

DEVANTI[®]

Commercial Bain Marie Instruction manual

- ★ **All stainless steel construction**
- ★ **Automatic thermostat**
- ★ **High-efficient, easy operable & safe**
- ★ **Durable and elegant design**
- ★ **Must have someone to supervise when using
this product, to cut off the power when leaving**

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I. Introduction:

The Electric Bain Marie is the new catering heated display which is designed and developed with advanced technology.

It's made from good quality stainless steel, which is stylish, durable and easy to clean.

The CBM-BMC3-SS series Electric Bain Marie is fitted with automatic thermostats with easy controls to vary water temperature for safety & dependability. Suitable for the restaurants, cafes, street food vendors, hotels, canteens etc.

II. Technical Specification:

Model	Voltage	Input Power	Capacity	Dimension (mm)	Net Weight (kg)	Remark
CBM-BMC3-SS	240V/50Hz	1000W	1/2x100MMx3	950*365*360	17	glass dustproof cover

III. Operating Instruction:

Before use please check whether the voltage of power supply is in conformity with your power supply.

Operation Step:

1. Always ensure the water levels are maintained as the evaporation of steam will dry your appliance out. You should check water levels regularly during use.
2. When not using your appliance turn the thermostat to zero and unplug from your power supply
3. The CBM-BMC3-SS Electric Bain Marie is supplied with a glass screen and a LCD temperature display which makes it safe and hygienic.
4. The glass cover is supplied flatpacked. First fasten both side glass brackets on the machine
5. with the bolts, secondly insert the front and top glass, thirdly insert the glass bracket pole and then fasten the nuts in each side ensuring all bolts are fastened tightly.
6. To fill the CBM-BMC3-SS Electric Bain Marie please ensure the item is switched off and unplugged from the mains then remove all gastronorm pans. Pour cold water to the fill level in the Bain Marie. The Bain Marie should be kept filled to at least half way to ensure efficiency. Allowing the bain marie to run dry will cause the element to burn out which is not covered by warranty.
7. When the power indicator light is yellow the heating element is working.
8. When the required temperature is reached the thermostat will cut off the power, and the heating element will stop working. When the temperature drops, the thermostat will start heating again automatically to ensure a stable temperature.
9. When the temperature of the Electric Bain Marie reaches the required setting, you can then put the food into the gastronorms. You can use the thermostat to adjust the temperature thereafter.

IV. Repair and Maintenance:

Keep your appliance clean with a damp cloth. DO NOT SUBMERGE IN WATER .

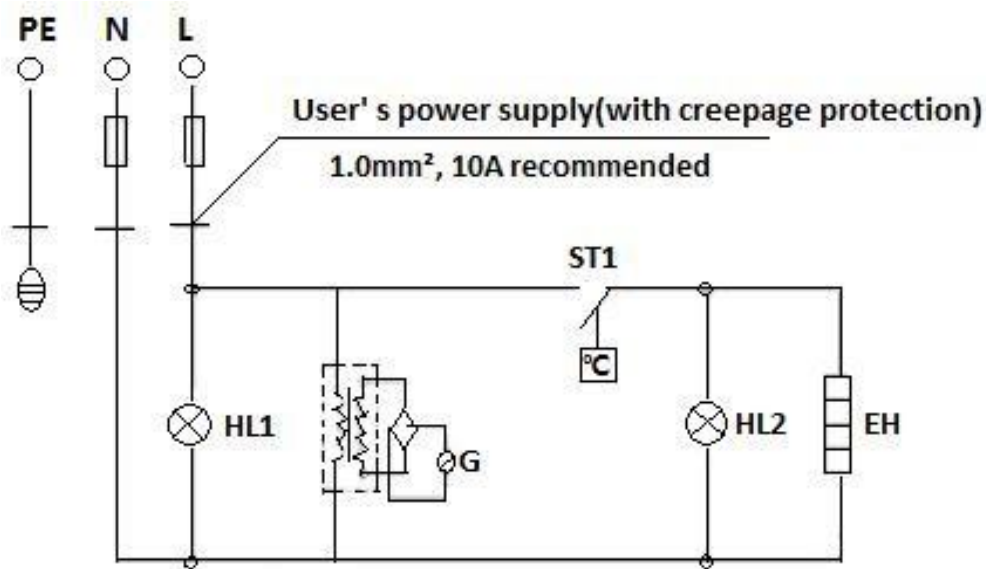
V. Notes:

You should unplug or switch of the appliance when not in use, to avoid accidents happening. All routine maintenance work should be done after you have properly shut down the power supply.

If the machine is not working, do not dismantle it by yourself, please contact your supplier for repair.

VI. Circuit Diagram:

240V/50Hz



**ST1: Temperature Controller EH: Heating Element
HL1: Power Indicator HL2: Heating Indicator G: Thermometer**