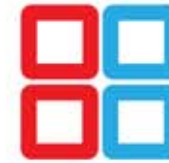




AT THE END OF ITS USEFUL LIFE WHICH WE TRUST WILL BE AFTER MANY YEARS USE, ANY APPLIANCE SUPPLIED BY V.B.O. LTD. CAN BE RETURNED TO OUR FACTORY FOR SAFE DISPOSAL AND RECYCLING WHICH WILL BENEFIT THE ENVIRONMENT. WEE DIRECTIVE REG NO WEE/0806615U

USER MANUAL

USER MANUAL



The Bain Marie Dual Function



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Our policy is one of continual improvement in design and development and we reserve the right to change specifications without notice, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

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Dual Bain Marie

TECHNICAL DATA

Dimensions

Height: 225 mm(Max. over finials)
 Width: 445 mm
 Depth: 380 mm
 Weight: 11.5 kgs

Electrical Capacity

Volts 230 50Hz~
 Hot Element Well 500 watt

INSTALLATION

The Bain Marie Dual Function is intended for internal use only.

- The appliance should be positioned to minimise accidental contact whilst operational.
- It should be placed on a strong, flat, stable surface. This surface, and any adjoining partitions or walls must be made from non-combustible heat insulating materials.
- Do not stand this appliance on heat-sensitive material, such as plastic or paper table cloths.
- Do not site above other equipment/ranges, or directly under electrical fittings.

Soupercan is a Registered Trademark of Victorian Baking Ovens Limited



Other Products Available From



Soup Kettles:

Beautiful Range of Traditionally designed Soup Kettles, own branding available.



SOUPERCAN™
 soup warmer range

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Other Products Available From



Potato Ovens:
Beautiful Range of Traditionally designed
Baked Potato Ovens



The Bakemaster



The Village Stove



The Queen Victoria



The 'Big Ben' Mobile Oven

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ELECTRICAL CONNECTION

WARNING – This appliance must be earthed. Refer to rating plate for voltage, and check that the appliance voltage corresponds with the supply voltage.

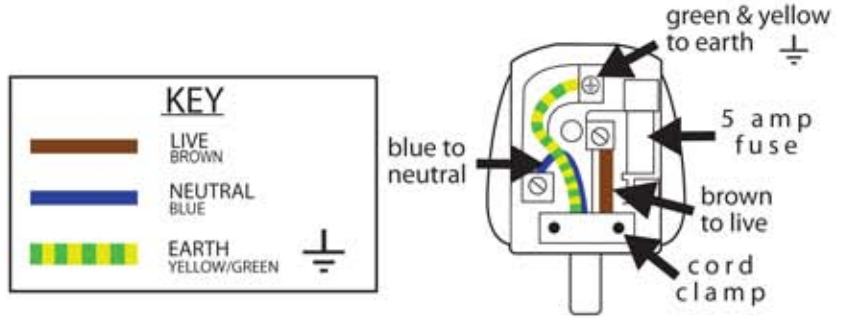
The flexible mains lead is supplied connected to a B.S.1363 fused plug, having a fuse of 13amp capacity. Should this plug not fit the socket outlet in your establishment, it should be cut off and replaced with a suitable plug, as outlined below.

NOTE: If the original plug is removed such a plug cannot be used for any other appliance, and should therefore be properly disposed of, and not left where children might find it and plug it into a supply socket, with the obvious consequent danger of electrocution.

APPLICABLE ONLY IF THE MOULDED PLUG IS REMOVED.
The flexible mains lead must be correctly connected as below to a three pin plug of not less than 5amp capacity. If a B.S.1363 fused plug is used, it must be fitted with a 5amp fuse, which is approved to B.S.1362.

We recommend the use of good quality plugs and wall sockets that can be switched off when the Bain Marie is serviced, or cleaned.

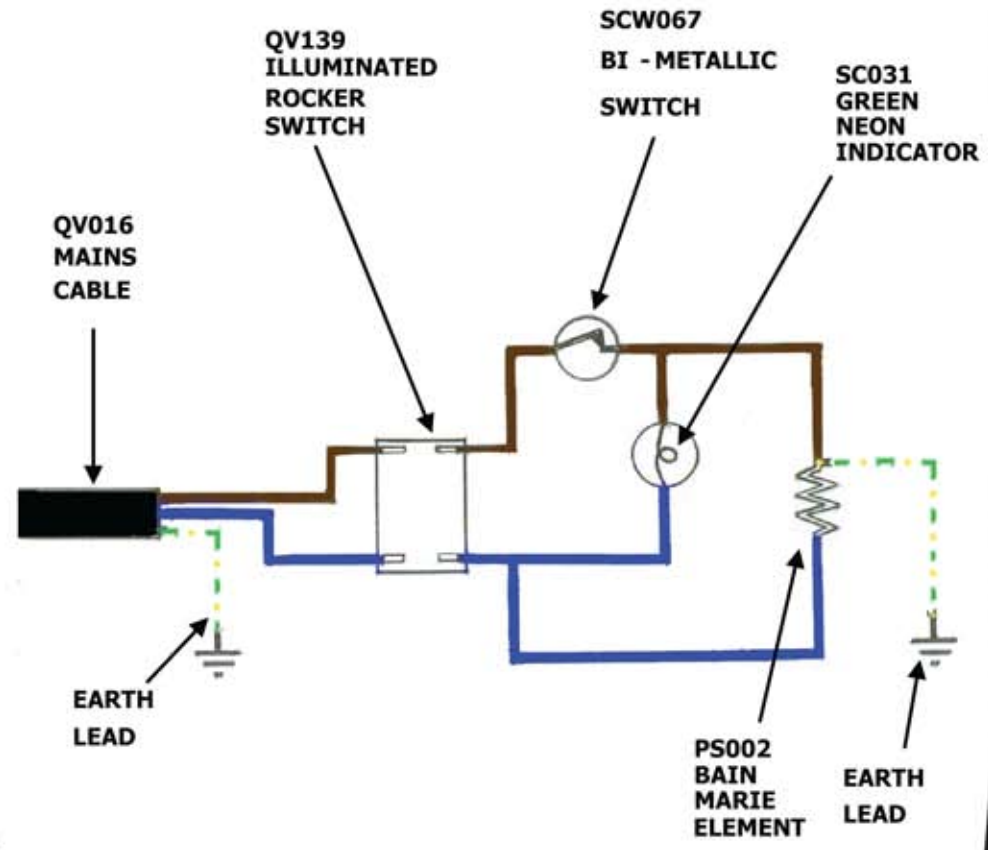
IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:- The wire which is coloured green and yellow must be connected to the terminal in the plug, which is marked with the letter E, or by the earth symbol, or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N, or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L, or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If the socket outlets in your establishment are not suitable for the plug supplied with your oven, it should be removed and the appropriate plug fitted. If you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it must be replaced by Part No. SCW017, and the repair carried out by a qualified electrician. The plug and socket must be accessible after installation.

WIRING DIAGRAM



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CAUTION: DO NOT PLACE ICE PACK IN THE HOT WELL CONTAINING THE ELEMENT

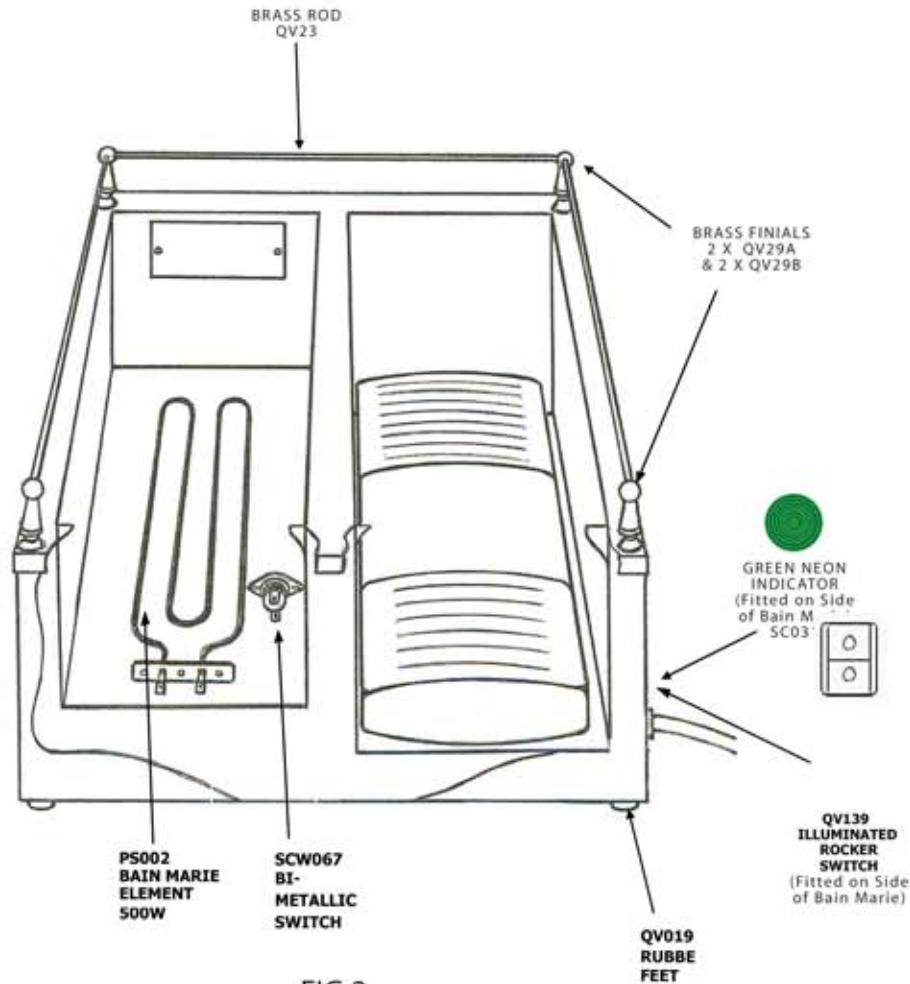


FIG 2

CAUTION: DO NOT PLACE ANY WATER OR LIQUID IN THE HOT WELL CONTAINING THE ELEMENT

APPLICABLE ONLY IF MOULDED PLUG HAS NOT BEEN REPLACED

After replacement of a fuse in the plug, the fuse cover must be re-fitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured marks or insert on the base of the plug. Always state this colour when ordering a replacement fuse cover. Only 5amp replacement fuses which are ASTA approved to B.S. 1362 should be fitted.

The appliance should be plugged into a socket outlet, which is properly connected to the main electricity distribution system and efficiently earthed.

EXPORT: For export Victorian Baking Ovens Limited will endeavour to fit a suitable plug.

ELECTRICAL REQUIREMENTS

Mains Lead Length

The flex supplied with this appliance may be longer than necessary for the position in which it will be used. The correct length of flex should reach from the socket to the appliance without straining the connections or allowing a loop of flex to lie on, or hang over the edge of the work surface.

When siting your appliance on a work surface etc, care should be taken to route the mains supply lead away from the appliance, and not stored underneath it.

Reduce the length of flex by removing and refitting the plug so that the flex length is suitable for the position in which the appliance will be placed in normal use.

GENERAL OPERATION

During normal operation, parts of this appliance will become hot. Precautions must be taken to avoid accidental burns. Training should be given on the use of the appliance and suitable protective wear issue for operating and cleaning.

Suitable fire fighting equipment should be in the vicinity and operatives informed of its whereabouts and use.

WARNING: DO NOT PLACE WATER IN THE BAIN MARIE WELL.

MOST IMPORTANT

If the appliance fails to operate, consult a qualified electrician.

OPERATING INSTRUCTIONS

The bain marie temperature is controlled by a pre-set bi-metallic switch.

During normal operation, parts of this appliance will become hot. Precautions must be taken to avoid accidental burns. Training should be given on the use of the appliance and suitable protective wear issued for operating and cleaning.

Suitable fire fighting equipment should be in the vicinity and operatives informed of its whereabouts and use.

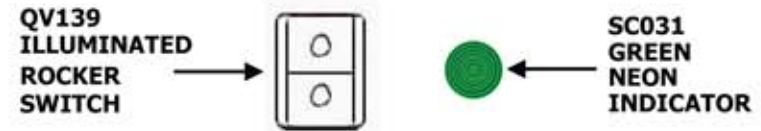


FIG 1

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OPERATING INSTRUCTIONS

This appliance is dual purpose. It is designed for maintaining hot and cold foods.
It is **NOT** a cooker or refrigerator.

CAUTION: This is a dry well Bain Marie, under no circumstances should water, food, or any liquids be placed in the element well (hot well) see sign in element chamber (Fig 2), or the eutectic ice pack well (cold well)

Do not place ice pack in element well. See Fig 2 for reference to above.

Food should always be placed in the gastronorm stainless steel containers.

HOT FOOD

2 x 1/6 gastronorm pots, 1½ litre each with notched lids.

Always ensure hot food reaches 82°C and held for 15 minutes above 65°C before consumption.

Switch on the power supply by depressing the push button switch (Fig 1), which will illuminate red, showing power to the element.

The green neon will illuminate, which means the appliance is heating up or cycling.

The green neon will cut in and out to show this temperature is being maintained.

The temperature is controlled by a bi-metallic switch, rated @ 85°C + or - 5°C.

Keeping Food Hot

Ideally the food should be heated to above 65°C before placing in the Bain Marie, and held above 65°C for 15 minutes before consumption.

The bain marie should be connected to the power supply and switched on by means of the push button switch (QV139), before hot food is put in the bain marie.

The hot part of the bain marie is dry heat and regulated to 85°C + or - 5°C by a temperature sensor.

COLD FOOD

2 x 1/6 gastronorm pots, 1½ litre each with notched lids.

The dual bain marie is supplied with 2 eutectic ice blocks. These should be frozen overnight, or before use.

Place 1 frozen ice block in the well of the dual bain marie shortly before use. Place the chilled food in the 2 gastronorm pots provided into the well, containing the ice block. Retain the spare ice block in the freezer as a reserve should it be needed, approximately after 5 hours of continuous use (times may vary according to the ambient temperature).

During use always leave empty pot in unit as insulation.

The cool side of the dual bain marie is designed to help maintain the temperature of the chilled food for longer, but will not reduce the temperature of the food in the unit.

Cold food should be chilled below 5°C before being placed in the cool part of the dual bain marie.

MAINTENANCE SAFETY

Your appliance has been designed and engineered to the relevant standards of which safety is of paramount importance.

Victorian Baking Ovens Limited wish to continue their customer care policy after sales, by advising their clients that if any remedial work is required to their unit, **IT MUST BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.** To the latest national standards or regulations, any replacement parts can be obtained through your supplier, or direct from the manufacturer, thus ensuring your appliance is to its original specification.

CAUTION:- BEFORE CARRYING OUT MAINTENANCE DISCONNECT FROM POWER SUPPLY AFTER MAINTENANCE OR DISCONNECTION OF ELECTRICITY ALWAYS CHECK FOR SOUNDNESS

CARE AND CLEANING

Disconnect and allow oven to cool before cleaning.

THIS APPLIANCE MUST NOT BE JET CLEANED.

Area:
Internal and external
Stainless Steel

Cleaning Method:
Wipe with a cloth wrung out in hot, soapy water.

Do Not Use Abrasives

Care Must Be Taken To Avoid Electrical Parts Getting Wet

WHEN LIFTING THE BAIN MARIE LIDS, CARE SHOULD BE TAKEN WITH REGARD TO THE EMISSION OF HOT STEAM AND CONDENSATION.

SAFETY AND HEATING RECOMMENDATIONS

We strongly recommend the Bain Marie is sited out of reach of children.

Always use oven gloves when operating a hot appliance.

Although this Bain Marie operates within specified standards the oven door will become hot.

ALWAYS DISCONNECT APPLIANCE AND ALLOW TO COOL BEFORE CLEANING, OR RELOCATING.

THIS APPLIANCE MUST NOT BE JET CLEANED

DO NOT IMMERSE APPLIANCE IN WATER

PARTS LIST

DUAL BAIN MARIE

PART NO.	DESCRIPTION
4WBM002	1/6 th GASTRONORM POT X 100MM STAINLESS STEEL
4WBM003	1/6 th NOTCHED LID STAINLESS STEEL
CF017	ICE PACK
MO014	BRASS PADDINGTON PLAQUE
PS002	500W ELEMENT
QV023	BRASS ROD
QV029A	1 HOLE BRASS FINIAL & SCREW
QV029B	2 HOLE BRASS FINIAL & SCREW
QV139	PUSH BUTTON ILLUMINATED SWITCH
SC007	RUBBER FOOT
SC016	CABLE RESTRAINING BUSH
SC017	MAINS CABLE
SC031	GREEN NEON INDICATOR
SCW067	BI-METALLIC SWITCH 85° N/C

