

# Home Style Chafing Pot

Instruction & Specification Sheet for CP100 & CP101

## BEFORE YOU BEGIN

Be sure to read all the instructions before attempting to use the chafers. Proper care and maintenance will extend the life of your new chafers. **Save these instructions for future reference.**

- Carefully unpack and inspect all parts. If a part appears to be damaged or missing, please contact Rosseto Customer Service.
- Handle all parts carefully when moving, storing or cleaning to avoid damage. Be sure to follow the Care and Cleaning instructions.

**IMPORTANT NOTE: Black-finished chafers can be easily damaged if not handled carefully. The black painted surfaces are prone to chipping, flaking, or peeling under certain conditions, and when used in high-traffic areas due to impact and handling.**

## PARTS DESCRIPTION

### Chafing Pots

Item #CP100 1 – Stainless Steel Chafing Pot with Soft Close Lid  
1 – 4.75 Qt. / 4.5L Stainless Steel Food Pan

Item #CP101 1 – Black Chafing Pot with Soft Close Lid  
1 – 4.75 Qt. / 4.5L Stainless Steel Food Pan



Stainless Steel Chafing Pot CP100



Black Chafing Pot CP101

### Accessory Food Pans



Item #CP102  
4.75 Qt. / 4.5L Stainless Steel



Item #CP103  
4.75 Qt. / 4.5L Porcelain

## GENERAL INSTRUCTIONS

1. Always set the Chafing Pot on a flat, stable surface.
2. Add 3/4" – 1-1/2" of hot water to the pot.
3. Check the water level by lowering the empty Food Pan until it touches the bottom of the Chafing Pot. Adjust the water level as needed. **Do not use the Chafing Pot without water.**
4. Use disposable gloves while handling the Chafing Pot and Food Pan to avoid leaving fingerprints.

## RECOMMENDED HEAT SOURCES

Model CP100 with the CP102 Stainless Steel Food Pan or CP103 Porcelain Food Pan can be used with induction, electric, ceramic or gas/sterno.

Model CP101 with CP102 Stainless Steel Food Pan or CP103 Porcelain Food Pan can only be used with induction, electric, or ceramic.

**NEVER use Model CP101 with gas/sterno (direct flame) as this may cause damage to the black painted finish.**

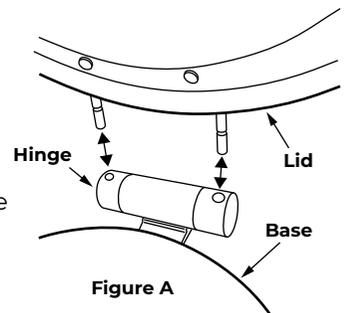
**NEVER use the CP102 or CP103 food pans directly with gas/sterno (direct flame).**

## CARE AND CLEANING

- DO NOT put any part of the Chafing Pot through dishwasher or dryer machine. ALWAYS use a soft cloth on the Chafing Pot to avoid scratching the surface.
- DO NOT use any abrasive materials such as scrapers or metal-based brushes. Non-metal scouring pads can be used for cleaning the Stainless Steel Food Pan.
- DO NOT use harsh chemicals or abrasive cleaners.

### Caring for Chafing Pots

1. Start cleaning using lukewarm water and a soft cloth. If you cannot remove stubborn food stains with water alone, use dish soap or mild detergent along with the water.
2. Wipe down with a damp microfiber cloth. Finish by wiping with a dry microfiber cloth. Store in a dry and well-ventilated location.
3. The lid of the Chafing Pot is removable for cleaning. Simply pull up on the lid where the 2 metal prongs are inserted into the hinge at the back. See Figure A at right.



### Caring for Food Pans

Follow the same steps as used for the Chafing Pots above. In addition, the Food Pans are safe for use in a dishwasher.

## NEED ASSISTANCE?

Customer Service Support: **847-763-1215**

Address: **3714 Jarvis Avenue Skokie, IL 60076**

Website: **www.rosseto.com**



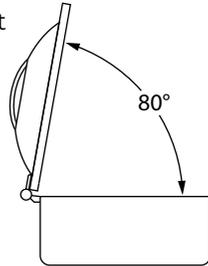
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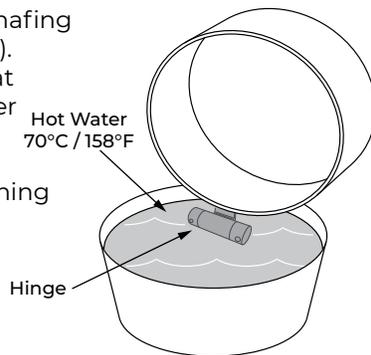
## SOFT CLOSE LID TROUBLESHOOTING

When using the chafing pot for the first time or after an extended storage, the soft close lid may close too quickly or too slowly. Trying one or more of the following tips may solve the problem.

1. If the Chafing Pot has been in a cold storage environment, or if the unit has not been used in awhile, the oil inside the hydraulic hinge may have thickened. Allow the Chafing Pot to warm up to room temperature. Open and close the lid a few times to see if the soft close feature is now functioning.
2. Directly use the Chafing Pot. When food is being heated in the Chafing Pot, the oil inside the hydraulic hinge will thin out restoring soft close functionality.
3. Place the Chafing Pot lid at about an 80 degree angle and keep in that position for a couple of minutes before using. Do not release the lid back down too rapidly.



4. Remove the lid from the Chafing Pot (see Figure A on page 1). Dip the hydraulic hinge that is on the back into hot water (70°C/158°F) for about 3-5 minutes in order to let the hydraulic oil warm up, thinning out the oil to restore the soft close functionality.



5. If the Chafing Pot lid does not close completely, there is a bolt on the back of the base that can be adjusted so the lid will fully close.

Loosen the bolt and close the lid. Once the lid is fully closed, finger tighten the bolt.



## SPECIFICATIONS

### Chafing Pots

Item #	Description
CP100	Stainless Steel Chafing Pot with Stainless Steel Food Pan 16.50" x 14.25" x 7.25" / 41.9 x 36.2 x 18.4 cm 14.8 lbs / 6.71 Kg
CP101	Black Chafing Pot with Stainless Steel Food Pan 16.50" x 14.25" x 7.25" / 41.9 x 36.2 x 18.4 cm 14.8 lbs / 6.71 Kg

### Accessory Food Pans

Item #	Description
CP102	Round Stainless Steel Food Pan 13" x 13" x 3.14" / 33 x 33 x 8 cm 1 lb / .45 Kg
CP103	Round Porcelain Food Pan 11.75" x 11.75" x 3.5" / 29.8 x 29.8 x 8.9 cm 4.8 lbs / 2.18 Kg

