

USER MANUAL

COUNTERTOP BAIN MARIE FOOD WARMER



Models: BM4, BM6



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- **Read all instructions before use!**
- **For commercial use!**

IMPORTANT WARNING

- 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.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
- The information contained in this manual is important for the proper installation, use and maintenance of this product.
- Adherence to these procedures and instructions will result in satisfactory results and long, trouble free service. Please read this manual carefully and retain it for future reference.
- Do not spray the bain marie with a water hose under pressure. Do not spray liquids directly onto the control panel (refer cleaning section for directions).
- Do not place any part of your body on bain marie lids when the unit is turned on.
- Do not operate the bain marie next to any heat source or grease emitting appliance (i.e. fryers).
- Do not use the unit for any other purpose other than holding food.
- Do not use sharp objects to activate controls.
- Take extreme care when lifting the bain marie pot lids as steam may be expelled from hot food stuffs. Do not touch the tank element covers or elements when machine is hot.

Introduction

The bain marie has been specifically designed to meet the rigorous demands of a busy food service operation. Each bain marie has been assembled and tested according to strict quality standards.

- Please note this unit must be installed by a qualified person!

Unpacking

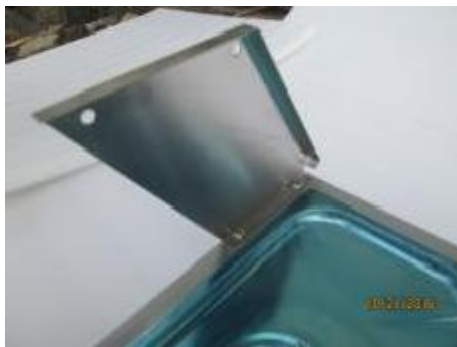
1. Remove the bain marie and operation manual from the packaging.
2. Remove all packaging materials and protective coverings, including the protective plastic coating on all stainless steel, from the bain marie.
3. Wipe all surfaces with a clean, sanitized cloth.
4. Check unit for damage. Immediately notify your dealer if the bain marie is damaged.

Installation



PIC. 1

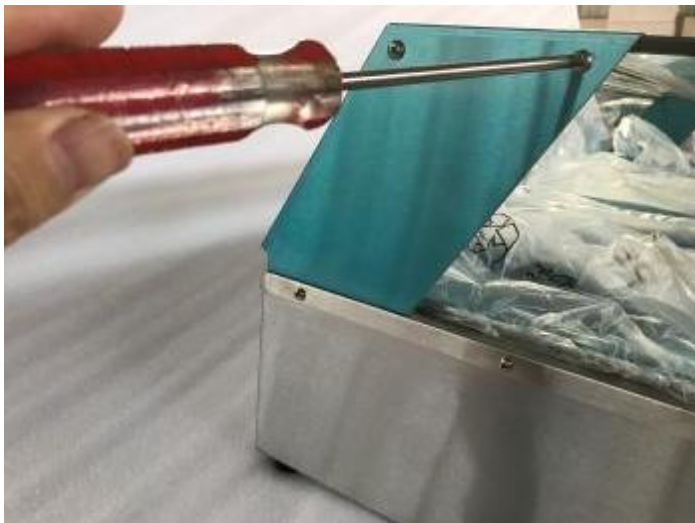
PIC.1 Remove all components from shipping container.



PIC.2 Using the **SCREWS** fix the the **RIGHT & LEFT PARTS** on the **TANK BODY** as the left pic.2 showing.



PIC.3 Put the **WIDER GLASS** into the hook of the **RIGHT & LEFT PARTS**.



PIC.4 Put the 2 **LONG POLES** into the holes of the **RIGHT & LEFT PARTS**. And put the **NARROW GLASS** between the **LONG POLES** and the **RIGHT & LEFT PARTS**. Fix the 4 **SCREWS**.



PIC.5 Now it is ready for ues.

- 1.The unit must be connected to a power point with compatible power rating.
- 2.Run and test (see operating instructions below).

Operating Instructions

- 1.The unit is equipped with heating-element. Add adequate water inside the tank.
- 2.Rotating the thermostat knob. Do not use the bain marie until the pre-heat cycle has elapsed as you will not achieve optimum product holding capabilities.
- 3.Place the cooked or heated product into gastronorm food pans (half size) and place into bain marie tank.
- 4.Cover the pans with correct gastronorm lids to suit.
- 5.Keep close attention to the temperature of the food product. If the product is too hot it will out and if the product is too cold it will deteriorate. Refer to the Safe Food
- 6.Practices act for information relating to food holding temperatures and times.
- 7.Dial thermostat models – adjust the thermostat by rotating the dial to desired temperature.