

# Chafing Dishes

## Directions:

1. Fill bottom pan about half way with **HOT** water.
2. Pop tops off sterno cups. Place sternos inside sterno holders, then put lids on top. Light the stereos and place cups in slots beneath pans. Slide the lid covers to the appropriate amount of heat for your food choice.
3. One full pan or two half pans come with chafing dish rental depending on your request and availability.
4. Two sterno cups come with each 8qt. chafing dish and last approximately 2hrs.
5. Cover with lid once food is inside. Food will retain heat better with lid on the chafing dish.

**\*\*\*Do not bake in our pans, you will be charged for the pan to be replaced if baked in\*\*\***

Extra Pans: (We don't rent these out without a chafing dish rental.

\$3 for each extra pan.

\$3 for one half pan

\$3 for one full pan.

\*Prices subject to change.