TECHNIQUE

OPEN COUNTERS

BAIN-MARIE AND COMBINED UNITS

MANUFACTURER'S INSTRUCTIONS

Part C: User manual

- WARRANTY -

To ensure the warranty on this equipment, we recommend that you to comply with the MANUFACTURER INSTRUCTIONS in this manual.
If you can not undertake the required maintenance operations, our installation and service network is available to provide you with a personalised contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer can accept no responsibility whatsoever. The manufacturer can not be held responsible in the event of incorrect use of the appliance.
- These appliances are for professional use only and must be used by specialised personnel.

- Read the manual carefully before installation.
- Keep your manuals.

BONNET

CONTENT

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BAIN-MARIE AND COMBINED UNITS

C) USER MANUAL

1. RECOMMENDATIONS

- These appliances are for professional use, they must be used by qualified and trained personnel.
- The equipment in question is for display and distribution of foods, not for storage. The equipment should be switched on in the morning and switched off at night.
- In compliance with current hygiene legislation food which is displayed and not consumed must be destroyed.
- The heated overshelves are not intended for presentation or prolonged temperature preservation. They are intended to avoid any cooling of dishes at the time that they are presented to the consumer.
- Cupboards are for heating plates.
- For cleaning, never use high pressure sprays or hoses.
- To ensure good operation, it is not recommended to place cold equipment (e.g. refrigerated displays) and heated units (e.g. bain-marie) side by side

2. PRACTICAL TIPS FOR USE

2.1 GENERAL FEATURES

Bain-Marie wells are for keeping hot dishes at temperature. Preheat times are approximately 30 minutes with a hot water (50℃) supply, 1 hour for cold water.

The glass ceramic top will take approximately 45' to heat up on the combined unit.

Always cover the well with trays or gastronorm lids to:

- improve thermal performance
- avoid wasteful evaporation of the water and over consumption of energy.

2.2 CAPACITIES

2.2.1 BAIN-MARIE WELL

	BAIN-MARIE				COMBINED UNITS	
	1300	1500	1900	2200	1500	1900
Capacity of containers GN 1/1 Depth 150 mm	3	4	5	6	2	3

2.2.2 GLASS CERAMIC TOP

	COMBINED UNIT	
	1500	1900
Capacity of containers GN 1/1 Depth 150 mm	2	2

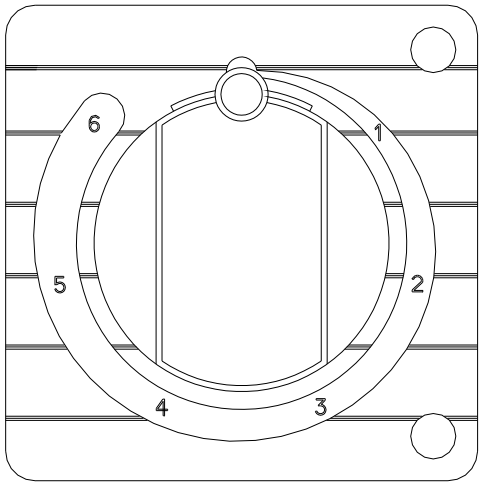
2.3 USE OF BAIN-MARIE

Fill the well with water

The bain-marie fill is automatic. The well will fill with water as soon as the unit is switched on.

NOTE: During filling, make sure that the overflow is working. If it is not check that the drain outlet is not blocked.

Start



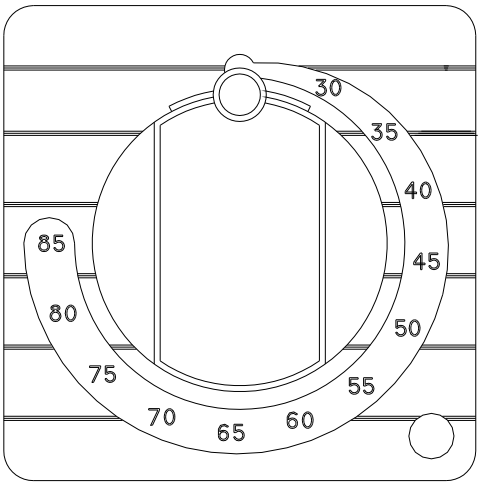
⇨ Safety Indicator (red)

⇨Power on indicator (green)

Switching the bain marie on starts the heating. It is controlled by a 7 position simmerstat. Position 0 is off, positions 1(min) to 5 (max) provide sequential control and position 6 is on permenantly.

NOTE: All Bain Maries are fitted with a safety device which prevents heating until a minimum water level is reached. The safety system is displayed by the red indicator. Check the stop cock and that the tank is filling. When the minimum level is reached, the red indicator goes out and heating starts again automatically.

2.4 USE OF GLASS CERAMIC UNIT

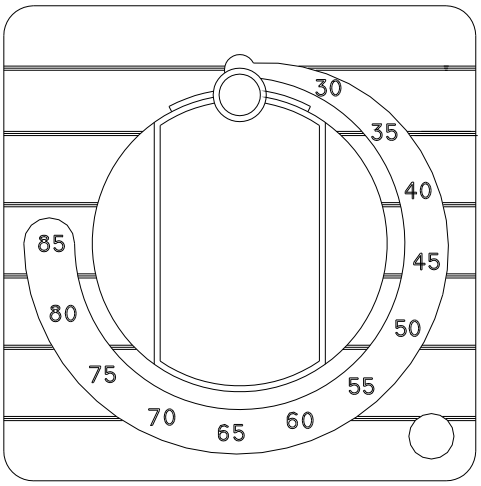


⇨ Thermostat allows adjustment of temperature from 30°to 85°C

⇨ Heat indicator

Preheat by setting the thermostat to maximum.

2.5 USE OF HEATED CUPBOARD

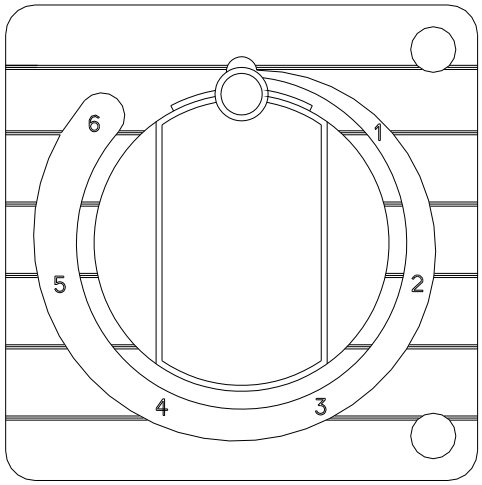


⇨ Thermostat allows adjustment of temperature from 30°to 85°C

⇨ Power on indicator (green)

- Adjust thermostat to the temperature required
- The cupboard has blown air heating to ensure even distribution heating plates will take 1H30

2.6 STAINLESS STEEL HEATED OVERSHELVES

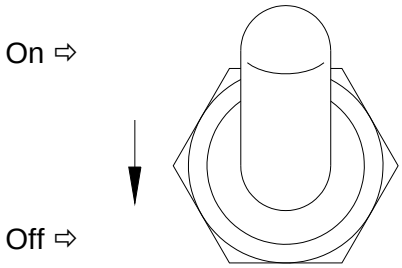


⇨Power on indicator (green)

It is controlled by a 7 position simmerstat. Position 0 is off, positions 1(min) to 5 (max) provide sequential control and position 6 is on permenantly.

ATTENTION: The heated overshelves are not intended for presentation or prolonged temperature preservation. They are intended to avoid any cooling of dishes at the time that they are presented to the consumer.

2.7 OPTION LIGHTING ON NEUTRAL OVERSHELVES



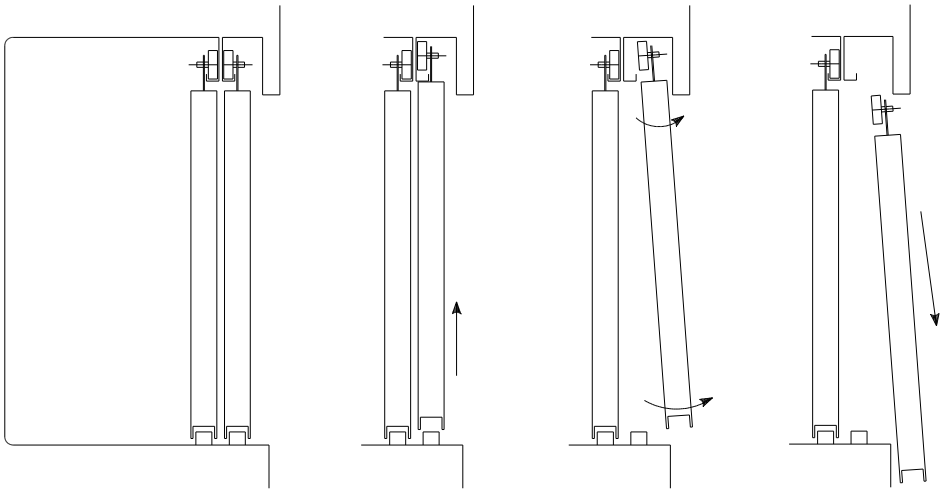
Note: This On / off switch is located on the right or left facia on units fitted with a neutral stainless steel or a glass overshelf.

3. REMOVING CUPBOARD DOORS

To make access to the cupboard easier for cleaning, the sliding doors are easy to remove Proceed as follows:

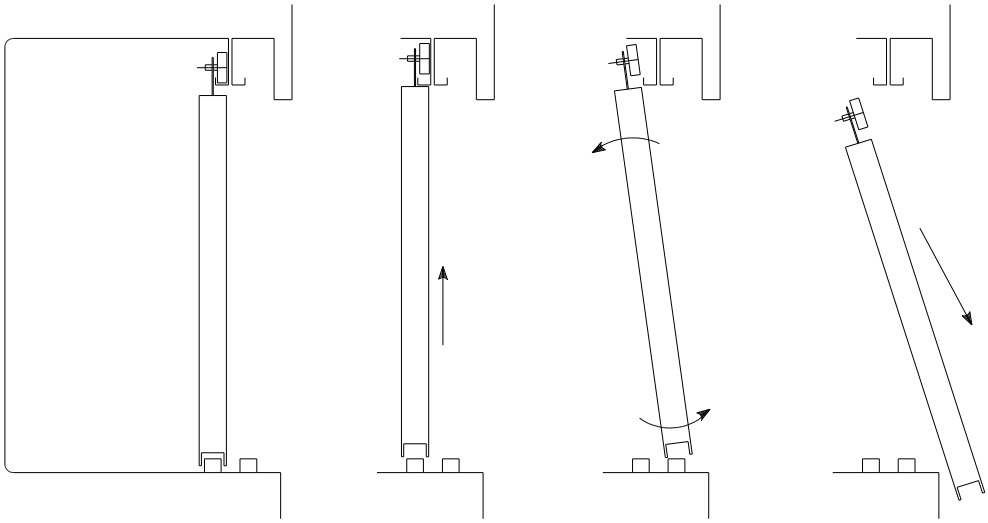
OUTSIDE DOOR:

1) Lift until door clears the guide.
2) Pull the door outward.
3) Remove making sure that the guide wheels clear the rail.



INSIDE DOOR:

1) Lift until door clears the guide.
2) Pull the door outwards, push the upper part of the door in.
3) Remove making sure that the guide wheels clear the rail.



For re-assembly, reverse the above procedure.

4. MAINTENANCE

4.1 ABOUT STAINLESS STEELS

A **stainless steel** is a type of steel designed to allow a thin protective film to form on the metal surface and to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film, or making its partial destruction easier (Food deposits, overflows, stagnant liquids...) affects stainless steel resistance to corrosion.

If the composition of stainless steel allows it to resist certain chemical aggressions better than standard steel **do not imagine that stainless steel is indestructible.**

- 3 main factors of corrosion should be checked:

- The chemical environment. In general:	* Diverse brines (Salt concentration, Sauerkrauts …) * Chlorides, particularly in: - Cleaning products - Bleach.
- Temperature:	Any chemical environment has its aggression towards stainless steel considerably increased at higher temperature.
- Time:	The more important the contact time between stainless steel and the chemical environment is, the more perceptible the consequences of the corrosion will be.

The combination of these three factors can lead to the destruction of interior surfaces, even those of high quality stainless steel.

Note: when a stainless steel corrodes, it is extremely rare that it comes from the steel itself. Generally, inappropriate or badly used cleaning products, bad maintenance or extreme conditions of use are often the cause of the problems encountered.

WARNING

The manufacturer can not be held responsible for cases of corrosion encountered in these conditions and no warranty will then apply.

A list of the most frequent cases is given below, so that you can identify these possible causes and maintain your equipment's service life as long as possible.

4.2 THE MOST COMMON CAUSES OF CORROSION:

Floor cleaning

The cleaning of tiles (after work, or during regular service) is often carried out with very aggressive products. If the product is sprayed under pressure without caution, the splashes beneath the appliances cause corrosion of bottoms and panels.

Even worst, the vapour from these products, if the premises are not immediately and forcefully ventilated, fall on the equipment and can extend the corrosion to all surfaces.

Inappropriate cleaning products (Bleach, Acids, Soda)

If products, such as Bleach, acids or soda dilutions,... (all products not especially designed for use on stainless steels) are used, an irreversible attack occurs on the stainless steel surfaces.

Cleaning product applied at too high temperature

All cleaning products become more aggressive if applied to a hot surface. As a general rule, the temperature **must not be higher than 60℃,** not to attack the stainless steel in an irreversible way (Blackening of surfaces...).

Cleaning product not properly rinsed

If the interior surfaces once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product, the latter, with time, will carry on its action and risk provoking corrosion.

Even worst, if this interior surface reaches temperatures higher than 60℃ (Inside an oven, a well, cooking-top...), the problems mentioned previously, will inevitably occur.

Stagnation of cleaning products

In the same way, any zone that can retain some cleaning products, particularly gutters, drains of combi ovens, taps,... must be rinsed thoroughly and abundantly. (Use a nylon brush to strengthen the rinse action with clear water).

Salt concentration

Salt, which is an ordinary element in cookery, often causes attacks (pinholes) in stainless steel. Spillage on the cooking surfaces must be cleaned immediately

Special case of boiling in a boiling pan:

Salting the water by throwing cooking salt into the tank, presents risk: The cooking salt, by setting at the bottom of the tank, may well, before dissolving, corrode the bottom in an irreversible way, if the operation is frequent.

Water should be stirred until the salt has completely dissolved, or table salt should be used.

Intensive use in brined environment

Certain products such as sauerkraut (acid juices), seafood (presence of salt), and generally speaking, brine should be given particular attention. In case of occasional use and standard equipment this does not pose problem, if they are thoroughly and systematically cleaned after each use.

In case of intensive treatment, cooking equipment (Cooking ovens, boiling pans...) should be chosen with steel specifically designed for this type of operation.

Mains water too chlorinated

At times certain water supplies have too high a chlorine content. In these cases, it is not rare to find the corrosion problems mentioned above. (Notably in the well of boiling pans, bratt pans, bain-marie,…).

Cleaning Aluminium or aluminised iron accessories

The presence of aluminium or aluminised iron in a chlorinated solution considerably increases attack against stainless steel.

Do not leave accessories such as basket filters or any aluminium ovenware in tanks of boiling pans, frying pans ... One night would be enough to attack stainless steel at the level of the contact points and on the surface of the product.

4.3 MAINTENANCE OF STAINLESS STEEL SURFACES

A minimum standard of cleanliness and maintenance is essential for metal surfaces to prevent dust, metallic particles and deposits of all kinds that may alter the protective film mentioned.

Washing surfaces down with soapy water or a neutral non-abrasive detergent is all that is required. RINSE THOROUGHLY and wipe surfaces.

Never rub stainless steel with wire wool. If necessary use scotch brite or equivalent product, following the polishing direction of the stainless steel surface.

4.4 INSPECTION AND MAINTENANCE

Check the appliance is correctly operating after a new installation or after a routine service. It is recommended to have the overall operation of the appliance checked at least once every year.

GUARANTEE

WARNING! NO WARRANTY IS UNCONDITIONAL

Our warranty only applies to normal usage, i.e. in strict compliance with the recommendations indicated in our service and maintenance notices.

It is also only valid if our technicians carry out the regular recommended service and/or inspection visits.

Subject to the above reservations, our appliances are normally guaranteed for a period of one year, running from their date of manufacture. In the event of breakdowns due to defects or to constructional errors either apparent or hidden, throughout the period of warranty our appliances are repaired at our cost, parts and labour included.

For the warranty to be effective our appliances should not have been modified nor repairs carried out with parts which are not original or approved by us, or by non-qualified personnel or those who have not been trained by us.

In the event of a breakdown or failure, the purchaser should inform us in writing as soon as possible of any defects attributed to our appliances. No attempt should be made to remedy the defect directly or via a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential, it is carried out at a cost but guarantees reliable operation of our appliances.

The timing of service and maintenance is relative to the conditions of use. In the event of heavier conditions, it will be necessary to carry out certain operations more frequently.

WARNING: Damage caused by the connection of our appliances to a power supply which does not comply with the instruction plate (voltage, phase/neutral cycles...) or with the phase order (particularly important for three-phase motors, direction of ventilation, jacks...) shall in no case be covered by our warranty.

This is why it is recommended that the appliances are only connected when power is available and these things can be checked.