



Radiance All Glass
Induction Chafers

Owner's Manual



Before You Begin

To ensure safe operation, read the following instructions in their entirety.

WARNING

Warning is used to indicate the presence of a hazard that can cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor personal injury or property damage if the caution is ignored.

NOTICE

Notice is used to note information that is important but not hazard-related.

To Reduce Risk of Injury or Damage To The Equipment

- Equipment should only be used in a flat, level position.
- Do not obstruct or cover the equipment in any way when in use.
- Do not store or place any materials below the equipment when in use.
- Always allow equipment to cool before handling.
- Do not operate without water in the water pan.
- Do not operate unattended.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

Function

Spring USA's Radiance All Glass Induction Chafers are induction ready vessels with a water-based system intended for serving prepared food. Food must be at or above serving temperature before being placed in the servers.

NOTICE

Radiance All Glass Induction Chafers only maintain temperature - they are not intended for cooking food.



Dimensions

For dimensions of each Radiance All Glass Induction Chafers refer to the corresponding specification sheet found on the Spring USA website [here](#).

Installation

Inspect all parts of the Radiance All Glass Induction Chafers prior to installation and use. If the server is damaged, do not use. Contact a supplier for a replacement.

For use with induction:

To install the server, place the unit on an induction range or hidden induction surface that is in a flat, level position. The support stabilizer bar with bumper located in the back of the vessel is used to keep the vessel in place. Be sure the bumper is in contact with the top surface of the range or induction surface so that the bumper creates a seal.

How to Operate

1. Open the cover and remove the food pan from the water pan.
2. Pour clean, hot water (140°F-180°F) into the water pan to the fill line stamped on the backside of the pan.
3. Place the food pan back in the server and turn on the induction range.

NOTICE

For ambient temperature water, allow at least one hour for pre-heating with the cover closed and the heat source on. The food pan in the server will help heat the water faster.

4. Place the prepared food into the food pan and close the cover.
5. Regularly monitor the food temperature and water level in the water pan. Food should remain above 140°F. Water should not fall below the fill line. If needed, refill the water pan with hot water.

NOTICE

The water pan will warp if allowed to run dry for an extended period of time. A warped water pan will cause poor contact with the induction surface limit heat transfer to the pan.

WARNING

Burn Hazard. Hot food, surfaces, steam and liquid can burn skin. Use proper protective gear when handling.



Condensation

Our Radiance chafers come with a waterfall condensation return system that gently returns water into the base via an integrated channel at the back of the vessel.

Side vent holes let steam dissipate to reduce steam bursts and condensation.

NOTICE

Still experiencing condensation? Turn the temperature setting down one level and add more water to the base to create less space for steam to generate

Disassembly

When finished serving food follow the below steps.

Induction instructions:

1. Turn off the induction range.
2. Open the cover, remove the food pan and allow time for the water to cool before handling.

⚠️ WARNING

Burn Hazard. Hot food, surfaces, steam and liquid can burn skin. Use proper protective gear and allow time for cooling before servicing.

3. Remove the server from the range or surface once cooled.

⚠️ CAUTION

Never touch the top surface of the induction range or the induction surface itself immediately after using. The surface may retain heat from the server.

4. Empty the water in the water pan after every use.

Maintenance

The Radiance All Glass Induction Chafers should be cleaned after every use to maintain the appearance and prolong the life of the equipment.

⚠️ WARNING

Burn Hazard. The server will be hot immediately after service. Follow the disassembly instructions prior to cleaning



Clean the server with warm, soapy water using mild detergent. Rinse with water. Dry with a soft cloth. Do not use any abrasive material or scouring pads.

The food pan can be run through a dish washer.

Never submerge the cover in water.

⚠️ CAUTION

Thermal Shock Hazard. Submerging the cover in water when it is still hot may cause the glass to crack.

NOTICE

The cover does not need to be removed for cleaning. The cover is only removed for replacing the axle when necessary. For instructions on removing the cover and replacing the axle, see the Spring USA website.

Never submerge the axle in water. Wipe the axle with warm, soapy water using mild detergent, rinse and dry with a soft cloth.

If needed, polish with stainless steel cleaner or glass cleaner without ammonia.

Over time, mineral deposits may accumulate within the water pan. Remove with deliming solution. Follow the manufacturer's instructions for removal of mineral deposits from stainless steel surfaces.

If axles begin to squeak when opening the cover, apply cooking spray or vegetable oil directly on the axle to lubricate the components. Wipe off an excess oil. Never use WD-40 to lubricate the axle.

Troubleshooting

When using the Radiance All Glass Induction Chafers with Spring USA induction, ensure the server is centered on the induction range. If the red indicator light on the control panel is blinking, the range is not detecting the server. Adjust the server on the range until the light on the control panel goes solid red.

For further induction range troubleshooting refer to the corresponding induction range manual.



Service & Repair

To repair or replace Radiance All Glass Induction Chafers, refer to the 'How To' sheet found on the Spring USA website [here](#).

For questions or further help, contact Spring USA. For service forms, visit the Spring USA website.

Warranty

All Spring USA induction buffet chafers are constructed of premium, high-quality materials and are designed to retain their original performance and luster. That's our guarantee and we back it by a limited lifetime warranty.



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