

Buffet Riser Care and Use Instructions



BUFFET RISER USE

- Always use buffet risers on a flat and level surface.
- **Do not use gel fuel, candles any type of heating source with these buffet risers.**
- Food trays and serving platters need to be centered over the buffet riser top.
- Use caution if plates, platters or trays extend beyond the edges of the buffet riser top.
- Buffet risers are not intended to be used in stacked configurations for serving applications.
- Always verify stable placement of articles on buffet risers before leaving unattended.
- Do not place hot or sharp items on buffet risers.

BUFFET RISER CARE, CLEANING AND STORAGE

- Before using for the first time, remove all labels and wash in hot soapy water to remove any manufacturing lubricants or residue on the new item.
- If label adhesive remains on product, wipe off with WD-40® and clean with warm soapy water.
- Do not use ammonia based cleaners. Do not use abrasive materials, scratching cleansers or scouring pad to clean the unit. These can damage the finish.
- Vollrath recommends that after each use hand wash item with hot soapy water and rinse thoroughly. Dry immediately after washing.
- Vollrath buffet risers may be washed in a commercial dishwasher. Follow the dishwasher manufacture's instructions and guidelines.
- Store items in an organized manner to avoid dents and scratches.
- Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode finishes. Never store these items in the bowls and avoid prolonged exposure.
- **Stainless Steel Models Only:** Polish as needed with a high quality stainless steel polish.