



WARRANTY

Register your product within 30 days of purchase to activate your one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)

WARRANTY IS ONLY VALID IF YOU REGISTER WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period starting from the date of purchase from an authorized retailer. In the event that the product is defective, please contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to misuse, commercial use, accidents, or natural wear and tear.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

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OVENTE®

3 Tray Buffet Server with Warming Tray FW153 Series



Before using please read the instruction manual and keep it for future use.

BUFFET SERVER MAINTENANCE

1. Before cleaning the warming tray: check if the appliance was unplugged and the tray has cooled down completely.
2. Do not immerse the warming tray or plug in water.
3. Remove the lids from the warmer dishes and the frame. Wash them with hot soapy water and dry them thoroughly. The dishes and lids are dishwasher safe.
4. The most effective and safe way to clean the warming tray is to use a mild detergent and Soft humid cloth. Do not use scouring pads. Make sure the water does not enter the frame.
5. Assemble the buffet server and store it in a cool, dry place.

STORAGE

Let the appliance cool down before storing. Store the appliance in a dry place. Do not put heavy objects on top of the appliance, they might cause damage. Store the cord in a clean, dry place, away from any metal objects. Before use, make sure no foreign objects (thread, aluminium foil, etc.) are stuck to the plug's peg as they might cause a short circuit.



TECHNICAL SPECIFICATIONS

Voltage: 120V

Hertz: 60Hz

Watts: 200W

USING YOUR WARMING TRAY

1. Move the warming tray only when it's empty. Do not pick up the warming tray with food on top.
2. Put the warming tray on a dry, stable surface.
3. Plug the appliance.
4. Let the tray warm up for about 10 minutes. The power indicator light will remain when the appliance is plugged.
5. The tray is very hot: touching it might cause burns.
6. Food which is being held warm on the tray should be done and hot. The tray is intended only to keep food warm. not to heat cold or frozen food.
7. Do not use the top of the tray as cutting board.
8. Put hot food in heat-resistant even dishes (heat-resistant glass, ceramics or metal). Do not use plastic or paper dishes or other non-heat-resistant materials. Do not use dishes with plastic cover: it can melt when touching the hot surface of the tray. Do not put food directly to the tray.
9. Unplug the warming tray after use and let it cool down for about 90 minutes before cleaning or storing it.



IMPORTANT SAFEGUARDS

When using your buffet server, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before use.
- Provide close supervision when mirror is being used near children.
- Do not leave the appliance unattended when plugged in.
- Never put your hand on the steam escape valve or a lid. This might cause burns.
- Use buffet server only for its intended purpose as described within this manual. Please do not use attachments not recommended by manufacturer.
- Do not use outdoors.
- Put the buffet server on a stable surface.
- Unplug the appliance when it is not being used, if you suspect it is damaged or before cleaning or maintaining the appliance.
- Do not touch the hot surface. use the handles.
- To protect from electrical shock, do not immerse the cord, the plug or the appliance itself in water or other liquids.
- Do not use the appliance outdoor. This appliance is intended for domestic use only.
- Do not operate the appliance if the cord or plug is damaged or if the appliance is not functioning well, has fallen or was damaged in any manner
- Do not let the cord hang over the edge of the table or the counter; make sure it does not touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner. or in a heated oven.
- Unplug the appliance to completely switch off the appliance.

- To avoid electrical shocks, do not clean the appliance with metal scouring pads. Particles may come off and affect parts under tension.
- The use of this appliance is not intended for persons (including children) with physical, sensory or mental restrictions or with lack of experience and knowledge.
- A short power supply cord is provided; longer cords might cause injury as you can trip over it or get entangled. Pay extra attention when using an extension cord.
- If many electric appliances are connected to the power supply. they might not operate correctly. In that case, fire buffet server should be connected to another circuit.
- WARNING: Only use on a heat-resistant surface!

NOTE: Avoid electrical shocks by plugging in the appliance into polarized plugs only.

BUFFET WARMER PARTS



Indicator Light

Temperature Dial

A. 3 LIDS

B. 3 warming pans

C. Frame to hold warming pans in place

D. Cool touch handles

E. Warming tray

F. Temperature dial and indicator light



BEFORE USING

When using the buffet server and warming tray for the first time. A slight smell will be noticeable, caused by the burning of the dust fallen on the appliance during storage at the manufacturer's warehouse. This smell will gradually disappear after operating the appliance a couple of times.

USING YOUR BUFFET SERVER

The buffet server with warming tray is perfect for parties. It provides your buffet with a tasteful look and keeps starters, casseroles and desserts perfectly warm. Perfect for parties, barbecues and buffets as it keeps food warming the entire meal. The buffet server includes three stainless steel dishes of 1 liter each. The stainless steel warming tray can also be used separately, if you do not need the dishes and frame.

1. Plug in the buffet server. The power indicator light will turn red to indicate the appliance is switched on. The light will switch off when the appliance has reached the desired temperature.
2. Put the food to warming pans and adjust the temperature. The power light indicator will switch on and off to indicate the desired temperature is maintained.
3. After use remove all the food from the warmer pans.
4. Unplug the appliance and let it cool down before cleaning.