Food Warming Tray Models WT-44, WT-46 and WT-48 Instructions and Warranty

WT-46 Food Warming Tray



IMPORTANT SAFEGUARDS

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

- 1. Read all instructions.
- 2. Do not touch hot surfaces. Use handles.
- To protect against electrical hazards, do not immerse cord, plugs or appliance in water or other liquid.
- 4. Close supervision is necessary when any appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning.
- 6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the factory for examination. repair or adjustment. See warranty.

- 7. The use of accessory attachments not recommended by us may cause hazards.
- 8. Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, remove plug from wall outlet first, then disconnect from tray.
- 13. Do not use appliance for other than intended use. This appliance is for household use.
- 14. SAVE THESE INSTRUCTIONS.

IMPORTANT

Please treat the glass surface of this tray as you would any fine glass table top. Glass will scratch if not handled carefully. To prevent scratching, do not slide serving pieces on the glass. Care should be taken when using serving pieces or dishes that have a rough bottom. This is particularly true of ceramic ware.

Power Supply Cord

- a) The short power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Extention cords may be used if care is exercised in their use.
- c) If an extention cord is used:
- (1) The electrical rating of the extention cord should be at least that of the appliance.
- (2) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Introduction

Now that you are the proud owner of an elegant Maxim Food Warming Tray, food serving will be easier and dining more gracious. You will use the warming tray daily if you don't tuck it away in a cabinet. pantry or basement closet: keep it on the kitchen counter or on a shelf within easy reach. The Maxim Tray is so handsome that you can even use it as a platform for a bowl of fruit or a floral arrangement. The more you use your Maxim Warming Tray, the more uses you will find for it.

For parties, the Maxim Warming Tray is a real treat. Food can be prepared hours in advance and kept hot and tasty until you are ready to serve. This convenience will make you feel like a guest at your own party.

How many times have you received a phone call at 6:15 PM, "I'll be home late for dinner, dear!" Not to worry. Place the dinner on the warming tray and serve it piping hot when he/she gets home from work.

Whether you are serving a full course dinner or merely keeping soup and sandwiches warm for the children's lunch, your Maxim Food Warming Tray will save you time and effort.

Operation

- Place the tray on the sideboard. buffet or table as may be convenient. The heat given off will not mar or damage the furniture.
- 2. To turn "on". insert cord in tray socket at right rear-side of handle. Plug into 120 volt AC outlet.
- 3. To turn "off", unplug from wall outlet. Then remove cord from tray socket.
- 4. Adjust temperature of glass surface using slide control on right side. Surface termperature will range from approximately 150°F (66°C) represented by •. to 250°F (120°C) represented by •. The correct temperature setting will vary with the food you are keeping warm and the type of dish used.

5. Models WT-46 and WT-48 have a "hot-spot". This is the area within the red circle. The hot-spot is 40°F (22°C) warmer than the surrounding area. It is intended to keep coffee, tea. soup. gravies, etc., piping hot.

Suggestions

- Any dish, except plastic, can be used. However, a flat-bottom dish will transfer the heat from the tray to the food more readily. Silver, china, pottery, ovenware, glass and metal serving pieces may be used. See 5.
- 2. Do not place food directly onto the glass surface.
- To keep foods from drying out, cover with aluminum foil till serving time.
 Be sure that cover does not drape over sides of tray. Air must circulate freely under the tray.
- 4. The glass used on the Maxim Warming Tray is tempered for extra strength and safety. **Do not use** glass as a cutting surface.
- 5. Treat the glass surface of the tray with care as you would any fine glass tabletop. To prevent scratching, care should be taken when using serving pieces that are metal or have a rough bottom.
- 6. Unplug your warming tray when not in use.

Cleaning & Care

- Do not immerse the tray in water.
- 2. Use a sponge or cloth moistened with any mild household detergent to clean the glass surface and plastic handles. Formula 409. Windex or like products can be used.
- 3. Stains can be removed from the glass using Bon Ami. Follow the manufacturer's instructions.

Limited One Year Warranty

The Maxim Company warrants all merchandise to be free from defects in material and workmanship for a period of one year.

Should any defect be discovered within one year of date of purchase, The Maxim Company agrees to repair or replace the defective part or product at no charge other than handling and return freight charges, provided said part or product is returned with all shipping charges prepaid to The Maxim Company, 550 Business Center Drive, Mt. Prospect, IL 60056, accompanied by proof of purchase and a letter detailing the nature of the defect. The Customer Service Department of The Maxim Company should be contacted by mail prior to any action in the event it is possible to correct the defect without returning the unit.

This warranty does not apply to any unit that has been tampered with, nor to damages incurred through negligence in use, faulty packing, or mishandling in transit by any common carrier.

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



The Maxim Company, 550 Business Center Drive, Mt. Prospect, IL 60056