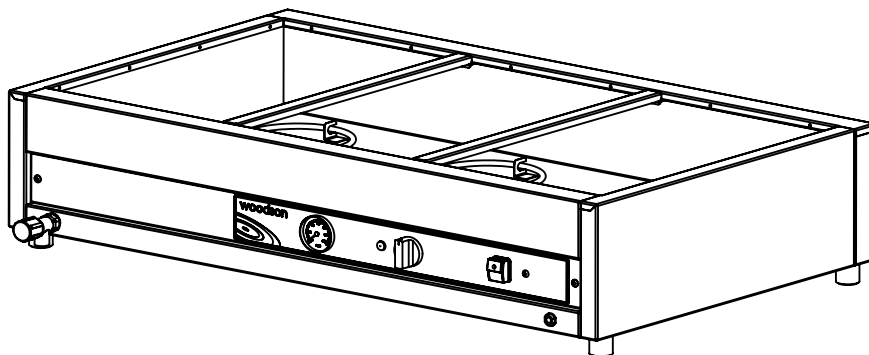


## Specification, Installation and Operation Manual

### Bain Marie

Models:

W.BMA22, W.BMA23, W.BMA24, W.BMA25,  
W,BMA26, W.BMS11 & W.BML21



A guide on the use, care and maintenance  
of your quality Woodson product

Rev: B - 27/07/2018

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## Your New Woodson Product

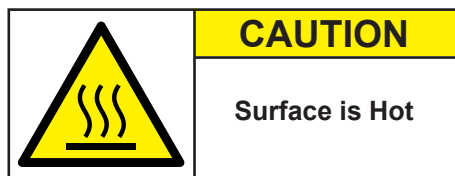
Thank you for choosing this quality Woodson product. All our products are designed and made to meet the needs of food service professionals. By using, caring and maintaining your Woodson product according to these instructions, your Woodson product should give you many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and distributes Woodson commercial catering equipment. Stoddart products are manufactured and/or engineered in Australia to provide excellent results whilst offering-value-for-money, ease-of-use and reliability.

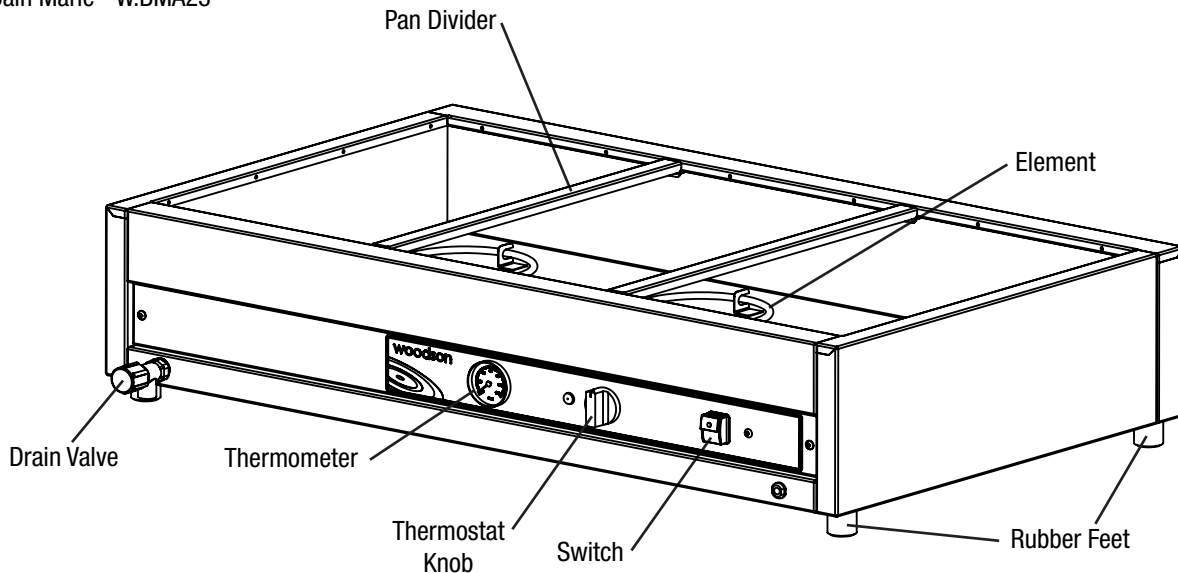
Stoddart manufacture and distribute a comprehensive range of equipment for kitchens, food preparation and presentation.

## Product Overview

Configuration may vary according to model.



Large Bain Marie - W.BMA23



These bain maries may be used wet or dry, depending on the application. Once unit has been used as a WET bain marie it cannot be used dry as the elements will have absorbed moisture and water borne minerals which will affect the reliability of the unit should it be run dry.

## Attention

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

### Disclaimer

The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, units or others, due to abuse and misuse of this unit in regards to installation, un-installation, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, un-installation, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a TRAINED AND AUTHORISED SPECIALIST will result in the IMMEDIATE LOSS OF THE WARRANTY.

The manufacturer cannot be held responsible or liable for any unauthorized modifications or repairs. All modifications or repairs must be approved by the manufacturer in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a TRAINED AND AUTHORISED SPECIALIST.

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market. This appliance is not designed nor intended for household or domestic use & must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

## General Information

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

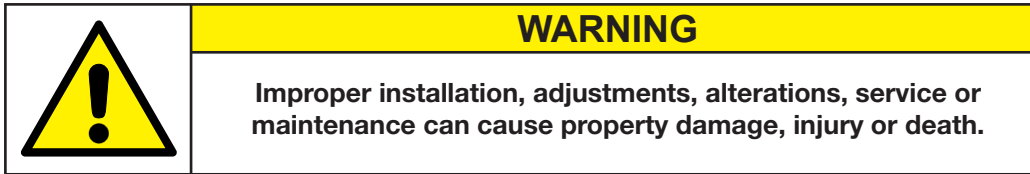
Read these instructions carefully and retain for future reference.

- All units MUST be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- DO NOT use this unit for any other purpose than its intended use
- DO NOT store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of "pinch point" areas
- Unit is not waterproof DO NOT use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- Do NOT remove any cover panels that may be on the unit
- DO NOT use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine

## Service

- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

## Setting Up



### *Handling*

- Use suitable means to move the unit: eg. A lift truck or fork pallet trucks (the forks should reach more completely beneath the unit)

### *Unpacking*

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- The unit is supplied fully assembled
- Remove all protective plastic film, tapes, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

### *Positioning*

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Do not position the unit in a wet area, an area with a lot of heat and steam or near flammable substances
- Allow an air gap between the unit and other objects or surfaces. We recommend a minimum gap of 100mm for normal operational use (if the unit is near any heat sensitive material we suggest you allow additional space)
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

### *Disposal*

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

## Electrical Connection

	<b>WARNING</b>
	<p>This unit must be installed in accordance with AS/NZS 60335.1</p>

### Information

Aggregate electrical ratings of the Unit are expressed in kilowatts in this manual.


#### Single Phase Units:

Supplied with an appropriately rated plug and lead fitted and be indicated as:


- 10A plug & lead fitted
- 15A plug & lead fitted
- 20A plug & lead fitted

#### On-site Connection:

- The electrical supply must comply with the rating plate data
- Ensure that the unit is connected to a suitably rated and earthed power source
- Ensure that there is an isolation switch installed near the unit
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated from moisture or water

	<b>WARNING</b>
	<p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow “CAUTION-DO NOT OPERATE” tag. This must be performed where relevant unless the procedures specify otherwise. <b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p>

**Plumbing Connections**

	<b>IMPORTANT</b>
	<p>This unit must be installed in accordance with AS/NZ 3500.1</p>

	<b>IMPORTANT</b>
	<p>This unit must be operated on potable water. If the water has a high mineral content, pretreatment may be necessary or your warranty could be voided.</p>

**Information**

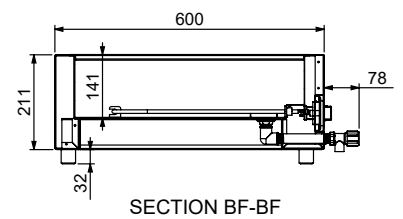
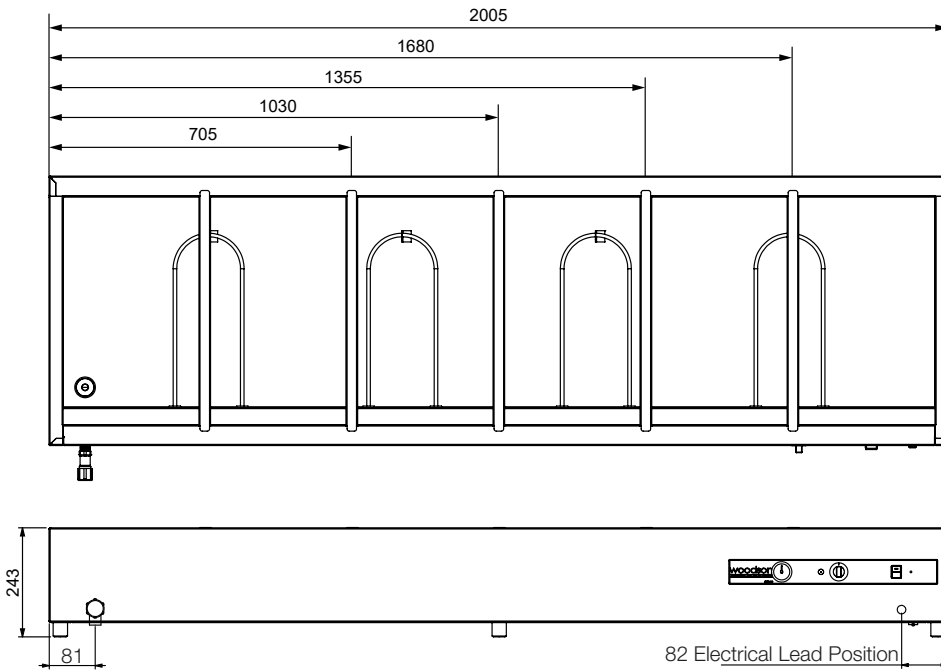
- The unit is supplied with 15mm tap-style rear drain for fast and safe draining
- Baine Marie must be drained DAILY to a bucket or to a tundish via a hose



## Technical Specifications

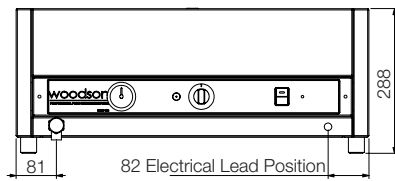
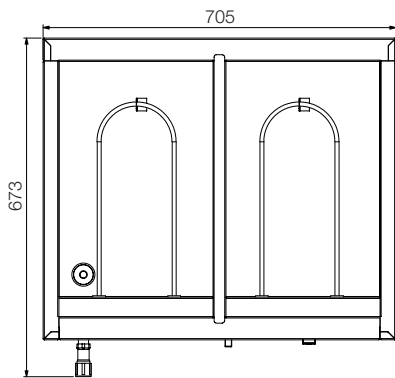
### W.BMAxx

Specifications					
Model	W.BMA22	W.BMA23	W.BMA24	W.BMA25	W.BMA26
Height	245mm	245mm	245mm	245mm	245mm
Width	705mm	1030mm	1355mm	1680mm	2005mm
Depth	600mm	600mm	600mm	600mm	600mm
Bain Marie Capacity	4 x 1/2 GN Pans	6 x 1/2 GN Pans	8 x 1/2 GN Pans	10 x 1/2 GN Pans	12 x 1/2 GN Pans
Power	1.2kW	1.8kW	2.4kW	2.4kW	2.4kW
Electrical Connection	10A plug & lead fitted				

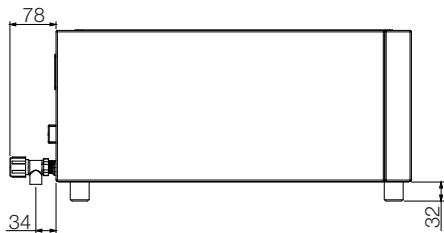
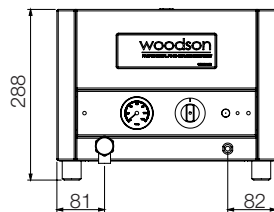
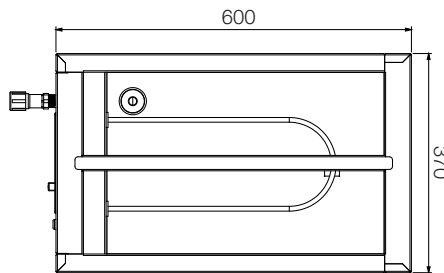
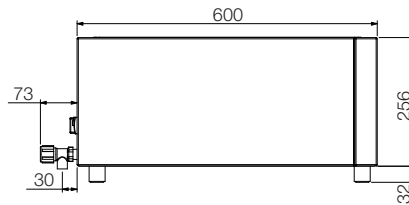


**W.BMS11 / W.BML21**

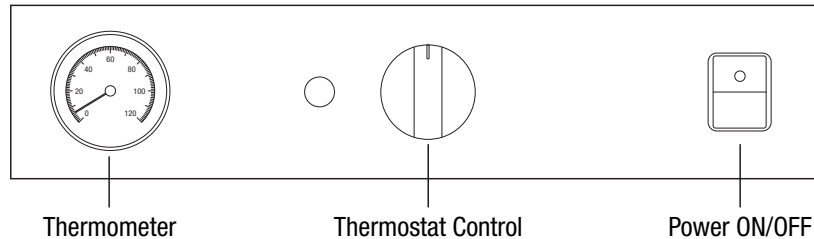
Specifications		
Model	W.BMS11	W.BML21
Height	290mm	290mm
Width	600mm	705mm
Depth	370mm	600mm
Bain Marie Capacity	3 x 1/3 GN Pans	4 x 1/2 GN Pans
Power	0.6kW	1.2kW
Electrical Connection	10A plug & lead fitted	10A plug & lead fitted



82 Electrical Lead Position



## Initial Start-up & Operation



### Bain Marie - Initial Start-up

- Before switching ON the unit - The element covers, dividers and shelves need to be placed in the unit
- Fill unit with water using the ball valve provided or manually fill with a suitable container to bottom of the overflow or approx. 10mm of water over the top of the element covers. Ensure that the thermostat Dial on and the well is heating to operating temperature. To check that all the elements are heating up the water, bubbles should appear around the elements. If problems occur, contact the distributor or manufacturer
- Leave the Bain Marie to operate with water in the well for 3 - 4 hours, checking water levels hourly
- Allow the unit to cool, drain the well using the ball valve provided either in the service compartment or under the unit. Once this is complete, clean the whole unit, including the Gastronorm pans

### Bain Marie - Operation

Do not use Grids/Racks in bottom of pans as this causes a loss of heat transfer between the bottom of the pan (heat source) and the product in the pan. Poor performance will occur with the use of Grids/Racks and the manufacturer will not cover warranty costs if this is found to be the source of heating problems with the units.

### Using as a Dry Unit


Note: The Baine Marie is designed and recommended for wet operation, running the Baine Marie as a dry unit can create a wider range of temperature variations.

- Turn main tank element switch to high for approximately 10-15 minutes and adjust back to the desired running temperature

### Using as a Wet Unit

- Fill unit with water using a suitable container to bottom of the overflow or approx. 10mm of water over the top of the element covers. Turn main tank element switch to high for approximately 10-15 minutes and adjust back to the desired running temperature. Check water height throughout the time the unit is in use, refill the water if it no longer covers the element
- The well must be filled with potable water. Dirty can corrode the elements. A lemon slice or a few drops of lemon juice should be added to the water daily to reduce the build-up of scale in the well
- The well can be filled with a bucket. Do NOT switch ON the unit until the well is at the water level required.
- Hot or cold water can be used. Hot water will save on heating time and power
- Water MUST not be recycled and the well should be refilled at the start of each work day. After being in the well, all water MUST be treated as waste water. Do NOT drink and serve to persons
- For use in areas with a high chloride content (ie. SA, WA or country areas) demineralised water should be used in all cases
- To drain Bain Marie, use valve provided under the unit or in the service compartment. Mobile units: Let the water cool then drain into a suitable container

Note: The thermometer is meant as guide only. It indicates the temperature of the water (when used as a wet unit) or the temperature under the food pans (when used as a dry unit). It does not indicate the temperature of the food. Do not use the top of the unit as a serving area.

	<b>WARNING</b>
	<p><b>The water in the well and the surfaces of this unit are HOT when operating. Take caution and do NOT place any part of the body in the water.</b></p>

## GN Pans, Loading Bain Marie

### *Gastronorm Pans*

- All Gastronorm pans and extra dividers are sold separately
- Each module can hold one 1/1 pan, two 1/2 pans, three 1/3 pans, four 1/4 pans, six 1/6 pans and nine 1/9 pans. Pan depths are 25mm, 65mm, 100mm and 150mm. Contact your distributor about the best possible depth for the product you intent to display
- For 1/6 and 1/9 Gastronorm pans, extra dividers are required

### *Loading Bain Marie*

- Ensure that the Bain Marie is switched ON and has reached operating temperature before placing any food in the unit
- All food placed in the well MUST be pre-heated/cooked
- Only Gastronorm pans are to be placed in the well

## Food Safety

### *Food Temperature*

- All food MUST be pre-heated/cooked before placing in the unit. Attempting to cook food with this unit can lead to food poisoning
- Ensure the well is maintaining the food temperature over 65°C
- The temperature reached on the temperature gauge is the water/air temperature, NOT the food temperature
- It is important to regularly monitor the food temperature in the Bain Marie

	<p><b>IMPORTANT</b></p> <p><b>This unit is not designed to cook products, it only maintains them above the regulated 65°C serving temperature.</b></p>
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### *Food Storage*

- All storage of food should comply with local health standards and regulations
- All pans should be cleaned and placed in night storage. No pans should be left in the unit
- This unit is NOT designed to store product after hours. The unit MUST be switched OFF
- If the unit is moved for night storage, ensure the castors are locked (mobile units only)

### *Bain Marie*

- Drain the well, no water should remain in the well
- Ensure the benches around the well are cleaned continuously to prevent contaminants entering the pans
- When operating, the surfaces may be hot
- Signage should be displayed for personal and customers to ensure no one will burn themselves

## Cleaning

### General Information




- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- Do NOT use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- Do NOT use industrial chemical cleaners, caustic based cleaners or bleaches and bleaching agents, many will damage the metals and plastics used on this unit
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish
- Do NOT remove any screws for cleaning. All internal sections of the unit are to be cleaned by a qualified technician
- This unit is NOT waterproof, do NOT hose, do NOT pour water directly onto the unit, do NOT immerse in water

### Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric. Do NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning and do NOT let water pool on the unit. Check crevices and folds for pooling
- When using, ensure all liquids and moisture is cleaned up straight away. Food liquids such as juices from vegetables and fruits should NOT be left on preparation surfaces
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles

### Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish
- For NON-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain
- Some commercial stainless stain cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	<p style="text-align: center;"><b>WARNING</b></p> <p style="text-align: center;">This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water</p>
	<p style="text-align: center;"><b>IMPORTANT</b></p> <p style="text-align: center;">Some commercial stainless stain cleaners leave residue or film on the metal that may entrap fine particles of food, thus deeming the surface not FOOD SAFE.</p>
	<p style="text-align: center;"><b>WARNING</b></p> <p style="text-align: center;">Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury.</p>

**Cleaning Schedule**

- Daily cleaning is required for the Bain Marie well and external surfaces. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day

**Materials Required**

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Container of warm water
- Appropriate PPE (Personal Protective Equipment)

**Bain Marie**

- Isolate from the power supply
- The well **MUST** be drained before cleaning. Ensure the waste connection is left **OPENED** to allow sufficient drainage while cleaning the well
- Clean the well and elements with warm (not hot) soapy water and a sponge. After cleaning, flush the well with water
- Ensure all due care is taken when cleaning the elements, as they can become damaged
- Thoroughly wipe the well and elements dry with a soft cloth. Do **NOT** let water pool in the well, check crevices and folds
- Dividers, Element Covers & Gastronorm Pans can be cleaned in a kitchen sink with warm soapy water. Thoroughly wipe dry with a soft cloth after cleaning, do **NOT** allow to air dry

**Descaling the Well**

- Descaling is recommended for health and safety purposes and to prolong the life of the unit
- The well **MUST** be descaled monthly to remove any scaling and build-up in the well and on the elements. Element covers should be descaled at the same time as the well
- To descale, a descaling solution needs to be purchased. The descaling solution should be used as per directions on the packaging
- Remove all food and pans from the well before descaling
- Ensure the well is rinsed and thoroughly cleaned after descaling

**Element Protection**

- Every day, the well should be filled with clean water. A lemon slice or a few drops of lemon juice should be added daily to the water
- As required, adding a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric and boiling for 45 minutes will help to prolong the life of the Bain Marie. Do **NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion
- Do **NOT** fill the well with cold water if the elements are hot
- Water with high mineral content needs be filtered
- When cleaning, clean the elements properly and allow to dry before switching the unit back **ON**

## Troubleshooting

	<b>WARNING</b>
	<b>Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.</b>

Task Type - (O) = Operator  
(T) = Technician Task

Problem	Possible Causes	Task	Remedy
Unit does not operate / start	The mains isolating switch on the wall, circuit breaker or fuses are OFF at the power board	O	Turn isolating switch, circuit breaker or fuses ON
	The power switch of the unit is OFF	O	Turn the power switch ON
	Electrical wiring damaged	T	Replace / Fix electrical wiring
Well does not reach temperature	Temperature not set to the right setting	O	Check setting and adjust the temperature
	Exhaust fan above the unit	O	Move unit / exhaust fan
	Cold items in wells	O	Remove items and heat properly
	Cold water in the well	O	Close the water valve / Wait 30 minutes
	Temperature gauge broken	T	Replace temperature gauge
	Thermostat or Temperature probe broken	T	Replace thermostat
	Mineral deposits on element	T	Filter water
Food not at desired temperature	Element blown	T	Replace element
	Thermostat set incorrectly	O	Adjust thermostat
	Well is not reaching required temperature	O/T	See above
Water pooling around the unit	Drain not in the tundish / Bucket overflowing	O	Place drain in the tundish / Clear and replace bucket
	Unit not level	O	Place unit on a level surface
	Connection seals / BSB valve broken	T	Replace seals / BSB valve