

# 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 burners,
  - 2 cans fuel
2. Remove burner covers completely to avoid burning them. You only replace them if you want to extinguish the flame when it is no longer required.
3. Open the chafing fuel and insert the can into the burner. This fuel we supply is non-combustible therefore opening them will not cause imminent fire hazard.

4. Position the burners away from the centre of the water pan stand. This will allow the heat to be spread evenly to the water pan.
5. Half-fill (slightly above the half point) the deep water pan with warm water and place it onto the stand. This amount of water should last for approximately 2 hours before you need to replenish it. Light both burners
6. Wash your food pan before you put any food in them. Pour in your food then place the pan onto the water can and cover with the lid.

## Important

1. Use warm water as it boils quicker thereby maintaining your hot food temperature. Cold water takes long to reach boiling point and you are more likely to use more chafing fuel than you need.
2. Do not overfill the water pan to the point that when you insert the food pan it wobbles. Half-fill the water pan or slightly above as long as the food pan is not afloat when the water boils. Please remember that when water is heated it expands. Therefore too much water will bubble out risking causing burns to the user.
3. Do not light burners when the water pan is empty to avoid dry heat which will burn out and discolour the water pan. Therefore please check the water levels after 45 mins and replenish it if necessary.
4. Never place food pan direct onto the flame but only on the water pan to avoid a burnout.
5. Always make sure there are no loose flammable materials around open fire.
6. **After service, discard all food remnants and wash the equipment. Please DO NOT use metallic material to wash any part of this equipment to avoid scratching on them. We will not accept any scratched out equipment.**

# Party Equip

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