

Table Top Bain Marie (electric) (Wet & Dry Heat)

User Instructions

GENERAL USE

Unless otherwise stated in the equipment instructions the following convention applies where indicator lights are fitted to appliances:-

Green on - power to unit.

Amber on - power to element.

Amber off - temperature reached.

OPERATION

Wet well models:

1. Ensure the drain tap is closed and then add to a depth that covers the around 10mm of the base of the container or pot.
2. Switch on the power supply. The green neon indicates that power is on.
3. Turn the control knob to maximum and allow the unit to heat up for around 20 minutes before adjusting the temperature to the desired level.
4. Place the hot food in the containers, remembering that the Bain Marie is intended to maintain food temperature only and is not designed as a cooker.
5. Maintain sufficient water to keep the containers immersed in a steam bath and ensure that the water is changed regularly.

6. Do not allow the unit to boil dry.

Dry heat models:

1. Switch on the power supply. The green neon indicates that power is on.
2. Select the desired temperature setting on the control knob and allow the unit to heat up.
3. Place the hot food in the containers, remembering that the Bain Marie is intended to maintain food temperature only and is not designed as a cooker.
4. **Do not fill with water.**

USER MAINTENANCE

1. Before working on or cleaning the equipment, **isolate it from the power supply** and allow it to cool to a safe working temperature.
2. Clean units regularly with hot water and detergent, do not use abrasive or chlorine based cleaners on stainless steel. Take care to avoid wetting electrical components. **Do not use a water jet.**