

6. If using steam pans, place the steam pan holder(s) on the warming base before placing the steam pans in place.
7. Stainless steam pans may be used in an oven, but NOT the lids!!!
8. Food placed on warming base or in steam pans should be fully cooked and already hot. These models are designed for keep-warm function only. **To retain heat and moisture in foods, keep lids on steam pans when not serving.**
9. Foods containing little or no liquid should be kept warm on Low setting, and stirred periodically.
10. If using the unit as a regular warming tray without the steam pans, be sure to use containers that are heat-proof. Note: The base is not designed to keep large, deep pots full of food or liquid warm.

CARE AND CLEANING

Before initial use and after each subsequent use, Wash removable parts in warm sudsy water, rinse and dry. The clear lids are top-rack dishwasher safe. The most effective and safe way to clean the warming tray base is with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE WARMING TRAY BASE OR LET THE HEAT CONTROL COME IN CONTACT WITH WATER.**

If there is any food residue remaining on the surface, it should be removed after each use. To do so, scrub gently with a fine cleansing pad such as nylon mesh or other ordinary cleansing pad. **DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS.** To polish, use a non-abrasive glass cleaner. Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry. Do not allow water to spill or seep into frame. **Any maintenance required for this product, other than normal care and cleaning, should be performed by our Factory.**

WARRANTY

Cadco warrants that this Warmer / Buffet Server be **free from defects** in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

Please note: This Model is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco* for service, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. Ship to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us.

Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.

Warranty is applicable only in USA and Canada*. (*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

10/7/2009 RV03



Multi-Level Warmers/ Buffet Servers

Keep prepared food hot & ready to serve

Use & Care Manual

Models CMLW-2, CMLB-24P, CMLB-24RT



CMLB-24P Multi-Level Buffet Server w/Clear Lids:
 2 Level Shelves; 2 Steam Pan Holders;
 4 Half Size Steam Pans w/Clear Lids
 600 Watts / 5 amps / 120 Volts / 60 Hz



CMLB-24RT Multi-Level Buffet Server w/ Clear Rolltop Lids:
 2 Level Shelves; 2 Steam Pan Holders;
 4 Half Size Steam Pans w/Clear Lids
 600 Watts / 5 amps / 120 Volts / 60 Hz



CMLW-2 Multi-Level Warmer: 2 Level Shelves
 600 Watts / 5 amps / 120 Volts / 60 Hz

IMPORTANT - NOTE FOR WARRANTY:

Model: _____ Date of Purchase: _____

Place of Purchase: _____
 To expedite all warranty claims please keep your dated sales receipt from place of purchase.

Cadco, Ltd.

145 Colebrook River Road, Winsted, CT 06098

860-738-2500 ● Fax 860-738-9772

E-mail: info@cadco-ltd.com ● Website: www.cadco-ltd.com

Congratulations on your purchase of a Cadco Multi-Level Warmer!

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse tray base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the Cadco Factory Service Department (call 860-738-2500 first) for examination, repair or adjustment. In Canada call (905) 825-9665.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
13. Do not use appliance for other than intended use.
14. **DO NOT USE PLASTIC DISHES OR PLASTIC WRAP ON TRAY .**

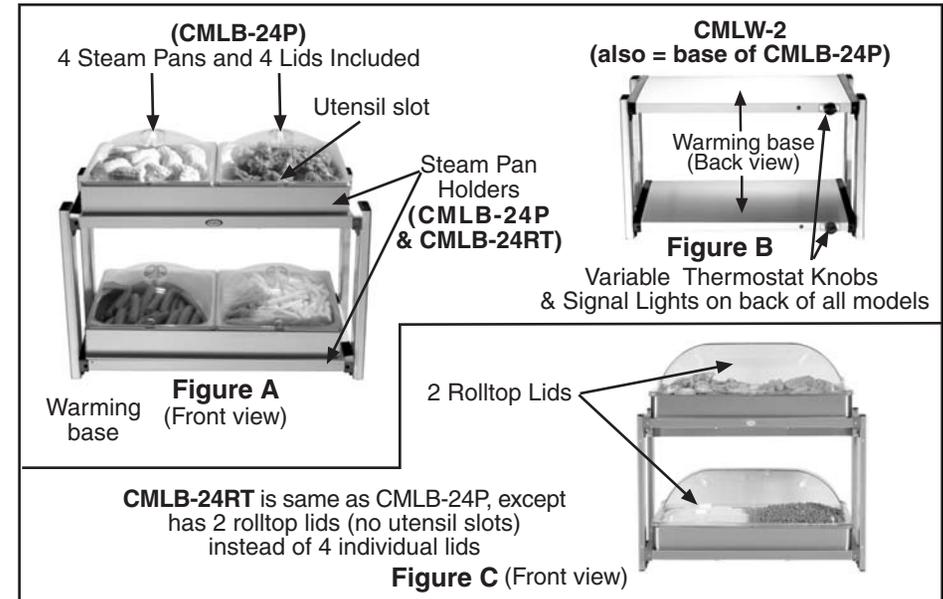
SAVE THESE INSTRUCTIONS

NOTE: A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

The high-tech warming surface will remain unblemished for a long time with appropriate care. The warming surface and high-grade, long-life stainless steam pans allow for an attractive alternative for keeping appetizers and other foods warm. For best results use nylon, plastic, wooden or rubber utensils. Metal utensils may be used with care but should not be used to cut food on the cooking surfaces.

HOW TO USE

Before using for the first time, become familiar with the Warmer features, Figure A. Wash removable parts in warm sudsy water, rinse and dry. Clean the warming tray base with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE WARMING BASE OR LET THE PLUG COME IN CONTACT WITH WATER.** Rinse and wipe dry. Do not allow water to spill or seep into the frame.



Initial Use:

Heat the warming base without foods on it for approximately 10 minutes at maximum setting in order to seal the special coating. Temporary smoking is normal during initial use.

Subsequent Use:

1. Each level is equipped with a separate variable thermostat knob. Levels may be operated at different temperatures simultaneously. Heat range is from 155° to 200° F, to keep foods at serving temperatures. For best results, use maximum heat setting to quickly reach your desired temperature, then adjust to desired temperature.
2. The signal light(s) will come on only during heat cycle. Due to the low wattage necessary for warming trays, it can be 20-30 minutes before the light cycles off.
4. Models CMLB-24P & CMLW-24RT come with four 4.3 quart stainless steam pans. Each pan holds over 30 four ounce servings. The 4 clear polypropylene lids on CMLW-24P have utensil slots. CMLW-24RT has 2 clear rolltop lids.
5. You may use Models CMLB-24P/CMLB-24RT either fully assembled with steam pans, (Figure A) or use the warming base alone as a warming tray (Figure B).