
**INSTALLATION • OPERATION
OWNER'S MANUAL**



**Untagged Chafing Dish
Quick Reference Guide**

Models UCG01, UPCG01

Part Numbers 301311, 301309



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WARNING

NEVER PREHEAT the water bath portion of your chafing dish. Heating the water bath portion of the dish above 250°F/120°C may damage the RFID system on the dish. **NEVER** disassemble the hinges on the dish or lid.

THIS WILL VOID YOUR WARRANTY.

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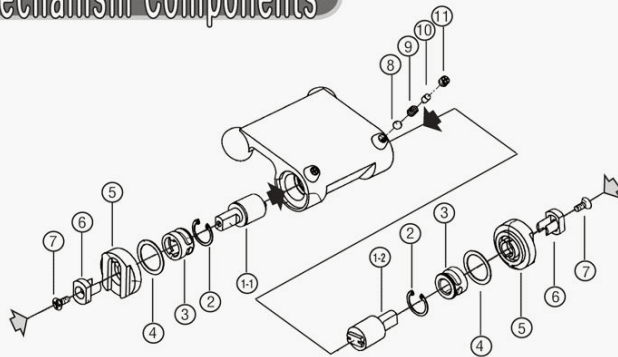
PARTS/ACCESSORIES LIST - REPLACEMENT PARTS

Part Number	Description
301311	6.5L Glass Lid Chafing Dish, Untagged
301309	4.5L Glass Lid Chafing Dish, Untagged
103128	Single chamber metal insert for 6.5L chafing dish
103140	Dual chamber metal insert for 6.5L chafing dish
103095	Single chamber porcelain insert for 6.5L chafing dish
103096	Dual chamber porcelain insert for 6.5L chafing dish
103129	Single chamber metal insert for 4.5L chafing dish
103094	Single chamber porcelain insert for 4.5L chafing dish
103142	Glass lid only for 6.5L chafing dish
103143	Glass lid only for 4.5L chafing dish
103097	Serving spoon holder (excluding spoon)

FOR REFERENCE ONLY

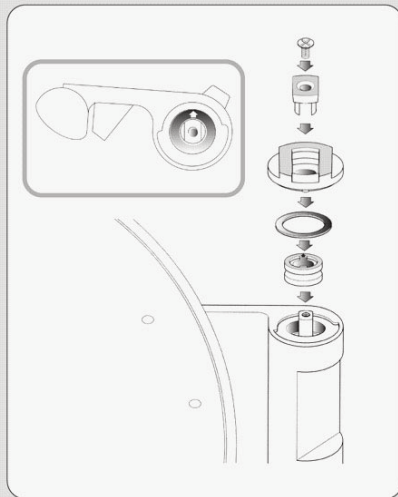
SMART Mechanism Components

1-1. Damper (Right)	1 ea
1-2. Damper (Left)	1 ea
2. Snap Ring	2 ea
3. Stopper Ring	2 ea
4. Damper Fixing Pad	2 ea
5. Damper Fixity	2 ea
6. Damper Fixity Key	2 ea
7. Screw	2 ea
8. Stopper Ball	2 ea
9. Stopper Spring	2 ea
10. Stopper Rubber	2 ea
11. Bolt	2 ea



HOW TO replace the stopper of Smart mechanism

1. Unscrew the part no. 11, 10, 9, and 8 successively on both sides.
2. Unscrew the part no. 7, 6, 5, 4, 3 successively on both sides.
3. Replace the new part no. 3 & 4 with a caution on the direction of part no. 3.
4. Use the same part no. 5 from existing components and then add the new part no. 6 & 7. Screw the bolt.



REMOVING SCREWS ON HINGES OR PANS WILL VOID WARRANTY

USING YOUR COOKTEK CHAFING DISH

- Remove your chafing dish and all associated packing material from the dish itself. Save all packaging materials for subsequent shipment or in case of concealed shipping damage.
- Fill the base of the dish with approximately 2" (5cm) of water.
- Place the chafing dish on the associated buffet charger.
- The charger will beep indicating that it has recognized the chafing dish and is ready to heat.
- Adjust the temperature accordingly. The charger will only allow you to set temperatures between 80°-250°F (30°-120°C). See the buffet charger manual for more specific operating instructions.

REMOVING THE INSERT, RELOADING, & DISH FEATURES

- Locate the small knob on the left side of the chafing dish, just below the rim of the insert as indicated on the picture below.
- Push the knob with your finger in the upward direction to pop the insert up. This will allow you to grasp the insert and remove it without touching the food.
- The water recycling system is designed to direct condensation from the inside of the lid back into the bottom of the dish.
USE CAUTION TO NOT HEAT THE WATER ABOVE 195°F/90°C AS THIS TEMPERATURE WILL CAUSE EXCESSIVE CONDENSATION AND YOU MAY EXPERIENCE SPILLAGE ONTO THE BUFFET CHARGER SURFACE WHEN OPENING THE CHAFING DISH LID.
- The level adjustable support can be raised up and down to provide stability to the dish when opening the lid.



REMOVING THE CHAFING DISH LID

To remove the lid:

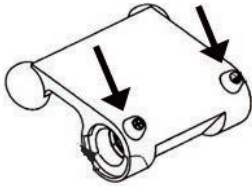
- Open the dish completely to a 90 degree angle.
- Lift the lid up by the handle on the lid. It should slide right out.
- To re-insert the lid, line up the hinge and slide back into place.

NOTE: To remove the lid, the chafing dish lid must be in the vertical position.

HINGE ADJUSTMENT

To adjust the 60 degrees detent:

- Close the lid and turn the screws (indicated below).
- Turn the screws clockwise to decrease the rate of closing.
- Turn the screws counterclockwise to increase the rate of closing.
- Test the change by opening the lid. If it is too hard to open, loosen the screws and test again.



To change the rate the lid closes when it is not in the 60 degree detent position:

- Remove the lid as described above.
- Locate the two screws on the end of the hinge to adjust (indicated below).
- Tighten both screws to decrease the rate of closing.
- Loosen both screws to increase the rate of closing.

These screws can only be adjusted with the lid removed as they are located on the hinge of the lid. They are located on each side of the lid hinge.



NOTE: The lid does not lock open at the 60 degree point. It only locks at 90 degrees. The lid will slowly close from the 60 degree point after the customers have served themselves.

WARNING

Hinges on the lid and pan are a non-serviceable part. ANY REMOVAL OR TAMPERING WILL VOID THE WARRANTY. Never back any of the screws out completely as there are many parts connected to the screw. The diagrams on page 4 are for REFERENCE ONLY.

CARE OF CHAFING DISHES

- The chafing dish is not dishwasher safe.
- Use an all-purpose cleaner to polish and remove fingerprints and marks from the stainless steel.
- Always ensure all cleaning products are approved and safe for food surfaces.
- As mentioned on page 2, adjust the lid and hinges based on how the lid is closing and locking.
- Always allow the dish to dry completely before heating the dish.

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