

Multi-Chef™ Chafer

Instruction & Specification Sheet

SM401 – Rectangular Black Chafer · SM249 – Rectangular Stainless Steel Chafer

VERY IMPORTANT!

The enclosed leveler that comes with your chafer should **NOT** be installed on the chafer if the chafer is being used in a Rosetto base/frame. The leveler is for use **ONLY** when the chafer is placed on a flat surface.

When using the chafer with any Rosetto base, the leveler mechanism on the back of the chafer **MUST** be removed to prevent the leveler from scratching the Rosetto base.

See explanation below.



Leveler Cap Leveler

Remove these 2 parts. Store them in a safe location for later use



Leveler Cap

1. Remove the Leveler Cap first.



Leveler Support Bracket

2. Remove the leveler from the back support bracket.

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 Rossetto 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



Chafer

SM401 – Rectangular Black Chafer with Soft Close Lid & Food Pan



SM249 – Rectangular Stainless Steel Chafer with Soft Close Lid & Food Pan

GENERAL INSTRUCTIONS

1. Clean the chafer and food pan before first use.
2. Always set the chafer on a flat, stable surface. If the chafer is used in a Rosetto base/frame, see the **VERY IMPORTANT** note at the beginning of these instructions.
3. Check the water level by lowering the empty food pan until it touches the bottom of the chafer. Adjust water level as needed. **Do not use the chafer without water.**
4. Use disposable gloves while handling the chafer and food pan to avoid leaving fingerprints.
5. Discard food that has been left in the chafer for more than a few hours.
6. Never serve food that may have spoiled. Clean food pan thoroughly if food has spoiled.
7. Units are only for keeping food warm, not cooking. Food must be cooked before putting in the chafer.
8. Do not fully immerse the chafer in water.
9. Do not use chafer outside the intended purpose.
10. **Check water level frequently. Failure to maintain adequate water in the water pan may cause damage to the chafer.**
11. To avoid mishap, do not move the unit while food pan is filled with water and/or food.

HOW TO USE

Standard Use

1. Always set the chafer on a flat, stable surface.
2. Add 1" – 1-1/2" (2.5–3.8cm) of water to the water pan.
3. Check water level by lowering the empty food pan until it touches the bottom of the chafer. Adjust the water level as needed. **Do not use the chafer without water.**
4. Set chafer over heat source and allow water to heat for 10–20 minutes*. Close the lid while water is heating to protect against contaminants. Add food when water has heated.

Additional instructions when using Rosetto stand

5. If the chafer is used in a Rosetto base/frame, first read the **VERY IMPORTANT** note at the beginning of these instructions.
6. Put fuel in fuel holder on the fuel holder tray and light fuel. Close the lid while water is heating to protect against contaminants. Add food when water has heated.

* For quicker heating, start with hot water.

NEED ASSISTANCE?

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

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

Website: **www.rossetto.com**



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RECOMMENDED HEAT SOURCES

Model SM401 or SM249 with SMM015 food pan can be used with induction, electric, ceramic or gas/sterno.

NEVER use the SMM015 food pan directly with gas/sterno (direct flame).

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 the 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 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 chafer is not removable for cleaning.

Caring for Food Pans

Follow the same steps as used for the chafer above. In addition, the food pans are safe for use in a dishwasher.

SPECIFICATIONS

Chafer

| Item # | Description |
|--------|---|
| SM249 | Black chafer with food pan 22.8 x 16.75 x 7.75 inches; 15.4 lbs. 57.91 x 42.55 x 19.69 cm 6.71 Kg |
| SM401 | Stainless Steel chafer with food pan 22.8 x 16.75 x 7.75 inches; 15.4 lbs. 57.91 x 42.55 x 19.69 cm 6.71 Kg |

Accessory Food Pan

| Item # | Description |
|--------|---|
| SMM015 | Rectangular Stainless Steel food pan, 9L 20.9 x 12.8 x 2.5 inches; 1.8 lbs 53.09 x 32.51 x 6.60 cm; 0.82 Kg |

