

agents! (You may use Bon Ami Cleanser.) **Do not allow water to spill or seep into frame.**

- Models PWT-1B and PWT-1W have a high-grade, long-life porcelain-on-steel heating surface. Models PWT-1S, PWT-28S and PWT-40S have a stainless heating surface. When cleaning or polishing the stainless heating surface, rub **with the grain** of the surface to avoid scratches. Avoid using rough paper towels, which may also scratch the surface.
- To polish, use a non-abrasive glass cleaner.

LIMITED TWO-YEAR WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for a for a period of two (2) years from the date of purchase by the user thereof, or for maximum period of thirty (30) months from the date of manufacture if unit was a gift (refer to ink stamp or black dated sticker on appliance. Removing sticker voids the warranty.)

To obtain service at no charge during warranty period, call BroilKing* at 860-738-2200 for a Return Authorization Number. **Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays.** Then return the appliance, insured and freight prepaid, to the BroilKing factory: BroilKing Corp., ATTN: REPAIR, 143 Colebrook River Road, Winsted, CT 06098, Phone: 860-738-2200 (from 8:00 AM through 5:00 PM EST), Fax: 860-738-9404). Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. Send a copy of your receipt along with a note stating your name, address, phone number, and the nature of the problem, and requesting warranty service. Be sure to package the unit carefully; we are not responsible for damage occurring during shipment to the repair facility.

This warranty is extended only to the original purchaser and does not apply to shipping damage, accidental breakage, alteration, tampering, misuse or abuse, commercial use, unreasonable use, use other than its intended light duty warming of foods, or damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Lost or broken cordsets, nonstick or other coatings are not covered by this warranty.

BroilKing Corp. disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights, which vary from state to state. Warranty is applicable only in USA and Canada*. (*Canadian customers contact BroilKing at 860-738-2200 for Canadian Service locations.)

Important Notes:

Model # _____ Date of Purchase _____

Place of Purchase _____

To expedite all warranty claims please keep your dated receipt from place of purchase.

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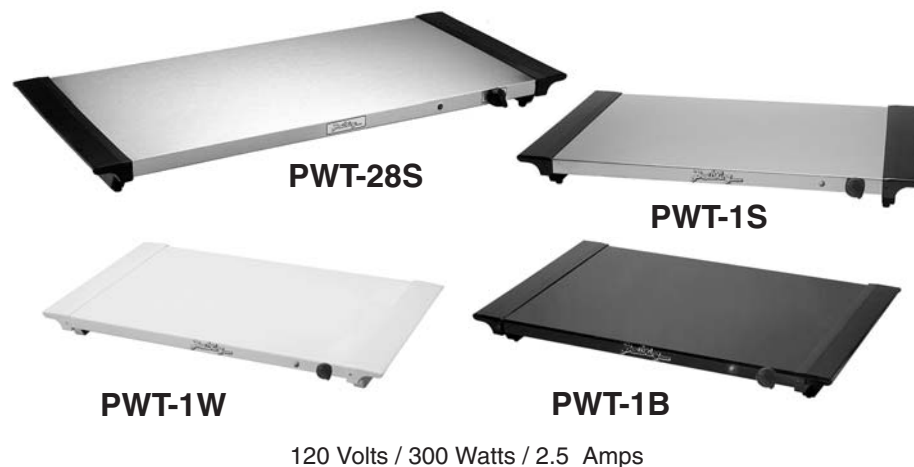
BroilKing[®] Professional

Professional Warming Trays

Keeps prepared food hot & ready to serve

Use & Care Manual

Models PWT-1S, PWT-1W, PWT-1B, PWT-28S, PWT-40S



BroilKing Corp.

143 Colebrook River Road
Winsted, CT 06098

(860) 738-2200 • Fax (860) 738-9404

Website: www.broilking.com • E-mail: info@broilking.com

Congratulations on your purchase of a BroilKing Professional Warming Tray. We offer a line of Professional products designed and engineered to bring commercial quality, durability and dependability to the home kitchen. BroilKing Professional Warming Trays duplicate the structural design, materials and components of the equipment used in the finest restaurants and hotels.

Professional models warranted **FOR HOME USE ONLY.**

IMPORTANT SAFEGUARDS

1. **Read all instructions before use.**
2. Do not touch hot surfaces! Always use hot pads or pot holder until unit cools.
3. To protect against electrical hazards, do not immerse cord, plug or warming tray in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug unit from outlet when not in use or before cleaning. Allow tray to cool completely before cleaning or storing.
6. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any manner. Call Factory Service at (860) 738-2200.
7. Do not use this appliance outdoors.
8. Do not let cord hang over an edge of table or counter. Do not let cord touch appliance's hot surface.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not use this appliance for other than intended use.
11. Do not clean with metal scouring pads or rough paper towels. They can scratch and ruin your finish.
12. A fire may occur if this appliance is covered or touching flammable material, including curtains, walls, etc., when in operation.
13. **Always unplug appliance from outlet when not in use!**
14. **Do not use plastic dishes or plastic wraps on tray.**

SAVE THESE INSTRUCTIONS

IMPORTANT NOTES

1. Your unit is equipped with a grounded, current-carrying 3 pronged plug which will fit into any standard 3 pronged outlet. This is a safety feature. **Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the unit.**
2. A short power cord is provided to reduce the hazards resulting from accidents such as tripping, entanglement, etc. If a long cord set or extension cord is used:
(A) The marketed electrical rating of the cord set or extension cord

should be at least as great as the electrical rating of the appliance.
(B) The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over accidentally.

OPERATING INSTRUCTIONS

Initial Use:

1. Heat the appliance without foods on it for approximately 10 minutes at maximum setting in order to seal the special coating. Temporary smoking is normal during initial use.
2. Let the unit cool down, unplug it, and wash heating surface before placing any food directly on the heating surface for the first time.

Subsequent Use:

1. This warming tray is equipped with a control knob for the adjustable thermostat. Heat ranges from 155 ° to 200 °F. Turn the unit to desired heat level and preheat for at least 5 minutes before placing hot food on tray.
2. You may place food directly on the heating surface, or leave it in heatproof food containers. **Do not use plastic dishes or plastic wraps on tray.**
3. Food placed on tray should be fully cooked and already hot. Tray is designed for keeping food warm only, not for heating it from a cold or frozen state.
4. The light will come on only during heat cycle.
5. When done, turn control knob to off position and then unplug the unit.

SUGGESTIONS FOR USE

- The large warming surface is ideal for placing your 1/4 size professional sheet pans or 1/2 size steam table pans or other pans or casserole dishes right out of the oven to keep foods warm and ready to serve.
- Keep entrees warm while preparing other foods.
- An attractive alternative for serving warm desserts.

MAINTENANCE

1. When performing any cleaning or maintenance to this unit, **be sure to unplug from power outlet first, and allow to cool.**
2. Do not immerse warming tray or plug in water.
3. The most effective and safe way to clean the warming tray is with a mild detergent and a soft moist cloth. **Do not use any scouring**