



Manchester Chafers

Induction Models

#407SINR6QT
#407SIN6QT
#407SIN9QT
#407SINS11QT

Standard Models

#407SIR6QTKT
#407SIN6QTKT
#407SIN9QTKT
#407SIS11QTKT

Stands

#407SIR6STND
#407SIN6STND
#407SIN9STND
#407SIN11STND

Introduction

Congratulations on your purchase of Acopa. Acopa takes pride in the design and quality of our products. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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Important Safeguards



CAUTION

- Read all instructions before first-time use or cleaning.
- Discard food that has been in the chafer for more than a few hours.
- Never serve food that may have spoiled.
- Clean food pan thoroughly if food has spoiled in it.
- Units are only for keeping food warm, not cooking. Food must be cooked before putting it in the unit.
- Do not use units to reheat food.
- Do not fully immerse the unit in water.
- Failure to maintain adequate water in the water pan may cause damage to the unit.
To avoid this, water levels should be checked frequently.
- Do not move the unit while filled with hot water and/or food. Any spillage, dropping, or tilting will increase the risk of burns.
- Only use on a flat surface to avoid spillage.
- Do not use units for purposes outside their intended use.

**IMPORTANT**

To prevent food from spoiling, do not leave food in the unit for more than a few hours.

How to Use

Unit can be used on an induction plate or in a stand as a standard chafer.
Follow the appropriate instructions below based on your desired heat source.

Induction

1. Position the unit on a clean, dry induction range.
2. Fill the water pan with water up to the indicated level. For quicker heating, fill with hot water.
3. Turn on the induction range, close unit lid, and allow water to heat for 10 – 20 minutes.
4. Place food pan or bain-marie over the water pan.
5. Close the lid to keep food warm and protect against contaminants.
6. Frequently check the water level. Refill when it falls below the indicated level.

Standard

1. Position stand on a clean, flat surface.
2. Place chafer in the stand.
3. Fill the water pan with water up to the indicated level. For quicker heating, fill with hot water.
4. Put fuel in fuel holder on the fuel holder tray.
5. Light fuel, close unit lid, and allow water to heat for 10 -20 minutes.
6. Place food pan or bain-marie over the water pan.
7. Close the lid to keep food warm and protect against contaminants.
8. Frequently check the water level. Refill when it falls below the indicated level.

Troubleshooting

PROBLEM: The lid is not closed completely.

Reason (1)

The lid is not properly placed on the hinge.

Solution

Adjust the lid to make no gap at the joint.

Reason (2)

The lid is matched with the incorrect water pan.

Solution

Reassemble the lid with the corresponding water pan.

Maintenance & Cleaning

- Clean unit before first use.
- Allow the unit to completely cool before cleaning.
- Remove food pan or bain-marie. These parts are dishwasher safe.
- Lid can be removed when positioned at a 90 degree angle for easy cleaning.
- Use a mild detergent and damp cloth to clean.
- After cleaning with mild detergent, wipe with a damp cloth, then dry with a soft cloth.
- Do not wash the unit with strong acid or alkali cleaners.
- Do not use brushes with hard bristles or steel wool; this can lead to discoloration, rusting, and damage to the stainless steel.



IMPORTANT

If two or more lids are disassembled for cleaning, the lid should be reassembled to the original corresponding water pan. Reassembling to the wrong water pan may cause malfunctions with the lid.

Product Diagrams

