Manufactured By

ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

BAIN MARIES

Models: **BM14, BM15, BM16, BM22, BM23, BM24, BM25 & BM26**

Version 1 & 2

Special Features:

- Ultra-Durable Stainless Steel Elements
- Designed to take many combinations of pans
- Wet or Dry Operation
- Thermometer Display

CE

These instructions cover the models of ROBAND® Bain Maries listed above only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

OPERATION

The Bain Marie tank element is controlled by an energy regulator, located on the control panel. The thermometer on the control panel has been designed to function as a guide for operation only. It reflects the temperature beneath the pans. The thermometer does **not** directly reflect the temperature of the food in the pans.

The Bain Marie can be operated either wet or dry.

DRY OPERATION

Place all the pans in the Bain Marie. Set the energy regulator to the desired position and allow the Bain Marie to pre-heat for approximately 15 minutes before placing any food in the pans. An operating position of around 2 to 2½ should suffice, but experience will dictate the best position for the particular food being displayed.

Please note: Care should be taken while operating dry not to leave the energy regulator on HIGH for extended periods. The build up of excessive heat may damage the thermometer.

WET OPERATION

IMPORTANT: When using wet, only use clean distilled or filtered water. Hard Water (water with a high mineral content), Bore water or other poor quality water can cause accelerated corrosion and may void warranty.

For wet operation, the most important factor is the volume of water placed in the tank. The tank should be filled with fresh clean water to a level where it just touches the bottom of the element. The water level should **not** be so high as to touch the undersides of the pan. If the water level is too high, performance will be compromised.

Once the water has been placed in the tank, place all the pans in the Bain Marie. Turn the energy regulator to **high** and pre-heat the Bain Marie, bringing the water up to a temperature of approximately 65-70°C. As a guide this will take approximately 20 to 30 minutes. When the water has reached this temperature, the food may be placed in the pans and the energy regulator can be returned to a lower, operating value. As for dry operation, around 2 to 2½ should suffice, but experience will dictate the best position for the particular food being displayed.

SAFETY

GENERAL SAFETY

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

Steel cutting processes such as those used in the construction of this machine result in sharp edges. . Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge.

Particular care should be taken to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.

Do not remove any cover panels that may be on the machine.

This unit can get **very** hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained on all sides. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

Always ensure the power cable is not in contact with hot parts of the machine when in use. Ensure that any damaged power cord is replaced before further use. These cords should be replaced by qualified service persons only.

Keep out of reach of children.

Electricity is dangerous, and should only be handled by qualified professionals. It's your life – Don't risk it

CLEANING, CARE & MAINTENANCE

IMPORTANT: When using wet, Daily cleaning is required to avoid deposits building up which can cause corrosion. Never use caustic or abrasive cleaning chemicals or cleaning pads which can cause damage to the stainless steel.

When the Bain Marie is being operated wet, it must be stressed that clean, fresh water should be used at all times. The addition of a slice of lemon or lemon drops to the water daily will help to prolong the life of the element.

It is recommended that the water be allowed to cool before draining the tank. The tank and element can then be wiped clean. To clean the Bain Marie, use hot soapy water with a clean sponge or cloth. We recommend this be done daily to prolong the life of the element and tank. Do **not** use a metal scourer. In some areas hard water may cause a residue to build up on the surface of the tank and element. This should be removed to prevent any corrosion to the tank and/or element failure.

CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

Particular care should be taken when cleaning under the rim of the tank to avoid contact with possible sharp edges.

SPECIFICATIONS

			Nominal Dimensions		
Model	**Power Source**	**Power Rating**	**Width – mm**	**Depth - mm**	**Height - mm**
BM14	220-240 Volts AC 50-60Hz	1510-1800 Watts	1135	408	255
BM15	220-240 Volts AC 50-60Hz	1595-1900 Watts	1400	408	255
BM16	220-240 Volts AC 50-60Hz	1680-2000 Watts	1665	408	255
BM22	220-240 Volts AC 50-60Hz	1100-1300 Watts	705	615	255
BM23	220-240 Volts AC 50-60Hz	1680-2000 Watts	1030	615	255
BM24	220-240 Volts AC 50-60Hz	2520-3000 Watts	1355	615	255
BM25	220-240 Volts AC 50-60Hz	2605-3100 Watts	1680	615	255
BM26	220-240 Volts AC 50-60Hz	2605-3100 Watts	2005	615	255

Constant Research & Development may necessitate machine changes at any time.

APPENDIX A

Residual Current Devices (RCD's)

Also known as Earth Leakage Protection systems an RCD is a protective device that automatically disconnects the active conductors of a circuit when an earth leakage current reaches a predetermined value.

Although RCD's are mandatory in domestic installations, and in the final sub-circuits of residential-type areas, the Australian Standards quote that the requirement of an RCD does "not apply to a socket-outlet…..for the connection of fixed electric cooking appliances, such as ranges, ovens or hotplates"

In installations that are neither Domestic nor Residential-type, AS/NZS 3000 2.5.3.3 states that RCD's are needed only in situations where equipment may represent an increased risk of electric shock to the user.

AS/NZS3000 2.5.2 gives the following warnings that should have been taken into consideration when an RCD circuit was installed.

> *To avoid unwanted tripping due to leakage currents and transient disturbances, care should be taken to ensure that the sum of the leakage currents of electrical equipment on the load side of an RCD is less than 1/3 of its rated residual current.*
>
> *To avoid excessive leakage current causing unwanted tripping where socket-outlets are protected by one RCD having a rated residual current not greater than 30mA, consideration should be given to the number of socket-outlets protected and the nature of electrical equipment likely to be connected to the socket-outlets.*

Tubular elements (such as those used in this unit) reaching temperatures greater than 110°C are subject to moisture absorption and therefore earth leakage current generation. Should the installation and use of this unit trip an RCD the unit will need to be run on a circuit without an RCD (as mentioned above) for approximately 30-60 minutes, after which time the elements should have dried out and the machine should function normally. If you are unable to locate a circuit without an RCD please contact your supplier, or if you prefer you can contact Roband and send the unit to one of our offices where we can run the machine on a suitable circuit free of charge (a return freight charge may apply).