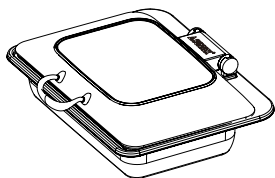




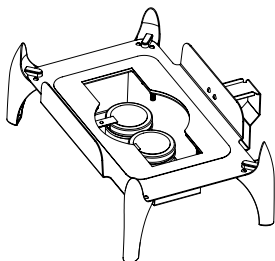
# Instruction Manual of Vienna Chafer



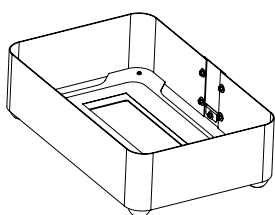
## Product Specification



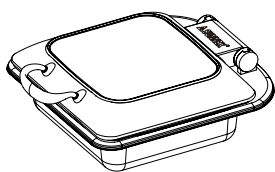
Item No.	W16-1102T
Shape / Cap	Chafer, Rectangular 1/1, 8. 5ltr
Size	585 ( L ) x 485 ( W ) x 185 ( H )mm



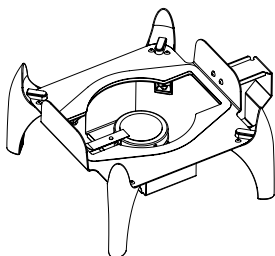
Item No.	W16-1100B
Shape / Cap	1/1 Size Chafer Stand, Alloy Legs
Size	525 ( L ) x 405 ( W ) x 190 ( H )mm



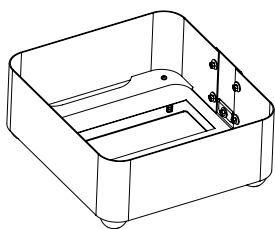
Item No.	W16-1102B
Shape / Cap	1/1 Size Chafer Stand, Ball Shaped
Size	565 ( L ) x 420 ( W ) x 175 ( H )mm



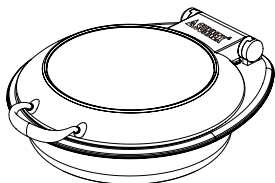
Item No.	W16-2302T
Shape / Cap	Chafer, rectangular 2/3, 5. 5ltr
Size	405 ( L ) x 475 ( W ) x 185 ( H )mm



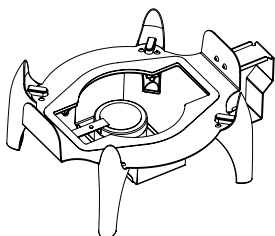
Item No.	W16-2300B
Shape / Cap	2/3 Size Chafer Stand, Alloy Legs
Size	345 ( L ) x 405 ( W ) x 190 ( H )mm



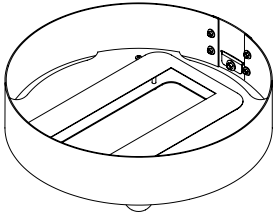
Item No.	W16-2302B
Shape / Cap	2/3 Size Chafer Stand, Ball Shaped
Size	375 ( L ) x 407 ( W ) x 175 ( H )mm



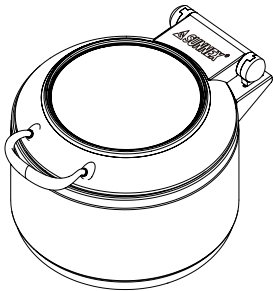
Item No.	W16-3602T
Shape / Cap	Chafer, round , 6.8ltr
Size	450 ( L ) x 530 ( W ) x 175 ( H )mm



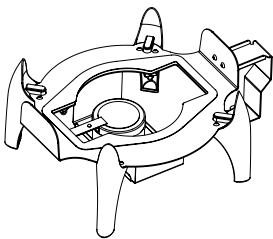
Item No.	W16-3600B
Shape / Cap	Round Chafer Stand, Alloy Legs
Size	305 ( L ) x 470 ( W ) x 190 ( H )mm



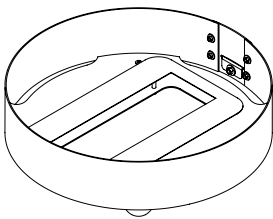
Item No.	W16-3602B
Shape / Cap	Round Chafer Stand, Ball Shaped Feet
Size	475 ( L ) x 415 ( W ) x 175 ( H )mm



Item No.	W16-2802T
Shape / Cap	Soup Station, round, 10ltr
Size	360 ( L ) x 450 ( W ) x 285 ( H )mm

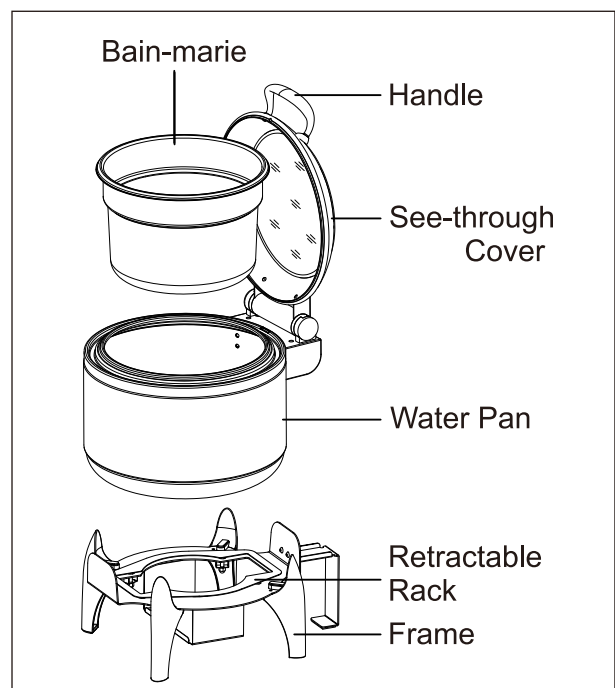
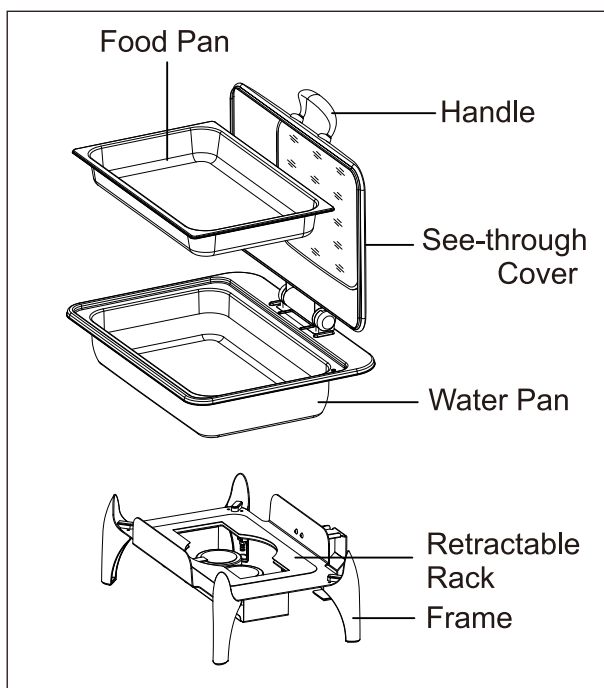


Item No.	W16-2800B
Shape / Cap	Round Chafer Stand, Alloy Legs
Size	295 ( L ) x 460 ( W ) x 190 ( H )mm



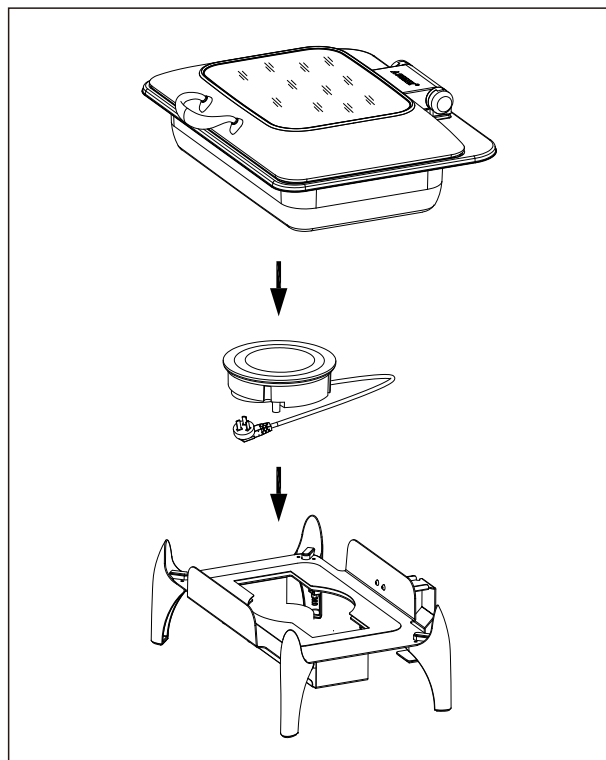
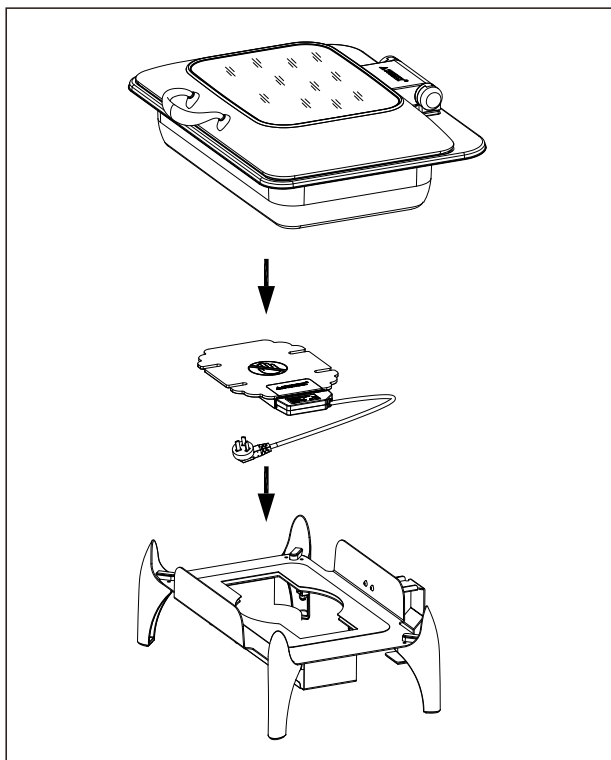
Item No.	W16-2800B
Shape / Cap	Round Chafer Stand, Ball Shaped Feet
Size	415 ( L ) x 357 ( W ) x 115 ( H )mm

## Product Drawing



## How to Use

1. When the unit is in use, it should be positioned on a clean, dry and flat surface.
2. When the chafer is heated by induction cooker or heating plate, the cooker or the plate should be put on the hole of the retractable rack.
3. Fill water up to the water level indicated in Water Pan. For quicker use, hot water is highly recommended.
4. Water level should be checked regularly. Add water if needed.
5. Do not leave the food in the unit for the long time to avoid it from spoiling.
6. Put the cover on after use.



## Warning

- All users of this unit must read and understand the instruction manual before operating or cleaning this unit.
- The unit is used for warming instead of cooking. Food placed in the unit must already be cooked and hot.
- Do not immerse the product into water.
- Failure to maintain water in Water Pan or Water Jacket may cause damage to this unit. To avoid boil dry, the level of the water should be checked periodically.
- Moving the unit filled with full or hot food, spillage of hot water, tilting and dropping will cause risks of burns.
- Do not place the unit on an unstable surface. Only use it on a flat surface.
- Do not attempt to clean the unit while it is hot.
- Do not use the unit other than for its intended use.

## How to Clean / Maintain

- 1.Allow the unit to cool completely before cleaning.
- 2.Food Pan and Bain-marie are dishwasher safe.
- 3.Other parts can be cleaned by damp cloth or mild detergent. In case of cleaning by mild detergent, wipe with damp cloth after cleaning, then dry with soft cloth.
- 4.Cover can be taken out at 90 degree position for easy cleaning separately.
- 5.Do not wash the unit with strong acid or alkali, do not swivel the products with a metallic brush, ladle or turner, etc, to avoid damaging the stainless steel and causing discolouration or rusting.
- 6.IMPORTANT: If two or more Covers are disassembled (i.e. for cleaning), the Cover should be reassembled according to their original corresponding Water Pans or Water Jacket. Wrong match of Cover and Water Pan or Water Jacket may cause malfunction of the Cover.

## Trouble Shooting

Problem : The lid is not closed completely.

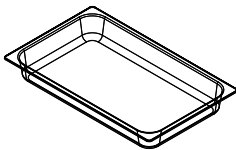
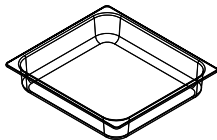


Reason 1 : The lid is not properly placed on the hinge.

Solution : Adjust the lid to make no gap at the joint.

Reason 2 : The lid is wrongly matched with other Water Pan or Water Jacket.

Solution : Reassemble the lid with corresponding Water Pan or Water Jacket.

## Optional Parts

Item No.	Picture	Description	Part No.
W16-1102T		Food Pan	1108065C
W16-2302T		Food Pan	2307065C
W16-3602T		Food Pan	11681
W16-2802T		Bain-marie	11388B

## Contact Information

If you have any question, please feel free to approach our distributor in your local market or you can directly contact our customer service personnel as below.

**Export Department** (for all overseas markets except China) :

E-mail: [sales@sunnexproducts.com](mailto:sales@sunnexproducts.com) or [sales@sunnex1929.com](mailto:sales@sunnex1929.com)

Tel: +852-2775-0204 or +86-2555-4136

Website: [www.sunnexproducts.com](http://www.sunnexproducts.com) or [www.sunnex1929.com](http://www.sunnex1929.com)

Hong Kong Office:

20/F., Sunbeam Plaza, 1155 Canton Road, Kowloon, Hong Kong.

China (Sha Tou Jiao) Office:

2/F., Block A, Dong He Industrial Building, Yue He Street, Sha Shen Road, Sha Tou Jiao, Shen Zhen, China

**China Sales Department:**

E-mail: [sales@sunnexchina.com](mailto:sales@sunnexchina.com)

Tel: +86-755-2555-1571

Website: [www.sunnexchina.com](http://www.sunnexchina.com)

China (Sha Tou Jiao) Office:

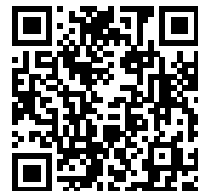
2/F., Block A, Dong He Industrial Building, Yue He Street, Sha Shen Road, Sha Tou Jiao, Shen Zhen, China



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