Electric Bain Marie

User's manual

Electric Bain Marie is; designed by advantages of at home and abroad products. They have features of new style, reasonable structure, easy to operate, good warmer result and saving energy, with features of easy operation, reasonable distribution and occupy less space. They are equipment for Chinese and Western food restaurant, Karaoke room and fast-food restaurant.

A. Basic parameter

Model	Voltage (V)	Power (kW)	Temp range (°C)	Dimension (mm)	Note
HB-3	240	1.5	30~85	255*580*340	3X1/3 basins

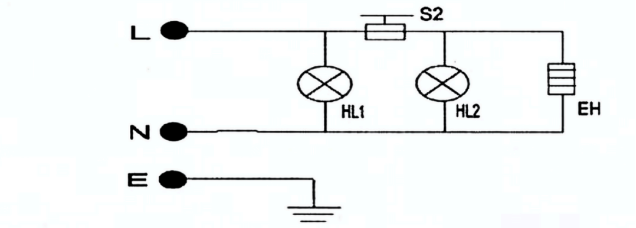
B. Attention for installation

1. The using voltage of the machine must be coordinated with the supplied.
2. User needed install suitable power switch and fuse near the machine.
3. There is grounding screw behind this machine, The grounding screws should be connected with more than 1.5 square mm copper line with according to safety rules for safety sake.
4. Before using this product, Please check all parts and power supply and ground connection.

C. Instruction

1. Must need check the machine around to make sure exactly before using the equipment.
2. Open on the power switch , the green indicator is on, at that time electricity reaches to the machine. Rotate the temperature controller clockwise to the point of the needed temperature, at that time the yellow indicator is on and the equipment begins to heat. When temperature reaches needed, the yellow indicator is Off, the temperature stopped going up, and it lowers little the equipment get through electricity automatically then the yellow indicator is on, and the electric heating tube works again and the temperature goes up again, It repeats again and again to make sure temperature is constant in the setting range.
3. When user using it, the basins played in the machine, the best warmer result at that time.

D. Circuit diagram



S2--TEMPERAUTRE CONTROLLER EH--HEATING WIRE
HL1--POWER LINGHT
HL2--HEATING LINGHT