


QUICK START GUIDE

Server Small Food Server

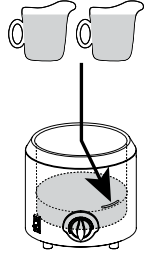
Tips and tricks to help you get started with your new Small Food Server.

1 Remove unit from box. Clean, rinse, sanitize, and air dry all parts.

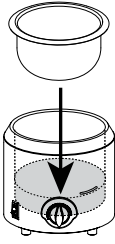


Never immerse complete unit into water. Electrical shock could occur. Be aware of the product you are serving and the temperature the product is required to maintain.


2 Fill water vessel basin with 2 cups (16 oz/0.47 liter) of water up to water level line inside basin. Do not overfill. Check water levels throughout the holding period to ensure even heating. Filtered water is recommended to deter corrosion.



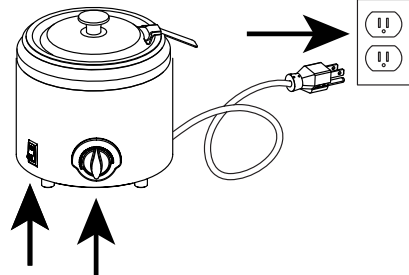
3 Put bowl into water vessel basin. Product being served must always be inside bowl.



4 Install ladle and lid.





5 Plug cord into power source. Press switch to the "ON" position. Set thermostat knob to recommended serving temperature. Pull knob out to turn and adjust. Push knob in to lock. To heat unit faster, thermostat may TEMPORARILY be rotated to maximum.



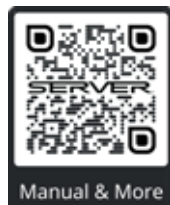
6 Allow unit to cool before cleaning.

Clean external surfaces daily with a clean damp cloth. Dry with clean soft cloth. Glass and surface cleaners approved for use in food contact areas may be used.

WANT TO LEARN MORE?

Visit server-products.com/manual-more for your manual, part breakdown, support videos and more.
spsales@server-products.com | 800.558.8722



MODEL
XXXX
P/N
#####

NSF

SERIES
##X##X

2 YEAR
WARRANTY

REFERENCE YOUR PART NUMBER (P/N) LOCATED ON THE LID OR BASE.