



**Bains Marie
BM1 Operating Manual**

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the bains mairé match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.
- Do not shake or tilt the bains marie. Any alteration may cause undesired operational characteristics.
- When in use, please be careful not to touch outer components of the bains marie, they will be hot.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Model:	BM1
Voltage (V)	220-240V 50Hz
Power (W)	1200
Weight (Kg)	8
Dimensions (mm)	354w x 615d x 255h

Installation

The installation of the unit must be performed by a qualified technician only.

Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

Ensure no flammable products are placed near the unit, as it will get hot.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Operating Instructions

1. Firstly ensure the unit is switch off and the temperature dial is in the off position.
2. Fill the bains marie up with a suitable volume of water. The volume of water required is related to the height of the gastronoom pan in use. When the pan is placed in the bains marie, the water level should be a minimum of 25mm from the bottom of the pan.
3. Switch on the power, and rotate the temperature dial to the required temperature.
4. Allow 10-15 minutes for the unit to heat up.
5. Place the food into the gastronoom pan, and then place the pan into the tank.
6. After use, turn the temperature dial to the off position and switch off at the mains.
7. The water can then be emptied using the valve at the front of the bains marie, however use caution as the water will still be hot.
8. Allow sufficient time for the unit to cool before removing the gastronoom pans for cleaning.

Maintenance

Cleaning:

Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

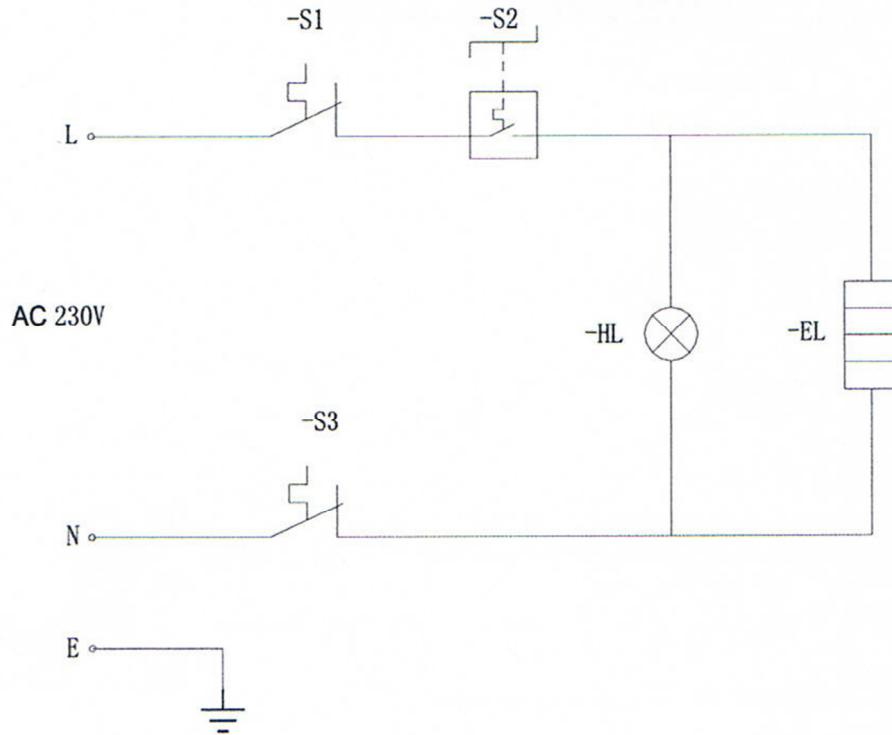
The gastronoom pans can be washed in the sink using a sponge and normal washing up liquid. Ensure they are fully rinsed and dry before placing back into the bains marie unit.

To clean the outside and front stainless steel parts of the unit simply use a damp cloth to wipe all grease and food from the bains marie. Regularly cleaning the unit will help prolong its life.

Troubleshooting

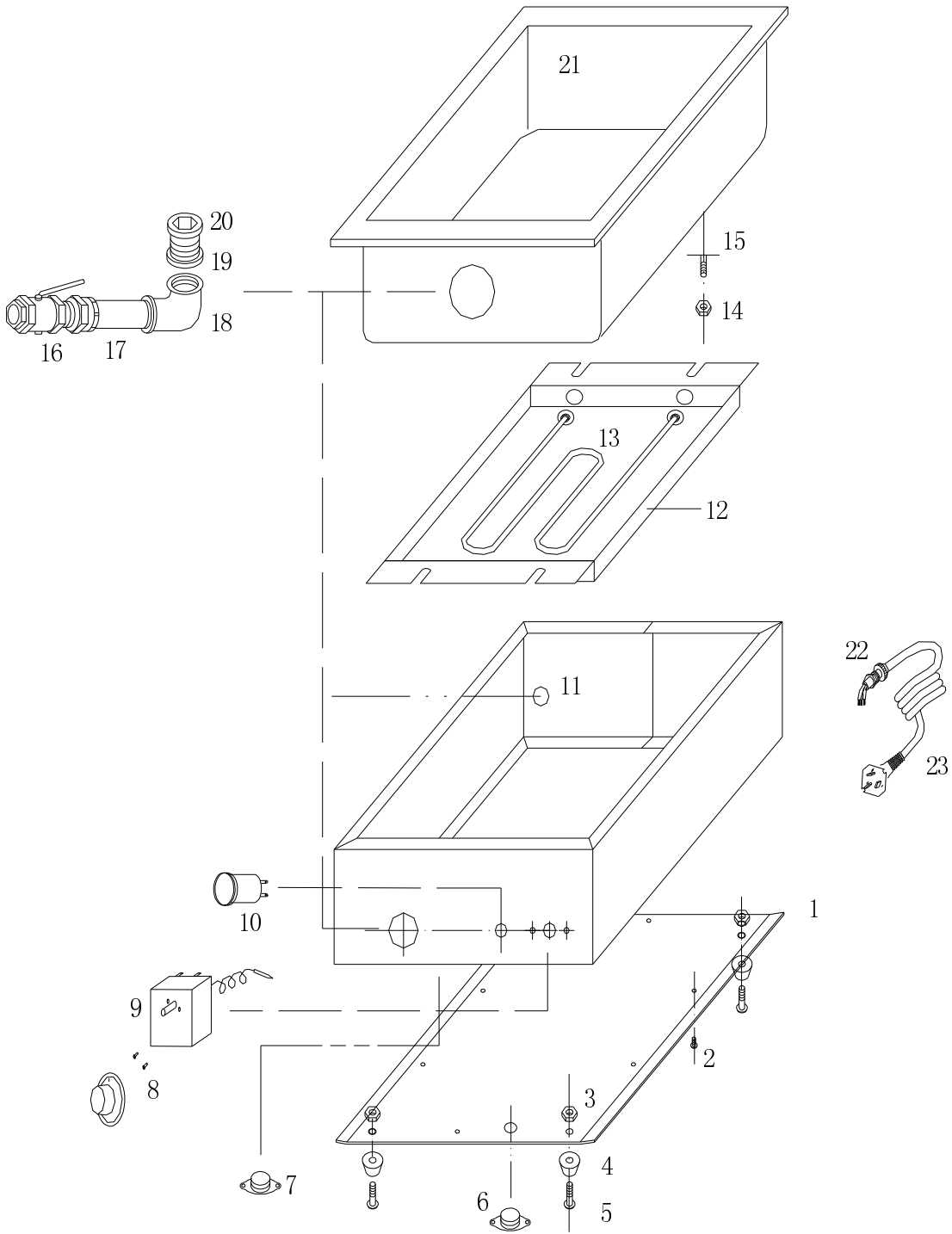
Problem	Things to check
Power light will not illuminate	Check to see if the fuse has blown
	Ensure the plug is securely connected
Water will not heat up	Ensure the plug is securely connected
	Ensure the temperature dial is turned up to a high enough heat
Water is actually boiling	Check to see if the set temperature isn't too high.

Circuit Diagram



Symbol	Component	Type	Qty
LT1	TEMPERATURE LIGHT	~230V	1
KT1	CONTROL THERMOSTAT	50-200°C	1
T1	TEMPERATURE LIMITING CONTROL	105°C	1
T2	MANUAL RESET THERMAL CUT-OUT	130°C	1
H1	HEATERS	~230V	1

Parts Diagram



Parts List:

No.	Description	Specification	
1	SEAL	ZINC COATED STEEL	1
2	SCREW	M4×12	8
3	NUT	M5	4
4	FOOTING		4
5	SCREW	M5×25	4
6	DOUBLE POLE TEMPERATURE LIMITING CONTROL	130°C	1
7	TEMPERATURE LIMITING CONTROL	105°C	1
8	SCREW OF THERMOSTAT	M4×10	2
9	CONTROL THERMOSTAT	50~200°C	1
10	POWER LIGHT	~230V	1
11	BODY	STAINLESS STEEL 0.8	1
12	HEATER BOX		1
13	HEATERS	~230V 1.2KW	1
14	SCREW OF HEATER BOX	M5	4
15	SCREW OF HEATER BOX	M5	4
16	BALL VALVE	1/2"	1
17	PIPE	1/2" ×60mm	1
18	PIPE CONNECTOR	1/2"	1
19	SEAL RING	RUBBER	1
20	FIXED CONNECTOR	1/2"	1
21	BAIN MARIES	STAINLESS STEEL 0.8	1
22	POWER PLUG		1
23	POWER CABLE		1