

ELECTRIC MOBILE BAIN MARIES

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A GENERAL INFORMATIONS

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

ELECTRIC MOBILE BAIN MARIES

A1 PRODUCT DESCRIPTION

*The Professional Electric Bain Maries ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.MBLB.01	705x855x850	39	750x900x1020
EMP.MBLB.02	705x1185x850	45	750x1225x1020
EMP.MBLB.03	705x1505x850	60	750x1545x1020

A2 TECHNICAL INFORMATION

Product Code	Electric Inlet	Cable (mm ²)	Power (KW)	Capacity
EMP.MBLB.01	230 V. AC N PE	3x1,5	1,75	2X1/1 GN
EMP.MBLB.02	230 V. AC N PE	3x2,5	1,75	3X1/1 GN
EMP.MBLB.03	230 V. AC N PE	3X1,5	1,75	4X1/1 GN

A3 TRANSPORTATION

* This appliance can not be moved by hand from area to area. Therefore Use a hauling truck (forklift or pallet jack) to move the appliance. (The lifting arms of the of forklift or pallet jack must reach up to more than half part of t appliance underneath.

A4 UNPACKING

* Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

* Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.


B INSTALLATION

* Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

* Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

* Connection to Electric Power Supply must be done by authorized person.

* Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.










* Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

* Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

* If the location where Electric Bain Maries placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance shouldn't be operated under chimney hood.

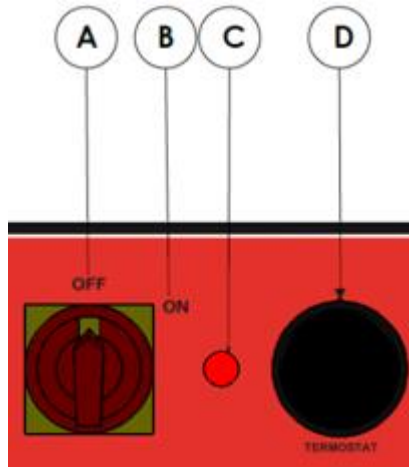
ELECTRIC MOBILE BAIN MARIES

C SAFETY INSTRUCTIONS

-  * Do not use the appliance in insufficient lighted place.
-  * Do not touch the moving attachments while the appliance operates.
-  * Do not install the appliance in the presence of flammable or explosive materials.
-  * Do not operate the appliance when the machine is empty.
-  * Do not load so less or more than appliance's capacity.
-  * Do not attempt to use the appliance without suitable protective equipments.
-  * Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  * All the damages because of not having earthing connection will not be on warranty..
-  * Do not turn on water drainage tap while the appliance is operating. Otherwise it may cause burn.

D OPERATION

*Control Panel;



- A : Switch ON position
- B : Switch OFF position
- C : Signal lamp
- D : Heat setting button
- E : Lamp ON/OFF

*Operating;

- Be sure that water drainage valve is turned off before operating.
- Take off upper lids and put water into bain marie tank.
- Plug in the appliance.
- In order to operate the appliance switch to (I) position.
- Adjust the thermostat heat to desired temperature.
- Indicator lamp on the switch signals as heaters work.
- During the working of heaters, the thermostat steps in or if bain marie unit is turned off, the indicator lamp will stop signaling.
- Put the foods that are wanted to be serviced into the tank.
- After heating process, switch to (0) position and unplug the appliance.
- Leave the water that is in tank to be cooled before draining.

ELECTRIC MOBILE BAIN MARIES

E CLEANING & MAINTENANCE

- **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with a wet cloth and chrome shiner.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.
- While cleaning the inside of the appliance, take off the tank.

- **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- If the used water is limy, check the resistances in periodic times and clean the limes.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Check if there is an accumulation at drainage tap in periodic times. If there is, it should be fixed.

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check the resistances.
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FOODS ARE NOT KEPT WARM	<ol style="list-style-type: none">1. Check the level of water.2. Check the thermostat switch. If the temperature of water doesn't reach desired temperature, contact with authorized service.
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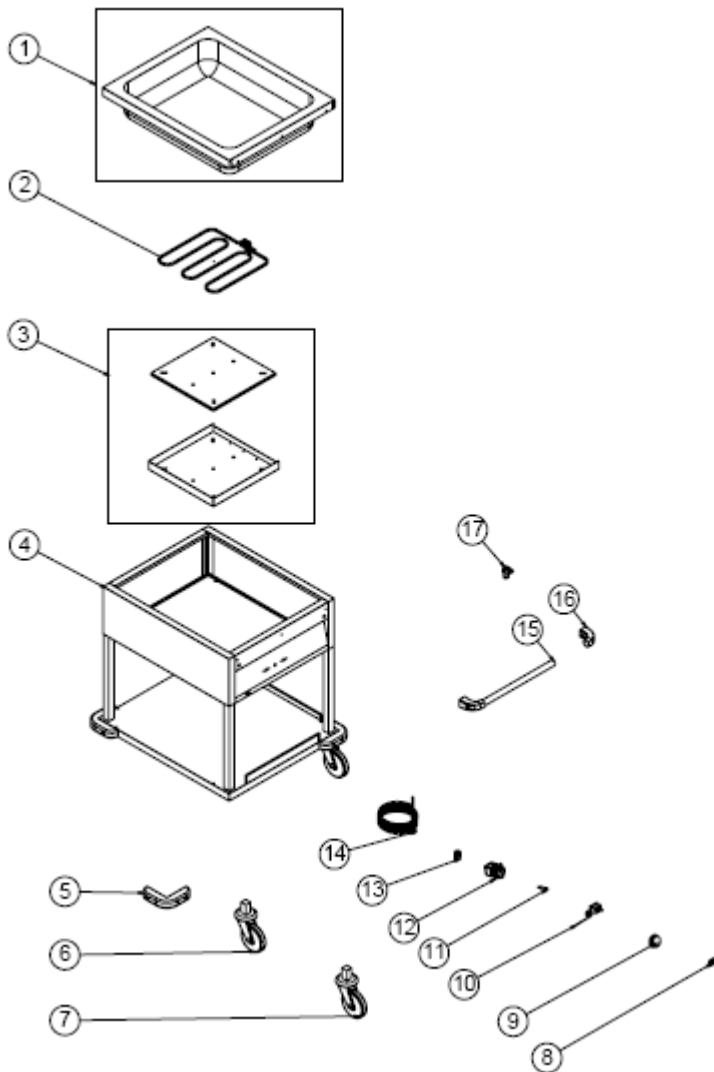
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.
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| <ul style="list-style-type: none">• If keeping the foods hot is not done at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance. |
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***If these problems are still going on, contact with our authorized services.**

ELECTRIC MOBILE BAIN MARIES

G SPARE PART LIST-EXPLODING DRAWING



EMP.MBLB.01

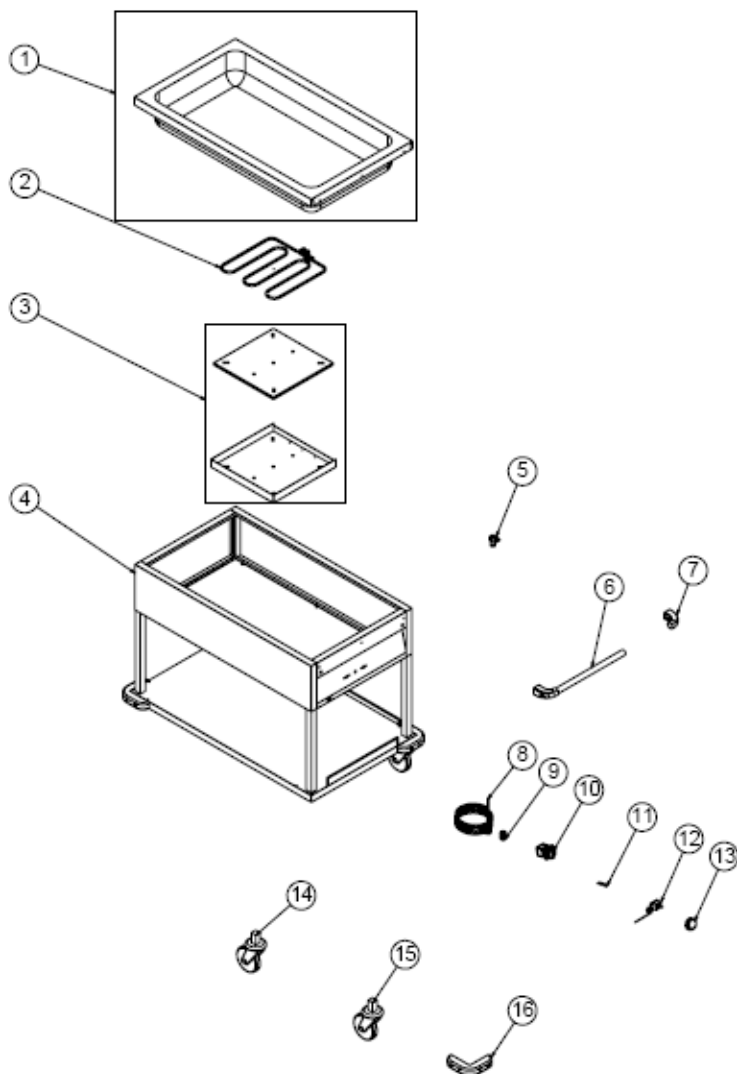
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G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.MBLB.01		
NO	PRODUCT NAME	P.CODE
1	TABLE WITH POOL	ARA-ERK.BEH-0003
2	RESISTANCE	M.ELK-RZS-BRU-BEH-001
3	RESISTANCE SHEET	ARA-ERK.BEH-0002
4	CHASSIS	-
5	CORNER BUMPER SMALL	M.ENJ-ERK-PLS-027
6	WHEEL WITH BRAKE	M.AKS-TKR-KS-014
7	WHEEL WITHOUT BRAKE	M.AKS-TKR-KS-012
8	PLASTIC PLUG PLACE	M.ENJ-ERK-PLS-008
9	THERMOSTAT BUTTON	M.AKS-DGM-MUH-004
10	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
11	LAMP	ERK.M.ELK-LMB-SNY-002
12	SWITCH	M.ELK-SLT-PKO-001
13	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
14	RECEIPT	ERK.M.ELK-PWR-PBK-004
15	HANDLE PIPE	YBR-ERK.BEH-KS-0010
16	HANDLE PLASTIC	M.ENJ-ERK-PLS-088
17	1/2 VALVE	M.MEK-TES-KVN-001

ELECTRIC MOBILE BAIN MARIES

G SPARE PART LIST-EXPLODING DRAWING



EMP.MBLB.02

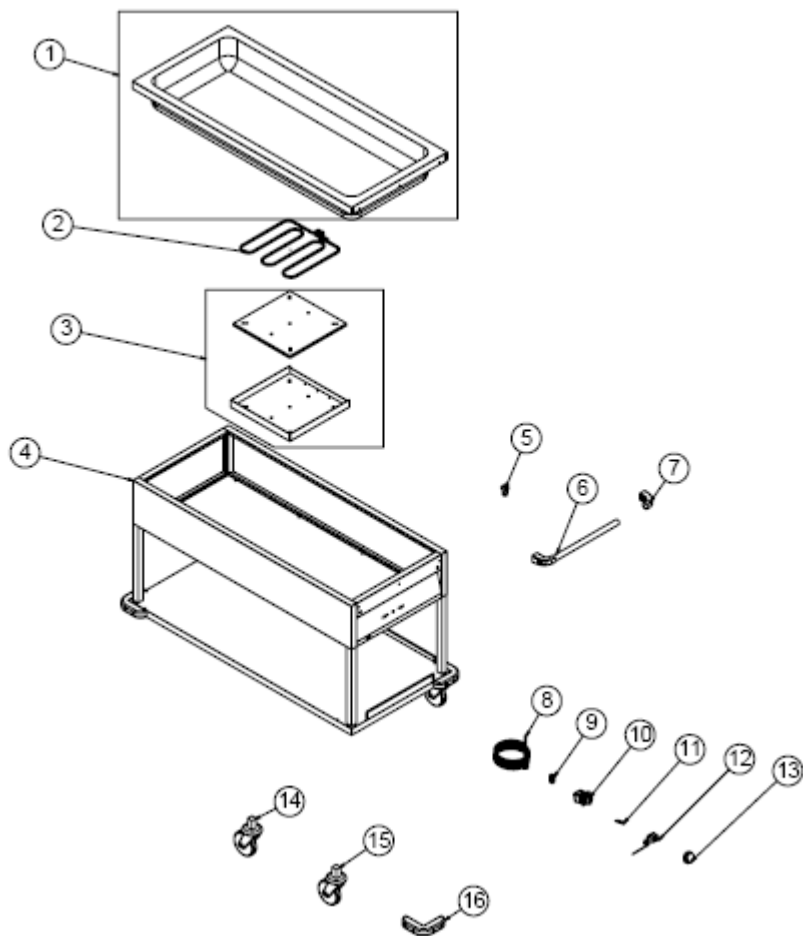
ELECTRIC MOBILE BAIN MARIES

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.MBLB.02		
NO	PRODUCT NAME	P.CODE
1	TABLE WITH POOL	ARA-ERK.BEH-0004
2	RESISTANCE	M.ELK-RZS-BRU-BEH-001
3	RESISTANCE SHEET	ARA-ERK.BEH-0002
4	CHASSIS	-
5	1/2 VALVE	M.MEK-TES-KVN-001
6	HANDLE PIPE	YBR-ERK.BEH-KS-0010
7	HANDLE PLASTIC	M.ENJ-ERK-PLS-088
8	RECEIPT	ERK.M.ELK-PWR-PBK-004
9	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
10	SWITCH	M.ELK-SLT-PKO-001
11	LAMP	ERK.M.ELK-LMB-SNY-002
12	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
13	THERMOSTAT BUTTON	M.AKS-DGM-MUH-004
14	WHEEL WITH BRAKE	M.AKS-TKR-KS-014
15	WHEEL WITHOUT BRAKE	M.AKS-TKR-KS-012
16	CORNER BUMPER SMALL	M.ENJ-ERK-PLS-027

ELECTRIC MOBILE BAIN MARIES

G SPARE PART LIST-EXPLODING DRAWING



EMP.MBLB.03

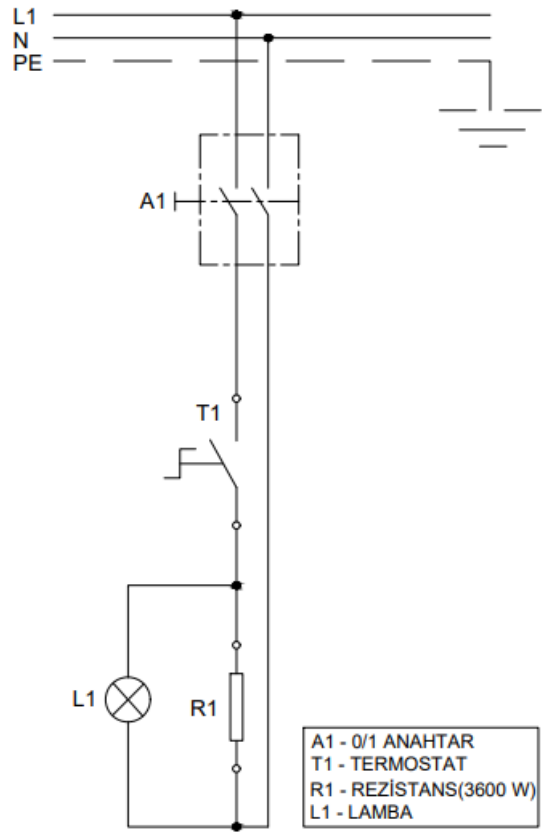
ELECTRIC MOBILE BAIN MARIES

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.MBLB.03		
NO	PRODUCT NAME	P.CODE
1	TABLE WITH POOL	ARA-ERK.BEH-0005
2	RESISTANCE	M.ELK-RZS-BRU-SB-001
3	RESISTANCE SHEET	ARA-ERK.BEH-0002
4	CHASSIS	-
5	1/2 VALVE	M.MEK-TES-KVN-001
6	HANDLE PIPE	YBR-ERK.BEH-KS-0010
7	HANDLE PLASTIC	M.ENJ-ERK-PLS-088
8	RECEIPT	ERK.M.ELK-PWR-PBK-004
9	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
10	SWITCH	M.ELK-SLT-PKO-001
11	LAMP	ERK.M.ELK-LMB-SNY-002
12	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
13	THERMOSTAT BUTTON	M.AKS-DGM-MUH-004
14	WHEEL WITHOUT BRAKE	M.AKS-TKR-KS-012
15	WHEEL WITH BRAKE	M.AKS-TKR-KS-014
16	CORNER BUMPER SMALL	M.ENJ-ERK-PLS-027

ELECTRIC MOBILE BAIN MARIES

H ELECTRIC CIRCUIT SCHEMA



EMP.MBLB.01 / 02 / 03

- A1-0/1 KEY
- T1-THERMOSTAT
- R1-RESISTANCE (3600 W)
- L1-LAMPA