



INSTRUCTION REF: IN193

ISSUE No. 1

DATE 12/07/10

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TELEPHONE:

SERVICE (44) 01332 875665

FAX:

SERVICE (44) 01332 875536

INSTRUCTIONS

MODEL: MFBU **WET WELL BAIN MARIE**

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Customer Information

MODEL NUMBER: _____

SERIAL NUMBER: _____

PURCHASE DATE: _____

DISTRIBUTOR: _____



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SAFETY INSTRUCTIONS

IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE

This appliance has been designed to keeping food warm by means of heating water and therefore during its use parts of the appliance will become very hot. All personnel must be given sufficient supervision and training in the safe use of this appliance.

Caution should be taken when using this appliance due boiling water being present.

ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.

The unit should be installed in compliance with the INSTALLATION INSTRUCTIONS and the NATIONAL REGULATIONS in force at the time. Particular attention should be paid to the Health and Safety at Work Act.

To prevent shocks, all appliances whether gas or electric, must be earthed.

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used.

ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING, CLEANING OR MAINTAINING THE APPLIANCE

TECHNICAL DATA

Nominal Voltage: 240 V ~ 50 Hz

Nominal Current: 12.5Amps

Nominal Wattage: 3 kW

Dimensions (mm): 1090 w X 396 d X 250 h

Weight:: 21kg



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INSTALLATION INSTRUCTIONS

ELECTRICAL INSTALLATION

Plug the appliance in to a 13amp socket.

OPERATING INSTRUCTIONS

DO NOT USE THESE MACHINES FOR COOKING PURPOSES

1. Ensure the drain tap is in the closed position where fitted
2. Fill the tank with water until it reaches just below the bottom of the pots
3. Turn on the power supply, the red lamp will illuminate to indicate the power is on
4. Turn the thermostat dial to the required setting, the green lamp will show indicating that there is power to the element
5. When the desired temperature is reached the green lamp will extinguish, this procedure will be repeated automatically as the thermostat maintains a constant temperature.
6. Fill the containers with hot food, and close the lids.
7. The water content inside the tank must be monitored and topped up as required, never let the water drop below the level of the element.

WATER CHANGING

ALWAYS SWITCH OFF THE MACHINE AND ISOLATE FROM THE MAINS SUPPLY AND ALLOW WATER TO COOL BEFORE CHANGING THE WATER.

1. Place a suitable receptacle underneath the spout and open the valve.

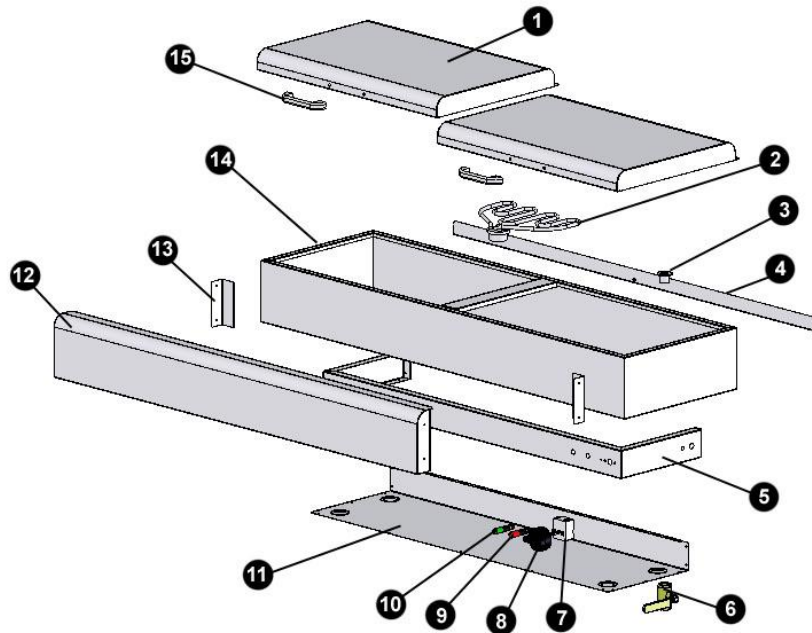
CLEANING

1. Remove containers and clean in hot soapy water.
2. With the containers removed wipe down the machine with a soft cloth, do not use abrasive materials.
3. Clean the tank on a regular basis to avoid scale build up, which could reduce the life of the element.
4. If scale has built up, use a suitable de-scaling fluid or powder, and follow product instructions.



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EXPLODED VIEW



ID	Description	Part Code
1	*Lid	No Code
2	3kW Chrome Plated Element	ELBM/S0001
3	Bowl Insert	BOWLSINSSS
4	*Drip Tray	No Code
5	*Sub Body	No Code
6	Ball Valve	VALVELB12
7	Thermostat	TMST5513015
8	Control Knob	KNOBPRO02
9	Red Neon	LNRE2211P
10	Green Neon	LNGN2211P
11	*Base	No Code
12	*Decorative Front	No Code
13	*Bracket	No Code
14	*Bain Marie Tank	No Code
15	Handle	HANDLEBMS

*All metalwork components.



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FAULT FINDING

The most common fault is that the unit is not connected to the mains supply, and so the mains lamp will not illuminate, in this circumstance please try the following before calling for service assistance.

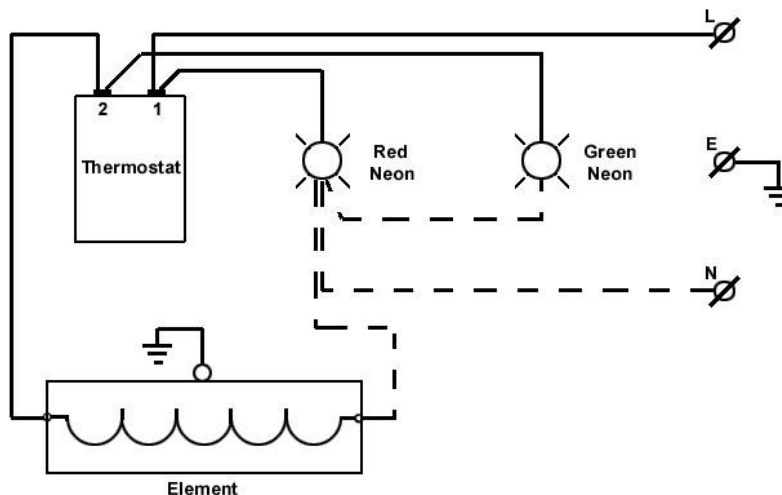
1. Check the unit is plugged into the mains supply and the socket is switched on.
2. Check the fuse in the plug
3. Try a different socket
4. If the unit has been permanently connected to a fused switch ask a qualified electrician or competent person to check the connections.

ONE OF THE ABOVE MAY CURE YOUR FAULT, IF NOT CONTACT YOUR DISTRIBUTOR.

Your machine is fitted with a built in thermal cut-out, this will stop the element from operating for a short time, if your machine has little or no water in it.

If both lamps are illuminated but it is not heating check that there is sufficient water in the tank and try again, if it still does not heat up contact your distributor.

WIRING DIAGRAM





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WARRANTY INFORMATION

WARRANTY POLICY

- The manufacturers warranty is only valid in the UK mainland & Northern Ireland, Western Isles, Inner Hebrides and Islands are parts only warranty.
- All service calls will be carried out between the hours of 8.00am – 5.00pm Monday to Friday only.
- We accept no responsibility for delays in replacing or repairing the equipment due to circumstances beyond our control.
- Your warranty can be immediately invalid if the installation of the equipment has not been installed in accordance with the manufacturers' instruction. (See installation details). Also the miss-use, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parys Group Ltd discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manor following the manufacturers' instructions and maintenance guide lines.
- The warranty covers defects in the material and components failure only we are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.

WARRANTY REQUEST

- Please ensure you have referred to the manufacturers' instruction before placing a warranty call with your distributor.
- Please ensure you obtain the model number before calling.
- Please ensure you have read the section not covered under warranty to avoid any unnecessary warranty charges.
- If the problem with the machine can not be resolved please contact the company that supplied you the machine.

(SERVICE CALLS CANNOT BE PLACED DIRECT WITH PARRY GROUP LTD)



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NOT COVERED UNDER WARRANTY

- Installed incorrectly
- Fault due to poor maintenance.
- Resetting of equipment or circuit breakers.
- Abuse of the equipment
- Blockages eg, drains,
- Lime scale related issues
- Access arranged for service call and engineer refused access or customer not there.
- No faults with the machine.
- Setting up of equipment.
- Faulty electrics – eg, customers plug socket, plug, wiring, junction box fault, wrong fuse.
- Any damages caused by the customer.

All of the above are not covered under our warranty policy. Any costs incurred because of the above will be forwarded to the parties responsible for placing the call.

Failure to pay any warranty charges will result in the customers warranty been put on hold until the bill has been settled.

Any issues regarding the raised charges should be put in writing to our warranty department for further investigation.



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DISPOSAL INFORMATION

This appliance is marked according to the **European directive 2002/96/EC** on **Waste Electrical and Electronic Equipment (WEEE)**.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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Parry Catering recognises our obligations to the **EU DIRECTIVE** covering the waste disposal of electrical and electronic equipment (**WEEE**), Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.

- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.

Contact the Parry Group Ltd on the Sales number 01332 875544 for further information on disposal.

There will probably be a charge for this service which will depend on the physical location of the unit and size you will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.