

## CHAFING DISH

### GENERAL SAFETY

Contact Event Hire for information and advice on the suitability and safety of this type of equipment.

There is a risk of injury if you do not follow the instructions printed in this guide.

This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the area of use.

Never set up or use the chafing dish if you are ill, tired or under the influence of alcohol or drugs.

Check the equipment before use, if it shows signs of damage or if any parts are missing, request a replacement.

### OPERATING GUIDE

Position the chafing dish frame on a level, stable surface, leaving sufficient space around the unit to ensure good ventilation.

The unit is heated using 2 chafing fuel cans (sterno)

Open the chafing fuel cans (retaining the lids) keeping them away from any open flame, and place them in the can holders on the frame shelf.

Place the water pan (the deeper of the two pans) in the frame and fill with approximately 5cms of HOT water, making sure the food pan will not be in contact with the water when it is placed into position.

Light the chafing fuel using a butane lighter or long reach matches. Place the food pan on top of the water pan and place the food inside, placing the handled lid on top.

The parts of the chafing dish will become hot during use.

Food cannot be cooked or warmed up in the chafing dish, it is purely used for keeping hot food warm for serving.

Food should only be kept warm in a chafing dish for 1 – 4 hours maximum.

Once the food service is complete, the fuel cans should be extinguished using the dampers or lids retained from the cans.

Any left-over food should be disposed of and the food pan cleaned ready for return.

The chafing dish should then be allowed to cool before dismantling and disposing of the water.