

# Russell Hobbs®

## INSTRUCTIONS AND WARRANTY



### **MODEL NO. RHBS650 BUFFET SERVER AND HOT TRAY**

Congratulations on purchasing our Russell Hobbs Buffet server and Hot Tray. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

## **FEATURES OF THE RUSSELL HOBBS BUFFET SERVER AND HOT TRAY**

### **IMPORTANT SAFEGUARDS**

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. Close supervision is required when any appliance is used near or by children or invalids.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
10. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
11. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
12. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
13. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
14. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.

15. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
16. To avoid severe burns do not touch hot surfaces while the appliance is in use.
17. Allow the appliance to completely cool down after use before touching any of the surfaces to avoid severe burns.
18. When not in use turn the temperature setting to the "OFF" position and unplug from the outlet.
19. To avoid accidental burning from the contents of the buffet trays or large pan, it is recommended that food and / or liquids only be filled to 2/3 of the buffet tray or large pan capacity.
20. Never carry or move the warming tray with the buffet trays on top. Each individual buffet tray and large pan should be carried separately to avoid accidental burning from hot foods or liquids.
21. To avoid damaging the appliance the buffet server should not be used without food or liquids in the buffet trays or large pan.
22. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries and should be avoided.
23. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
24. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
25. DO NOT carry the appliance by the power cord.
26. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
27. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
28. Turn the appliance "OFF", unplug from the outlet and allow the Warming Tray, Large Pan and Buffet Server to completely cool down before cleaning.
29. To avoid and protect against the risk of electric shock do not immerse any part of the warming tray or power cord in water or other liquids. Immersing in water or other liquids may also affect the function of the Warming Tray. See the Care & Cleaning section in this manual for instructions on how to clean the Warming Tray.
30. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
31. In case of technical problems, turn off and unplug the buffet server and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair.

Always insist on the use of original spare parts. Failure to comply with the above mentioned precautions and instructions, could affect the safe operation of this appliance.

***Note: BEFORE FIRST USE, FILL EACH TERRINE WITH WATER AND TURN BUFFET SERVER ON FOR 30 MINUTES, DISCARD WATER AND REPEAT. CLEAN THOROUGHLY BEFORE FIRST USE.***

## **PARTS DIAGRAM**

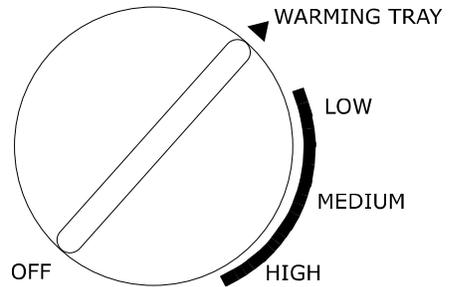
## **OPERATING INSTRUCTIONS**

### **BEGIN USING YOUR BUFFET SERVER**

1. With the temperature control setting in the "OFF" position, plug the power cord into a grounded electrical outlet.
2. The Power indicator light is blue. The Temperature light is red and will come on while the unit is heating up to the desired temperature or adjusting to maintain a steady temperature. If the red light is off then the desired temperature setting has been reached.
3. Place defrosted or pre-heated food into the large pan or each buffet tray as desired. This is not intended to defrost or cook food.

**IT IS RECOMMENDED TO REMOVE THE LARGE PAN AND BUFFET TRAYS FROM THE WARMER IF IN USE WHILE THE CONTAINERS ARE EMPTY.**

4. Adjust the temperature setting knob to the desired temperature.



5. Once you are done using the Buffet Server, turn the temperature setting to the “OFF” position.
6. Remove the plug from the wall outlet.
7. Let the appliance completely cool down before removal and cleaning of the large pan and / or the buffet trays.
8. Remove any remaining food from the buffet containers.

**Helpful Tips**

1. It is important to maintain all cooked foods at a minimum of 60°C over an extended period of time to prevent any food borne illness.
2. It is recommended to periodically check the temperature of the food with a food thermometer while serving.
3. All foods have different consistencies so depending on what you are serving you may have to adjust the temperature lower or higher to maintain a minimum temperature of 60°C.
4. Temperatures may fluctuate as the food is being served and the contents of the large pan and / or buffet trays are emptied.
5. You may adjust the temperature accordingly to avoid over or under heating the prepared food.

**Using the warming tray only**

1. With the temperature setting in the “OFF” position, plug the appliance into a grounded outlet.
2. Do not use the large pan and buffet trays.
3. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
4. Set the temperature control to “Warming Tray”.
5. Place food on the warming tray to keep warm. This is not intended to defrost or cook food.

**NOTE: Do not place clear dome lids on warming tray surface.**

6. Food should be left on the warming tray for a shorter period than when the large pan and /or the buffet trays are on top due to the fact that it is not covered. Recommended time is 2-3 hours.
7. Once you are through using the Warming Tray, turn the temperature setting to the “OFF” position and unplug from the outlet.
8. Let the appliance completely cool down before cleaning and storage.

**Using the warming tray with large Pan**

1. With the temperature setting in the “OFF” position, plug the appliance into a grounded outlet.
2. Clean and dry the surface thoroughly before use. See Care & Cleaning Instructions in this manual.
3. The large pan is oven safe so you can take your dish directly from the oven to the warming tray.
4. **NOTE: Always use oven mitts when removing large pan from the oven, as handles will be hot.**
5. Set the temperature control knob to the desired temperature.
6. Monitor the temperature of the food regularly to ensure a minimum temperature of 60°C is maintained.
7. Once you are through using the Warming Tray, turn the temperature setting to the “OFF” position and unplug from the outlet.
8. Let the appliance completely cool down before cleaning and storage.

**Temperature settings**

1. All foods have different consistencies and may require a lower or higher setting to keep the food warm. For example, a higher temperature setting will be required to keep mashed potatoes warm and a lower temperature to keep gravy warm.
2. All warm or hot foods should be maintained at a minimum of 60°C to prevent the risk of food borne illness.
3. Use a food thermometer to monitor the temperature of the food and adjust the temperature control if needed to maintain a minimum of 60°C.
4. It is recommended to periodically check the temperature when serving over a long period of time.
5. Many factors can affect the temperature of food. This unit is designed to reach a minimum temperature (see below) for each setting. Below are some important tips to remember when using the buffet server.

**Warming Tray - 150°F**

This setting is used when placing foods directly on the warming tray only.

**NOTE: The Temperature ranges below are measured with the large pan and / or buffet trays on the warming tray.**

**Low - 160°F**

This is the minimum setting when the large pan is used on the warming tray

**Medium - 170°F**

This is the minimum setting when the large pan and buffet trays are used on the warming tray.

**High - 180°F**

This setting will be used to keep foods at a higher temperature when using the large pan and / or buffet trays.

**NOTE: When placing food directly on the warming tray only use the Warming Tray Setting.**

**NOTE: The Low-Medium-High settings are for use with the large pan and/ or buffet trays. The surface temperature of the warming tray will be much hotter than the above temperature ranges in order to transfer heat from the warming tray to the large pan and / or buffet trays.**

**NOTE: Extended use over long periods of time at high temperatures may cause discoloration of the buffet trays and scorching may occur on the warming tray.**

#### **USING THE WARMING TRAY WITH LARGE PAN & BUFFET TRAY**

1. With the temperature setting in the "OFF" position, plug the appliance into a grounded outlet.
2. Clean and dry all surfaces thoroughly before use. See Care & Cleaning Instructions in this manual.
3. Set the temperature control to Medium. **NOTE: It is important to remember when using the buffet trays inside of the large pan the temperature control setting must be on Medium in order to reach the minimum temperature of 140°.**
4. The Buffet Server can keep food warm for a longer period of time if the lids are used. It is not recommended to exceed 4 hours or food may begin to dry out.
5. Once you are through using the Warming Tray, turn the temperature setting to the "OFF" position and unplug from the outlet.
6. Let the appliance completely cool down before cleaning and storage.

#### **Helpful Tips**

1. When serving warm or hot foods you can warm the buffet trays in the oven prior to putting food inside to help keep the temperatures higher during initial serving.

2. You can also use water inside of the large pan when using the buffet trays to distribute the heat more evenly without creating hot spots in the buffet trays. This is especially effective when serving sauces or creamy dishes.

## **CLEANING AND MAINTENANCE**

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning.
- The temperature setting should be in the “OFF” position and never plugged into the outlet while cleaning.
- The unit should be completely cool before cleaning.
- Wash the lids with warm soapy water using a sponge or dishcloth. Rinse and dry thoroughly to remove soap residue
- The large pan and buffet trays is dishwasher safe.
- Wipe the warming tray clean with a damp cloth and dry thoroughly.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Dry with a clean, dry and soft cloth.

## **STORING THE APPLIANCE**

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

## **SERVICING THE APPLIANCE**

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly

- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliance (Pty) Ltd service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

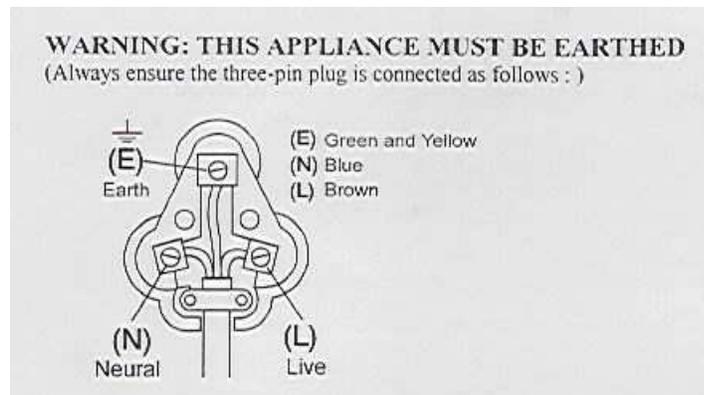
## CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

**This unit is designed to operate on 230V-240V current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:**

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

Green/Yellow = Earth  
 Blue = Neutral  
 Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE  
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

## **W A R R A N T Y**

Amalgamated Appliances (Pty) Limited (“the Supplier”) warrants to the original purchaser of this product (“the Customer”) that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier’s normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier’s liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier’s negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorized modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

### **AMALGAMATED APPLIANCES (PTY) LTD**

JOHANNESBURG  
29 HERONMERE ROAD  
P O BOX 39186  
BOOYSENS, JOHANNESBURG, 2016

TEL NO. (011) 490-9000

CAPE TOWN

TEL NO. (021) 535-0600

DURBAN

TEL NO. (031) 792-6000

**[www.russellhobbs.co.za](http://www.russellhobbs.co.za)**