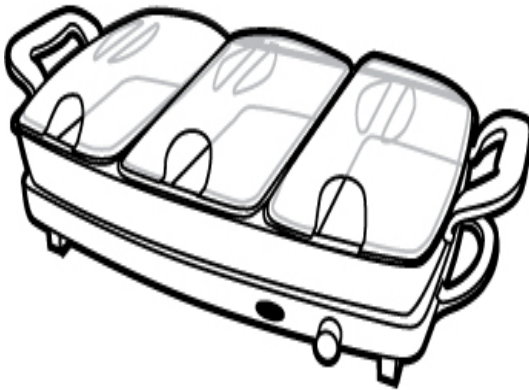


**DELUXE BUFFET SERVER
AND WARMING TRAY™**

Model # DBS-999



FOR HOUSEHOLD USE ONLY

Read These Instructions Before Using This Unit!

Save These Instructions!

IMPORTANT PRECAUTIONS

Appliance Specifications:

120 Volts
60Hz
260 Watts

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 DELUXE BUFFET SERVER AND WARMING TRAY™.
- D. NEVER use an abrasive sponge or harsh cleaning products on The DELUXE BUFFET SERVER AND WARMING TRAY™.
- E. NEVER use for anything other than what this item was intended.
- F. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
- G. DO NOT place Warming Tray (motor base) in dishwasher.
- H. Keep out of the 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.

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS before operating this DELUXE BUFFET SERVER AND 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, after the appliance malfunctions or has been damaged. Return the appliance to the nearest authorized service facility for examination or repairs.
- The use of accessory attachments is not recommended by the appliance manufacturer as this may cause injuries.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.

IMPORTANT SAFEGUARDS (Continued)

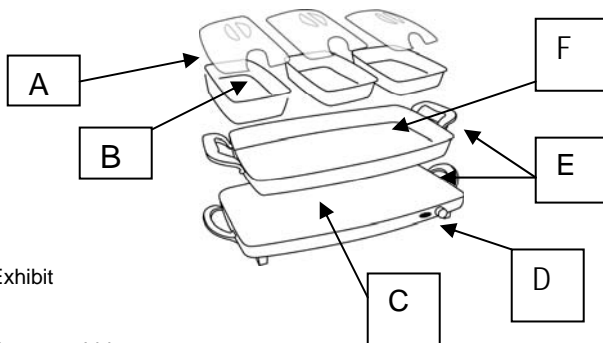
- **WARNING: DO NOT** attempt to disassemble the motor of this unit. Electrical shock or fire may result.
- Extreme caution must be used when moving the DELUXE BUFFET SERVER AND WARMING TRAY™ with hot food or liquids.
- Do not use this appliance for other than intended use.
- Do not touch hot surfaces. Use cast aluminum 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 should also reduce the risk resulting from becoming entangled or tripping.
- Always put place the control knob on "OFF" before plugging into and removing plug from the 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.

INTRODUCTION AND FEATURES

Thank you for purchasing the DELUXE BUFFET SERVER AND WARMING TRAY™. This novel appliance will be an asset to your food serving occasions. It is a versatile 3 in 1 item.

- Three 2 1/2 quart Stainless Steel chafing dishes.
- Durable heat resistant Polycarbonate lids each with receptive spoon holes.
- Cast aluminum handles.
- Large Stainless Steel serving tray is oven and stove top safe.
- Warming tray with adjustable temperature control (130°-185°F / 55°-85°C)

This appliance requires the pre use attachment of both cast aluminum handles to the cooking and serving pan (item C illustrated below).



Breakdown Exhibit

- A. 3 Separate Lids
- B. 3 Separate Chafing dishes
- C. Warming Tray
- D. Temperature Control Knob and Indicator Light
- E. Cast aluminum handles
- F. Cooking to serving pan

HOW TO USE YOUR DELUXE BUFFET SERVER

VARIABLE HEAT CONTROL

1. Plug into electrical outlet, power on indicator light.
2. Place foods in each one 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 it is not recommended to exceed 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 after use. Remove food and liquid for easy clean up and preparation for next occasion.
6. Allow the unit to cool down before putting on or taking off parts for cleaning.



Low temperature is 130° - 150° Fahrenheit

Middle temperature is 150° - 165° Fahrenheit

High temperature is 165° - 185° Fahrenheit

HOW TO USE YOUR LARGE COOKING TO SERVING PAN

Use your large oven and stove top safe cooking to serving pan to cook and serve large pieces of meat such as a turkey, ham or roast.

- Place seasoned meat directly in your cooking to serving pan.
- Position directly in your oven to cook, using the known or stated cooking time in your recipe.

NOTE: It is recommended that you do not cut meat directly in your large cooking to serving pan. Remove your meat and place on a cutting board to carve. Then return the meat to your cooking to serving pan and place onto your warming tray.

- Select temperature (Low, Middle or High).
- Unplug from electrical outlet when not in use.

More food serving ideas...

Place your carved meat on one side of the cooking to serving pan and set one of the chafing dishes at the other side. Place gravy, dressing, mashed potatoes, rice, vegetables, mushrooms, grilled onions, au jus or whatever you want that works with your menu - adjacent your meat, and you have an attractive and serviceable hot serving unit.

Fill the ample cooking to serving pan generously with fried chicken or barbequed ribs for a large group. How about filling your serving pan with a bountiful stack of Panini Sandwiches or hot wings, place your chips, dip, salad and fresh bread at the side and you are ready for your Super Bowl party!

HOW TO USE YOUR WARMING TRAY

- Remove the cooking to serving pan, the three chafing dishes and lids, to wipe clean the surface of the thermal plate and thoroughly dry.
- Plug into electrical outlet, power on indicator light
- Select temperature (Low, Middle 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 DELUXE BUFFET SERVER AND WARMING TRAY™, such as;

Dessert Bar

- Place small dishes of your favorite ice cream flavors over crushed ice in the cooking to serving pan and **set near** the warming tray. Place hot fudge, caramel and strawberry toppings in the chafing dishes and on the warming tray to keep warm. Add bowls of nuts, cherries and bananas nearby and you have a great ice cream sundae bar.
- Arrange fresh baked pastries such as pies, brownies and cookies in oven proof containers or your chafing dishes directly on your warming tray. Fill your cooking to serving pan with crushed ice and place your whipped cream, ice cream and fresh strawberries on the ice and set next to the warming tray as topping to your warm baked and fresh dessert bar.

CLEANING, CARE AND MAINTENANCE

1. After allowing the DELUXE BUFFET SERVER AND WARMING TRAY™ to cool, remove each chafing dish, lid and the cooking to serving pan.
2. To prolong the look of your buffet warmer, NEVER use an abrasive sponge, cloth, towel or abrasive cleaner on your DELUXE BUFFET SERVER AND WARMING TRAY™. The Stainless Steel chafing dishes, Polycarbonate dome lids and the cooking to serving pan are dishwasher safe. However, your PC lids will sustain surface scratching over time. To help delay this and maintain a clear appearance, we recommend you submerge in soapy water and rinse by hand.
3. Wipe the warming tray base unit and cast aluminum handles with a damp cloth removing food and liquid, preparing your buffet for the next use.



Model # DBS-999
DELUXE BUFFET SERVER AND WARMING TRAY

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:

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Fax: 805 487-9975
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www.helmangroup.com

DELUXE BUFFET SERVER & WARMING TRAY

Model # DBS-999

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.



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