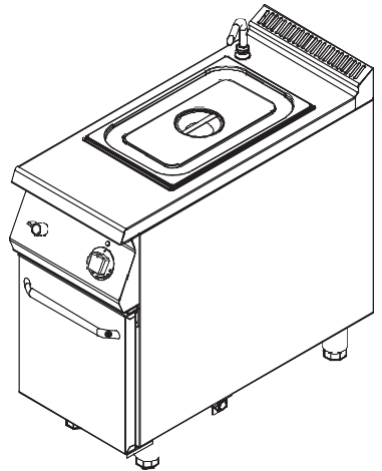
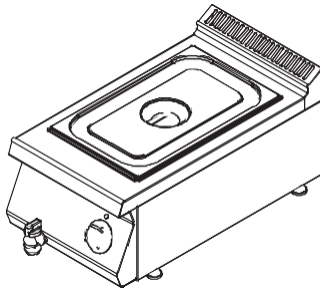
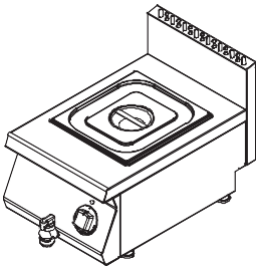

BAIN MARIE 

600 SERIES :

700 SERIES :

900 SERIES :

USER MANUAL









600 SERIES

700 SERIES

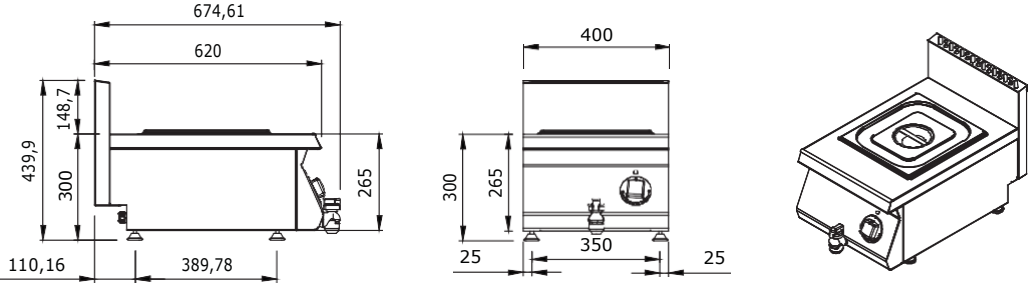
900 SERIES

TECHNICAL SPECIFICATIONS

(MODELS) 	 KESB-4060	 KESB-4070	 KESB-8070	 KESB-4090	 KESBD-8090
(mm) (SIZES)	400x620x300	400x740x300	800x740x850	400x900x850	800x900x850
(TOTAL ELECTRICITY POWER)	1,5	1,5	3	1,5	3
(VOLTAGE)	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240
(Hz) (FREQUENCY)	50	50	50	50	50
(°C) (TEMPERATURE)	30-120	30-120	30-120	30-120	30-120
(POWER SUPPLY CABLE)	3 X 2,5	3 X 2,5	3 X 2,5	3 X 2,5	3 X 2,5
(CAPACITY)	GN 2/3	GN 1/1-150	2xGN 1/1-150	GN 1/1-150	2xGN 1/1-150
(CLASS)	1	1	1	1	1
(PRETECTION CLASS)	IP 21	IP 21	IP 21	IP 21	IP 21
(Kg) (NET WEIGHT)	20	30	50	60	80

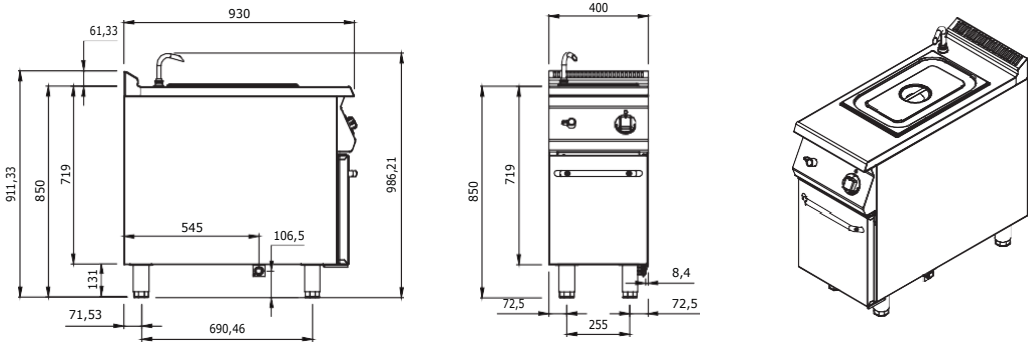
600 SERIES BAIN MARIE

643 SERIES BAIN MARIE

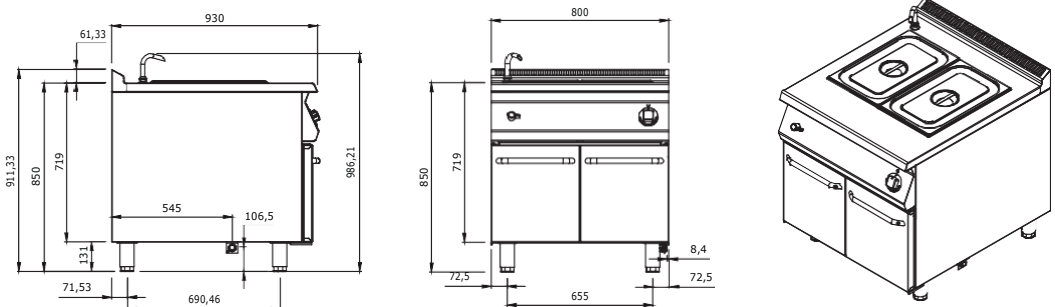


900 SERIES BAIN MARIE

945 SERIES BAIN MARIE

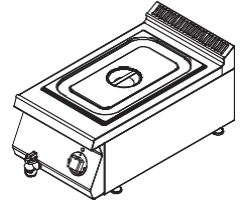
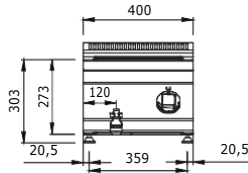
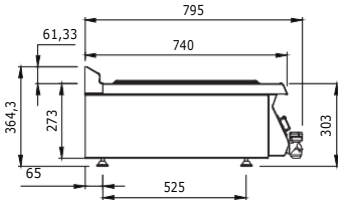


985 SERIES BAIN MARIE

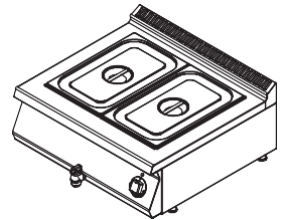
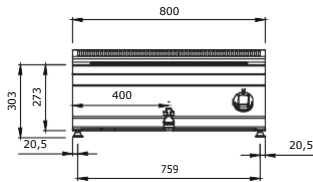
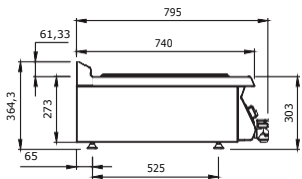


700 SERIES BAIN MARIE

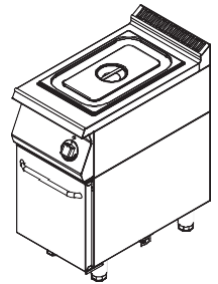
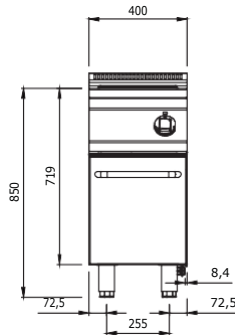
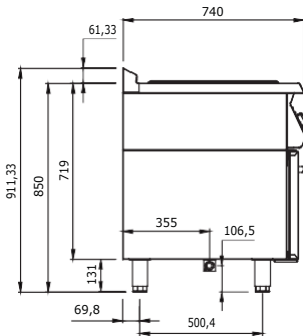
743 SERIES BAIN MARIE



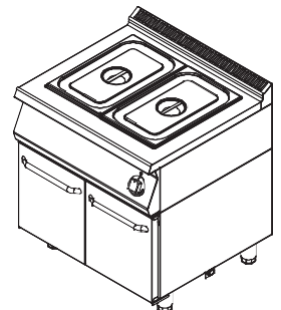
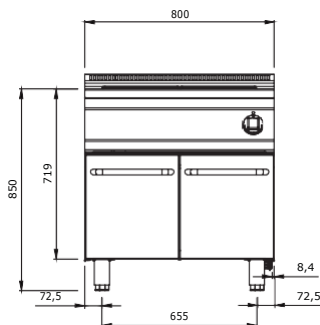
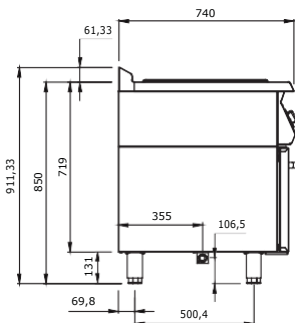
783 SERIES BAIN MARIE



745 SERIES BAIN MARIE



785 SERIES BAIN MARIE



PRESENTATION

Dear User,

We thank you for having preferred our device and having relied on our company. Our devices are being used in industry kitchens in 75 countries together with you.

Our device has been produced in accordance with international standards. We strongly remind you that you read the instruction book, have your user read it to get the highest efficiency from the device matching your expectations and to use it for a long term. We ask you to take into consideration the following warnings before calling our service.

* Please read the instruction book before installing and using the device and ensure that people using the device read it. If you turn on the machine without reading the instruction book, the device shall be out of the scope of the warranty.

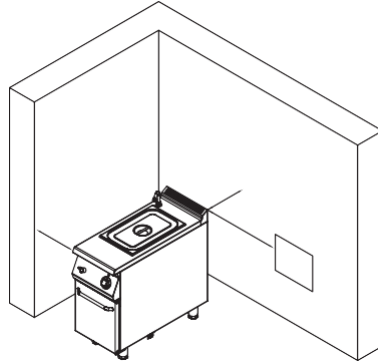
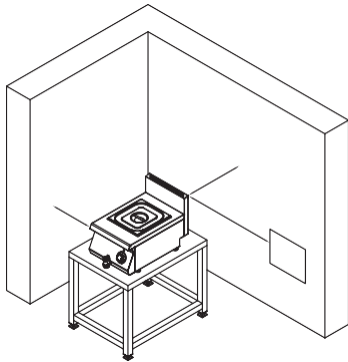
* The instruction book, giving information on assembly use and maintenance of the product bought has to be read carefully. Ensure that the electrical installations onto which the device will be connected are prepared in accordance with legal legislations by qualified personnel before appearance of our authorized service personnel for assembly of the device.

* Get help from the nearest authorized service for issues over which you hesitate.

* We remind you that the relevant costs and the fee for each hour of stay will be invoiced to you if the service personnel called for assembly is kept waiting.

* We hope that you get the highest efficiency from our product...

TRANSPORTATION AND RELOCATION



- ⚠ The device has to be located on the pallet in a vertical position using man power.
- ⚠ The device shall be transported by placing the forklift feet under the device.
- ⚠ If the transportation distance is long, the staff members have to act slowly; if necessary, the device has to be fixed onto the pallet against vibrations or its stability has to be maintained by a person.
- ⚠ Do not strike or drop the product during transportation.

ASSEMBLY OF THE DEVICE



In order to locate the device near to a wall and partition, kitchen furniture, decorative coating etc., the said items have to be made of nonflammable material or coated with an appropriate thermal insulation material in which case the distance in-between has to be 5 cm or otherwise 20 cm at minimum. It is recommended that fire protection rules are attached special importance.

- ⚠ The feet of the device have to be adjustable and it has to be ensured that the device is operable on a scale basis.
- ⚠ Electrical connection of the device has to be checked by a qualified electrician and has to be connected to a fuse, which is at a height of 170 cm from the ground at maximum.
- ⚠ Electrical connection has to be made by placing a leakage current fuse of 30 mA onto a supply fuse against leakage current risk.
- ⚠ It has to be ensured that the device is earthed by connection of the electrical installation of the device to the earthing bar at the closest panel.

SAFETY RELATED DETAILS

☞ The device has by all means be operated under ventilation hood.



☞ In the area, where the device operates, no solid or liquid combustible materials (garments, alcohol and derivatives, petroleum chemicals, wood and plastic materials, curtains etc.) should be given place.



☞ Do not clean with pressurized water.



☞ You can use our devices together with our devices of the same series.

☞ This device has to be installed in accordance with applicable regulations and has solely be used at well-ventilated locations. Apply to instructions before installation and use of the device.



☞ The device has been produced for the purpose of industrial use and has to solely be used by the personnel, who have been trained for the said device.



☞ The device should not be intervened in by persons out of the producer or the authorized service.



☞ In case of fire, blazing in the area, where the device is used, turn off the gas valves and electric switchgears (if any) without getting into panic and use a fire extinguisher. Never use water to extinguish flames.



USE OF THE DEVICE

Bain-marie is used for the purpose of keeping the warm food ready for service at touristic facilities, restaurants, fast foods, hotels, cafes etc. Benmari is a device through which the food products are heated with the steam produced in the pool. The exterior of the device has to be cleaned with a cloth squeezed after being applied warm soapy water before the first use.

NOTE: Do not go out of the intended purpose.

The device has to be used by a person, who is aware of safety and technical terms and who has read the instruction book.



CAUTION!

DO NOT TURN ON YOUR DEVICE WITHOUT CONNECTING IT TO THE GROUND LINE.

TURNING ON THE DEVICE

Fill water into Bain marie pool with least hardness level.

Turn on the start-stop switch and bring the adjustable thermostat to 90 °C (upon which the green light will be on). When the water temperature arrives at 90 °C, the thermostat light will go off.

Fill in the food stuffs into the gastronom pre prepared containers for service and place them on the device.

Bring the thermostat to "0" position in order to turn off the device. Then turn off on-top switch.

After turning off the device, the gastronom containers shall be removed and cleaned.

The water in the pool shall be discharged off by a faucet under the panel using a separate container. It should be kept in mind that the discharged water is hot and you have to be careful during this action.



CAUTION!

Do not turn on the device if there is no water in the pool. Otherwise the pool base may become deformed and may change color.

It is recommended that the device is operated at environment conditions of a temperature range between -5 °C and +40 °C and humidity rate of 65 % at maximum.

USE OF THE DEVICE



CAUTION! Attention has to be given to the fact that the device is installed and operated as told in assembly and usage instructions. In case of any breakdowns, inform our nearest authorized service.

IN CASE OF A BREAKDOWN OF THE DEVICE, THE INTERVENTION AUTHORITY SHALL SOLELY BE ON THE PART OF COMPANY AUTHORIZED SERVICES. IF ANY TECHNICAL STAFF MEMBER OR UNQUALIFIED STAFF MEMBER OUT OF THE AUTHORIZED SERVICES INTERVENES IN THE DEVICE, **THE DEVICE SHALL BE OUT OF THE SCOPE OF THE WARRANTY.** ON THAT ACCOUNT, BY NO MEANS PERMIT ANY UNAUTHORIZED PEOPLE TO INTERVENE IN THE DEVICE. UNDER SUCH CASES, THE MANUFACTURING COMPANY SHALL BY NO MEANS BE HELD LIABLE. USE OF UNORIGINAL SPARE PARTS SHALL NOT BE OFFERED TO OUR AUTHORIZED SERVICES IN THE COURSE OF SERVICE FOR ANY REASON. SUCH UNORIGINAL PARTS, ASSEMBLED TO THE DEVICE BY ANY MEANS, SHALL MAKE **THE DEVICE OUT OF THE SCOPE OF THE WARRANTY.**



CLEANING AND MAINTENANCE

1. CLEANING:

Before and after the first and every following use of the device, the containers placed in the device shall be removed; the water, if any, shall be discharged. Clean the exterior and water chamber, containers of the device with a sponge and cleaning materials. Do not use **CHEMICAL CLEANING MATERIALS** such as marine acid, cif etc. for cleaning.

2. MAINTENANCE:

The periodical maintenance has to be applied by a technical staff member. We recommend that maintenance is applied on a semi-annual basis at maximum depending on frequency of use. Maintenance of the device by our authorized service staff members shall be charged even within the term of the warranty.

LIFE TIME OF THE DEVICE

The life time of the device is 10 years if it is used under recommended terms of use.

TERMS OF WARRANTY

1- The documents without sales date, plant and selling company confirmation on them shall be invalid. The warranty deed shall be presented for gaining benefit from the terms of the warranty. The device has been warranted against breakdowns to stem from material and workmanship defects on condition that it is assembled and used according to the instruction book on assembly, use and maintenance. Establishment way of elimination and designation of the exact place of the breakdowns within the scope of the warranty shall be assumed by COMPANY.

2- The warranty given shall solely apply for the warranted device if the instruction book on assembly, use and maintenance and the terms of warranty are abided by ; no right or compensation may be claimed by any means other than this.

3- if any scrapings, erasures or changes are done on the information indicating the type, the model and serial numbers of the device in the deed of warranty or on the warranted device, the warranty shall be invalid.

4- The warranty solely consists of material and relationship defects to arise during applicable times and maintenance and repair of the relevant breakdowns. The breakdowns and the parts within the scope of the warranty shall be repaired and replaced free of charge. Ownership of the parts replaced shall be held by COMPANY

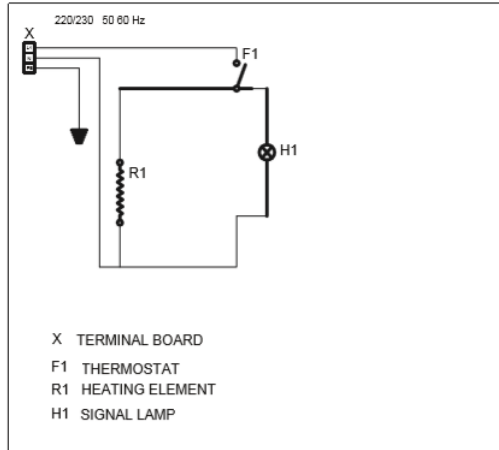
5- Solely the service staff members authorized by the COMPANY can intervene in the breakdowns during the term of the scope of the warranty. Intervention of unauthorized people shall make the device out of the scope of the warranty.

6- Assembly has to be made by authorized service personnel and information has to be given to the service in case of change of the place of use of the device.

7- In case of any breakdowns during the use, information has to be given to the authorized service.

8- Elimination of damages and breakdowns to arise during loading ,unloading and shipment operations out of responsibility of COMPANY shall be deemed out of the scope of the warranty. Likewise, elimination of damages and breakdowns to arise due to exterior factors during use of the device shall be out of the scope of the warranty as well.

643 - 743 - 745 - 945 SERIES BAINMARIE



783 - 785 - 985 SERIES BAINMARIE

