

LIMITED WARRANTY* ONE (1) YEAR:

Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.

To guarantee repair or replace without charge, a dated sales receipt showing purchase within the limited warranty period* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.
- *The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

RETURNS: Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #. We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#.
C.O.D shipments cannot be accepted.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

Model EWM-9933

Elite Platinum® Stainless Steel Buffet Server
with Warming Tray & Oven-Safe Roasting Pan

MAXI-MATIC®, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120 MON-FRI 9am-5pm PST

Email: info@maxi-matic.com

Website: www.maxi-matic.com

Elite
BY MAXI-MATIC®
PLATINUM

Stainless Steel Buffet Server

With Warming Tray & Oven-Safe Roasting Pan



Model EWM-9933

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.

IMPORTANT SAFEGUARDS

Safety precautions should always be followed when using any electrical appliance to include the following:

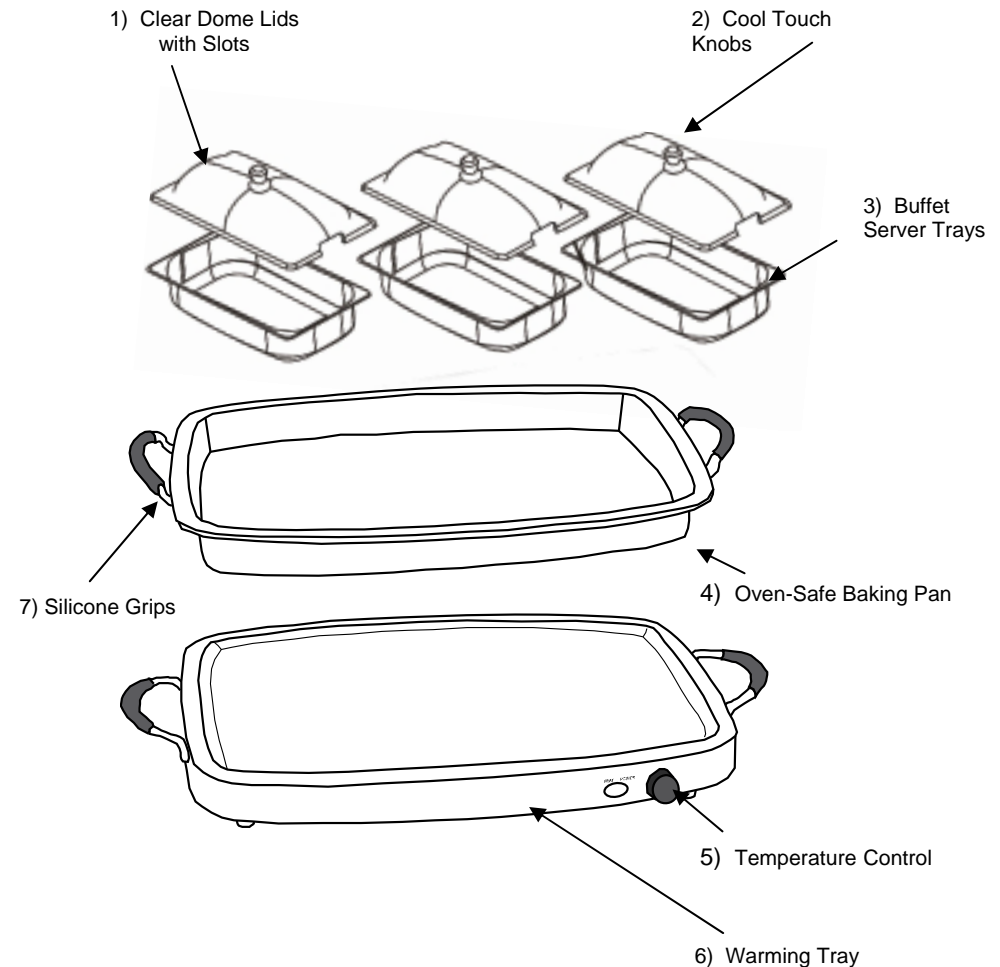
1. Read all instructions before using this appliance.
2. Do not place the appliance in and / or around open flames or flammable materials.
3. Always make sure the temperature setting is in the "OFF" position before plugging the appliance into the outlet to avoid accidental burns.
4. To avoid severe burns do not touch hot surfaces while the appliance is in use.
5. Allow the appliance to completely cool down after use before touching any of the surfaces to avoid severe burns.
6. To avoid and protect against the risk of electric shock do not immerse any part of the warming tray or power cord in water or other liquids. Immersing in water or other liquids may also affect the function of the Warming Tray. See the Care & Cleaning section in this manual for instructions on how to clean the Warming Tray.
7. Turn the appliance "OFF", unplug from the outlet and allow the Warming Tray, Large Pan and Buffet Server to completely cool down before cleaning.
8. When not in use turn the temperature setting to the "OFF" position and unplug from the outlet.
9. Close supervision is highly recommended when the appliance is in use when children are present.
10. Do not operate this or any appliance with a damaged power cord or plug.
11. To avoid accidental burning from the contents of the buffet trays or large pan, it is recommended that food and / or liquids only be filled to 2/3 of the buffet tray or large pan capacity.
12. Never carry or move the warming tray with the buffet trays on top. Each individual buffet tray and large pan should be carried separately to avoid accidental burning from hot foods or liquids.
13. To avoid damaging the appliance the buffet server should not be used without food or liquids in the buffet trays or large pan.
14. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries and should be avoided.
15. Do not let the cord hang over the edge of a table or counter to avoid tripping or accidentally pulling the appliance over while in use.
16. Do not use outdoors.
17. Do not use the appliance for other than intended use.

CAUTION – To ensure continued protection against the risk of electric shock connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

PARTS & FEATURES



- 1) 3 - Clear Dome Lids with Slots
- 2) 3 - Cool-Touch Knobs
- 3) 3- Stainless Steel Trays
- 4) 1- Stainless Steel 8qt. Oven-Safe Baking Pan
- 5) Temperature Control
- 6) Stainless Steel Warming Tray
- 7) Silicone Grips

BEFORE FIRST USE

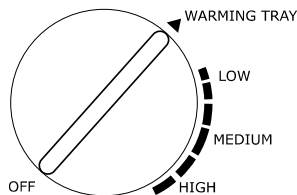
1. Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.
2. Wipe clean all the parts with a soft damp cloth or sponge and dry thoroughly.
3. Assemble the buffet server according to the drawing on page 2 under Parts & Features.
4. Make sure the temperature control setting is in the "OFF" position.
5. Plug the appliance into a grounded outlet only.
6. Turn the temperature setting to "HIGH" and leave on for 5 minutes to burn off any excess residue that may be present from the manufacturing process that was not cleaned during step 3. You may experience an unusual smell which is normal and will go away after a short period of time.

DO NOT USE ABRASIVE MATERIALS TO CLEAN THE SURFACE!

DO NOT IMMERSE THE WARMING TRAY OR PLUG IN WATER OR OTHER LIQUIDS!

BEGIN USING YOUR BUFFET SERVER

1. With the temperature control setting in the "OFF" position, plug the power cord into a grounded electrical outlet.
2. The Power indicator light is blue. The Temperature light is red and will come on while the unit is heating up to the desired temperature or adjusting to maintain a steady temperature. If the red light is off then the desired temperature setting has been reached.
3. Place defrosted or pre-heated food into the large pan or each buffet tray as desired. This is not intended to defrost or cook food.
IT IS RECOMMENDED TO REMOVE THE LARGE PAN AND BUFFET TRAYS FROM THE WARMER IF IN USE WHILE THE CONTAINERS ARE EMPTY.
4. Adjust the temperature setting knob to the desired temperature.



5. Once you are through using the Buffet Server, turn the temperature setting to the "OFF" position.
6. Remove the plug from the wall outlet.
7. Let the appliance completely cool down before removal and cleaning of the large pan and / or the buffet trays.
8. Remove any remaining food from the buffet containers.

HELPFUL TIPS

1. It is important to maintain all cooked foods at a minimum of 140° over an extended period of time to prevent any food borne illness.
2. It is recommended to periodically check the temperature of the food with a food thermometer while serving.
3. All foods have different consistencies so depending on what you are serving you may have to adjust the temperature lower or higher to maintain a minimum temperature of 140°.
4. Temperatures may fluctuate as the food is being served and the contents of the large pan and / or buffet trays are emptied.
5. You may adjust the temperature accordingly to avoid over or under heating the prepared food.

USING THE WARMING TRAY ONLY

1. With the temperature setting in the "OFF" position, plug the appliance into a grounded outlet.
2. Do not use the large pan and buffet trays.
3. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
4. Set the temperature control to "Warming Tray".
5. Place food on the warming tray to keep warm. This is not intended to defrost or cook food.
NOTE: Do not place clear dome lids on warming tray surface.
6. Food should be left on the warming tray less time than when the large pan and / or buffet trays are used as it is not covered. Recommended time is 2-3 hours.
7. Once you are through using the Warming Tray, turn the temperature setting to the "OFF" position and unplug from the outlet.
8. Let the appliance completely cool down before cleaning and storage.

USING THE WARMING TRAY with LARGE PAN

1. With the temperature setting in the "OFF" position, plug the appliance into a grounded outlet.
2. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
3. The large pan is oven safe so you can take your dish directly from the oven to the warming tray. **NOTE: Always use oven mitts when removing large pan from the oven, as handles will be hot.**
4. Set the temperature control knob to the desired temperature.
5. Monitor the temperature of the food regularly to ensure a minimum temperature of 140° is maintained.
6. Once you are through using the Warming Tray, turn the temperature setting to the "OFF" position and unplug from the outlet.
7. Let the appliance completely cool down before cleaning and storage.

TEMPERATURE SETTINGS

1. All foods have different consistencies and may require a lower or higher setting to keep the food warm. For example, a higher temperature setting will be required to keep mashed potatoes warm and a lower temperature to keep gravy warm.
2. All warm or hot foods should be maintained at a minimum of 140°F to prevent the risk of food borne illness.
3. Use a food thermometer to monitor the temperature of the food and adjust the temperature control if needed to maintain a minimum of 140°F.
4. It is recommended to periodically check the temperature when serving over a long period of time.
5. Many factors can affect the temperature of food. This unit is designed to reach a minimum temperature (see below) for each setting. Below are some important tips to remember when using the buffet server.

Warming Tray - 150°F

This setting is used when placing foods directly on the warming tray only.

NOTE: The Temperature ranges below are measured with the large pan and / or buffet trays on the warming tray.

Low - 160°F

This is the minimum setting when the large pan is used on the warming tray

Medium - 170°F

This is the minimum setting when the large pan and buffet trays are used on the warming tray.

High - 180°F

This setting will be used to keep foods at a higher temperature when using the large pan and / or buffet trays.

NOTE: When placing food directly on the warming tray only use the Warming Tray Setting.

NOTE: The Low-Medium-High settings are for use with the large pan and/ or buffet trays. The surface temperature of the warming tray will be much hotter than the above temperature ranges in order to transfer heat from the warming tray to the large pan and / or buffet trays.

NOTE: Silicone handles are oven safe up to 350 °F.

NOTE: Extended use over long periods of time at high temperatures may cause discoloration of the buffet trays and scorching may occur on the warming tray.

USING THE WARMING TRAY with LARGE PAN & BUFFET TRAYS

1. With the temperature setting in the “OFF” position, plug the appliance into a grounded outlet.
2. Clean and dry all surfaces thoroughly before use. See Care & Cleaning Instructions in this manual.
3. Set the temperature control to Medium. **NOTE: It is important to remember when using the buffet trays inside of the large pan the temperature control setting must be on Medium in order to reach the minimum temperature of 140°.**
4. The Buffet Server can keep food warm for a longer period of time if the lids are used. It is not recommended to exceed 4 hours or food may begin to dry out.
5. Once you are through using the Warming Tray, turn the temperature setting to the “OFF” position and unplug from the outlet.
6. Let the appliance completely cool down before cleaning and storage.

HELPFUL TIPS

1. The buffet trays and the large pan are oven safe. The lids are not oven safe.
2. When serving warm or hot foods you can warm the buffet trays in the oven prior to putting food inside to help keep the temperatures higher during initial serving.
3. You can also use water inside of the large pan when using the buffet trays to distribute the heat more evenly without creating hot spots in the buffet trays. This is especially effective when serving sauces or creamy dishes.

CARE & CLEANING

1. The temperature setting should be in the “OFF” position and never plugged into the outlet while cleaning.
 2. The unit should be completely cool before cleaning.
 3. Wash the lids with warm soapy water using a sponge or dishcloth. Rinse and dry thoroughly to remove soap residue
 4. The large pan and buffet trays are dishwasher safe.
 5. Wipe the warming tray clean with a damp cloth and dry thoroughly.
- **Do not immerse the appliance in water at any time.**
- **Do not use abrasive cleaners or scouring pads.**

SHORT CORD PURPOSE

- A) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C) If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

THREE-PRONG PLUG

CAUTION — To ensure continued protection against the risk of electric shock connect to properly grounded outlets only.

If this appliance has a **three-prong plug** (meaning there are three prongs to fit into a power outlet), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a three-prong power outlet only in one direction. If it does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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