

Servery Range

Operating Manual Bains Marie Collection

BM1, BMR2



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Featured Devices

Bains Marie Collection



This Manual covers the following Devices from the Servery Range:

- BM1 – Bains Marie (Rectangular Pots)
(Pictured Top Right)
- BMR2 Bains Marie (Circular Pots)
(Pictured bottom Left)



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Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure the voltage and frequency power requirements for the Bains Marie match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.
- Do not shake or tilt the Bains Marie. Any alteration may cause undesired operational characteristics.
- When in use, please be careful not to touch outer components of the Bains Marie, they will be hot.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data Specifications:

Model	BM1	BMR2
Voltage	220-240V 50Hz	220-240V 50Hz
Power (W)	1200	1200
Weight (Kg)	8	12
Dimensions (mm)	354w x 615d x 255h	354w x 615d x 255h

Specifications are subject to change. Please check the rating label on the back of the machine.

Accessories

The following devices include the following accessories as standard:

BM1

- 4 x Rectangular Pots

BMR2

- 2 x cylindrical Pots

Extra accessories can also be purchased for both of the Bains Marie these include

- Extra pots
- Bains Marie stand

Installation

- The installation of the unit must only be performed by a qualified technician.
- Confirm that the device is positioned on a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Check the unit isn't placed close to any water.

Please Note: The Installation instructions applies to both of the Bains Marie

Operating Instructions

Be sure to follow the instructions below to correctly operate the Bains Marie:

- Firstly ensure the unit is switch off and the temperature dial is in the off position.
- Fill the Bains Marie up with a suitable volume of water. The volume of water required is related to the height of the gastronome pan in use. When the pan is placed in the Bains Marie, the water level should be a minimum of 25mm from the bottom of the pan.
- Switch on the power, and rotate the temperature dial to the required temperature.
- Allow 10-15 minutes for the unit to heat up.
- Place the food into the gastronome pan, and then place the pan into the tank.
- After use, turn the temperature dial to the off position and switch off at the mains.
- The water can then be emptied using the valve at the front of the Bains Marie, however use caution as the water will still be hot.
- Allow sufficient time for the unit to cool before removing the gastronome pans for cleaning.

Please Note: The operating instructions applies to both of the Bains Marie

Maintenance

Cleaning

- Please ensure the unit is turned off and unplugged prior to cleaning.
- Ensure that the unit has sufficiently cooled down if cleaning shortly after use.
- The gastronome pans can be washed in the sink using a sponge and normal washing up liquid.
- Ensure they are fully rinsed and dry before placing back into the Bains Marie unit.
- To clean to outside and front stainless steel parts of the unit simply use a damp cloth to wipe all grease and food from the Bains Marie.
- Regularly cleaning the unit will help prolong its life.

Please Note: The Maintenance instructions applies to both of the Bains Marie

Troubleshooting

Problem	Possible Causes	Solution
The power Light will not illuminate	The fuse may have blown	Replace the fuse
	The plug might not be securely connected	Securely connect the plug
The water will not heat up	The plug might not be securely connected	Securely connect the plug
	The temperature Dial may be on a low setting	Turn the Temperature Dial to a higher setting
The water is actually boiling	The temperature may be on a high setting	Turn the Temperature Dial to a lower setting

Please Note: If none of these rectify the problem, please cease use of the product and contact the manufacturer

PANTHEON

Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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