

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Electric Bain Marie Wet or Dry
Product Codes 601039 (Wet) and 601030 (Dry)

1000 watt 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

WET WELL MODELS

1. Ensure the drain tap is closed and then add to a depth that covers around 10mm of the base of the container or pot.
2. Switch on the power supply. The green neon indicates that power is on.
3. Turn the control knob to maximum and allow the unit to heat up for around 20 minutes before adjusting the temperature to the desired level.
4. Place the hot food in the containers, remembering that the Bain Marie is intended to maintain food temperature only and is not designed as a cooker.
5. Maintain sufficient water to keep the containers immersed in a steam bath and ensure that the water is changed regularly.
6. Do not allow the unit to boil dry.

DRY HEAT MODELS

1. Switch on the power supply. The green neon indicates that power is on.
2. Select the desired temperature setting on the control knob and allow the unit to heat up.
3. Place the hot food in the containers, remembering that the Bain Marie is intended to maintain food temperature only and is not designed as a cooker.
4. Do not fill with water.

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.**