

Chafing Dish Setup & Care Guide

Complete instructions for assembly, usage, and maintenance

1. Package Contents

Your EffiQ-Rate chafing dish set includes the following components:

- 1x Stainless steel food pan (full size, 9 QT)
- 1x Water pan (full size)
- 1x Dome lid with handle
- 1x Foldable frame/stand
- 2x Fuel holders with covers
- 1x Pair of serving utensils (fork & spoon)

2. Assembly Instructions

Follow these steps for proper assembly:

- Step 1: Unfold the frame and ensure all legs are fully extended and locked.
- Step 2: Place the water pan into the frame, ensuring it sits level.
- Step 3: Fill the water pan with approximately 1 inch of hot water.
- Step 4: Place the fuel holders under the water pan brackets.
- Step 5: Light the chafing fuel and place it in the holders.
- Step 6: Position the food pan inside the water pan.
- Step 7: Cover with the dome lid until ready to serve.

3. Temperature Guidelines

- Keep hot foods at 140°F (60°C) or above for food safety.
- Use 2–3 cans of chafing fuel for a full-size dish.
- Replace fuel every 2–3 hours for consistent temperature.
- Add hot water as needed — never let the water pan run dry.
- For best results, pre-heat the food pan before adding food.

4. Cleaning & Maintenance

- Allow all components to cool completely before cleaning.
- Hand wash with warm soapy water; avoid abrasive cleaners.
- Dry thoroughly before storage to prevent water spots.
- Polish with stainless steel cleaner for a mirror finish.
- Store in a dry place with lid slightly open for air circulation.

5. Safety Precautions

- Always use chafing fuel in a well-ventilated area.
- Keep flammable materials away from open flames.
- Use oven mitts when handling hot pans or lids.
- Never move a lit chafing dish — extinguish fuel first.
- Keep children and pets away from the setup area.