

Nostalgia Products Group LLC.

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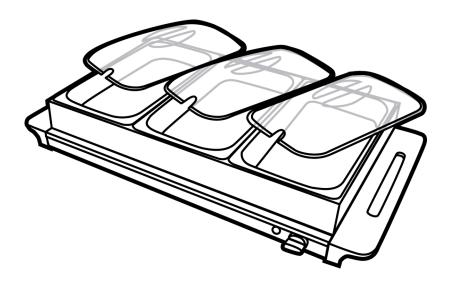
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Mini 3 Station Buffet with Warming Tray™

Item# BCD - 332



FOR HOUSEHOLD USE ONLY
Read These Instructions Before Using This Unit!

Save These Instructions!

Read These

Instructions

Before Using

This Unit!

Save These

Instructions

IMPORTANT PRECAUTIONS

Appliance Specifications:

1.2 Watts: 180 Watts 1.1 Volts: 120V / 60HZ

Important Precautions to Remember:

- A. NEVER immerse the electrical base, plugs or cord in water.
- B. NEVER leave unit unattended if used near children.
- C. NEVER use a scouring pad on The 3 Station Buffet Server and Warming Tray.
- NEVER use an abrasive sponge or harsh cleaning products on The 3 Station Buffet Server and Warming Tray.
- E. NEVER use for anything other than what this item was intended.
- F. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
- G. DO NOT place motor base in dishwasher.
- H. Keep out of reach of children.
- I. Unplug Warming Tray from electrical outlet when not in use and before cleaning.
- J. This appliance is NOT A TOY.
- K. This appliance is not intended for use by young children or infirm persons without supervision.
- L. Young children should be supervised to ensure that they do not play with this appliance.

IMPORTANT SAFEGUARDS

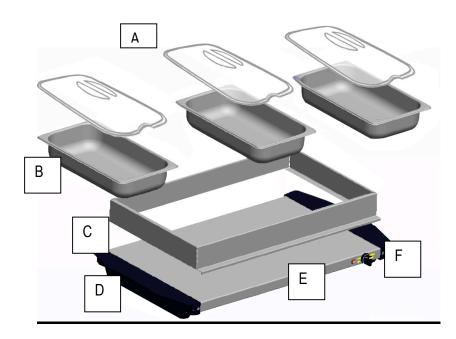
When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS before operating this Three Station Buffet Server with Warming Tray.

- Do not use outdoors, FOR HOUSEHOLD USE ONLY.
- This appliance has a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- To protect against electrical shock, do not immerse cord, plugs or unit in water.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
 Allow the unit to cool down before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged. Return appliance to the nearest authorized service facility for examination or repairs.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

IMPORTANT SAFEGUARDS (Cont'd)

- Extreme caution must be used when moving The 3 Station Buffet Server with Warming Tray with hot food or liquids.
- Do not use this appliance for other than intended use.
- Do not touch hot surfaces. Use handles or knobs.
- The cord should be arranged so that it will not drape over the table or counter top in such a way where it can be pulled on by children. This should also reduce the risk resulting from becoming entangled or tripping.
- Always put place the control knob on "OFF" before plugging into and removing plug from the electrical outlet.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Before plugging your unit into the main electrical supply, make sure the voltage corresponds to that indicated on the maker's nameplate.



Breakdown Exhibit

- A. 3 Separate Lids
- B. 3 Separate Cooking Pans
- C. Frame to Hold Cooking Pans in Place
- D. Cool Touch Handles
- E. Warming Tray
- F. Temperature Control Knob and Indicator Light

HOW TO USE YOUR BUFFET SERVER



- Plug into electrical outlet, power on indicator light.
- Place foods in each one of the trays.
- Adjust temperature knob to desired heat for your food contents. Choose temperature settings:
 Low temperature is 130° 150° Fahrenheit
 Middle temperature is 150° 165° Fahrenheit
 High temperature is 165° 185° Fahrenheit
- The food trays can keep foods hot for a long period of time, but it is not recommended to exceed 3 to 4 hours. At that point the foods begin to dry out and/or the flavor begins to change.
- Do not leave food in trays. Remove food and liquid for easy clean up and preparation for next use.
- Allow the unit to cool down before putting on or taking off parts for cleaning.

HOW TO USE YOUR WARMING TRAY

- Remove the frame and the three trays to wipe clean the surface of the thermal plate and thoroughly dry.
- Plug into electrical outlet, power on indicator light
- Select temperature (Low, Middle or High).
- Place your vessels of food directly on the surface of the warming tray for warming. Foods can be kept warm for a maximum 3 hours. After that, foods begin to dry out and/or the flavor changes.
- NOTE: Do not place the lids directly on the hot surface of the warming tray.
- Unplug from electrical outlet when not in use.

Be Creative...

With a little imagination, you can come up with ideas and special uses for your warming tray.

Dessert Bar

Place your choice of ice cream in each of the three covered trays and place over ice. Place hot fudge, caramel and strawberry toppings on the warming tray to keep warm.

Themed Party Foods
 Refried Beans, Rice, Flour Tortillas, Nachos Cheese
 Beef, Pork, Chicken, Noodles, Egg Rolls and Rice

- After allowing the Buffet Server and Thermal Tray to cool, remove each pan, lids and frame. These items can be submerged in soapy water. Rinse well and wipe dry, for easy cleanup. Trays and lids are safe for dishwasher.
- Wipe the warming tray base unit with a damp cloth removing food and liquid, preparing your buffet for the next use.

Care and Maintenance

Repairing

- If there is any breakdown or damage, the appliance must be repaired by specialized technicians.
- Non-specialized technicians are not permitted to dismantle the appliance.

NOTE: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS SERVICE AGENT, OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or a lack of experience or knowledge. Children should be supervised to ensure that they do not play with the appliance.

8.

Returns & Limited Warranty

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN THE UNIT IMMEDIATELY TO THE PLACE OF PURCHASE.

Should you have any other questions, please contact us at the email address below.

Distributed by:

Nostalgia Products Group LLC 1471 Partnership Dr. Green Bay, WI 54304-5685

Customer Service Phone: (866) 364-8721

Email: nostalgiaproductsgroup@emg-usa.com

The Three Station Buffet and Warming Tray™
BCD-332
Limited Warranty

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. To obtain service under this warranty, return this unit to Nostalgia Products Group LLC at the address above, shipping prepaid. You must also include a copy of the original receipt along with your name, address and phone number. Include a description of the defect along with the date you purchased the product.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.