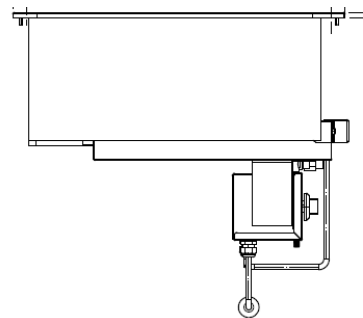
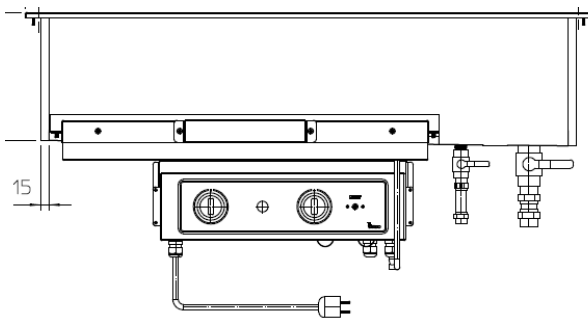


User manual

Nicro

Bain Marie

DPI marine



Users manual

Nicro Bain Marie type:1754

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1. Unpacking, control and connecting

Please examine the Bain Marie and make sure that it is not damaged.

- Notify the freighter immediately if you see any sign of transportation damage.

The Bain Marie is constructed according to the EU machine directions.

When mounting must all electrical connections be done after rules and regulations in force.

Connection data is on the Bain Marie's identification label on the front plate.

Check list before starting:

- Check the Bain Marie for visible damage.
- Make sure that the Bain Marie is properly connected.
- Make sure that the Bain Marie functions properly.
- Read the instructions for use.

Instruction for use have clearly and crisply **spaced out** text where there are warnings or other important information.

2. Transportation and moving

- The Bain Marie can be moved with normal lifting and transportation devices.
- The Bain Marie shall always be lifted underneath.
- The centre of gravity of the Bain Marie is located high up. You always have to support the Bain Marie when moving it. Never stand on the Bain Marie when moving or mounting it. This can damage the Bain Marie.

3. Area of use.

The Bain Marie is constructed for professional use in large scale kitchens and serving areas.

For security reasons the Bain Marie should not be used for other purposes.

If the Bain Marie is used for other purposes the warranty and the producers responsibility will no longer be in effect.

The Bain Marie should be operated from the front side where valves and switches can be controlled and operated.

4. Security instructions

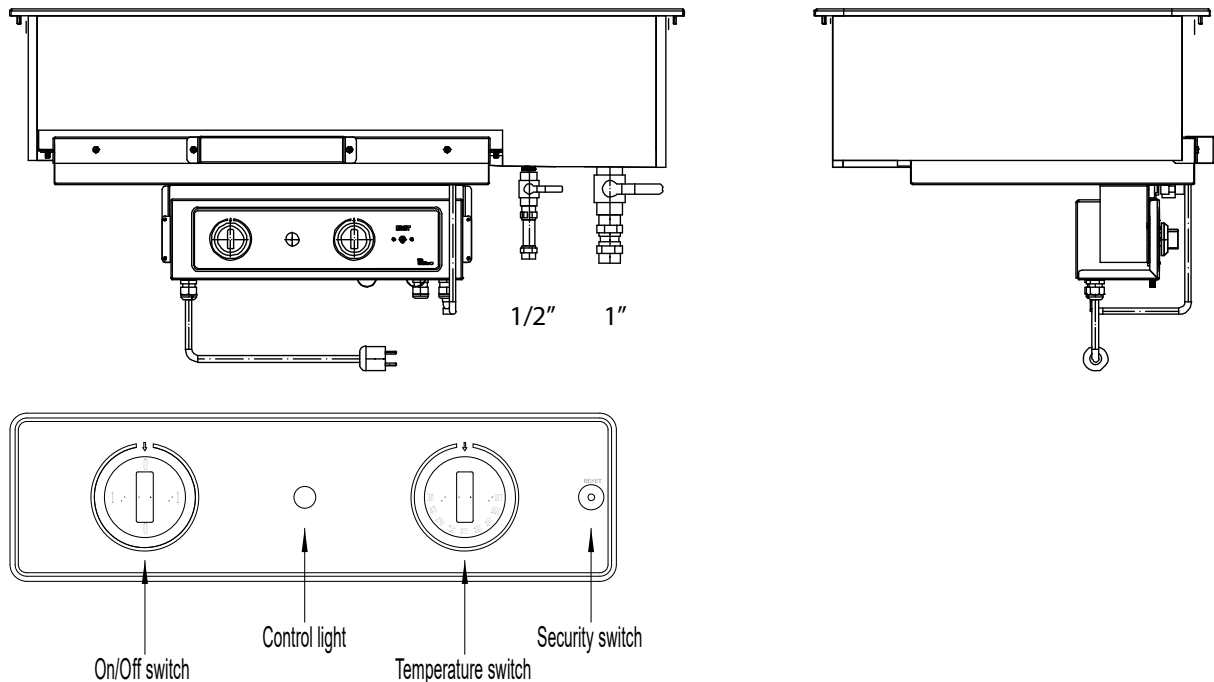
- All electrical connections must be done after rules and regulations in force.
- The Bain Marie is constructed to keep food warm, and for security reasons it should not be used for any other purpose.
- In normal use the Bain Marie can be so hot that it is dangerous.
- The Bain Marie is dangerous to touch long time after it has been turned off, since it takes hours to go back to room temperature. The control light does not warn for this, as is not lit when the Bain Marie is turned off.
- Use caution when cantinas and gastronorm containers are handled. The warm content may burn you.
- The same will warm water from the Bain Marie.
- Bain Maries with wheels shall always be parked with the brakes on. If Bain Maries filled with warm water and/or warm food, are to be moved, you must do this showing a lot of caution.
- Always turn off the Bain Marie when it is not in use, never leave the Bain Marie turned on without supervision.
- Never use a water jet pressure pump to clean the Bain Marie.

5. Procedure of starting

After mounting and connections to electricity, water in an water out, please continue as follows:

- Read and follow instructions for use closely.
- The switch for the heating element is turned off, 0 - position.
- The Bain Maries must be washed an all grease must me removed.
- Fill up with water, approximately 2 cm above the element tube (Ø30).
- Move the switch to position 1, and set the thermostat at 50°C to check the heating function. The control light will no be on, and the water is warming up.
- Set the thermostat at 80°C.
- After approximately 30 min. the Bain Marie is ready for use.

6.Directions for use



The Bain Marie is made for GN containers hanging on the edge of the well. Different Bain Maries are made for 1/1GN, 2/1GN, 3/1GN or 4/1GN, max. depth of GN containers are 200 mm. It is also possible to use smaller GN containers by using partition bars.

Water level in the well:

Water level should be between 2 and 3 cm over the heating element (Ø30).

Operating the water inlet valve:

The valve is closed when the lever is horizontal. (as shown on the drawing)

The valve is open when the lever is vertical.

Operating the outlet valve:

The valve is closed when the lever is horizontal. (as shown on the drawing)

The valve is open when the lever is vertical.

On/off switch:

On/off switch can be turned 360° and is on when in position 1, and off in position 0.

Temperature control:

The thermostat can be set at any temperature between 30° and 90°.

Control light:

When the Bain Marie is turned on the control light will lit until the set temperature is reached.

Thereafter the control light will lie up when the heating element is working.

Dryboiling security switch:

In case of dryboiling the security switch will disconnect the power from the heating element.

The dryboiling security switch will then pop out. After filling water the switch can again be pressed in. The security switch normal position is flush with the control panel.

IMPORTANT:

Never turn the Bain Marie on when there it is empty.

To achieve correct temperature, GN containers must totally cover the Bain Marie

After use the switch should be in 0 position.

The Bain Maries are delivered in different models, Type: 173x y

- Type 1754: With water inlet and outlet valves in front and overflow:
 - Type 17542. (2/1 GN)
 - Type 17543. (3/1 GN)
 - Type 17544. (4/1 GN)

7. Daily use and cleaning

The Bain Marie is made of stainless steel AISI 304 and can be cleaned with any clean-agent suitable for stainless steel.

The Bain Marie must not be expose for purged water.

The switch knob shall be cleaned with a moist cloth.

Avoid water running into the Bain Maries control panel.

8. Yearly inspection

- No daily inspection required.
- No weekly inspection required.
- No monthly inspection required.
- Yearly inspection
 - Make sure the Bain Marie is level.
 - Inspection of electrical switch and control light.
 - Check for loose or defective components, make sure there is no worn parts that have influence on the Bain Maries security.

9. Trouble shooting

When the Bain Marie is not heating up, make sure it is power in the electrical outlet.

The Bain Marie is not heating up properly.

- Possible reason: Defect heating element or thermostat.

The Bain Marie heats up as normal, but the control light is not lit.

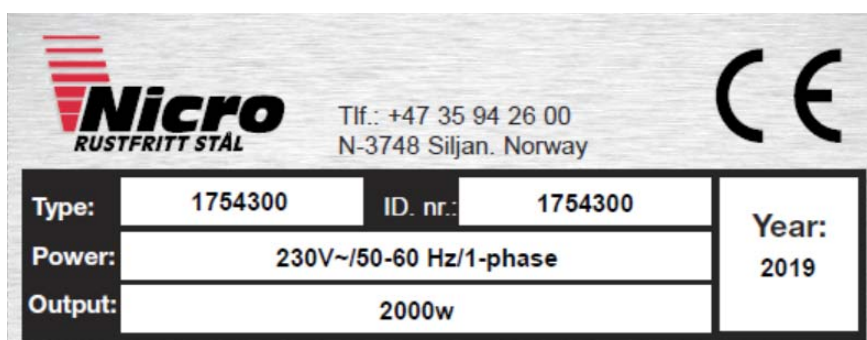
- Possible reason: Defect control light.

10. Warranty

12 months from day of purchase.

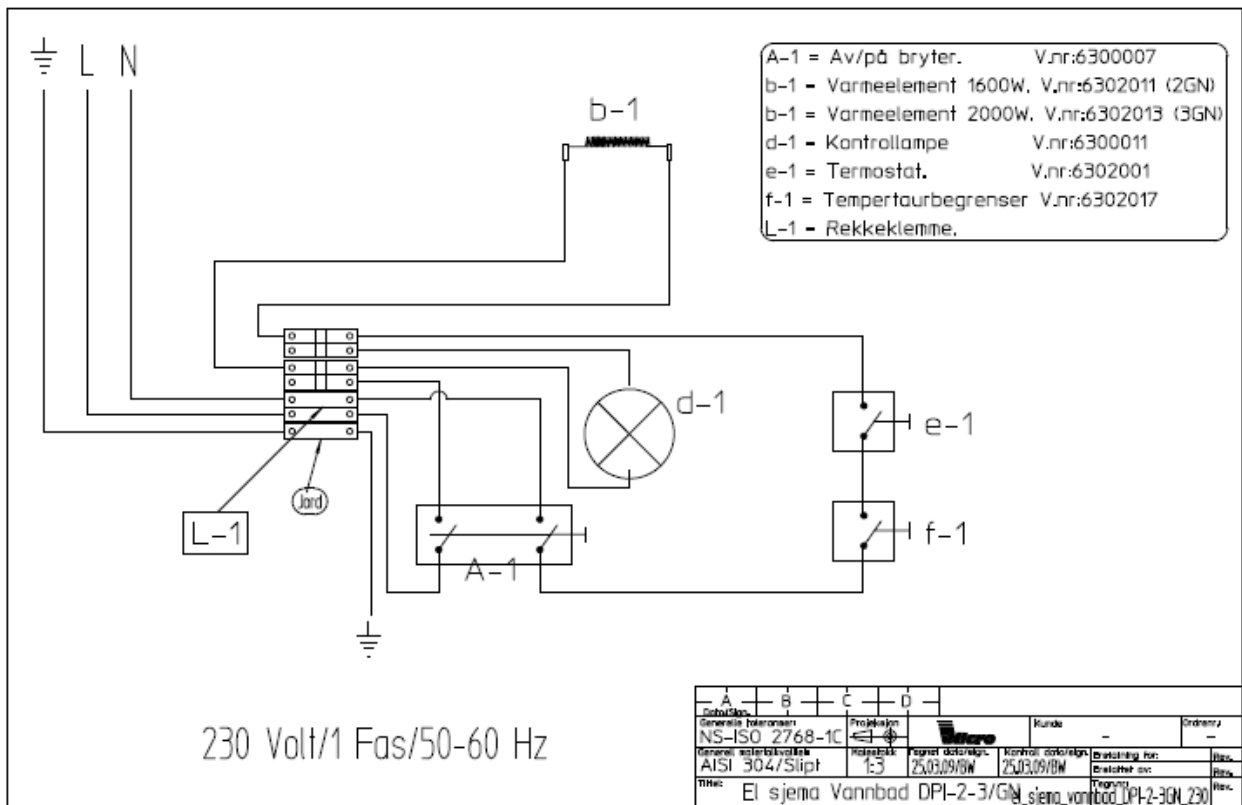
11. Technical data:

Please check the Bain Maries identification label. When ordering spare parts always refer to the ID. no.

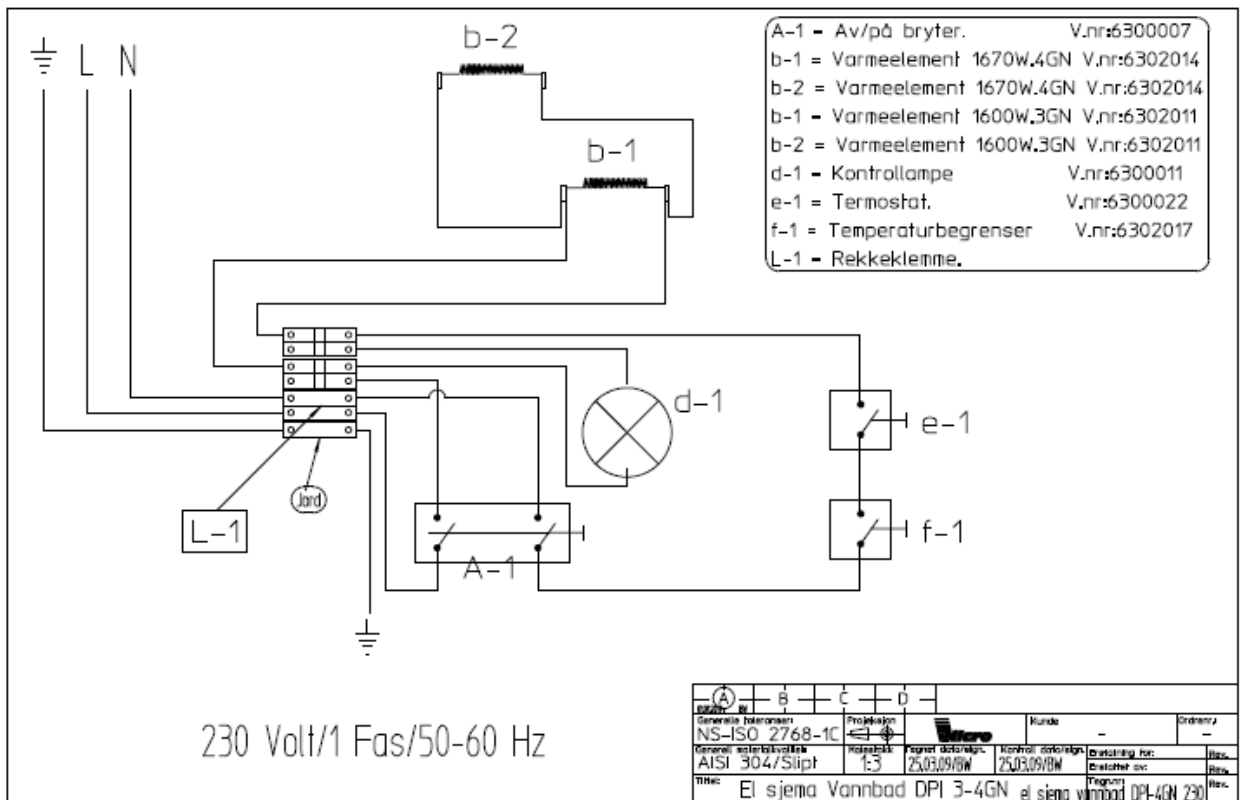


Cut out

2/1 GN	Cut out =	665 x 560 mm	15,4 kg
3/1 GN	Cut out =	990 x 560 mm	20,7 kg
4/1 GN	Cut out =	1315 x 560 mm	25,4 kg



2GN



3-4GN

Spare parts list:

Electrical components

Nicro no.

- Heating element, 1600W 6302011 (2GN)
- Heating element, 2000W 6302013 (3GN)
- Heating element, 1670W 6302014 (4GN)
- Temperature limiter switch 6302017
- Thermostat (4-GN) 6302022
- Thermostat 6302002
- Switch ON/OFF 6300007 (Ego 49.22015.000)
- Switch Button On/Off 6300008 (Ego 00.00524.184)
- Switch Button 30-110° 6300009 (Ego 00.00524.190)
- Control light 6300011

Pipe fittings (water inlet and outlet)

- ½" CIM 12CR Ball valve 6930001
- 1" CIM 12CR Ball valve 6930002