

BAIN MARIE SERVICE UNITS

USER MANUAL

BAIN MARIE SERVICE UNITS

MODEL



- WHITE80-S
- WHITE125-S
- WHITE150-S
- WHITE180-S
- WHITE210-S

BAIN MARIE SERVICE UNITS

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BAIN MARIE SERVICE UNITS

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

BAIN MARIE SERVICE UNITS

A1 PRODUCT DESCRIPTION

*The Professional Bain Marie Hot Service Units, that provides high efficiency has been designed to be used in industrial kitchens.

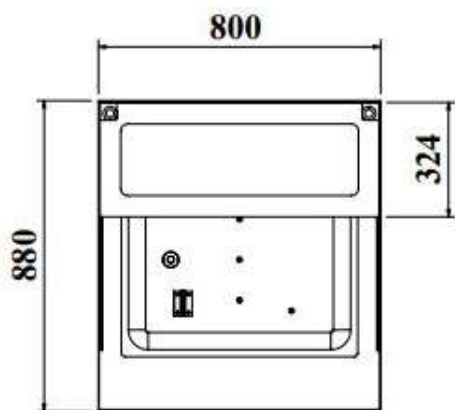
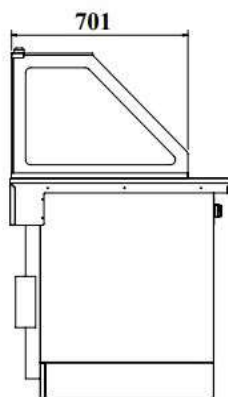
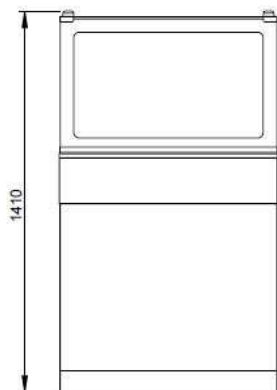
Product Code	Dimensions (mm)	Weight (kg)	PACKAGED WEIGHT
WHITE80-S	880x800x1410	107	135
WHITE125-S	880x1250x1410	152	186
WHITE150-S	880x1500x850	175	225
WHITE180-S	880x1800x1410	197	259
WHITE210-S	880x2100x1410	223	284

A2 TECHNICAL INFORMATION

Product Code	Capacity	Power (KW)	Operating Voltage (V)	Cable (mm ²)
WHITE80-S	2*1/1 gn	3,6 kw	220-240 V	3*2,5 PRINTED CABLE WITH PLUG (2MT)
WHITE125-S	3*1/1gn	3,6 kw	220-240 V	3*2,5 PRINTED CABLE WITH PLUG (2MT)
WHITE150-S	4*1/1 gn	3,5 kw	220-240 V	3*2,5 PRINTED CABLE WITH PLUG (2MT)
WHITE180-S	5*1/1 gn	3,5 kw	220-240 V	3*2,5 PRINTED CABLE WITH PLUG (2MT)
WHITE210-S	6*1/1 gn	3.6*2 kw total 7.2 kw	220-240 V	3*2,5 PLUG PRINTED CABLE (2MT) (2 pieces)

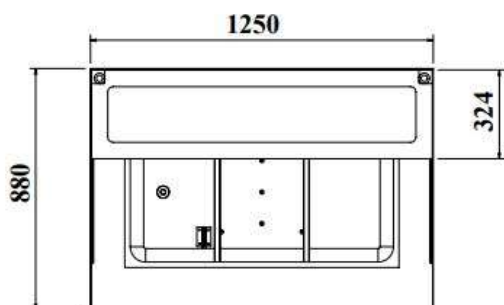
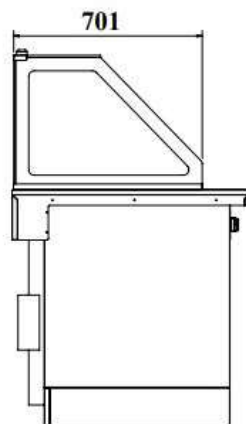
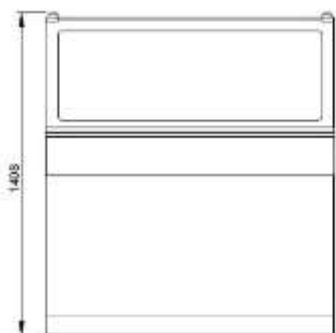
BAIN MARIE SERVICE UNITS

WHITE80-S



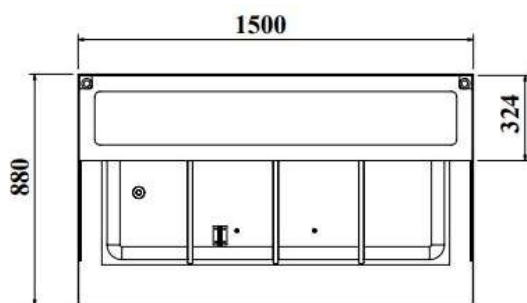
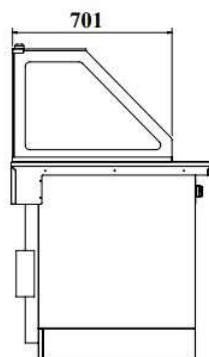
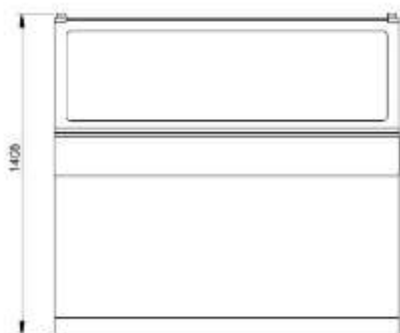
BAIN MARIE SERVICE UNITS

WHITE125-S



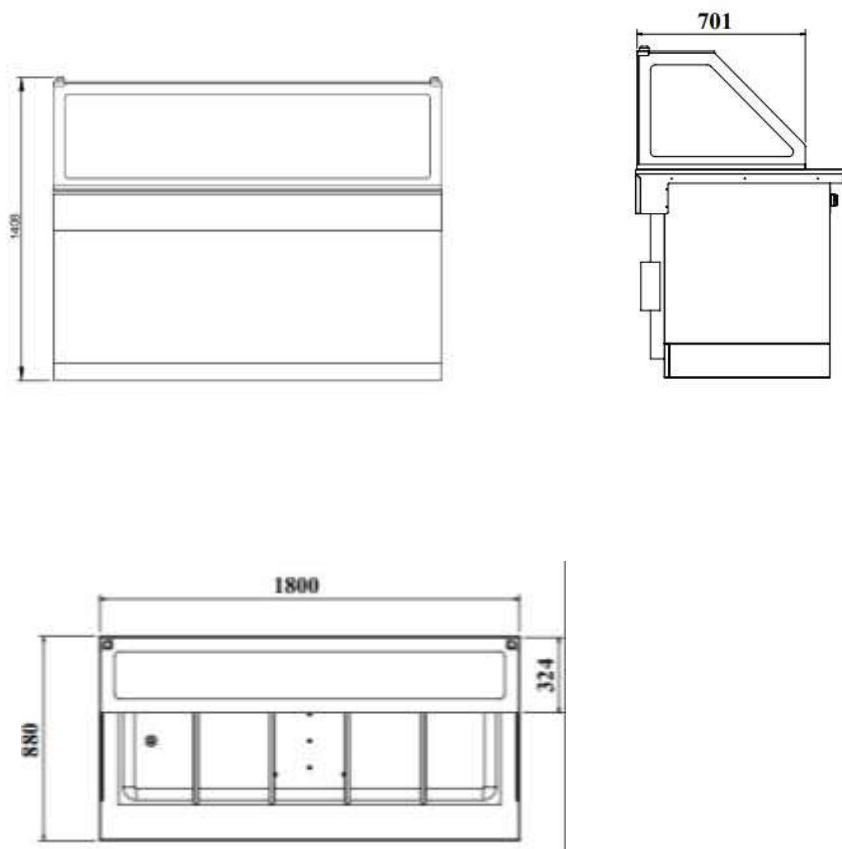
BAIN MARIE SERVICE UNITS

WHITE150-S



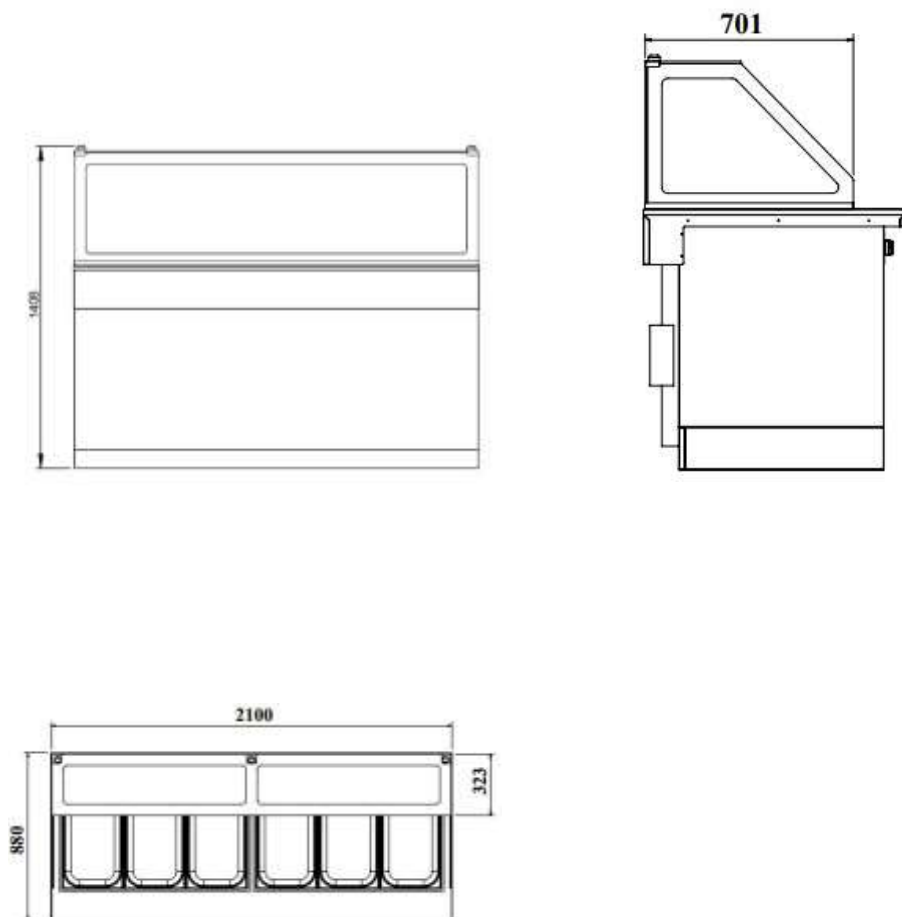
BAIN MARIE SERVICE UNITS

WHITE180-S



BAIN MARIE SERVICE UNITS

WHITE210-S



A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

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C SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity .



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.



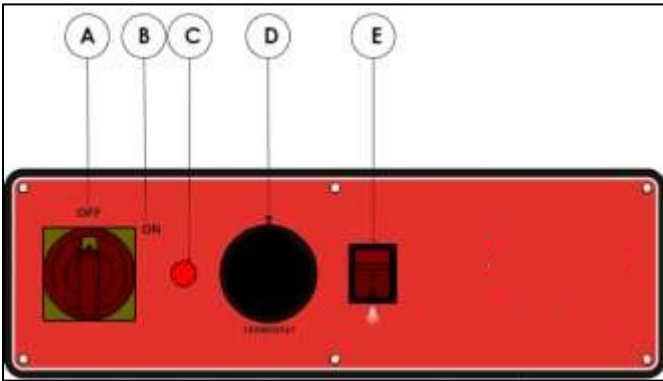
*Do not put heavy materials on the top shelf group of bain marie hot service unit.



*Do not leave the lids opened when there is food in hot service unit's tank.

D OPERATION

*Control Panel;



- A : Switch ON position
- B : Switch OFF position
- C : Signal lamp
- D : Heat setting button
- E : Lamp ON/OFF

*Operating;

- Be sure that water drainage valve is turned off before operating.
- Take off upper lids and put water into bain marie tank.
- Plug in the appliance.
- In order to operate the appliance switch to (I) position.
- Adjust the thermostat heat to desired temperature.
- Indicator lamp on the switch signals as heaters work.
- During the working of heaters, the thermostat steps in or if bain marie unit is turned off, the indicator lamp will stop signaling.
- Put the foods that are wanted to be serviced into the tank.
- After heating process, switch to (0) position and unplug the appliance.
- Leave the water that is in tank to be cooled before draining.

BAIN MARIE SERVICE UNITS

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- The parts that contact with food must be cleaned after every use.
- Clean the outer surface of the appliance with moist cloth.
- In order to clean the inside of the appliance, first take off the tank and then clean the inside of the appliance.
- Pay attention the cleaning materials to be hygienic.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not wash the appliance with water during the cleaning.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- According to frequency of use, clean the top shelf group with moist cloth.
- Clean the upper lighting lamp with dry cloth in periodic times.

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F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	1. Check if the appliance is plugged in. 2. Check the electrical connections and voltage. 3. Check if the fuse is on or off. 4. Check the resistances.
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THE APPLIANCE DOESN'T HEAT WELL	1. Check the heat setting. 2. Check the amount of water in the tank. 3. Check the drainage valve.
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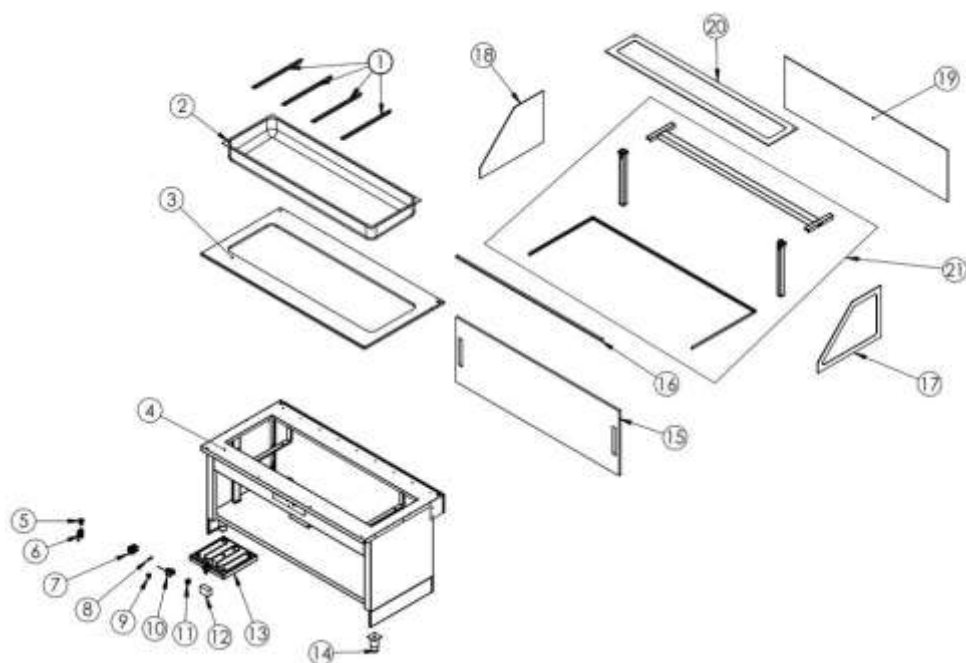
THE APPLIANCE STOPPED	1. The appliance can stop due to low voltage. In this situation check the voltage. 2. The appliance's thermostat control stops the heat automatically when the heat reaches to desired temperature. When the temperature reduces, the heaters step in again.
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- If keeping the foods hot is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

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G SPARE PART LIST-EXPLODING DRAWING



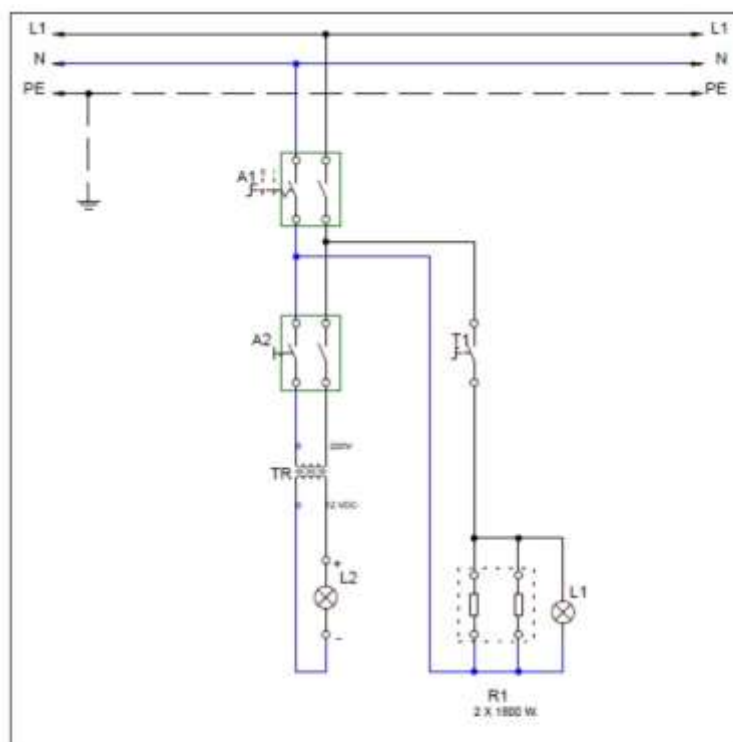
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G SPARE PART LIST-EXPLODING DRAWING

PODUCT CODE: WHITE180-S		
NO	PRODUCT NAME	P.CODE
1	BATHROOM INTERIOR SHEET	YSC-ERK.BSS2-LZ-0050
2	BENMARI POOL	M.MTS-ERK-018
3	GRANITE	M.TAS-GRN-ERK-272
4	CHASSIS	-
5	OUTPUT PLASTIC	YTL-ERK.BEH-KS-0001
6	BALL VALVE	M.MEK-TES-KVN-002
7	SWITCH	M.ELK-SLT-PKO-001
8	WARNING LAMP	M.ELK-LMB-SNY-002
9	CLAMP	M.ELK-KLM-PRS-001
10	THERMOSTAT	M.ELK-MEK-TRM1-012
11	SWITCH (ON-OFF)	M.ELK-SLT-ANL-003
12	LED TRAFOS	-
13	RESISTANCE	M.ELK-RZS-BRU-SB-001
14	FOOT	M.AKS-AYK-INX-001
15	FRONT WOOD	M.MBL-ERK-015
16	LED	M.ELK-LED-010
17	PRINTED HEATED RIGHT SIDE WINDOW	M.CAM-ERK-172
18	PRINTED HEATED LEFT SIDE WINDOW	M.CAM-ERK-171
19	FRONT GLASS	M.CAM-ERK-225
20	COUNTER TOP GLASS	M.CAM-ERK-226
21	GLASS HOLDER INSTALLATION	-

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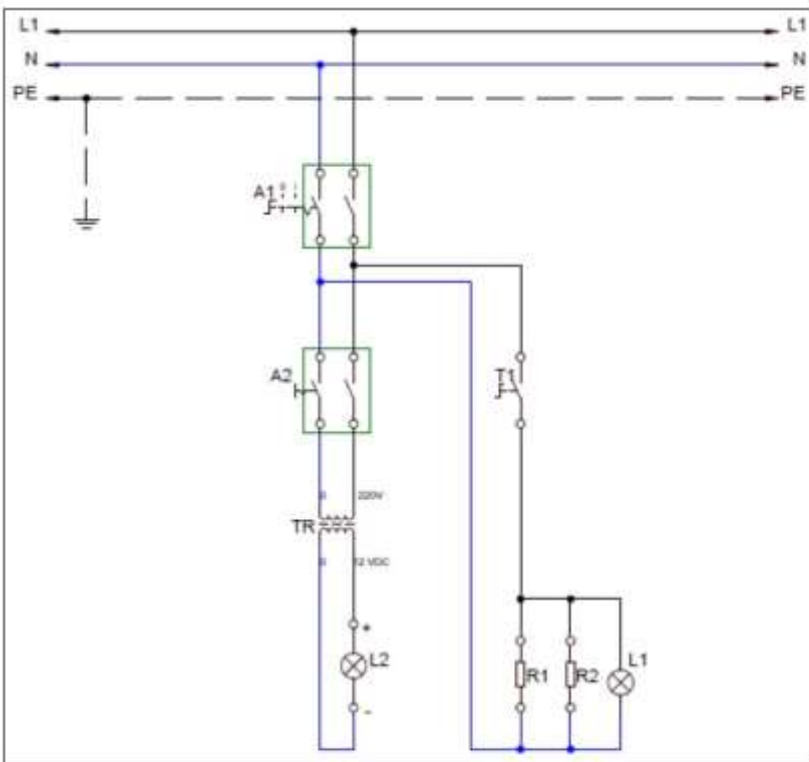
H ELECTRIC CIRCUIT SCHEMA



WHITE80-S-WHITE125-S

A2	T1	TR	L1	L2	R1	A1
Large lighted 0-1 switch	Thermostat 30-90°C	LED transformer 220/12 VDC 5A	Thermostat lamp	Lighting led	Resistance	0-1 ON/OFF switch 16A

H ELECTRIC CIRCUIT SCHEMA

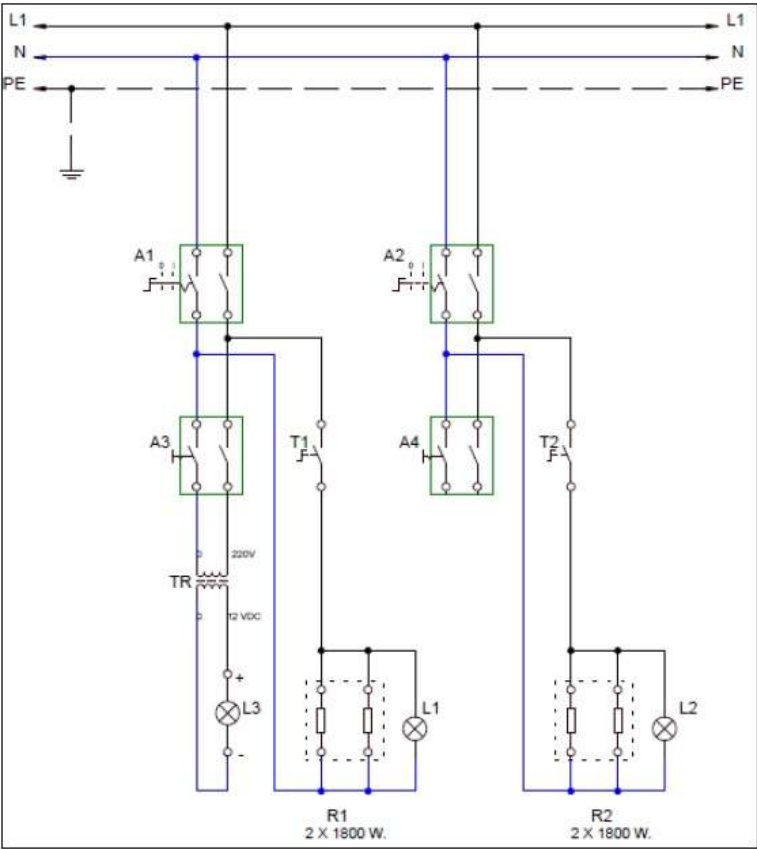


WHITE150-S-WHITE180-S

A2	T1	TR	L1	L2	R1.R2.	A1
Large lighted 0-1 switch	Thermostat 30-90°C	LED transformer 220/12 VDC. 5A	Thermostat Lamp	Lighting led	Resistance	0-1 ON/OFF Switch 16A

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H ELECTRIC CIRCUIT SCHEMA



WHITE210-S

A3-A4	T1-T2	L1-L2	L3	R1.R2.	A2-A3
Large lighted 0-1 switch	Thermostat 30-90°C	Thermostat lamp	Lighting led	Resistance	0-1 ON/OFF Switch 16A



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