



Set Up & Care of Spring USA Convertible Buffet Servers (CBS)

Your Convertible Buffet Server heats food by utilizing a “water based” system. Always heat the server with water in the base of the vessel.

Note: If the water level in the serving vessels is not maintained, it may affect the performance and appearance of the SmartStone® Induction countertop or the glass surface of your induction range.

Allow adequate time to bring the water bath up to temperature:

80° - 90°	Tap Water – Allow 45 minutes to 1 hour
140° - 150°	Water from a coffee brewer water supply - Allow 25 minutes

Ensure that the vessel is centered on the induction range. If the red indicator light on the front panel of the control panel is blinking, the vessel is not centered over the induction warmer. Adjust the vessel on the countertop until the light on the control panel goes solid red.

Use & Care of Your CBS Servers:

Clean the server with mild detergent and rinse with water. Dry the server with a soft cloth to avoid scratching the finish.

Never submerge the hinges in water. Wipe them with warm soapy water, rinse and dry.

Insert pans can be run through a dish machine.

