

Tips on How to use Chafing Equipment Efficiently



Chafing equipment components:
Bain Marie; Stand/holder; food pan; food cover, chafing fuel holders



Single insert. Food pan capacity 9L

Twin insert. Food pan total capacity 8L

1. Check if all the components are there; viz
 - food pan,
 - water pan (Bain Marie),
 - water pan stand,
 - 2 chafing holders with dampers,
 - 2 fuel cans

Using chafing dishes Step by Step

1. Check that all the components are available as shown above.
2. Remove burner dampers off the chafing fuel holders.
3. Half-fill (or slightly above the half point) the deep water pan with warm water from the tap and place it onto the stand. This amount of water should last for approximately 2 hours before you need to replenish it.
4. Open the chafing fuel and insert the can into the burners. This fuel can be in gel or liquid form depending on your choice. Please note that this fuel is non-combustible. Therefore, opening the cans will not cause an imminent fire hazard.
5. Position the burners onto the stand panel and away from the centre point. This will allow the heat to be distributed evenly to the water pan.
6. Light the chafing fuel and bring the water pan to bubbling point.

7. Wash your food pan and the food cover to make sure they are safe to use.
8. Pour in your food then place the food pan onto the water pan.
9. Cover your food with the clean food pan cover.
10. Since at this point, the water is boiling or bubbling, set your alarm to check the water level after 1½ hours. If you are still serving food, replenish water to at least halfway the water pan or slightly above.
11. If your service is going beyond 2 hours, repeat **step (10)**, until you finish serving to avoid burning the water pan.

IMPORTANT NOTES:

1. Make sure there are no loose flammable materials where you are setting up your chafing dishes.
2. NEVER light burners underneath a dry water pan to avoid burning the water pan.
3. Maintain water levels to avoid burning the water pan and unwanted costs. Otherwise the only way to replace the water pan is to buy the complete set.
4. NEVER use food pans to oven cook your food or they will get damaged.
5. NEVER burn chafing fuel underneath the food pan or they get damaged. They use wet heat only.
6. Keep food cover on all the time if you are not serving food to keep it piping hot.
7. Once your service is complete, but your flame is still burning, take the dampers and place them onto the burners to extinguish the flame.
8. Use warm tap water for the water pans as it boils quicker thereby maintaining your hot food temperature. Cold water takes long to reach boiling point and you are most likely to use more fuel than you need.
9. Do not overfill the water pan to the point that when the food pan is inserted, it wobbles and steam is released. Half-filling the water pan or slightly above half is to ensure the food pan is not afloat boiling water.

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