Chafer Instructions



Preparing your Chafer:

- Set up Chafers on a *flat*, *stable surface* to prevent mishaps.
- Put about 2" of *hot water* in the water pan (the largest one).
- Put the *previously cooked* food into the food pan and place it inside the water pan.
- Then put the cover over the food pan and the sterno cup holders in the stand.
- Finally, pop the lids off the sterno fuel cans and put them into the sterno cup holders. Light the fuel and put the covers on the holders, adjusting them halfway open to a medium flame.

If your cooked food is *not hot* when you load it into the food pan you should start the sterno about a half hour before serving time. Otherwise you can light it just before. The fuel can last *two to three hours* depending on wind and how much the adjustable sterno cover is opened. Periodically, the water level should be checked and added to as needed.



The standard 8-quart Chafer is all stainless steel and consists of a stand, with at two removable sterno cup holders and adjustable covers, a water pan, a food pan, and a cover.











Chafer Hints:

- Always put the cover back on the food when not serving to keep it hot.
- If you hear a *sizzle* noise the water is too low & needs to be added to.
- Always make sure you have a *full size food pan* covering the water pan to prevent steam from entering the food area or your food will get soggy.
- Extinguish the sterno flame by closing the sterno holder cover when the food service is done to prevent accidents. Never leave the flame unattended.
- Never use the Chafer without water in the pan your food will burn and the Chafer will get super-heated and may be damaged.
- The Chafer is designed for keeping food warm, not cooking it, so always pre-cook.
- Chafer pans are not designed for open flame or stove use because they are thin walled. The pans will get damaged while the food burns.