



# TRIPLE BUFFET SERVER & WARMER INSTRUCTION MANUAL

Customer Service: (800) 945-4589 ext. 112

Should you have any concerns regarding your appliance, you should first  
call Tomlinson Customer Service between 8am and 5pm

Eastern Standard Time, Monday through Friday.

Refer to Model #516FC - 1023240



IMPORTANT:  
Safety Recommendations Inside

M O D E L

**516FC**

1023240




Manufactured in China / Fabricado en China  
© 2010 Tomlinson Industries





QUALITY VALUE PERFORMANCE

**IMPORTANT!**

**READ THESE INSTRUCTIONS BEFORE OPERATING.  
KEEP THIS BOOKLET FOR FUTURE REFERENCE.**

 **WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions carefully.

 **CAUTION:** This appliance produces heat during use. Proper precautions must be taken to prevent risk of burns, fire or other injury to persons or damage to property.

 **CAUTION:** When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury.

**Please follow these basic safety rules!**

- READ ALL INSTRUCTIONS BEFORE USE.
- Do not touch hot surfaces. Use handles, knobs, hot pads or pot holders.
- To protect against electrical shock, do not immerse this appliance, cord or plug in water or other liquid.
- Do not place this appliance on an unstable surface.
- Close supervision is necessary when this appliance is used by or near children.
- Temperature dial should be in OFF position prior to plugging in and unplugging from wall outlet.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use accessories or attachments not recommended by the manufacturer.
- Do not use appliance for other than its intended use.
- Extreme caution must be used when moving an appliance containing hot oil, hot liquid and hot food.
- Do not use plastic dishes or plastic wrap on warming tray.
- Unplug appliance from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning and storing.

- Do not clean with metal scouring pad or harsh abrasives.
- Do not use or attempt to repair a malfunctioning appliance. Contact Consumer Service at 1-800-945-4589 ext. 112 for return or repair authorization.
- Do not leave this appliance unattended while in use.

## SAVE THESE INSTRUCTIONS

As a safety feature, this appliance has a grounded plug to reduce the risk of electrical shock. The plug is intended to fit into a grounded outlet only. If the plug does not fit into the outlet, contact a qualified electrician. Do not attempt to defeat this safety feature.

If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The cord should be arranged so that it won't be pulled on or tripped over accidentally.

### Getting to know your FUSION COMMERCIAL Triple Buffet Server & Warmer

The FUSION COMMERCIAL Triple Buffet Server & Warmer combines high quality construction and product features with smart design for excellent performance.

## Power Capacity

Triple Buffet Server operates at 120 volts, draws 2.1 amps and process 250 watts of power.



- 1 Warming Tray – Approximately 290 sq. in. of warming surface
- 2 Adjustable Temperature Control – OFF, LOW, MED and HIGH settings
- 3 Power On Light – Goes on as soon as dial is moved from OFF position.
- 4 Steam Pan Frame – Stainless Steel frame securely holds steam table pans
- 5 Stainless Steel Steam Table Pans (3) – 2.5" deep – 2.5 Qt. Capacity
- 6 Slotted Covers (3) – Conveniently keeps serving utensils with appropriate pans
- 7 Cool Touch Handles & Cover Knobs
- 8 Non-Skid Feet – helps keep appliance securely on the countertop / tabletop

## Before Using for the first time

- 1 Remove all packaging materials, labels and literature.
- 2 Wash Steam Table Pan Frame, Pans and Lids in warm, soapy water. Rinse and dry completely.
- 3 Wipe the Warming Tray with a clean, damp cloth.
  - a. Do not use abrasive cleaners / pads as they can damage the surface.
  - b. Do not immerse the base in water.
- 4 In a well ventilated area, heat the Warming Tray for approximately 30 minutes on HIGH temperature setting to seal the coating on the base. (Note: It is normal that the Warming Tray may release smoke and odor during this initial heating).

## To Operate your Countertop Warmer

- 1 Set unit on stable surface and plug power cord into grounded outlet.
- 2 Set temperature at HIGH setting for approximately 10 minutes to quickly heat up Warming Tray and then turn dial back to desired temperature. (Note: Approximate temperature at each setting is: LOW -- 100° F; MED -- 200° F; HIGH -- 250° F).
- 3 The power light on the front of the Triple Buffet Server and Warmer indicates that the tray is actively heating. The light WILL cycle OFF once the tray reaches the temperature set by the temperature control and will cycle ON as the tray may need to heat back up.
- 4 You may use this appliance fully assembled as a Triple Buffet Server (with the Steam Pans) or as a Warming Tray (without the pans).
- 5 When using this appliance as a Warming Tray, we recommend that FOOD SHOULD NOT BE PLACED DIRECTLY ON THE WARMING TRAY, but on a heat resistant plate or pan.
- 6 Food used with this appliance should be fully cooked and already hot.
- 7 If using the Steam Pans, place Steam Pan Frame on the Warming Tray prior to placing the Steam Pans in place.
- 8 Foods with little or no liquid should be set on LOW setting and stirred occasionally.
- 9 Food will stay warm for a short time after appliance has been turned off.

### Other Operating Helpful Hints

- 1 Use heatproof containers only on the Warming Tray.
- 2 The Triple Buffet Server and Warming Tray was designed to slow down the cooling process and is not intended for holding or rethermalizing potentially hazardous food.
- 3 Use the Triple Buffet Server to keep food warm while preparing other food.
- 4 Place shallow pans of food from oven on to warming tray to keep food warm until ready to serve.

### Care & Cleaning

- 1 Turn temperature dial to OFF and unplug appliance from outlet.
- 2 Allow the appliance to completely cool.
- 3 Wash steam pan frame, pans and lids in warm, soapy water. Rinse and dry completely.
- 4 Wipe the warming tray with a clean, damp cloth.
  - a. Do not use abrasive cleaners / pads as they can damage the surface.
  - b. Do not immerse the base in water.

### One Year Limited Warranty

Tomlinson guarantees to the original purchaser of each Tomlinson Fusion Commercial 516FC Triple Buffet Server and Warmer that any part thereof which proves to be defective in material or workmanship within one year of the date of shipment will be repaired or a replacement part furnished F.O.B. our factory. Warranty will not apply if our examination shows Triple Buffet Server and Warmer to be defective as the result of negligence, abuse, misapplication or alteration by other than ourselves. Tomlinson will not be responsible for unauthorized field service. Contact factory at 1-800-945-4589 ext. 112 for instructions.

To register your product and activate the warranty, go to [www.tomlinsonind.com](http://www.tomlinsonind.com). Click on the SUPPORT tab, then click on PRODUCT REGISTRATION.