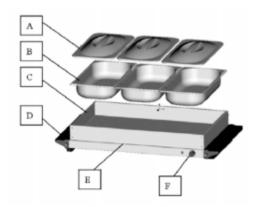


BUFFET SERVER MODEL: TK-0821B 230-240V~50Hz 370-400W



PLEASE READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

Read these instructions before using this unit! Save these instructions!



PART LIST

- A. 3 Separate lids
- B. 3 Separate Cooking Pans
- C. Frame to hold Cooking Pans in place
- D. Cool Touch Handle
- E. Warming Tray
- F. Temperature Control Knob and Indicator Light

Important Precautions to Remember:

- A. NEVER immerse the electrical base, plug or cord in water.
- B. NEVER leave unit unattended.
- NEVER use a scouring pad on the 3 Station Buffet Server and Warming Tray.

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- NEVER use harsh cleaning products on The 3 Station Buffet Server and Warming Tray.
- NEVER use for anything other than what this items was intended.
- F. DO NOT operate this appliance with a damaged cord or plug or if it ever malfunctions.
- G. DO NOT place warming tray in dishwasher.
- Keepout of reach of children.
- Unplug Warming Tray from electrical outlet when not in use and before cleaning.

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.
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.
The use of accessory attachments not recommended by the appliance

	manufacturer may cause injuries.	
	Extreme caution must be used when moving the 3 Station Buffet Server $$	
	with Warming Tray with hot food or liquids.	
	Do not touch hot surfaces. Use handles or knobs.	
	The core 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 turn the control knob to "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.	
	Before plugging your unit into the main electrical supply, make sure the	
	voltage corresponds to that indicated on the maker's nameplate.	
	If the supply cord is damaged. DO NOT USE. For electrical safety, any repairs to the	
product should only be carried out by a qualified electrical person only, or the product must be disposed of.		
	This appliance is intended to be used in household and similar applications such as:	
- 5	staff kitchen areas in shops, offices and other working environments;	
– 1	farm houses;	
- I	by clients in hotels, motels and other residential type environments;	
- I	bed and breakfast type environments.	
	Caution,hot surfaces. Care must be taken. The surfaces are liable to get hot during use.	
HC	OW TO USE YOUR BUFFET SRVER	
	Connect the buffet server to mains power and turn the temperature control	
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	from OFF to a higher setting. The power indicator light will turn ON	
	when turning the temperature control from OFF to MIN.	
	Place food in each tray.	
	Adjust the temperature control knob to desired heating setting, ensure the indicator	
	light is turned ON.	
	OFF HIGH	
	The food trays are only recommended to keep food hot for no longer than $\boldsymbol{3}$	
	to 4 hours.	
	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.	
	Remove the frame and the three trays to wipe clean the surface of the	
	thermal plate and thoroughly dry.	
	NOTE: Do not place the lids directly on the hot surface of the warming tray.	
	Unplug from electrical outlet when not in use.	
Clean up		
	After allowing the Buffet Server and Warming 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. Cooking pans and lids are safe for dishwasher.	

	Wipe the warming tray base unit with a damp cloth removing food and	
	liquid, preparing your buffet for next use.	
Care and Maintenance		
Repairing		
	If there is any breakdown or damage, the appliance must be repaired	
	by a qualified electrician.	

Special Safety Instruction

This appliance is not intended for use by persons(including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

THIS BUFFET SERVER IS ONLY DESIGNED TO BE USED FOR DOMESTIC PURPOSES ONLY.

READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

WARRANTY

12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provide that the product is used in accordance with accompanying recommendations or instructions where provide. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange(where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a resut of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125(Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product.Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulfrave Vic3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New New Zealand Legislation.