

De Luxe Chafer w/Glass See-Through Lid

Instruction & Specification Sheet

Models: CP401, CP401-BK, CP402, CP402-BK, CP403, CP403-BK

BEFORE YOU BEGIN

Be sure to read all the instructions before attempting to use the chafer. Proper care and maintenance will extend the life of your new chafer. **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.

CHAFER MODELS

Rectangular Chafers*

CP401 Stainless Steel w/ See-Through Glass Lid
CP401-BK Black w/ See-Through Glass Lid



CP401



CP401-BK

Square Chafers*

CP402 Stainless Steel w/ See-Through Glass Lid
CP402-BK Black w/ See-Through Glass Lid



CP402



CP402-BK

Round Chafers*

CP403 Stainless Steel w/ See-Through Glass Lid
CP403-BK Black w/ See-Through Glass Lid



CP403

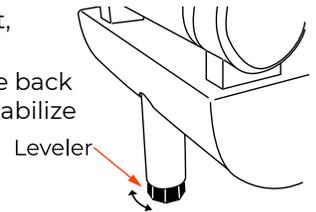


CP403-BK

* Chafer includes (1) Stainless Steel Food Pan.

GENERAL INSTRUCTIONS

1. Always set the chafer on a flat, stable surface.
2. Rotate the black leveler at the back of the chafer as required to stabilize the chafer.
3. Add 3/4" – 1-1/2" of hot water to the chafer.
4. Check the water level by lowering the empty food pan until it touches the bottom of the chafer. Adjust the water level as needed. **NEVER use the chafer without water.**
5. Use disposable gloves while handling the chafer and food pan to avoid leaving fingerprints.
5. Chafers can be used with induction, electric, or gas/sterno.
7. Chafer is intended to keep food warm. Do not attempt to cook food in the food pan.
8. If the soft close lid does not operate properly, see the **Soft Close Lid Troubleshooting** tips on next page.

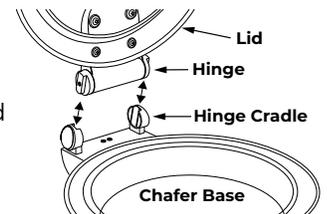


CARE AND CLEANING

- **DO NOT** put any part of the chafer through dishwasher or dryer machine. ALWAYS use a soft cloth on the chafer 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 Chafer

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 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 chafer can be removed for cleaning. Simply pull up on the lid where the hinge is inserted into the hinge cradle at the back.



Caring for Food Pans

Follow the same steps as used for the chafers above. In addition, the food pans are safe for use in a dishwasher. See next page for accessory food pan specifications.

NEED ASSISTANCE?

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

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

Website: **www.rosseto.com**



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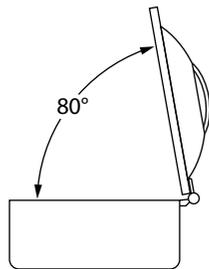
SOFT CLOSE LID TROUBLESHOOTING

When using the chafer 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 issue.

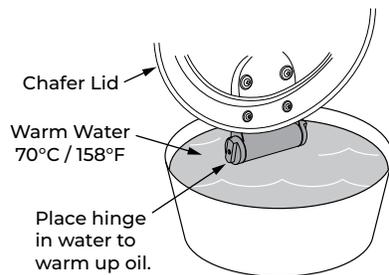
1. If the chafer has been in a cold storage environment, or if the unit has not been used in awhile, the oil inside the hydraulic hinge may have thickened. Allow chafer to warm up to room temperature. Open and close the lid a few times to see if the soft close feature is now functioning.

2. Directly use the chafer. When food is being heated in the chafer, the oil inside the hydraulic hinge will warm up and thin out restoring the soft close function.

3. Place the chafer lid at about an 80 degree angle and keep in that position for a couple of minutes before using. To avoid damaging the lid, do not release the lid back down too rapidly.



4. Remove the lid from the chafer (see Figure A on page 1). Dip the hydraulic hinge that is on the back of the chafer lid into warm water (70°C/158°F) for about 3-5 minutes to let the oil inside the hydraulic hinge warm up and thin out restoring the soft close function.



CHAFER SPECIFICATIONS

Item #	Description
CP401	Stainless Steel Chafer w/ Stainless Steel Food Pan 23" x 19.25" x 6.75" / 58.4 x 49 x 17.15 cm 25 lbs / 11.34 Kg
CP401-BK	Black Chafer w/ Stainless Steel Food Pan 23" x 19.25" x 6.75" / 58.4 x 49 x 17.15 cm 24 lbs / 11.34 Kg
CP402	Stainless Steel Chafer w/ Stainless Food Pan 16" x 19" x 6.5" / 40.64 x 48.26 x 16.51 cm 20 lbs / 9.07 Kg
CP402-BK	Black Chafer w/ Stainless Steel Food Pan 16" x 19" x 6.5" / 40.64 x 48.26 x 16.51 cm 20 lbs / 9.07 Kg
CP403	Stainless Steel Chafer w/ Stainless Steel Food Pan 17.5" x 21.75" x 6.5" / 44.45 x 55.25 x 16.51 cm 21.5 lbs / 9.75 Kg
CP403-BK	Black Chafer w/ Stainless Steel Food Pan 17.5" x 21.75" x 6.5" / 44.45 x 55.25 x 16.51 cm 21.5 lbs / 9.75 Kg

ACCESSORY FOOD PAN SPECIFICATIONS

SMM015	9.5 Qt. / 9L Rectangular Full Size Food Pan 20.9" x 12.8" x 2.6" / 53.1 x 32.5 x 6.6 cm 1.8 lbs / 0.82 Kg
SMM062	6.3 Qt. / 6L Square 2/3 Size Food Pan 14" x 12.88" x 2.5" / 35.56 cm x 32.7 cm x 6.35 cm 1 lb / 0.45 Kg
SMM063	6.3 Qt. / 6L Round Food Pan 13.75" diam. x 2.5" / 34.9 cm diam. x 6.35 cm 1 lb / 0.45 Kg
SMM064	4.75 Qt. / 4.5L 1/2 Size Food Pan (for side-by-side use in CP401 and CP401-BK rectangular chafers) 12.25" x 10.5" x 2.5" / 31.12 cm x 26.67 cm x 6.35 cm 0.8 lb / 0.36 Kg
SMM065	Round Divided Food Pan, 2.0 Qt. / 1.89L ea. side 13.75" diam x 2.25" / 34.93 cm diam. x 5.72 cm 1.5 lbs / 0.68 Kg

