

SINGLE BAIN MARIE



USER MANUAL

DELTA SINGLE BAIN MARIE

ED17

V2 01/21

DISTRIBUTED BY:



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Specifications

Power	Cord / Plug	Maximum Well Capacity	Dimensions	Weight
AC 230V 1200 Watts	65" Cord / 3 Prong Grounded Plug	4 Quarts of Clean Water	Exterior: 33.7W x 53.6L x 25.5cmH Interior: 30.5W x 50.8L x 15.5cmH	8.2kg

- Mirror polished heavy duty 18/8 stainless steel body.
- Thermostatically controlled heating element for longer life.
- Water resistant on/off switch cover.
- Standard 12" x 20" well opening accepts most popular warmers pan.



NOTE: THIS UNIT IS DESIGNED TO KEEP FOOD HOT IN STAINLESS STEEL CONTAINERS AT THE PROPER SERVING TEMPERATURE. THIS WARMER SHOULD NOT BE USED TO COOK RAW FOOD OR TO RE-HEAT PREPARED FOOD.



WARNING:

This unit could produce electric shock or burn injuries if not operated properly. Before using this unit, please read and follow these instructions and save them for future reference.

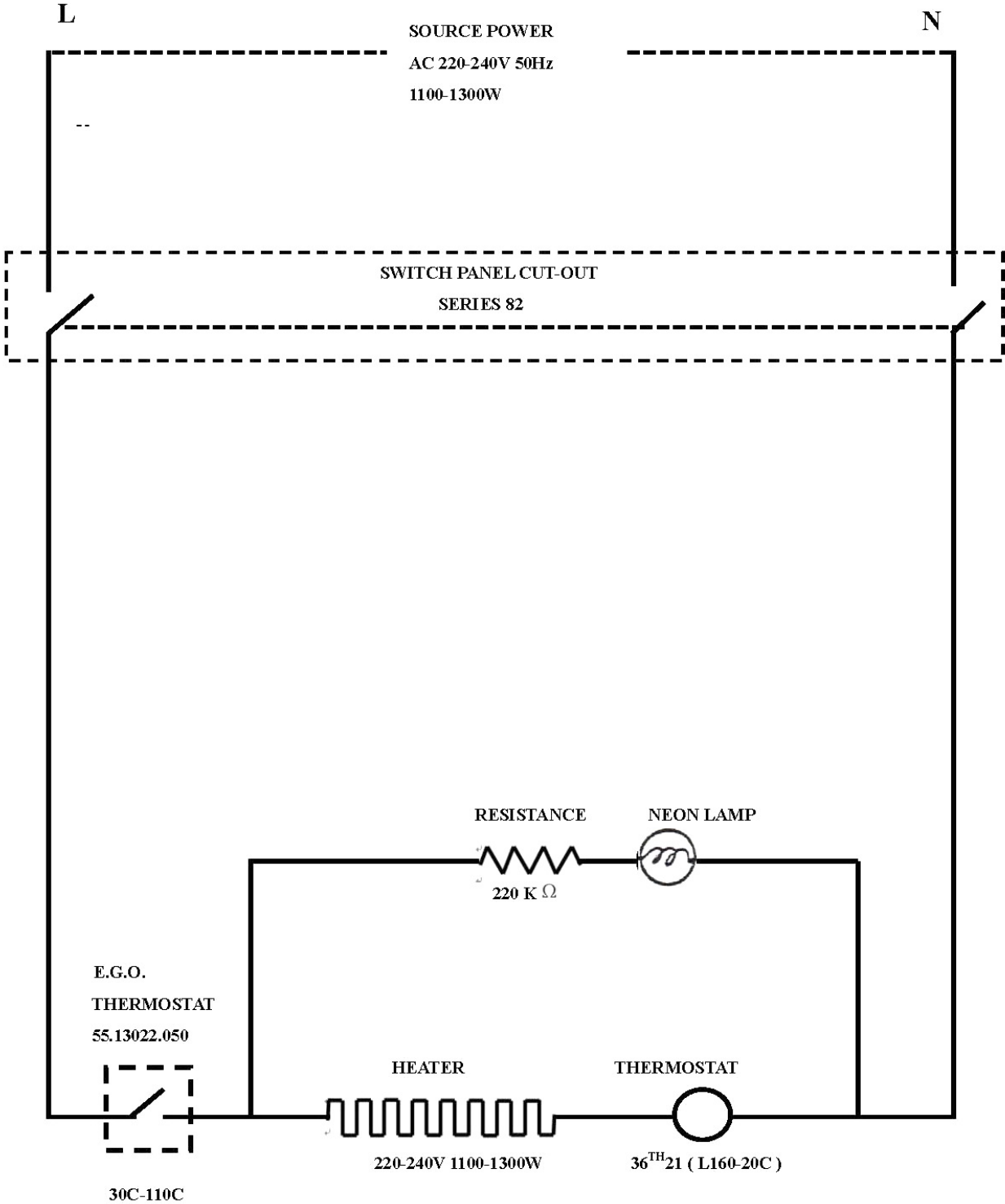
General information

- Check to make sure that your electricity is 230 Volts, 50Hz, single phase and that you have a three hole grounded outlet before plugging this unit in.
- Install the warmer on a level surface and remove all plastic protective wrapping before turning it on.
- Unplug the unit when not in use.

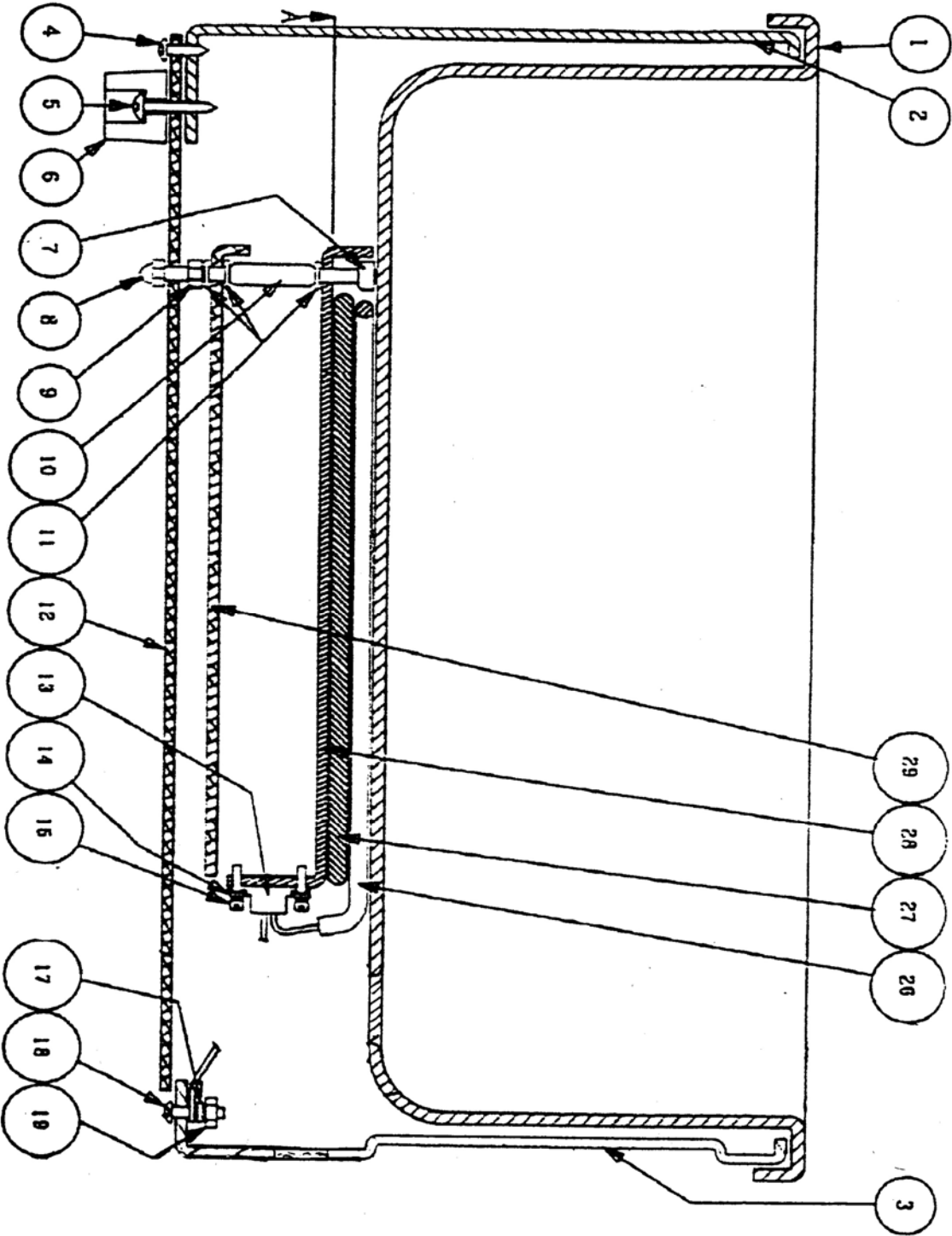
Safety instructions

- For best results, only wet operation is recommended. Add enough clean water (about 4 Quarts) to the well, up to the "Max" line on the inside. Do not overfill or water could overflow into the electrical circuit creating a shock or burn hazard.
- Turn the controller to 212°F (High) position and pre-heat for approximately 10 minutes before installing the food pans.
- Keep the water heated to a minimum of 104°F.
- Place the stainless steel food pan containing food (do not overfill) into the well container.
- Keep insert/steam table pan(s) covered to maintain the ideal service temperature.
- Watch the water level as it will evaporate. Add more warm water when the well level reaches the "Minimum" well mark.

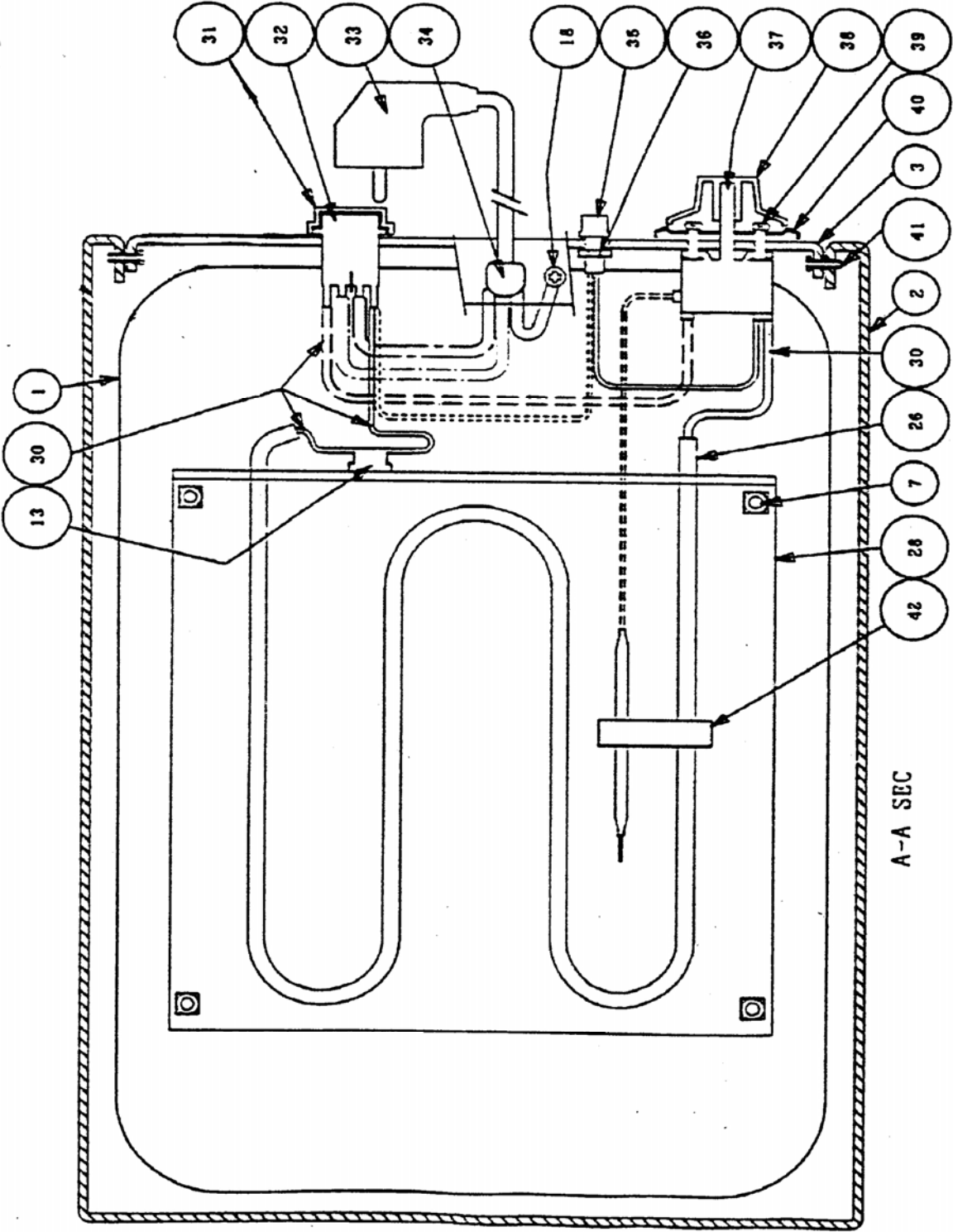
Electrical Scheme



Bain Marie Diagram



Bain Marie Diagram



Spare parts list

Parts Number	Description
9001	Stainless steel food well
9002	Warmer body
9003	Front plate
9006	Rubber leg
9012	Aluminium cover
9013	Thermostat L160–20°C
9026	Heating element
9027	Fiber protection
9028	Cover for heater
9029	Aluminium plate
9030	Connection wire
9031 + 9032	Rocket switch with PVC cover
9033	Plug
9034	Strain relief for power cord
9035	Neon light
9037	EGO thermostat switch
9038	Knob
9039	Knob screw
9040	Stainless steel basic knob

Temperature range (cooking time) on food warmer

Dial Knob (see picture below)	Reach temperature time (Minutes)
40°C On/Off +/-10°C	20 min
50°C On/Off +/-10°C	40 min
60°C On/Off +/-10°C	55 min
70°C On/Off +/-10°C	75 min
80°C On/Off +/-10°C	105 min
90°C On/Off +/-10°C	165 min
95°C On/Off +/-10°C	230 min
100°C Boiled On/Off +/-10°C	280 min

