

# Manual

**CB-120A(D7700) 220-240V/50-60HZ 1200W**

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Thank you for purchasing **Kingo** food warmer. **Before** operating this unit, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**



## **WARNING**

**ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY.**

### **TO REDUCE RISK OF INJURY:**

- Plug only into a grounded electrical outlet.
- Use only on flat, level surfaces.
- Unplug warmer and let cool before cleaning or moving.
- Unplug warmer when not in use.
- Do Not immerse the appliance in any liquid.
- Do not spray with water or cleaning agents.
- Handle hot water carefully.
- Do not operate unattended.
- Important: Do not operate the unit without water in well.

## **FUNCTION & PURPOSE**

This unit is intended to hold containers of hot food at the proper serving temperature. It is NOT intended to cook raw food or reheat prepared food.

## **OPERATION**

1. Place the food warmer on a flat, stable surface.
2. Fill the well with approx 3.5 litres of water. Do not overfill the well. Do not operate this unit without water in the well.

After inserting the food container the water level should not exceed the level indicator



## **WARNING**

**ELECTRICAL SHOCK HAZARD.**

DO NOT FILL WITH MORE THAN 4 QUARTS OF WATER. IF LEVEL IS TOO HIGH, WATER MAY OVERFLOW WHEN THE FOOD CONTAINER IS INSERTED. THE OVERFLOW COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRIC SHOCK.

3. Plug cord into a grounded electrical outlet.
4. Preheat the water in the well by covering the well with an empty food container or cover and then set the heat control to the maximum heat setting. Preheat for 30 minutes.
5. Place stainless steel container of hot food into the food warmer. To prevent spills, do not overfill the food container.
6. **HOT FOOD HOLDING**-Reduce the setting of the knob and monitor food temperatures closely for food safety. Maintain water level at approx 3.5 litres. Periodically (approximately 2 hours) remove container of food and check the water level. Add hot water if needed. Adjust up or down as required by the food type for safe temperature.



## **WARNING**

### **BURN HAZARD**

**HOT WATER AND STEAM IN THE WELL CAN BURN SKIN. USE PROTECTIVE GLOVES, MITTS OR POTHOLDERS WHEN REMOVING FOOD CONTAINER OR COVER. HOT FOOD CAN ALSO CAUSE BURNS. HANDLE FOOD CAREFULLY.**

### **CLEANING**

To maintain appearance and increase the service life, the food warmer should be cleaned at least daily.

1. Before cleaning or moving, unplug the unit and let it cool completely.
2. Carefully empty the water from the well.
3. The appliance shall not be cleaned with a water jet.
4. Wipe the entire well interior with a clean, damp, cloth.
5. To avoid damaging the well finish, do not use abrasive materials, scratching cleaners or Scouring pads to clean water deposits from well.
6. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleaning. Chemical residue could damage warmer.



## **WARNING**

### **ELECTRICAL SHOCK HAZARD.**

**DO NOT IMMERSE FOOD WARMER IN WATER OR OTHER LIQUID DO NOT SPRAY WITH WATER OR CLEANING PRODUCT. LIQUID COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRIC SHOCK.**

### **REPAIR**

#### **Thermal cut-out**

The appliance must be unplugged before it can be reset. The appliance is fitted with a thermal cut-out. If this is activated, the appliance will turn itself off. In order to make the appliance operational again, the reset button of appliance must be pressed once the appliance has cooled down. If the appliance still does not work, you should consult your dealer. This safety device may have been switched off during transport. If so, follow the above instructions.

If the food warmer is damaged, it must be repaired by the manufacturer or its service agent or a similarly qualified person to avoid hazard and guarantee loss.