

THE ALLEEN COMPANY

CHAFERS & URNS

OPERATING INSTRUCTIONS

CHAFING DISH AND URNS (USING STERNO TYPE HEAT)

1. DO NOT USE ANYTHING BUT STERNO TYPE FUELS IN THE BURNER
2. NEVER LIGHT THE BURNER UNIT BEFORE PUTTING LIQUID INTO THE WATER PAN URN OR KETTLE BODY. LOW FLAME IS SUFFICIENT TO MAINTAIN PROPER HEAT.
3. DO NOT PUT UNIT ON A HOT STOVE OR OPEN FLAME.
4. STAINLESS STEEL FOOD PANS CAN BE USED FOR COOKING. THEY CAN ALSO BE PLACED IN THE OVEN TO KEEP FOOD HOT.
5. CHAFING DISH WATER PANS SHOULD BE FILLED WITH HOT WATER. CHECK WATER PAN IN USE TO INSURE SUFFICIENT WATER IS CONTAINED AT ALL TIMES.
(DO NOT USE WITHOUT WATER)

USE OF STERNO

PRY THE LID OFF OF THE STERNO AND SET STERNO IN THE HEAT CUP.
LIGHT STERNO
AND ADJUST LID OF HEAT CUP AT APPROXIMATELY $\frac{1}{2}$ OPEN. ONE CAN SHOULD LAST FROM ONE TO ONE AND 1/2 HOUR.

CHAFING DISH AND URN (USING ALCOHOL BURNER)

1. USE ONLY ALCOHOL IN BURNER UNIT. NEVER USE LIGHTER FLUID, GASOLINE, OR KEROSENE
2. NEVER LIGHT BURNER UNIT BEFORE PUTTING LIQUID INTO WATER PAN OR URN. LOW FLAME IS SUFFICIENT TO MAINTAIN PROPER HEAT. THE WICK THEREFORE SHOULD NOT EXTEND MORE THAN 1 INCH ABOVE WICK OPENING
3. DO NOT PUT UNIT ON HOT STOVE OR OPEN FLAME.
4. DO NOT OVERFILL. WIPE DRIES BEFORE LIGHTING.
5. CHAFING DISH WATERPANS SHOULD BE FILLED WITH HOT WATER. CHECK WATER PAN IN USE TO INSURE SUFFICIENT WATER IS CONTAINED AT ALL TIMES.
DO NOT USE WITHOUT WATER.
6. KETTLES AND URNS MUST ALWAYS CONTAIN AT LEAST ONE AND A HALF CUPS OF LIQUID WHILE IN USE. BEFORE LIGHTING FILL WITH HOT COFFEE OR TEA. BURNER UNIT MAY THEN BE TURNED UP FULL AND LIT. BEFORE DRAWING LIQUID FROM URN OR KETTLE REDUCE WICK RAISER DOWN UNTIL ONLY THE TOP ROW OF HOLES IS VISIBLE (APPROXIMATELY $\frac{1}{4}$ INCH OF THE WICK WILL BE EXPOSED) LEAVE FLAME AT THIS LEVEL AS LONG AS LIQUID REMAINS IN THE URN OR KETTLE. SHUT OFF BURNER WHEN LIQUID IS WITHDRAWN.

WE SUGGEST YOU ALWAYS RENT AN UNDERLINER TRAY WITH ITEMS USING BURNERS TO PROTECT YOUR LINEN AND OR SERVING SURFACE.

CLEANING INSTRUCTIONS

BEFORE RETURNING CHAFING DISH, PLEASE WASH FOOD PANS, USING LUKEWARM WATER AND MILD DETERGENT. NEVER USE HARSH ABRASIVES.
REMEMBER YOU ARE RENTING THIS EQUIPMENT. BE SURE YOU ARE AWARE OF THE TERMS OF YOUR RENTAL CONTRACT. ALWAYS RETURN YOUR ITEMS CLEAN TO AVOID A CLEANING CHARGE.