

# CHAFERS AND URNS



### **CHAFING DISHES AND URN (CANNED HEAT)**

1. USE ONLY CANNED FUEL IN THE BURNER.
2. FILL THE WATER PAN, URN, OR KETTLE BEFORE LIGHTING THE BURNER.
3. LOW FLAME IS SUFFICIENT TO MAINTAIN PROPER HEAT.
4. KEEP AWAY FROM OPEN FLAMES OR HOT STOVE.
5. STAINLESS STEEL FOOD PANS CAN BE USED FOR COOKING AND OR PLACED IN OVEN TO RETAIN HEAT.
6. FILL CHAFING DISH WITH HOT WATER.
7. CHECK PAN DURING USE TO MAINTAIN SUFFICIENT WATER LEVEL. (DO NOT USE PAN WITHOUT WATER)



USE OF CANNED HEAT – PRY LID FROM CANNED HEAT AND PLACE CAN INTO HEAT CUP. LIGHT FUEL, ADJUSTING LID TO ABOUT HALF OPENED.

### **CHAFING DISH AND URN (ALCOHOL BURNER)**

1. USE ONLY ALCOHOL IN THE BURNER UNIT. NEVER LIGHTER FLUID, GASOLINE, OR KEROSENE.
2. FILL THE WATER PAN, URN, OR KETTLE BEFORE LIGHTING THE BURNER.
3. LOW FLAME IS SUFFICIENT TO MAINTAIN PROPER HEAT.
4. WIPE BURNER DRY BEFORE LIGHTING – DO NOT OVERFILL.
5. FILL CHAFING DISH WITH HOT WATER.
6. CHECK PAN DURING USE TO MAINTAIN SUFFICIENT WATER LEVEL. (DO NOT USE PAN WITHOUT WATER)
7. FILL URNS OR KETTLES BEFORE LIGHTING AND MAINTAIN AT LEAST 1 ½ CUPS OF LIQUID WHEN IN USE.
8. TURN BURNER UP TO FULL TO LIGHT.
9. BEFORE SERVING REDUCE WICK RAISER UNTIL TOP ROW OF HOLES IS VISIBLE ( ¼ “ OF WICK EXPOSED)
10. TURN BURNER OFF WHEN LIQUID IS REMOVED.

### **CLEANING INSTRUCTIONS**

SCRAPE AND WASH FOOD PANS IN LUKEWARM WATER USING MILD SOAP, NEVER USE ABRASIVES.