BAIN MARIE
MANUAL INSTRUCTIONS

FEATURES: MODEL:HT-3V

- High-efficient, energy-saving & useful
- Easy to clean and operate
- Luxurious, beautiful & safe
- Voltage: 240V/50Hz
- Power: 1.5kW
- Dimension: 580*450*240mm

INTRODUCTION:

This BAIN MARIE is a new style of electro-thermal product specially designed for OUR COMPANY. All electrical components of the product are supplied by reliable manufacturers, to ensure quality and high level of safety and low energy consumption. Moreover, the machine has a thermostatic feature which can be easily operated. Boasting full features and high quality, this machine is the best product available in the market today that are being used by supermarkets, bars, western food restaurants, and fast food canteen.

READ THIS MANUAL INSTRUCTION CAREFULLY BEFORE USING THE UNIT. PLEASE KEEP THIS FOR FUTURE REFERENCE.

OPERATING INTRODUCTION:

Before operation, check that your mains voltage corresponds to that stated on the appliance. Place this unit on a dry, level surface. No combustible or explosive objects can be placed in its vicinity. The operation space must have good ventilation, with the ambient temperature not higher than 30°C.

1. Place the Cone Baker horizontally on a firm workbench. Check if the power plug is properly connected.
2. Turn the power switch to "O" (OFF), and the temperature controller knob to "OFF".
3. Turn the power switch to "I" (ON), the power will supply to the unit.
4. Adjust the temperature controller knob to 85C. The red lamp will light indicating the electro-thermal pipes are supplied with power and are starting to heat.
5. When the temperature reaches 85°C, the temperature controller will automatically disconnect the power supply and the yellow indicator lamp will go out, indicating the electro-thermal pipes stop heating.
6. When the temperature drops a little, the temperature controller will automatically reconnect to the power supply and the red lamp will light, indicating the electro-thermal is starting to heat again. This process will repeat over and over again. Maintaining the temperature within the preset range.
7. When the temperature reaches 85°C, film the baking plate with some seed fat, put the paste in the baking plate, put down the upper cover, When the operation is completed, turn the temperature controller knob to "OFF", and the power switch to "O". Disconnect the power supply to ensure safety.

REPAIRS AND MAINTENANCE:

Always unplug the unit and let it completely cool down before cleaning. It shall be cleaned with a soft and dry piece of cloth, or with neutral detergent when necessary. Avoid scratching the surface of the unit with sharp metal. The unit shall not be cleaned with a water jet or be immersed in water for cleaning. If the unit will not be used for long period of time, it must be cleaned and stored in a place with good ventilation and without corrosive gas. When temporary storage is needed, proper rainproof measures shall be taken.