HEATED STORAGE AND SERVERY

MANUAL OF INSTRUCTIONS FOR USE AND INSTALLATION

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1. Introduction

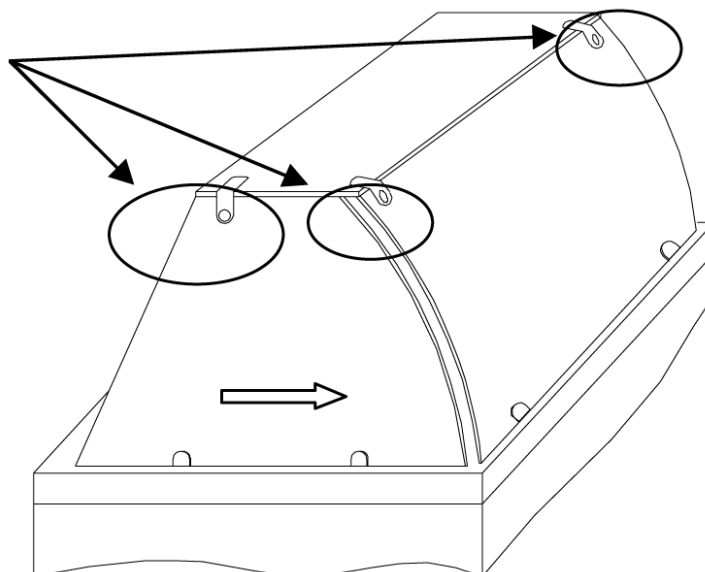**Brief Description/Specification**

This appliance is used to preserve ready food and products to the suitable temperature by heating water in a heatproof basin, above which, place food containers.

The water is heated by an element which is controlled by thermostat. The bain marie appliance can either be portable or based on neutral or heated cupboards, with or without display case. A few standard models are shown below:

MB610

MD714

If the device has a showcase, remove the small wrapping cartons underneath the glass and carefully move the side glasses unscrewing the screws illustrated in the diagram below so they line up with the front glass of the showcase

2. Positioning & Installing

Remove all the packaging from the appliance before installation. Move the appliance carefully to its final position. If the floor is uneven, use the adjustable legs to ensure the appliance is level. The appliance is supplied with a standard United Kingdom 3 pin plug. Connect the plug to the mains power and installation is complete!

WARNING!
Electrical supply must ALWAYS be earthed

MH and **MI** model Bains Marie should be fitted with a 3 phase switch

3. Starting Up

Check that the water drain release is taped and fill up with water. The maximum water level allowed is signed inside the basin to all the bain marie models

WARNING!
Ensure that the water level does not exceed the maximum water level allowed inside the basin

The temperature of your appliance is regulated by means of an electronic controller on the front panel, featuring an operation light. The light will indicate that the heater of the appliance is in use. By the time the water reaches the required temperature the light will go out.
Additionally, if your appliance has an illuminated glass showcase, the lights for this are controlled by means of a rocker switch separately from the cupboard controls. *Remember to remove the plastic doors when the lights are in operation*

WARNING!
Never leave the appliance on without water, or allow it to run dry

Check frequently that the heating element is completely submerged. If the element is not, do NOT add water to the basin as this may damage the element. Instead, switch off the appliance and allow the element to cool before topping up the water.

4. Cleaning & Maintenance

Frequent cleaning is recommended, do not use sharp or abrasive instruments such as scrapers or wire wool to clean the cabinet as these may cause irreversible damage.

Clean the surfaces with a warm damp cloth and a mild solution of detergent. Do not use chlorine based cleaners as these will stain the steel.

To clean the heating element and basin it is suggested to use an anticalc powder to prevent the efficiency of the element being decreased.

WARNING!

- **Before you proceed to clean the cabinet, be sure the appliance is disconnected from all power supplies**
- **Do not use chlorine based products or acid solvents as they may cause corrosion of the steel**
- **Never clean the appliance using a forced water supply such as a pressure washer or hosepipe**

Maintenance

All maintenance work should be carried out by a suitably qualified person. Always ensure the appliance is disconnected from the mains before commencing any work.

Spares

For spare parts, scan the QR code below with your smartphone or reader.

**Or**

 Alternatively visit

www.pentlandparts.co.uk


IMPORTANT!

Only use approved parts, malfunction arising from failing to do so may invalid your warranty

5. Brief Controller Instructions

Operating Instructions

Push ◀┘ to see the set point temperature. Press the keys ▼ and ▲ if you wish to change it.

Press the keys ▼+▲+ **[SET]** to enter the parameters menu. The first parameter SP (set point) displays. Scroll the parameter list by pressing key ▲ or ▼.

Press **[SET]** to display a parameter value and modify it by pressing the arrows. Press ◀┘ to store the new value .

To exit the parameters menu, press ◀┘

Hold Down the ON/OFF key for 3 seconds to switch off the appliance.

Parameter Settings

CODE	DESCRIPTION	MIN/MAX LIMITS	FACTORY SETTING (BAIN MARIE)	FACTORY SETTING (HOT CUPBOARD)
SP	Temp Setpoint	SL / SH	+75	+70
SL	Min. Temp Setting	-18 / +25˚c	+25	+25
SH	Max. Temp Setting	+0 / +98˚c	+90	+72
Di	Thermostat Delay	+1 / +8˚C	5	3
AJ	Probe T1 Offset	-9 / +10˚C		3

RATING PLATE
All the technical characteristics necessary are shown as below and can be found usually to the right hand side of the appliance.