

Multi-Chef™ Chafer

Instruction & Specification Sheet
SM289 Round Stainless Steel Chafer

BEFORE YOU BEGIN

Be sure to read all the instructions before attempting to use the chafer.

- Carefully remove all parts from the carton and inspect each part. If a part appears to be damaged or missing, please contact Rosseto Customer Service.

PARTS DESCRIPTION



Chafer

SM289
Round Stainless Steel
Chafer with Soft Close
Lid & Food Pan

Accessory Food Pan

SMM063
6.34 Qt./ 6L Round
Stainless Steel Food
Pan

GENERAL INSTRUCTIONS

- Clean the chafer and food pan before first use.
- Always set the chafer on a flat, stable surface. The chafer can be used in a Rosseto base/frame, see Step 6 under "How to Use".
- 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.**
- Use disposable gloves while handling the chafer and food pan to avoid leaving fingerprints.
- Discard food that has been left in the chafer for more than a few hours.
- Never serve food that may have spoiled. Clean food pan thoroughly if food has spoiled.
- Units are only for keeping food warm, not cooking. Food must be cooked before putting in the chafer.
- Do not fully immerse the chafer in water.
- Do not use chafer outside the intended purpose.
- Check water level frequently. Failure to maintain adequate water in the water pan may cause damage to the chafer.**
- To avoid mishap, do not move the unit while food pan is filled with water and/or food.

HOW TO USE

Standard Use

- Always set the chafer on a flat, stable surface.
- Adjust the leveler at the back of the chafer as required to stabilize the chafer.
- Add 1" – 1-1/2" – (2.54 – 3.8cm) of water to the water pan.
- 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.**
- Set chafer over heat source and allow water to heat for 10–20 minutes. For quicker heating, start with hot water. Close the lid while water is heating to protect against contaminants. Add food when water has heated.

Additional instructions when using with a Rosseto stand

- The chafer can be used in a Rosseto base/frame. There is no need to adjust or remove the leveler at the back of the chafer.
- 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.

RECOMMENDED HEAT SOURCES

Model SM289 with food pan can be used with induction, electric, ceramic or gas/sterno.

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



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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 Pan

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

SPECIFICATIONS

Chafer

Item #	Description
SM289	Round Stainless Steel Chafer with Food Pan 16.5 x 18.9 x 6.7 inches; 8.8 lbs. 41.91 x 48.01 x 17.02 cm; 4.0 Kg

Accessory Food Pan

Item #	Description
SMM063	Stainless Steel Food Pan, 6.34 Qt. / 6L 15.38 x 15.38 x 2.5 inches; 1.0 lbs 39.07 x 39.07 x 6.35 cm; 0.45 Kg

