when the appliance is in operation.
- Ensure the appliance is used on a stable, heat resistant surface.
- Any meat dishes placed in the buffet server must be thoroughly cooked first. Do not place raw meat in the buffet server.
- 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 of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

Technical Specification

240V~ 50Hz 200W

Spare Parts Identification



Before using this warmer

Note: There will be a faint smell when using the buffet server for the first time but this is quite normal and will fade with use.

WARNING: this appliance will get hot during use, please exercise extreme caution.

- Plug the buffet server into the mains power supply and switch ON if switchable. The indicator light will illuminate red and will turn OFF when the desired temperature is reached.
- Place the prepared food into each of the warming pans and adjust the temperature to the desired heat. The indicator light will cycle On and Off whilst maintaining the correct temperature. It is not recommended to keep this appliance On for more than 6-8 hours at any one time.
- After use, unplug the appliance from the mains power supply and allow to cool thoroughly

How to use the warming without warming pans and frame

- Place the warming tray on a stable, heat resistant surface.
- Plug the appliance into the mains power supply and switch On if switchable.
- The indicator light will illuminate red and will turn Off when the desired temperature is reached.
- Pre-heat the appliance for 10 minutes.
- The warming tray can reach a temperature of 185F/85 whilst connected to the mains so extreme caution must be exercised.
- Food warmed on the tray must be pre-cooked and already hot as this appliance is not designed for heating from cold or frozen.
- When you have finished using the appliance, unplug from the mains power supply and allow to cool for approximately 90 minutes before storing.

Temperature Setting.

Temperature Settings:

Setting	Average Temperature
Low	70°C/158°F
Medium	100°C/212°F
High	140°C/288°F

Cleaning and Maintenance

- Caution: Always ensure the appliance is unplugged from the mains power supply and has thoroughly cooled before cleaning or storing.
- Remove each warming pan, the lid and the frame and wash in warm, soapy water Rinse well and dry thoroughly.
- Wash the warming tray in a mild detergent with a soft, moist cloth, do not use any abrasive cleaning agents or allow water to spill or seep into the frame. Never immerse the warming, tray cord or plug in water or any other liquid.
- Re-assemble the buffet server and store in a cool, dry place.

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