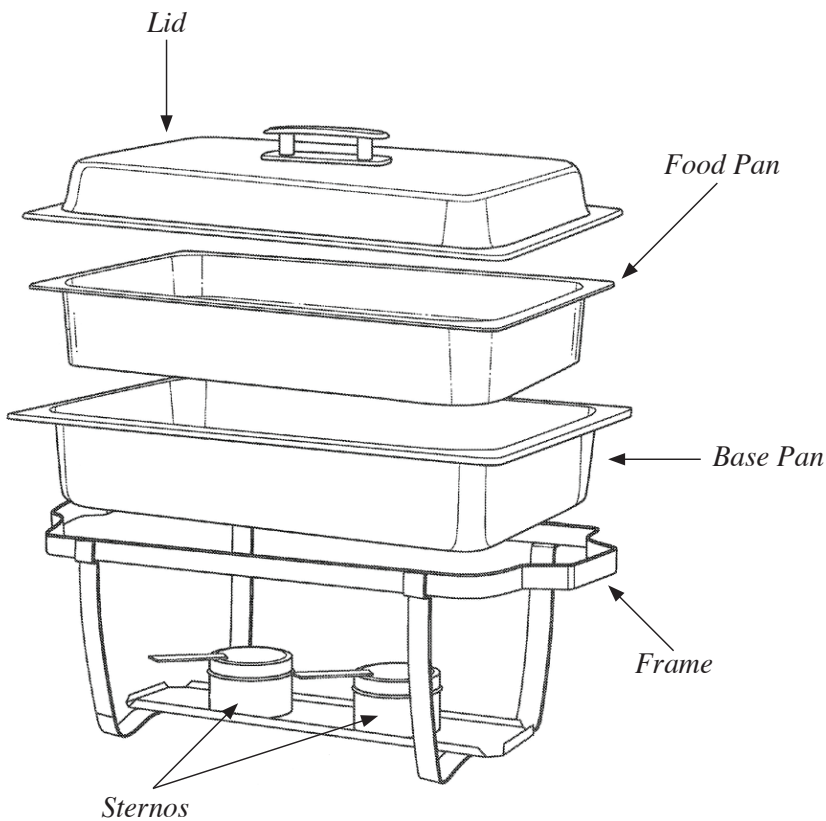


CHAFING DISH GENERAL INSTRUCTIONS

1. Set the chafing Frame on a flat stable surface. Lay Base Pan in Frame and pour hot water into the base until it is approximately 2 inches deep.

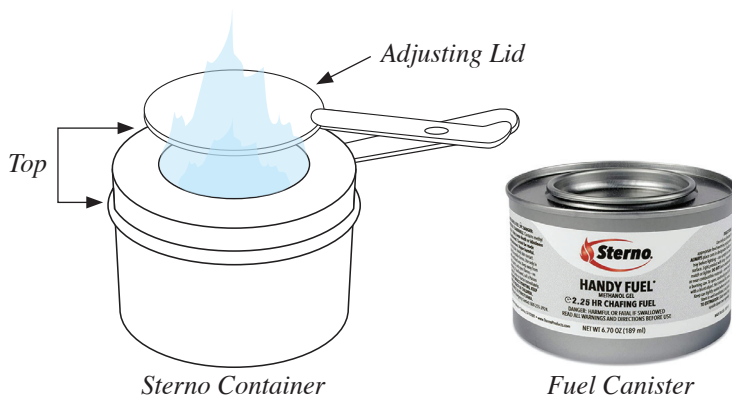


2. Test the water level by lowering in the empty food pan insert and lifting it back out. Remove some of the water until the bottom of the food pan insert comes out dry. **DO NOT USE WITHOUT WATER.**
3. Twist the Sterno Containers down into the round openings between the feet of the chafing dish.
4. Adjust the Sterno Container Lids accordingly to attain desired heat. Sterno burners have lids that can be opened or closed to raise and lower heat output.
5. Light both Sternos and cover the chafing dish with the lid for approximately 10 minutes.
6. Remove the lid of the chafing dish to slowly lower in the Food Pan that has been filled with food.

7. Replace the lid of the chafing dish and check on the fuel level in the burners and water level in the steam table every 60 to 90 minutes.

USE OF STERNO:

Pry the lid off of Sterno and set Sterno container into the head cup. Light Sterno and adjust lid of heat cup at approximately $\frac{1}{2}$ open. One can of 7oz Sterno should last about $2\frac{1}{2}$ hours. One can of 3oz Sterno should last about 1 hour.



TIPS & WARNINGS

- Block the wind from blowing out the Sternos on an outside chafing dish by covering three of the sides surrounding flames with a sheet of heavy duty aluminum foil.
- Sterno flames can sometimes be nearly invisible. Test for a lit flame by holding your hand a couple inches away and to the side of the burning area to feel for heat.