

ALOHA KEIKI RENTALS

Chafing Dish Instructions

How to Set Up

- 1 Set up the stand.** Place the chafing dish on a flat, sturdy, heat-resistant surface away from children and flammable items.
- 2 Add hot water.** Place the water pan into the stand and add about 1 to 1 1/2 inches of hot water. Do not overfill.
- 3 Add the food pan.** Place the food pan on top of the water pan. For best results, add food that is already fully cooked and hot.
- 4 Prepare the fuel.** Place chafing fuel cans securely into the fuel holders underneath the water pan. Keep the cans upright.
- 5 Light carefully.** Use a long lighter to ignite the fuel. Never light fuel while holding the can.
- 6 Cover and serve.** Place the lid on the chafer to help retain heat. Check the water level periodically and carefully add hot water if needed.
- 7 Extinguish safely.** When finished, use the fuel holder lid or manufacturer-approved snuffer to completely extinguish the flame. Never blow out chafing fuel.

Important Safety

Chafing dishes are for keeping prepared food warm - not for cooking raw food.

Never leave an open flame unattended. Keep fuel, hot water, pans, and lids away from children. Metal surfaces can become extremely hot during use.

Allow the chafing dish and fuel cans to cool completely before handling, cleaning, or packing the rental for return.

Rental Reminder

Please return all included pieces together: stand, water pan, food pan, lid, and fuel holders. Chafing fuel is not included unless otherwise noted with your rental.

Mahalo for choosing Aloha Keiki Rentals!

Please contact us if you have any questions before use.