

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Bain Marie Hot Cupboard
Product Codes 601070

220-240v 3kw 13amp

**A full copy of the EHA Code of Practice
regarding the safe hire of Electrical Equipment
is available on request**

GENERAL SAFETY ADVICE

Allens will have prepared, checked and delivered this appliance to you in accordance with the Event Hire Association (EHA) Code of Practice for Electrical Testing.

Electrical equipment is required to be properly maintained so as to prevent danger to the user.

It is our policy to inspect every electrical appliance before re-hire. This is done by an electrically qualified person trained in PAT Testing. This combined inspection and test includes:

- Visual Inspection
- Earth continuity tests (for Class I equipment)
- Insulation resistance testing (which can be replaced with protective conductor/touch current measurement)
- Flash Testing (or Hi-Pot testing)
- No load (run) test
- Polarity check (extension or detachable lead sets only), and
- Functional tests

The results of each test are recorded and are kept as records for future inspection.

OPERATING INSTRUCTIONS

- All Bain Marie models within the Heavy Duty Range can be used wet or dry; this means the Bain Marie well can hold water or be used dry.
- Please remember a Bain Marie is not designed to heat up or cook food, but is designed to maintain it at a satisfactory temperature before serving.
- Pre-heat the well on full for approximately 30 minutes before putting gastronome containers and their contents into position. Place containers in any unused sections to prevent heat loss.
- Many factors will determine the best control knob position, such as the amount and temperature of the food loaded. Experience from using the Bain Marie will soon show the best setting for any given occasion.

USING THE WELL DRY

Heating is by hot air. The element which heats the air is adjusted by a control knob, located on the control panel, which may be varied to meet the individual requirements.

USING THE WELL WET

Heating is by steam. The element which heats the water is adjusted by a control knob, located on the control panel, which may be varied to meet the individual requirements.

- (a) Fill the well with hot water to the depth indicated on the inside of the well.
- (b) Top up the water, to the depth indicated, as required during service.
- (c) In the interest of hygiene, empty and clean the well regularly. The water may be drained off using the drain valve provided. Any residual water will need to be wiped toward the drain using a cloth. (Please wait until the water is cool!) Clean thoroughly once empty.

SAFE USE

The safe use of hire equipment is the sole responsibility for the hirer once the items are collected or arrive on site.

Allens staff are not allowed to install equipment on site, and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an Allens advisor for advice on 020 8574 9600 or a qualified electrician.

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO₂ extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- **Allow the appliance to cool fully before touching or cleaning.**