



Electric Bain Marie Countertop Food Warmer



Models: 177BMFW3, 177BMFW4, 177BMFW5

02/2023

Please read and keep these instructions. For commercial use.

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IMPORTANT SAFETY INFORMATION

Please read the following statements carefully and understand their meaning prior to use to ensure safe operation.

- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
- The information contained in this manual is important for the proper installation, use and maintenance of this product.
- Adherence to these procedures and instructions will result in satisfactory results and long, trouble free service. Please read this manual carefully and retain it for future reference.
- Do not spray the bain marie with a water hose under pressure. Do not spray liquids directly onto the control panel (refer cleaning section for directions).
- Do not place any part of your body on bain marie lids when the unit is turned on.
- Do not operate the bain marie next to any heat source or grease emitting appliance (i.e. fryers).
- Do not use the unit for any other purpose other than holding food.
- Do not use sharp objects to activate controls.
- Take extreme care when lifting the bain marie pot lids as steam may be expelled from hot food stuffs. Do not touch the tank element covers or elements when machine is hot.

Introduction

The bain marie has been specifically designed to meet the rigorous demands of a busy food service operation. Each bain marie has been assembled and tested according to strict quality standards.

Installation Instructions

Please note this unit must be installed by a qualified person!

Unpacking:

1. Remove the bain marie and operation manual from the packaging.
2. Remove all packaging materials and protective coverings, including the protective plastic coating on all stainless steel, from the bain marie.
3. Wipe all surfaces with a clean, sanitized cloth.
4. Check unit for damage. Immediately notify your dealer if the bain marie is damaged.

Installation:

1. Remove all components from shipping container. **(Fig. 1)**
2. Using the screws secure the right & left parts on the tank body. **(Fig. 2)**
3. Put one piece of glass into the hook of the right & left parts. **(Fig. 3)**
4. Put the 2 long poles into the holes of the right & left parts. And put another piece of glass between the long poles and the right & left parts. Secure the 4 screws. **(Fig. 4)**
5. Bain marie is ready for use. **(Fig. 5)**



Fig. 1



Fig. 2



Fig. 3

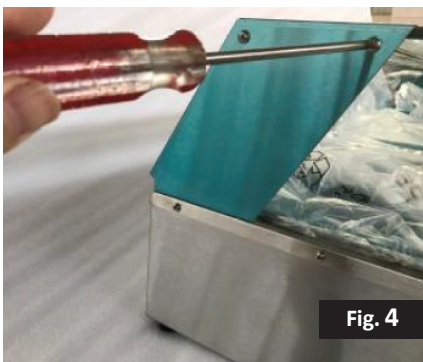


Fig. 4



Fig. 5

Operating Instructions

The unit must be connected to a power point with compatible power rating.

1. The unit is equipped with a heating element. Add adequate water inside the tank.
2. Rotating the thermostat knob. Do not use the bain marie until the pre-heat cycle has elapsed as you will not achieve optimum product holding capabilities.
3. Place the cooked or heated product into gastronorm food pans and place into bain marie tank.
4. Cover the pans with correct gastronorm lids to suit.
5. Keep close attention to the temperature of the food product. If the product is too hot it will out and if the product is too cold it will deteriorate.
6. Dial thermostat models - adjust the thermostat by rotating the dial to desired temperature.

Cleaning

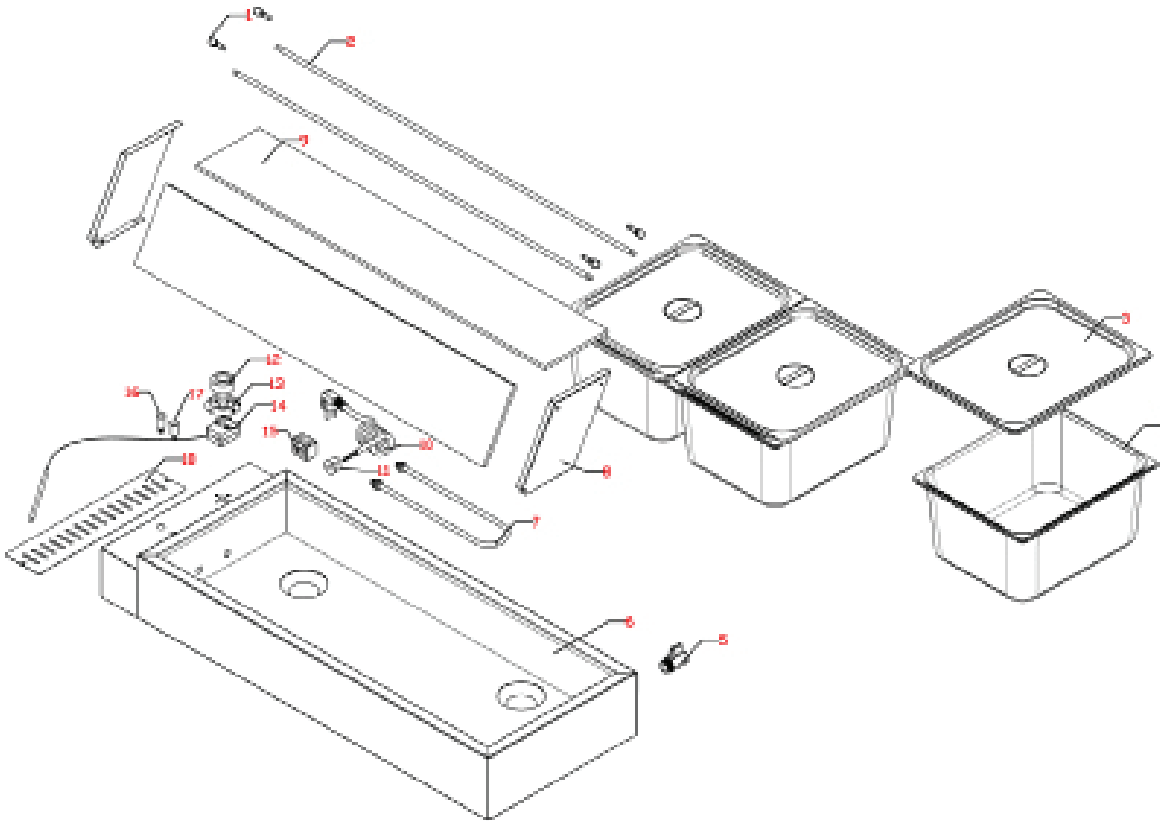
To maintain appearance and increase the service life, the bain marie should be cleaned at least daily.

1. Before cleaning or moving, unplug the unit and let it cool completely.
2. Carefully empty the water from the well.
3. Wipe the entire well interior with a clean, damp cloth.
4. To avoid damaging the well finish, do not use abrasive materials, scratching cleansers or scouring pads to clean water deposits from well.
5. If soap or chemical cleansers are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer.
6. Every two hours, remove pan and check the water level.



**DO NOT IMMERSE BAIN MARIE IN WATER OR OTHER LIQUID.
DO NOT SPRAY WITH WATER OR CLEANING PRODUCT. LIQUID COULD ENTER THE
ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRIC SHOCK.**

Identification of Key Parts



NO.	Part Name	Replacement Part #	Pcs.
2	Tube	177PBMW3TUBE (177BMFW3) 177PBMW4TUBE (177BMFW4) 177PBMW4TUBE (177BMFW5)	1
5	Valve	177PBMWVALVE	1
7	Element	177PBMWELEM	1
9	Glass	177PBMW3GLAS (177BMFW3) 177PBMW4GLAS (177BMFW4) 177PBMW5GLAS (177BMFW5)	1
12	Temperature Control Knob	177PBMWKNOB	1
13	Base Knob	177PBMWKNBC	1
14	Thermostat	177PBMWTERM	1
15	Terminal Block	177PBMWBLOCK	1
16	Green "Power" Indicator Light	177PBMWINDGN	1
17	Orange "Hot" Indicator Light	177PBMWINDOR	1

Wiring Diagram

