

PROGRESS[®]
Est. 1931

3 PAN
BUFET SERVER
Instruction Manual

Please read all of the instructions carefully and retain for future reference.

SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied

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with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

CARE AND MAINTENANCE

Before attempting any cleaning or maintenance, unplug the buffet server from the mains power supply and allow it to cool fully.

STEP 1: Remove the stainless steel pans, lids and pan frame from the hot plate and clean them in warm, soapy water; dry thoroughly.

STEP 2: Wipe the hot plate with a soft, damp cloth and dry thoroughly. Do not immerse the hot plate in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the buffet server, as this could cause damage.

Note: The buffet server should be cleaned after each use.

Reassemble the buffet server before storing.

GETTING STARTED

Remove the buffet server from the box.

Remove any packaging from the buffet server.

Place the packaging inside the box and either store or dispose of it safely.

The hot plate has been packed upside down for transit purposes only.

IN THE BOX

Hot Plate

Pan Frame

3 Stainless Steel Pans with Lids

Instruction Manual

FEATURES

200 W Power

1.5 L Capacity per Pan

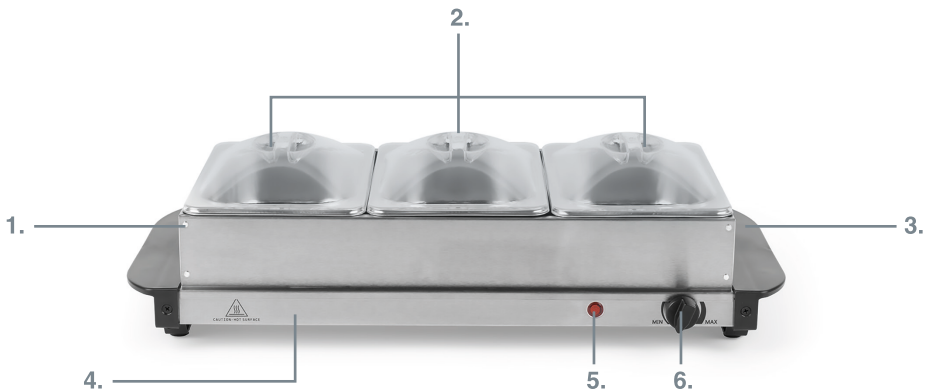
3 Stainless Steel Pans with Lids

Adjustable Temperature Control

Hot Plate with Cool-touch Handles

Keeps Food Warm for up to 3 Hours

DESCRIPTION OF PARTS



1. Pan Frame

2. 3 stainless steel pans with lids

3. Cool-touch Handle(s)

4. Hot Plate

5. Heat Indicator Light

6. Adjustable Temperature Control

INSTRUCTIONS FOR USE

BEFORE FIRST USE

STEP 1: Before connecting the buffet server to the mains power supply, wipe the hot plate with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the accessories in warm, soapy water, rinse and dry thoroughly.

Do not immerse the hot plate in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the buffet server or its accessories, as this could cause damage.



Note: When using the buffet server for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the buffet server.

ASSEMBLING THE 3 PAN BUFFET SERVER

STEP 1: Place the hot plate onto a flat, stable, heat-resistant surface, at a height that is comfortable for the user, with the mains power supply cord on the underside of the tray.

STEP 2: Fit the pan frame onto the hot plate, checking that it is seated securely. The pan frame has two stainless steel lips that sit on either side of the hot plate, holding the stainless steel pans into position.

STEP 3: Place the three stainless steel pans into the pan frame; these should fit side by side on the hot plate. Cover each stainless steel pan with a lid.

USING THE 3 PAN BUFFET SERVER

It is recommended to wipe the outer surface of the stainless steel pans and hot plate with a soft, dry cloth to make sure that they are fully dry before each use. This will reduce the possibility of any liquid coming into contact with any electrical components.

STEP 1: Plug in and switch on the buffet server at the mains power supply.

STEP 2: Turn the adjustable temperature control to the required heat setting to preheat the buffet server for approx. 10 minutes. The heat indicator light will illuminate red to signal that the buffet server is heating up; this will turn off when the correct temperature is reached.

STEP 3: Carefully remove the lids, place the prepared food into each of the stainless steel pans and replace the lids.

STEP 4: Adjust the buffet server to the desired heat setting using the adjustable temperature control.

STEP 5: After use, unplug the buffet server from the mains power supply and allow it to cool for approx. 90 minutes before cleaning or storing.

Note: Do not overfill the stainless steel pans.

It is not recommended to keep the buffet server on for more than 6–8 hours at any one time. During use the heat indicator light will

cycle on and off to signal that the buffet server is maintaining the selected temperature.

To retain heat and moisture in foods, keep lids on when not serving. Food placed on the warming tray or in the pans should be fully cooked and already hot.

The buffet server and warming tray is designed to keep food warm only. This product is not a cooking appliance and is not intended to heat cold food.

Warning: The buffet server can become very hot during operation and will remain hot for some time after it has been switched off. Do not touch the buffet server without wearing heat-resistant gloves. Nominal voltage is still present even when the adjustable temperature control is turned to the off position. To permanently switch off the buffet server, turn it off at the mains power supply. Always use heat-resistant gloves to handle hot pans.

USING THE HOT PLATE

STEP 1: Place the hot plate onto a flat, stable, heat-resistant surface, at a height that is comfortable for the user.

STEP 2: Plug in and switch on the hot plate at the mains power supply.

STEP 3: Turn the adjustable temperature control to the required heat setting to preheat the hot plate for approx. 10 minutes. The heat indicator light will illuminate red to signal that the hot plate is heating up; this will turn off when the correct temperature is reached. Food to be kept warm on the hot plate must be thoroughly cooked in advance and should still be hot, as the hot plate is not designed to heat food from cold or frozen.

STEP 4: After use, unplug the hot plate from the mains power supply and allow it to cool for approx. 90 minutes before cleaning or storing.

Note: If using the unit as a warming tray only, use containers that are heatproof.

For best results, use non-metallic serving utensils.

Warning: The hot plate can reach a temperature of over 150 °C /300 °F whilst connected to the mains power supply, so extreme caution must be exercised.

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Do not use plastic dishes or plastic wrap on the warming tray.
Do not allow water to spill or seep onto the warming tray.

STORAGE

Check that the buffet server is cool, clean and dry before storing in a cool, dry place.
Never wrap the cord tightly around the buffet server; wrap it loosely to avoid causing damage.

SPECIFICATIONS

Product Code: EK3664P

Voltage: 220–240 V ~ 50/60 Hz

Power: 200 W

CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

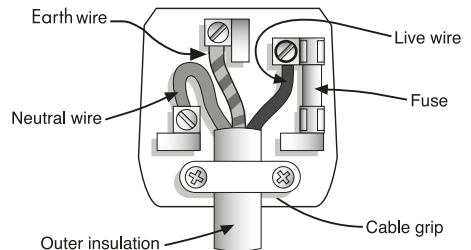
If in doubt, consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



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UP GLOBAL SOURCING UK LTD.,
VICTORIA STREET, MANCHESTER OL9 0DD. UK.

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

GUARANTEE

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelee bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



3-YEAR GUARANTEE*

*To be eligible for the extended guarantee, go to www.progresscookshop.com and register your product within 30 days of purchase.



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& progression
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