

INSTRUCTION MANUAL

BAIN MARIE REF : BM-3



Thank you for selecting our product. Please read the manual carefully before installing and using the product, paying particular attention to the safety rules described below.

English – Original



Index

1. Safety instructions	3
2. Introduction	4
3. Technical specifications	4
4. Installation and utilization	4
5. Use operation steps	4
6. Exploded view and spare parts list	5
7. Electrical circuit	7
8. Maintenance and service	7
9. Standards and directives	8
10. Machine and packaging disposal	8



1. SAFETY INSTRUCTIONS

- For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this equipment. Keep the area free and clear of combustible.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas.
- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
- **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation.
- Before doing any maintenance or repair, contact your authorized service representative.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- This product is intended for commercial use only.
- When the machine is working, do not touch the top plate of the machine to avoid high temperature burns.
- When the machine is not in use, the power should be cut off to avoid accidents.
- All maintenance work must be performed after cutting off the power supply. If the machine breaks down, do not disassemble it by yourself, please contact our after-sales service department or send it to the dealer for repair
- Do not spray water or put the machine in water for cleaning! Water conducts electricity, and the product may be damaged by water seepage or damp and leak electricity and hurt someone.
- If the power cord is damaged or aging, you must stop using it immediately, and replace the power cord with the same specification and model or contact the supplier.
- The machine housing, must be properly grounded to ensure safety.



2. PRODUCT PROFILE

BM series desktop electric Bain Marie by European structural design, made of stainless steel. With novel style, reasonable structure, convenient operation, constant temperature control, clean health, and other characteristics is western restaurant, fast food shops, snack shops special insulation equipment.

3. TECHNICAL SPECIFICATION

Model	Voltage (V)	Input power (W)	Product Size (mm)	Package Size (mm)
BM-3	220-240V/50Hz	800W	385*390*280	435*435*330

4. INSTALL NOTES

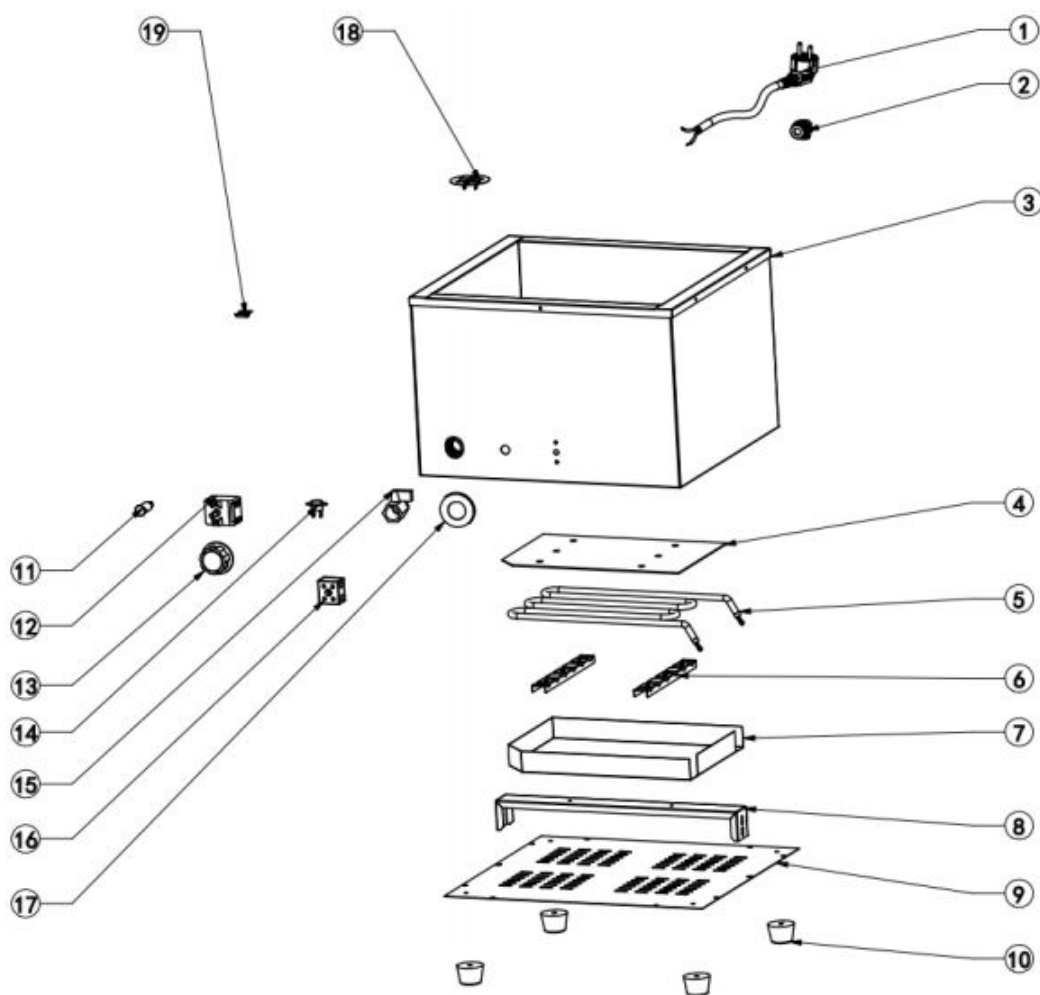
1. Before Installation, should first check whether the power and voltage is consistent with the mark in rating label, then check whether the power switch and fuse meet the power requirements of the machine.
2. The machine housing, must be properly grounded, to ensure safety, and can not connect the ground wire to the tap water or gas pipeline. Do not place flammable and explosive materials around the machine, and need to keep the working environment in well ventilated.
3. If the product fails, should cut off the power immediately, and contact the local agent or consult with the company for maintenance. Non-professional maintenance personnel should not disassemble the product without authorization, otherwise, the warranty will be rejected.

5. USE OPERATION STEPS

1. Placed the machine on the working table to ensure the body level and safety.
2. Pour water into the pan and the height should be kept within the MAX range.
3. First, set the thermostat knob to zero, then connect the power source, and rotate the thermostat knob to the appropriate temperature as needed. At this time, the work indicator lights up and the heating element began heating.
4. When the water temperature reaches the set value, the thermostat automatically cuts off the power, the heating indicator light goes off, and the heating tube stops working. When the water temperature has dropped slightly, the temperature controller and the power supply, the heating indicator light, the heating element and start heating. This process is repeatedly circulating, and the water temperature is constant in the setting range.
5. When temperature reaches the set value, can pull the food into the pan, user can adjust the temperature according to the need.
6. After working for a while, water in the pan will fall due to the evaporation of steam, should pay attention to the timely replenishment of water, avoid fever the heating element dry burning.
7. After use, please open the valve to drain the water in the pan to avoid depositing scale and affecting the use effect.

6. EXPLODED VIEW AND SPARE PARTS LIST

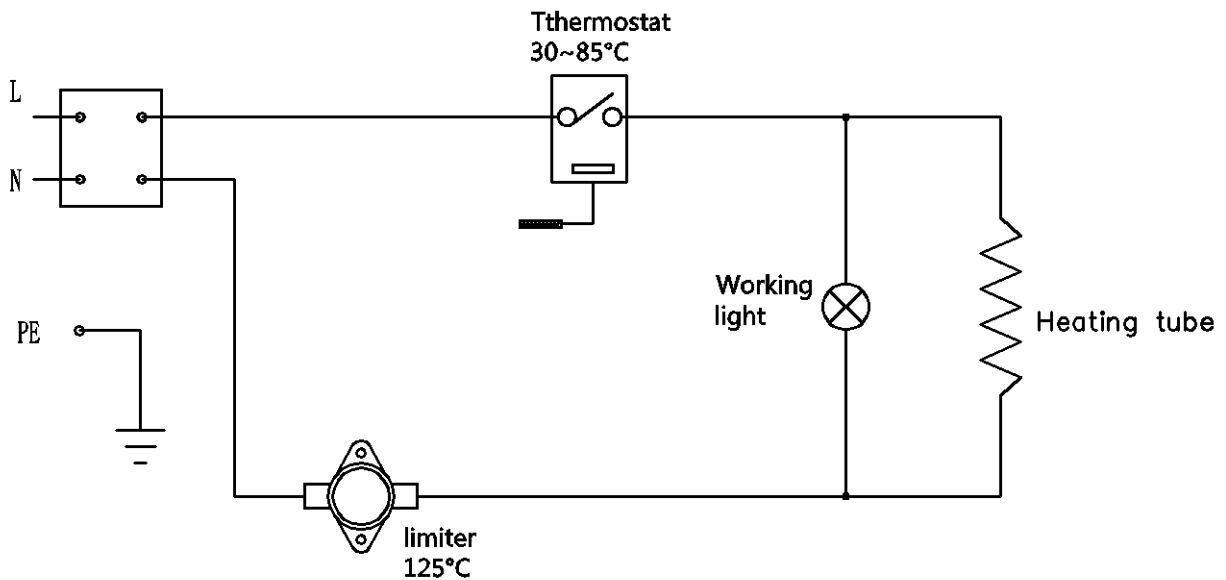
BM-3





SPARE PARTS LIST BM-3			
N°	Name of spare parts	ref L2G	Qty
1	POWER CORD WITH EU PLUG	BM-3-1	1
2	POWER CABLE HEAD	BM-3-2	1
3	WATER TANK WITH HOUSING		1
4	ALUMINUM PLATE		1
5	HEATING ELEMENT	BM-3-5	2
6	HEATING ELEMENT PRESSURE BAR		2
7	HOT COVER		1
8	HOT COVER SUPPORT BAR		1
9	BOTTOM COVER		1
10	RUBBER FEET	BM-3-10	4
11	YELLOW INDICATOR LIGHT	BM-3-11	1
12	THERMOSTAT	BM-3-12	1
13	KNOB	BM-3-13	1
14	CUT OUT 125C	BM-3-14	1
15	TAP		1
16	CERAMIC TERMINAL BLOCK		1
17	DECORATIVE CIRCLE		1
18	MOVABLE DREGS SCREEN	BM-3-18	1
19	PROBE PRESS	BM-3-19	1

7. ELECTRICAL DIAGRAM



8. MAINTENANCE

1. During cleaning and maintenance, the power supply should be cut off to prevent accidents.
2. After working, should use a damp towel with non-corrosive detergent diluent to clean the surface of the machine and power cord. Don't wash the surface with water directly which will damage to the performance of the machine.
3. When not using for a long time, the machine should be keep clean and stored in a well-ventilated, non-corrosive gas environment.

9. STANDARDS AND DIRECTIVES

Meaning of crossed out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

The device complies with current EU standards and directives. If necessary, we will send you the corresponding declaration of conformity.

Packaging disposal

Please separate the packaging materials accordingly and return them to the responsible collection points for recycling and environmental housing.



Device disposal

once the appliance has been used up, dispose of it properly at a collection point for electrical appliances. Electrical appliances do not belong in household waste.

Your responsible administration will inform you about the addresses and opening hours of collection points. This is the only way to ensure that old appliances are properly disposed of and recycled. Thank you very much!





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