

**2 STATION BUFFET &
WARMING TRAY™**

ITEM # BCD SERIES



FOR HOUSEHOLD USE ONLY

Read These Instructions Before Using This Unit!

Save These Instructions!

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS before operating this 2 Station Buffet & Warming Tray™.

- **Do not use outdoors - FOR HOUSEHOLD USE ONLY.**
- To protect against electrical shock, do not immerse cord, plugs or unit in water.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow the unit to cool down before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions or has been damaged. Return the appliance to the nearest authorized service facility for examination or repair.
- The use of accessory attachments is not recommended by the appliance manufacturer, as this may cause injuries.
- This appliance has a three prong plug. Do not attempt to modify or disable this plug. The third prong is a grounding safety feature that protects you from electric shock if a wire comes loose.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
- **WARNING: DO NOT** attempt to disassemble the motor of this unit. Electrical shock or fire may result.
- Extreme caution must be used when moving the 2 Station Buffet & Warming Tray™ with hot food or liquids.
- Do not use this appliance for other than intended use.
- Do not touch hot surfaces. Use cool-touch handles.
- The cord should be arranged so that it will not drape over the table or counter top in such a way where it can be pulled on by children. This will reduce the risk resulting from becoming entangled or tripping.
- Always place the control knob on "OFF" before plugging in and removing the plug from an electrical outlet.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Before plugging your unit into the main electrical supply, make sure the voltage corresponds to that indicated on the maker's nameplate.

IMPORTANT PRECAUTIONS

Appliance Specifications:
120 Volts, 200 Watts, 60HZ

Important Precautions to Remember:

- A. NEVER immerse the electrical base, plugs or cord in water.
- B. NEVER leave unit unattended if used near children.
- C. NEVER use a scouring pad on the 2 Station Buffet & Warming Tray™.
- D. NEVER use an abrasive sponge or harsh cleaning products on the 2 Station Buffet Server and Warming Tray™.
- E. NEVER use for anything other than what this item was intended.

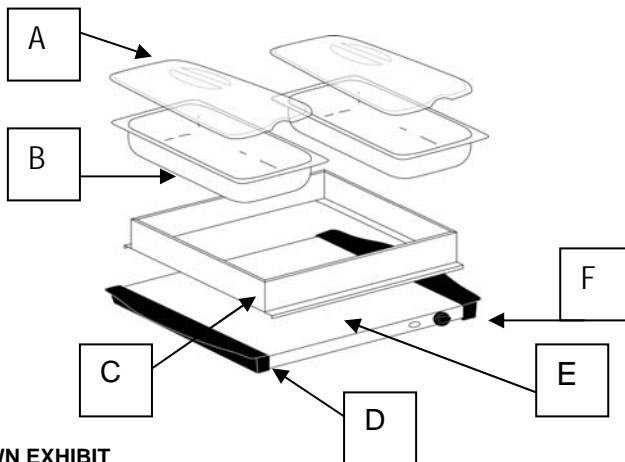
IMPORTANT PRECAUTIONS (Continued)

- F. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
- G. DO NOT place motor base in dishwasher.
- H. Keep out of reach of children.
- I. Unplug Warming Tray from electrical outlet when not in use and before cleaning.
- J. This appliance is NOT A TOY.
- K. This appliance is not intended for use by young children or infirm persons without supervision.
- L. Young children should be supervised to ensure that they do not play with this appliance.

INTRODUCTION AND FEATURES

Thank you for purchasing The 2 STATION BUFFET & WARMING TRAY™. This practical and attractive unit will be the perfect serving item for your family holidays, gatherings or large parties! Some of its features include:

- Stay-cool side handles.
- Two individual 2.5 quart chafing dishes.
- Durable, heat resistant, clear dome Polycarbonate lids.
- Stainless Steel warming tray with adjustable warming control.



BREAKDOWN EXHIBIT

- A. 2 polycarbonate Lids
- B. 2 Chafing dishes
- C. Frame to hold Chafing dishes in place
- D. Cool-Touch Handles
- E. Warming Tray
- F. Temperature Control Knob and Indicator Light

HOW TO USE YOUR BUFFET SERVER

VARIABLE HEAT CONTROL

1. Plug into electrical outlet, power on indicator light.
2. Place foods in each of the chafing dishes.
3. Adjust temperature control knob to desired heat for your food contents. Choose temperature settings (see below).
4. The chafing dishes can keep foods hot for a long period of time, but is not recommended to exceed more than 3 to 4 hours. At that point, the foods begin to dry out and/or the flavor begins to change.
5. Do not leave food in chafing dishes. Remove food and liquid for easy clean up and preparation for next use.
6. Allow the unit to cool down before putting on or taking off parts for cleaning.



Low temperature is 130° - 150° Fahrenheit.

Medium temperature is 150° - 165° Fahrenheit.

High temperature is 165° - 185° Fahrenheit.

HOW TO USE YOUR WARMING TRAY

- Remove the frame and the two chafing dishes to wipe clean the surface of the thermal plate and thoroughly dry.
- Plug into electrical outlet, power on indicator light
- Select temperature (Low, Medium, or High).
- Place your vessels of food directly on the surface of the warming tray for warming.
- NOTE: Do not place the lids directly on the hot surface of the warming tray.
- Unplug from electrical outlet when not in use.

BE CREATIVE...

With a little imagination, you can come up with ideas and special uses for your 2 STATION BUFFET & WARMING TRAY™ such as:

Dessert Bar

- Place your favorite ice cream flavors in each of the two covered chafing dishes and set over ice and near the warming tray. Place hot fudge, caramel and strawberry toppings on the warming tray to keep warm.
- Arrange fresh baked pastries such as pies, brownies and cookies on your warming tray with whipped cream or ice cream (on ice) next to the warming tray as topping for your warm dessert "bar".

HOW TO USE YOUR WARMING TRAY (Continued)

Small group gatherings or themed meals

- Place BBQ beef in one chafing dish and Pastrami in another, add the sides and your guests can make their own big sandwiches at your Super Bowl party!
- Use one chafing dish for Chicken and one for Beef, along with side condiments, tortillas and sauce for a make your own Mexican taco bar.
- Place cooked meat in one chafing dish and potatoes or vegetables in the second dish. Add salad, rolls and condiments for an easy company buffet.
- Try Scrambled Eggs in one chafing dish and breakfast meats in the second when feeding breakfast to a large family or group.

CLEANING, CARE AND MAINTENANCE

1. After allowing the 2 Station Buffet and Warming Tray™ to cool, remove each chafing dish, lid and frame.
2. To prolong the look of your buffet warmer, NEVER use an abrasive sponge, cloth, towel or abrasive cleaner on your 2 Station Buffet & Warming Tray™. The chafing dishes and the pan holder are dishwasher safe – however, your PC lids will sustain surface scratching over time, to avoid this, you may elect to submerge in soapy water and rinse by hand.
3. Wipe the warming tray base unit and cool-touch handles with a damp cloth to remove food and liquid, preparing your buffet for the next use.



Model # BCD-552
Stainless Steel Chafing Dishes



Model # BCD-554
Nonstick Chafing Dishes

RETURNS AND WARRANTY

Should your unit not work or is damaged when you first take it out of the box, please return the unit immediately to the place of purchase. Should you have any other questions about the unit, please contact us at the numbers below between the hours of 8:00 am to 5:00 pm. Monday through Friday, Pacific Standard Time.

Distributed by:

The Helman Group, Ltd.
1621 Beacon Place
Oxnard, Ca 93033
Phone: 805 487-7772
Fax: 805 487-9975
info@helmangroup.com
www.helmangroup.com

2 STATION BUFFET and WARMING TRAY

Model # BCD-500 Series

Limited Warranty

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The Distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. To obtain service under this warranty, return this unit to The Helman Group, Ltd. At the address above, shipping prepaid. You must also include a copy of the original receipt along with your name, address and phone number. Include a description of the defect along with the date you purchased the product.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.



The Helman Group, Ltd
1621 Beacon Place
Oxnard, CA 93033

(805) 487-7772 phone
(805) 487.9975 fax

Visit Us Online at
www.helmangroup.com

©2006 The Helman Group, Ltd.